POLK COUNTY NEWS, TRYON, N. C.

INNERS in HEAVEN By CLIVE ARDEN " HATE YOU!" A day arrived on which the onsets

Darbury, olda te place, Barhughter of a is soon to celeriage to Hugh and well conadventurous with an aunt to Australia. famous as an the pilot. At with Croft Barby his manner different from conventions of They set out, Croft, and a and in a few urbury that the and its occust. Croft and wreck of the furious storm ily uninhabited motific ocean. The rs of the party The two cast iter. In Croft's is attacked by dently a savage Croft discovblacks, evidently but they leave ing to harm the xes up an electrical " attacking na-

Living in the small

PART TWO-Continued. -6-

if explaining the mechf a watch, he explained how

will lead it, and fix it ready for Ne concluded.

he girl who, in England, had from all firearms, took the litwallen from him engerly, welcomtas a valued friend bringing, posthe greatest succor of all. they sat in the dark hut, upon r upturned suitcases, near the dow aperture, the strain upon Barnerves became almost unbear with every minute her faith in petric ruse, never strong, grew until it ebbed away, leaving a ghastly death, or worse, creeppearer with the rising of every

She faced the moment her companion slain, she would the revolver, turn the dark muzm her fluttering heart, place her on the trigger. . . . She and unclasped her clammy is sitting upright; then crouching stagainst the bamboo. . . . Only of disgrace in her companion's in restrained her wild impulse is and flee somewhere-anywhere scape this fearful ordeal. Had touched her or spoken, her conwould have snapped altogether. he sat perfectly still, his gaze dusk, dashed for their lives away up apon the dark slope down which the slope. . . .

ground rubbing themselves, still howl- the accidental discharge of the resouth. A few, braver, tried again to tinued more or less placidly, like the ing. Coming to the but, he dropped a reach the geal; and again retreated, waters of some river, with but an ochalf petrified with fear of the unnatural.

Croft waited until but a few stragglers remained near the hut. "Now," he cried, "we must show

ourselves, and complete the illusion !" "Oh !" remonstrated Barbara, "is that necessary?"

"Yes; if it's to be a success." Seizing her arm, he dragged upon never been before: not only of the the door, and whirled her round to the landward end.

Those natives who remained uttered loud, fearful shouts, at sight of the two white figures; falling upon their faces, they stretched out arms of supplication, gabbling what seemed to Barbara unintelligible nonsense. Those fleeing turned, halted, then likewise dignity. fell upon their faces, terrified at these apparitions in the starlight.

For a moment the girl thought her companion had lost his senses. Loosing her arm, he sprang forward with a bound, his arms wildly waving. Ap-

pearing unnaturally tall, his white shirt and bandaged head increasing the supernatural effect in eyes used only to a dark naked skin, he went through a pantonime of weird gestures. Now and then this was interspersed with alone. extraordinary utterances snarled from between gleaming teeth and cruel, drawn-back lips. The wild awful fury, seeming to emanate from every pore. terrified her: he looked every inch a

savage himself. His weird babble bore strong resemblance to that of her pursuer. Apparently the prostrate natives understood at least part of the discourse; for occasionally eager hands were raised in supplication, accompanied by cries or moaning replies.

Suddenly, as if at some command, the groveling wretches scrambled to their feet. With another torrent of wild words, he wheeled round, and, to her amazement, threw his arms around her, pressing her close. . . . What seemed, in the excitement of the mo-

ment, like a cloud of smoke, together with a sharp explosion, momentarily dazed her senses. . She felt herself lifted bodily, whirled back again round the hut and in at the entrance; while, from without arose a fresh confusion of howling cries, with the tread of running feet. as the warriors, terrified by the magnified effects of the revolver shot in the

came "not singly but in battalions." broke up. Some rolled upon the Had that eventful night ended with zero, her nerves frayed, her temper ing; others fled, screaming, toward the volver, their daily life might have con- shrewdly, but appeared to notice noth-

> casional rock obstructing its even sat outside the door. course. But Croft's amazing lack of self-control had been like a huge stone | busy !" he remarked casually. hurled violently into the center of the river, causing ever-widening circles to of solitary fretting, welled up within

the fears of her first afternoon upon the Island rushed riotously back. She became conscious of him as she had force of his will, but of the strength of the passions lying dormant under a

cold exterior. Nothing more had been said concerning the episode. Half expecting some kind of apology, she had decided, next morning, to accept it frigidly, drawing like was returned in full? A sharp close the cloak of her own reserve and stab of hurt pride and desolation

But the apology never came. He did not appear at all until nearly midday. when he arrived with arms full of fresh fruit. Then it was he who her heart. seemed encased in a mantle of such icy reserve that her own attempts dwindled to mere foolishness. She took refuge in silence. A stone wall and ten miles of land might have divided them. He spent the afternoon fetching things

over from the reef, leaving her severely This position endured for some days. He seemed to keep away as much as possible, and her loneliness became at times intolerable. But she learned many practical things. He taught her to create fire by friction with wood; to bake breadfruit-that substitute for a cereal in the South seas-in hot embers, then scoop out the interior; or preserve it by drying thin slices in the sun. She soon acquired primitive ways of preparing, with a campfire and a

few old native vessels, the strange fish, birds and the fruits he brought. Then, one day, he came striding

down the slope, after being absent for. hours, looking strangely haggard round

Once inside, he leaned back against the bamboo, still holding her close, his breath coming first, every nerve #ingling, primitive man among primitive men, after the savage state into which he had worked himself.

She had been alone for hours. When was not of the best. He glanced at her. large coconut into her lap, where she

"There you are, my child! Get

Uncontrollable irritation, the result extend. Intensified a hundredfold, all her. Impulsively she seized the coconut and hurled it down the beach. "Don't call me that! I'm not your 'child'-nor anything to do with you." There was a moment's silence; then he gave a little laugh.

"No. indeed! Let's thank the good Lord for that, at all events."

She looked up, dumfounded; but he had turned away into the hut. So that was the position? Her discaused sudden tears to rise and roll down her cheeks. She scrambled to

her feet and, out of sight among the brushwood, lay down and sobbed out

Croft got his own supper that night. He made no comment on her swollen eyes and lack of appetite. But when she took the large shells used for plates to wash in the lagoon, he rose, impulsively, to follow her. After a few steps, however, he paused uncertainly. With a little helpless shrug, he returned to the hut.

Each day he spent much time upon the reef, salving all that was possible of the machine, until what remained was swept away one night by the tide. A dozen times a day, one or both climbed the hill and vainly searched the horizon-gathering, with dwindling hopes, more fuel to heap upon the growing pile which some day might flare into a beacon to attract a passing vessel.

The natives seldom ventured far their settlement. Whenever from Croft encountered one, the frightened wretch took to his heels. Only once did he meet one with sufficient courage to reply to the white man's questions. But, at the first allusion to ships and other white men, his fortitude gave completely away; with a wailing cry of fear, he turned and vanished among

the trees, leaving Croft no wiser. . . Barbara was haunted by thoughts of Hugh's suffering. To be alive, in splendid health, yet unable to inform those mourning her death, could be equaled only by a like impotence upon the other side of the grave to allay the sufferings of those beloved upon earth. After a lifetime, too, of inseparable companionship, this new existence, in which Hugh had no part, seemed

needed here: he would have seemed as

much out of place as the proverbial

Croft, on the other hand, appeared

daily more suited to his environment,

fitting in as if it were indeed his

"natural sphere." Gradually, as the

past grew fainter, her confidence re-

turned. His apparent disinclination

for her company, though reassuring in

one way, piqued her in another. So

she withdrew into her own shell; and

the invisible wall grew higher between

them, only occasional chinks appear-

ing, or thin places through which they

came a little nearer. At these times

the girl regretted her refusal of his one

It was one evening, two or three

weeks after the natives' sttack, that

the largest chink in the wall appeared.

and she strolled listlessly up to the

river to bathe. With bare sunburned

feet, and the revolver-without which

she seldom stirred-stuck in her belt.

she passed through the grove, through

the tall dark avenues beyond, to the

clearing by the water's edge. There

Face downward lay Croft, his dark

head buried in his arms; beside him

were one or two branches of bananas:

a couple of breadfruit had rolled, un-

Barbara is shocked by Croft's

display of passion. Yet she is

piqued by his show of indiffer-

(TO BE CONTINUED.)

"To Walk Spanish"

The day had been unusually hot;

friendly overture. . . .

she halted, amazed.

noticed, a few yards away.

ence. What next?

fish out of water.

FRUIT CAKE RECIPES FOR CHRISTMAS USE (n. 1.V.22 2; TH

Three Formulas Favored for Delicious Confections.

Prepared by the United States Department of Agriculture.) The fruit cake recipes given below have been tested by the office of home economics of the United States Department of Agriculture. The first one may be cooked in several ways-in the oven, in an ordinary household steamer, in the firefess cooker, or the steampressure cooker. Rich fruit cake is always more satisfactory when done

if the cooking is accomplished partly by steaming. There is very little difference between a fruit cake of this type and a "plum pudding," and the housewife who wishes to do so may reheat part of her fruit cake by steaming and serve it as plum pudding.

Spiced Fruit Cake. 3 pounds currants pound butter pound light 2 pounds raisins. seeded and finebrown sugar ly chopped eggs 1/2 pound almonds. pound flour 2 teaspoonfuls blanched and shredded mace teaspoonfuls pound citron thinly sliced and cinnamon teaspoonful soda cut in strips tablespoonfuls

Cream the butter, add sugar gradually and beat thoroughly. Separate yolks from whites of eggs; beat yolks until thick and lemon-colored, whites until stiff and dry, and add to first mixture. Then add milk, fruits, nuts and flour mixed and sifted with mace, cinnamon and soda. Put in buttered deep pans, cover with buttered paper, steam three hours and bake one and one-half hours in a slow oven; or bake four hours in a very slow oven with-



A Fruit Cake for Christmas.

out steaming. One and one-third pounds of dates and one-sixth pound of candled grapefruit peel used instead of raisins makes a very good cake.

mainder of the flour. Bring Jac honey and the butter to boiling point and while still hot add 'the spices. When the mixture is cool, add the wellbeaten yolks of the eggs, then the flour and grape juice or jelly and the wellbeaten whites. Finally, add the fruit. The cake should be divided into three or four parts and put into buttered dishes covered with buttered paper tied closely over the tops. Steam for five hours, remove the paper, and bake in a very slow oven for an hour. This makes a very rich cake consisting chiefly of fruit. For the sake of economy the flour can be increased to even twice the quantity without affecting the quality very much.

Plain Honey Fruit Cake.

1/2 teaspoonful 4 cupfuls flour teaspoonfuls cloves 3 pounds raisins soda 2 cupfuls honey (seeded) 4 ounces citron cupful butter 1 pound cranber eggs teaspoonfuls ries cinnamon 1 pound canned teaspoonfuls pineapples pound dried ginger teaspoonfuls apricots ground carda-1 pound dried ap mom seed ples

To prepare the cranberries, pineapples, apricots and apples, cook each in honey till it is soft; remove from the honey and dry in a very slow oven. A little water should be added to the honey in which the cranberries are cooked, a good proportion of ingredients being equal weights of cranberries, water and honey. To any honey left over from cooking the fruits add

enough honey to make up the total amount called for by the recipe. Mix and cook the cake in the same manner

CRANBERRIES USED IN DIFFERENT WAYS

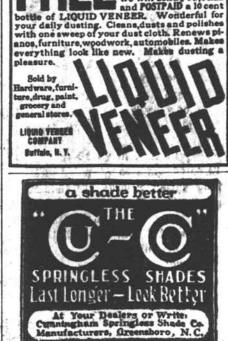
as the other honey cake.

Excellent Dish When Served in a Baking Dish.

(Prepared by the United States Department of Agriculture.)

In addition to being spread on shortcake, cranberry sauce can be combined with biscuit dough in several ways. Served in a baking dish, covered with a biscuit top, it becomes "cranberry cobbler"; spread on a square of biscuit dough such as one makes for Dutch applecake, and then baked, it makes a cranberry cake which many people would prefer to a tart or other pastry. Cranberry pie may be made of cran-

berry sauce or cranberries either with or without raisins. When equal parts of raisins and cranberries are used it is often called "mock cherry" pie. Cranberry pies are usually made without a top crust, although a lattice of pastry strips may be used, or a meringue may be spread over the top and delicately browned. In a variation of "mock cherry" pie recommended by the United States Department





Libraries in 24 Wisconsin cities served as training fields for students from the Wisconsin university library school, Madison, this year, and six Wisconsin daily papers were run for a week by students of the school of journalism.



Clean Child's Bowels with "California Fig Syrup"



Even if cross, feverish, bilious, constipated or full of cold, children love the pleasant taste of "California Fig Syrup." A teaspoonful never fails to clean the liver and bowels.

Ask your druggist for genuine "California Fig Syrup" which has directions for bables and children of all ages printed on bottle. Mother! You must of Agriculture, chopped, pitted, cooked say "California" or you may get an

milk

come, his mind oblivious to all else.

she watched him, her fevered seemed gradually to grow calm, faith in his confidence and into strengthen. . . . The strain rd. Hope struggled feebly with-She no longer felt the ber heart. whed hands parted, and she sat d with a sigh

hese who, from lack of imagination its sense of fear, face a terrible al with gallantry, are justly called re: but those who, tortured by possessions, foreseeing all with taking dread, yet meet it with no ward flinch, deserve the laurels of sm. Some such thoughts flitted ch Croft's mind, as he sat waitfully conscious of the suffering my endured, by his companion. in she relaxed against his shoulder. drew a breath of relief. . . .

What seemed like hours passed in silence and darkness. Then Bara sublenly raised her head. Have I been asleep?" she whis-

astonishment. furned to answer, whipping sudback to the aperture, and cranforward. A sound had reached intent cars-the faint distant Station of snapping twigs. " that the dreaded moment had fired Barbara was conscious of an thack of agitation. Save that her

used upon his arm, she gave agn: her eyes followed his, peer into the starlit dusk without. several minutes nothing more

The girl was beginning to ad been a false alarm, when slight rubbing noise as of something wrigover rough ground. At the same irk form was dimly dislitting, shadow-like, from a o the shelter of a large ere falling to the earth. Presfrom behind this rock. Issued a wouldling along on their

sweeping the whole visible with his keen eyes, Croft now er black streams, issuing porary shelters, slowly which the slope. . . . He

"awling along upon their is predicted, to avoid despered we or three figures de-

is from the moving and forward with inleaving the re-

vards behind. whispered Croft.

alight her breath sharply, into the hut. is fixed upon the adhaid his hand upon the forefinger outthe little key upon depended. No sign of ing the hut was visible fative gloom.

irk gap a slight adjust-

all around, rose a deafalley of howls and frenzied arily of pain but more often of

"Well done!" he panted, laughing wildly. "The revolver-just then-was desire to scream or to escape. Her an inspiration! Vanishing in a puff of smoke finished the trick !"

Barbara gasped, too much astonished to realize that she was still clasped in his arms, having forgotten the existence of the revolver during the last scene. It hung from her hand. still smoking a little from its accidental discharge.

"W-what-were-you doing?" she stammered.

Again he laughed wildly. "Telling them we were sent here by their gods. and should blast the Island into a thousand bits if they showed us hostility! You saw the effect?"

"I did, indeed !" Realizing their position, she tried to free herself, but his arms tightened.

"Among natives," he continued, excitedly, "a wife is tabu to her husband. To-to make you doubly safe. I told them you were my-my wife." "Your-" Words failed her. More vehemently she struggled, suddenly afraid of him, of his savage grip, and

of the eyes which glittered strangely in the semi-darkness. But ordinary shackles of restraint

had, fallen from Croft for the moment. Since those wonderful hours of the night before, the girl had assumed a

new prominence in his mind. He had become acutely aware of her, as he had never yet been aware of any woman. It was all strange, bewildering. Life or death, man and woman, savage. primitive passions pitted against savage, primitive passions. . . . No drawing room code of morals or manners was guiding their destinies out here

He laughed again, pressing her snaky, black stream-three or flercely up against his chest. "Sowhile we are here, you are mine! Don't their outline faintly distin- forget. You may belong to another in England; but here, you-you are

mine!" His tone was exultant, and he bent her backward so that her face was upturned, unprotected beneath his own. His breath came hot and fast above her lips.

Some primeval, caged beast instinct seized her, too, sweeping away fear. Raising her free hand, she dealt him, with sudden passion of rage, a blow in the face while struggling violently in his grasp.

His arms loosed her so abruptly that she nearly fell. For a moment he stood before her, his hands groping at his head, looking dazed, or as if awakening after some vivid dream. She confronted him with the fury of a little wildcat.

"You are mad! Mad! I-oh-I hate vou !"

Covering her face with both hands, she strove to subdue the extraordinary tumult within her . . . then looked up at the sound of the door being the key, keeping it down, hastily shut with a crash of bamboo

canes. With a' gasp of relief, she realized that she was alone.

Seized the Coconut and Hurled It Down the Beach.

the eyes. With disconcerting suddenness, in characteristic, brief sentences, he demanded, more than suggested, friendship between them.

"We can't go on ... this life's unbearable. . . . " His voice was unusually curt, the sentences were disjointed, his nerves evidently worn thin. She was taken unawares, at a moment of deep depression, when everything seemed very dark. Not pausing to reflect on the possibility of similar suffering having impelled this request

from one unaccustomed to beg, she shrank back, her fears and suspicions crowding in. "I'm afraid I can't trust your-

friendship. I can't forget-" He looked at her queerly, with eyes

that flashed in sudden anger. "D-n it all! That was an exceptional night. Can't you understand?" But years of Puritan surroundings are not wiped out in less than a week.

"I'm afraid not. I-" "Then you must lump it!" He urned away with an expressive shrug,

and disappeared up the hill. That was the only overture he ever made; and the strain between them which one boy seizes another by the increased.

Barbara welcomed anything which For the terrible feeling of impotence,

upon her at any moment.

The mirage is an optical illusion in | dinary mirage it is from the earth. which images of distant objects are Mirages are common in Egypt, Persia, seen as if inverted or raised in the Turkestan, California, Nevada and air, says the Detroit News. This phe-

nomenon as first explained by a Frenchman who went with Napoleon on his first expedition in Egypt, where the cow, written when he was a small

mirages are very common. The phenomenon is due to the rays of light being changed in their direction when passing through colder or hotter strata of air. Layers of air in milk to put in our coffee and ica. contact with the surface of deserts become greatly expanded and rarefied. while those immediately above remain boots are made of it. The flesh is denser, thus causing the light rays to good for food and is called beef; their be bent upward. However, over water horns are made into buttons. Of milk the condition is just the reverse. The butter and cheese is made. There is a layers above are warmer than those glutinous substance by the hoof which next to the water. When an object ap- is made into glue-indeed if it were not for the cow, we should have to do

Rich Honey Fruit Cake. strangely incomplete. Yet, paradox-3 cupfuls flour 1 pound citron ically again, his presence was not

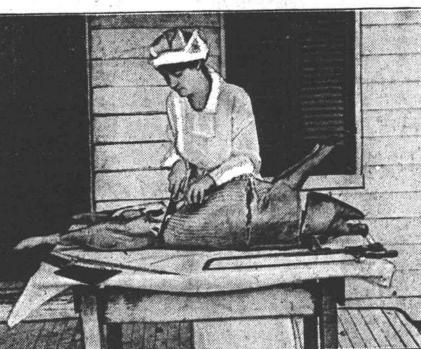
2 teaspoonfuls 1 pound candied cherries soda 31/2 cupfuls honey 1 pound candied apricots 1 cupful butter pound candied 6 eggs pineapple 2 teaspoonfuls 1/2 cupful cinnamon teaspoonfuls jelly, or 1/2 cupful white ginger 3 teaspoonfuls grapejuice teaspoonfuls ground carda-2 mom seed vanilla teaspoonful 2 ounces candled orange neel cloves 2 ounces candled pounds raisins lemon peel

(seeded) 4 pounds currants

Cut the candied fruit into small bleces, with the exception of the cher- with egg and cornstarch, or cranberry ries, which should be left whole. Place the fruit in a large dish and sift over be made if it is not necessary to econit one-half of the flour, mixing thor- omize on eggs. Steamed brown bread oughly. Sift the soda with the re- may have cranberries in It.

TENDERNESS OF DIFFERENT CUTS OF PORK

sour



Cutting Up a Pig on the Farm.

(Prepared by the United States Department of Agriculture.)

The following suggestions made by the United States Department of Agriculture may be of help both to those who buy their pork at the market and to the farmers who may be glad to secure greater variety in the use of their home product.

There is no marked difference in the tenderness of the different cuts of pork, but the meat from the fore quarter is somewhat coarser grained than that of the loin and hams, and the proportion of fat to lean is greater. Shoulders well trimmed and smoked are satisfactory to use in place of ham, if offered at a price low enough to offset the larger amount of bone which they contain. The thick end of the shoulder is known as the Boston butt. Shoulders are sometimes boned, rolled and smoked. Since there is practically no waste to this cut, the real cost can readily be estimated. Smoked hams and shoulders are commonly boiled, but both are excellent when baked, fried or broiled.

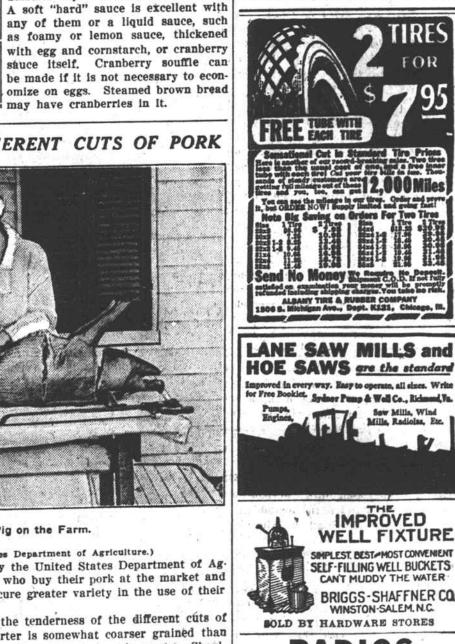
To bake a smoked ham or shoulder, wash it well, cover with cold water and simmer for about three hours for medium-sized ham, about 15 minutes per pound when followed by baking. Allow it to cool in the broth or remove at once, trim off the brown crust and remove the skin. Smear the surface well with brown sugar, stick it liberally with cloves, using perhaps one to each square inch. Bake for two hours in a covered roaster. Remove cover and brown the fat side well. Serve either hot or cold.

An aluminum tea or coffee ball, which can be purchased for ten or HOUSEHOLD HINTS fifteen cents, will save the trouble of tying whole spices in cloth bags, when ***** they are being cooked with pickles or Add the white of an egg to cream fruit, that will not whip and note the success you will have with your cream. When hanging clothes on a line

don't stoop to pick up the clothes-. . . Much hard ironing may be avoided pins; have an apron of heavy ma-

imitation fig syrup. prunes are substituted for raisins. Cranberries may be introduced in

Was Once Great Capital many dishes where cherries would be Rio de Janeiro boasts of some 1,500,used in the spring. A hot steamed pudding made by a biscult dough recipe 000 inhabitants, of mixed descent, basically Portuguese, for the great negro is excellent if one cupful of cranberries is stirred in for each pint of flour. provinces of Brazil are in the north, many days' journey by steamer, and Cranberries may be used in richer steamed puddings with more eggs and the capital is of comparatively pure race. In years gone by, Rio was the other ingredients; they may be put capital of the whole of the Portuguese into baked or boiled bread puddings, empire, when King John moved his "cabinet" or stale cake pudding, or court from Lisbon to Rio de Janeiro in plain batter pudding. Most of these desserts require a sauce of some sort. the latter days of the Napoleonic wars.



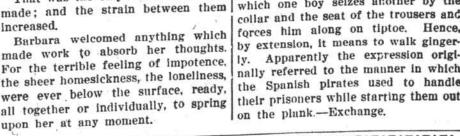
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the sheer homesickness, the loneliness, nally referred to the manner in which were ever below the surface, ready, the Spanish pirates used to handle all together or individually, to spring their prisoners while starting them out on the plank .- Exchange.

Mirage Produced by Passage of Light Rays

Cleveland on the Cow Grover Cleveland's composition on

boy in school, follows: "The cow is very useful if it were not for the cow we could not have no "Every part of the cow is useful; the skin is tanned into leather and

To make a person "walk Spanish" is to make him come up to time, or to make him act under compulsion. It refers to the old sport among boys in collar and the seat of the trousers and

forces him along on tiptoe. Hence. ly. Apparently the expression origi-

