

Escape From Heartbreak

By Margaretta Brucher

CHAPTER IX
When Anne was gone, Terry phoned Dot Turner, found her in and arranged to bring Valerie to see her at once.

On the way to Dot's apartment, he told Valerie something about her. Dot broke into the modelling game without training and she'll sell you that it isn't necessary, but don't listen to her. It's the girls with training who get ahead. Dot's lack of it has held her back. Now and then she gets a small job but half the time, she's out of work."

"How did she get her start?" asked Valerie. "Through pull, and she has depended on pull ever since. She gets around and makes friends in the right places. Right now, for instance, she's cultivating Duke Maxwell for all she's worth."

"Duke Maxwell!" exclaimed Valerie. "The orchestra leader? But how can he help her?" "Duke's father happens to own an advertising agency. Hence, Duke is Dot's current crush. Oh, she claims to be crazy about him, but she's as shrewd as the next one when it comes to the main chance."

Despite Terry's disparaging remarks, Valerie was impressed when she met Dot Turner. A statuesque blonde, with perfect poise and self-assurance, Dot seemed to Valerie to be just the type of girl to make a good model.

While Terry explained the reason for their visit, Valerie sat looking around the room in which they sat. It reflected Dot, with its elaborate drapes, silk shaded lamps, and modernistic chairs and tables. Prominently displayed was a huge photograph of a young man with gleaming black hair and bold dark eyes. Valerie recognized him, for she had seen pictures of him before—Duke Maxwell.

She wondered idly whether she might meet him through Dot. If she did, what fun it would be to write and tell Penny about it! Penny, who thought Duke Maxwell was wonderful, and never failed to listen to his radio broadcast, would swoon at the thought of meeting him.

Then, Valerie turned her attention to what Terry was saying. "I mean to stake Valerie to training," he was telling Dot, "but I wish you would help her if you pick out the best school, show her the ropes and so on."

"I never had training," boasted Dot, and look at me. I'm a contact that gets the jobs. I know girls who have had all that running about with books on their heads and all the rest of it, but where are they now? Hitting the wholesale places while I'm heading for a job in a big advertising campaign."

"Duke Maxwell?" Terry hinted. "Who else? He's got to fix it for me to pose for the Normad cigarette ads. That's big stuff."

Terry glanced at Valerie, and gave a hand toward the orchestra leader's picture. "That's Duke." "Dot smiled. 'He's my hero.' 'I've often heard his orchestra over the radio,' said Valerie. 'My best friend back in Pelton is one of his rabid fans.'"

"Pelton?" Dot wrinkled her brow. "Seems to me that I know someone in that town. Is somewhere near Cleveland, isn't it?" "Yes," said Valerie.

The mention of Pelton brought Phil to mind and, for a few minutes, the old hurt returned. Then, she forced Phil from her thoughts. All that was past she must forget it and think only of the future.

Terry resumed his discussion of plans for her and was asking Dot what training school she would recommend. "Well, I suppose Models, Inc., is as good as any," said Dot. "If you like, I'll take her there tomorrow."

"Fine!" said Terry. "Where is she going to live? Dot looked at Valerie. "I've room here if you'd like to stay with me for the time being."

"Oh, thank you!" said Valerie. "I'd love to do that!" "When it had been arranged that she should move in the next day, she and Terry left.

"Dot's a good scout," he said, as they went down in the elevator. "Be careful, though, that she doesn't take advantage of you."

"I think she's grand," Valerie enthused. "How could she take advantage of me? Just watch out—that's all," Terry replied cryptically. He took Valerie out to lunch and over the lunch table, told her about himself. He had almost moved in New York. His father was dead. His mother had remarried and lived in California. He had no brothers or sisters. He was twenty-seven years old.

"And you've never married, Terry?" Valerie asked inquisitively. He shook his head. "I almost did, but the girl met someone she liked better. Guess that cured me."

Then, he changed the subject, and talked of his work—said he loved it. "I want you to love your too, Valerie," he said seriously. "Then you'll succeed."

She vowed inwardly that she would work hard—do every thing in her power to win success. That was the way to repay Terry for his kindness. She must make him proud of her—justify his faith in her.

MEAT RATIONING IS RESUMED TODAY

After midnight, September 9, 1945, it is unlawful for any person to buy rationed meats and for anyone to sell rationed meats except on surrender of valid ration coupons or other ration documents. Sales between suppliers, however, will be coupon free until midnight, Saturday, September 15.

CLIP THIS CHART FOR FUTURE REFERENCE

MEAT COUPON VALUE CHART

All products shown below are derived from beef, veal, lamb, mutton, pork or combinations of them. Any product or cut shown below has the coupon value indicated, whether or not it contains dressing.

GROUP A - 1 LB. PER COUPON - 2 OZS. PER TOKEN

PORK—Cured

Back (aliced) boneless

PORK—Smoked

Back Bacon (aliced) Side Bacon (aliced) (rind on or rindless)

COOKED MEAT

Any uncooked Group B item (bone in or boneless), when cooked Pork Butt boneless Pork Ham boneless

GROUP B - 1 1/2 LBS. PER COUPON - 3 OZS. PER TOKEN

BEEF—Fresh or Cured

Round Steak or Roast bone in Round Steak or Roast boneless Round Steak, Minced Sirloin Tip boneless Sirloin Tip, Cubed or Minute Steaks boneless Sirloin Butt boneless Flank Steak boneless Strip Loin boneless Rib Roast, 7 Rib Bones (rolled whole) boneless Prime Rib Roast, 5 Rib Bones (rolled) boneless Rib Roast, 6th and 7th Rib Bones—Inside Roll boneless Tenderloin

VEAL—Fresh

Cutlets or Fillet Roast boneless Strip Loin Steaks boneless Front Roll boneless Leg Roll boneless Loin Strip boneless Tenderloin

LAMB or MUTTON—Fresh

Frontquarter (rolled) boneless

PORK—Fresh

Butt, Whole, Pieces or Chops (rindless) bone in Butt, Whole, Pieces or Chops (rindless) boneless Ham, Whole, Centre Slices bone in

Ham, Whole, Pieces or Slices bone in or boneless Picnic, Hockless boneless Back, Whole, Pieces or Slices boneless Side Pork, Whole, Pieces or Slices boneless Trimmings, Extra Lean (skinless) boneless Tenderloin

PORK—Cured

Cottage Roll or Butt, Whole or Pieces boneless Picnic, Hockless boneless Ham, Whole, Pieces or Slices bone in or boneless Ham, Centre Slices bone in Back, Whole or Pieces boneless Side Bacon (rind on or rindless, Whole or Pieces)

PORK—Smoked

Picnic, Hockless or Hock on boneless Cottage Roll or Butt, Whole or Pieces boneless Skinless Roll boneless Ham, Centre Slices bone in Ham, Whole (skin on or skinless), Pieces or Slices bone in or boneless Back, Whole or Pieces boneless Side Bacon (rind on or rindless, Whole or Pieces)

COOKED MEAT

Any uncooked Group C item (bone in or boneless), when cooked.

GROUP C - 2 LBS. PER COUPON - 4 OZS. PER TOKEN

BEEF—Fresh or Cured

Shank, Hindquarter boneless Rump Roast, Round or Square End bone in Sirloin Steak or Roast bone in Flank, Trimmed bone in Porterhouse Steak or Roast bone in T-bone Steak or Roast bone in Wing Steak or Roast bone in Rib Roast, 7 Rib Bones, Whole bone in Prime Rib Roast, 5 Rib Bones bone in Rib Roast, 6th and 7th Rib Bones bone in Rolled Rib Roast, 6th and 7th Rib Bones, Outside Roll boneless Plate Brisket (rolled) boneless Brisket Point (rolled) boneless Rolled Shoulder boneless Short or Cross Rib Roast bone in Blade Roast, Blade and Backstrap out bone in Chuck Roast boneless Neck boneless

Shank, Centre Cut bone in

Shank Meat boneless Hamburger

VEAL—Fresh

Shank, Hind boneless Rump, Knuckle Bone out bone in Sirloin Butt Roast bone in Sirloin Butt Steak bone in Leg, Sirloin Butt End bone in Loin, Full Cut, Flank off, Kidney and Suet out bone in Loin, Short Cut, Flank off, Kidney and Suet out bone in Loin Chop or Roast, Tenderloin End bone in Loin Chop or Roast, Rib End bone in Round Bone Shoulder Chop or Roast bone in Shank, Front boneless Neck boneless Veal Loaf or Patties Stewing Veal

LAMB or MUTTON—Fresh

Sirloin or Chump Chop bone in Loin, Whole, Flank off, Kidney and Suet out bone in Loin Roast or Chop, Tenderloin End bone in Patties

PORK—Fresh

Picnic, Hockless bone in Butt (rind on), Whole, Pieces or Chop bone in Butt (rind on), Whole or Pieces boneless Ham, Trimmed, Whole, Butt End or Shank End bone in Loin, Trimmed (rindless), Whole, Pieces or Chop bone in Side Pork, Whole or Pieces bone in

PORK—Cured

Picnic, Hockless bone in Ham, Trimmed, Whole, Butt End or Shank End bone in Side Pork, Whole or Pieces bone in Shoulder Roll (skin on) boneless Dry Salt Belly boneless Dry Salt Lean Backs boneless

PORK—Smoked

Patties Liver Kidney Sweetbread

COOKED MEAT

Any uncooked Group D item (bone in or boneless), when cooked. Leaves made from chopped or minced meats. Cooked meats, jellied meats, in loaf form or otherwise (excepting those cooked or jellied meats listed in Group D) Bologna Wieners Sausage, Smoked or Cooked

GROUP D - 2 1/2 LBS. PER COUPON - 5 OZS. PER TOKEN

BEEF—Fresh or Cured

Short Ribs, Braising bone in Plate Brisket bone in Brisket Point bone in Round Bone Shoulder Roast bone in Blade Roast bone in Chuck Roast bone in Shank, Frontquarter, Whole bone in Shank Knuckle End bone in

Flank bone in Blade Chop or Roast bone in Breast bone in Shank, Front bone in Neck bone in Forequarter, Whole, 7 Rib Bones bone in Rack, Whole bone in Rack, Shoulder off, Knuckle Bone out bone in

SAUSAGE—Fresh or Cured

Pork Sausage Commercial Sausage

LAMB or MUTTON—Fresh

Leg, Full Cut, Whole or Half bone in Leg, Short Cut bone in

Loin, Whole, Flank on, Kidney and Suet out bone in Loin Rib Roast or Chop bone in Flank bone in Frontquarter, Whole or Half bone in Rack or Shoulder, Neck on bone in Rack or Shoulder, Neck off bone in Rack or Shoulder Chop bone in Breast bone in Neck bone in

PORK—Fresh

Picnic, Hock on boneless Loin (rind on), Whole Pieces or Chop bone in

PORK—Cured

Dry Salt Long Clear boneless Dry Salt Short Clear boneless Dry Salt Clear Back boneless

PORK—Smoked

Picnic, Hock on bone in Jewell

COOKED MEAT

Any uncooked Group E item (bone in or boneless), when cooked. Brown or Headcheese Liver Sausage, all types Blood Sausage, all types Cretons Francais

CANNED MEAT - MEAT PIES

Table with 2 columns: CANNED MEAT (sealed containers) and Container. Items include Sausage, Corned Beef, Stews, etc.

Table with 2 columns: Meat Sandwich Spread and Quantity. Items include Meat Sandwich Spread, Meat Tongue, etc.

MEAT PIES

For any size Meat Pie, 8 oz. per token

GROUP E - 3 LBS. PER COUPON - 6 OZS. PER TOKEN

PORK—Fresh

Loose bone in Jowl

PORK—Cured

Hock bone in Mess Pork bone in Short Cut Back bone in Jowl

FANCY MEAT

Heart Tongue

THE WARTIME PRICES AND TRADE BOARD