

Woman's Realm Social and Personal Fashions Literature

The Golden Sands Riddle

By Alexander Campbell

Mr. Xosa nodded briskly. "I am a quite considerable detective. Recently I restored to Sir John Carr his wallet, and achieved incarceration of evil man 'Mickey Charlie, thus effecting release of my own brother, wrongly suspected. Cases are similar, are they not?"

Peter laughed. "You may be clever at finding lost wallets," he said. "But this is murder. I think you'd better run along, before Mr. Carr spots you. I rather gather that you and he are not exactly soul mates."

"Mr. Orion a crook," said Mr. Xosa dispassionately. "Ask Mr. Quayle. You will not accept my services, then? I am sorry. But you may change your mind. He who never deviates from straight line falls over precipice. Prediction brings wisdom. My brother works here. His name is Nwana Xosa. White people call him Chocolate. That is a jest," added Mr. Xosa smiling. "Should you want me, inquire from him. I will come with all speed."

He bowed, settled his white hat on his kinky head, gripped his black stick firmly, and went out into the sunshine. Peter shrugged his shoulders and turned to the lift.

He found Lucy and Terence PARRY together on the sun terrace, consuming cold drinks.

Lucy looked worried. "Terry said: 'Been having a scance with the law?'"

"It seems to be no secret," said Peter a little bitterly.

Lucy leaned forward and laid a hand on Peter's arm. She said softly: "Peter, you're in trouble. We—Terry and I want to help."

Terence PARRY said: "Mind my butting in, Lucy. Then, turning to Peter: 'I'm going to be frightfully blunt. You're rather fond of Lucy aren't you?'"

Peter found himself going red. "I don't see—," he began sweetly.

"Oh for the love of Mike!" Terence PARRY's handsome face was animated. "We're sitting here around the mulberry bush. You're fond of the girl. Any goof could see that. And she's fond of you—shut up, Lucy! You're supposed to not speak my little piece! And I'm fond of her—in my own quiet way."

"And I rather like you," Terry continued. "Lucy likes you. Sir John likes you. That makes it unanimous."

"Well we suspect that something's up. You suddenly come into a fortune. A man is in a kind of a fix. Taken for a ride by the policeman in charge of the case. Not to speak of the guilty, hand-dog look you've been wearing. I'm sure you're not yours turned up. The fact is, Peter, you're no actor."

"So what about sharing your troubles with them, don't you love you are the son of merchant to get mixed up in any dirty work. Item, three heads are better than one. So what about it?"

"Yes, my dear, about it?" Sir John Carr stood surveying them with a grim smile. The smile relaxed into a grin as they stared at him. This sudden appearance had disconcerted them all.

"I'm not surprised at you being shocked by Terry's forthrightness," he told Peter. "I suppose you men have been overcome. But for once his method of approach is quite right. This is no time for beating about the bush. Suppose you make yourself comfortable, and tell us the whole story?"

Peter did so. No one could have resisted that invitation, or not gratefully responded to the warm sympathy of the three of them. Peter reflected ruefully that he had disliked Terry, and now he had to love Sir John. But that was before he got to know them.

"All right," he said briefly. "Here goes."

Once again he went over the familiar ground, much as he had done over it with Quayle a few minutes before. That earlier recital had been over all the easier. He talked fluently, and they listened wide-eyed.

He told them, as he had told Quayle: "I don't expect you to believe it. I admit it's the most fantastic."

"I believe every word of it," Sir John interrupted. "Your Inspector Quayle may pride himself on distinguishing lies from the truth. But he hasn't made a large fortune out of the knack. I have. I am accustomed to backing my judgment. I'm backing it now. I'm with you, Terry. What about you? And you, Lucy?"

Terry added: "Rings true to me, all right."

"Of course I believe you, Peter," said Lucy indignantly. "What made you think I wouldn't?"

"Thank you all of you," said Peter earnestly. "You hardly know me, really."

"Stuff! What's there to be grateful about?" said Sir John loudly. "You are telling the truth, aren't you?"

The mining magnate was pacing the terrace. He spoke his thoughts aloud.

"The two vital questions are: Why did Monte give a valuable tip like that, and the money to back it, to a perfect stranger? And, how did you know about Golden Deeps himself?"

Sir John smiled grimly. "It may interest you to know, young man, the thought that you had got that information about Golden Deeps by breaking into the portfolio you carried for me yesterday? You see, your story about just getting a hunch about Golden Deeps rang a great deal false to me than the story you've just told. I knew about Golden Deeps, but I'm pretty cer-

A Morning Smile

"ONLY FOREVER"

Caller: "Is the doctor in?"
Five-years-old Child: "No, sir."
Caller: "Do you know when he'll be back?"
Five-years-old Child: "I don't know, but he went out on an eternity case."

SILLY QUESTIONS

Judge: "How far were you from the scene of the accident?"
Witness: "Two yards."
Judge: "Did you measure the distance?"
Witness: "Yes, I knew some silly idiot would ask me that question."

Your Individual HOROSCOPE

By Frances Drake

For Thursday, June 19th

MARCH 21 to APRIL 20 (Aries)—Faintly a steady tempo enlivened by fresh ideas coupled with the "old reliable" routine. If true to your Sign, you'll impartially judge others and their actions.

APRIL 21 to MAY 20 (Taurus)—Vibrations are all in your favor, especially for financial matters, heart interests, domestic tranquility, personal issues. But you must bring into play your dauntless courage and determination to make this a record day.

MAY 21 to JUNE 21 (Gemini)—Disturbing tendencies which should not effect your output provided you introduce added effort to dispel them. Watch out for honey-worred schemers, off-color propositions, unproductive projects that drain your energies to the core.

JUNE 22 to JULY 23 (Cancer)—Even though the world's ills have a profound effect on our country we should "take it" courageously. Carry on in the best traditions of those of your birth and of this glorious land of the free!

JULY 24 to AUGUST 22 (Leo)—

Dorothy Dix Says—

THINK OF FUTURE BEFORE YOU RUSH INTO MARRIAGE

Young Couples Should Wait Until The Husband-To-Be Is Securely Settled In A Trade Or Occupation

Dear Miss Dix—We are very young. I am 23 and my wife is 21. We have been married 18 months and have a baby. Both of us have limited educations, she less than I. My only ability to make a living lies in the strength of my back and I earn a meager wage. Because we cannot have luxuries my wife is very dissatisfied and unhappy, and that takes all of the pep out of me. I tell her that even if we never have any money that we have the best thing in the world because we have perfect health, and that there is much more in life that is valuable than the fine clothes and good times she craves. I build cream castles for my future, but they do not excite her matter-of-fact mind nor relieve the strain we must endure as the result of our present unfulfilled desires. What can I say that will help thousands of young people like us?

ANSWER—Nothing that you will like to hear, because I can only repeat to you the old proverb that says that those who marry in haste repent at leisure, and I tell you that even if you are finding out in your own bitter experience. You rushed into marriage before you were ready for it and now you are paying the price of your folly. There is nothing else in the world more patient than the fact that there are millions of marriages that are miserable failures because a boy and a girl lacked the patience and the self-control to wait to marry until they could lay a secure foundation under their new home.

Not Looking Into The Future They would not wait to find out if what they felt for each other was a deep and abiding love or merely a passing sex attraction. Still less would they wait to be certain that they had congenial tastes and the same aspirations and purposes in life.

They would not wait to find out if they had some settled trade or occupation by which he could support a family. They would not wait to accumulate a little money to tide them over sickness, or losing a job, or any of the accidents of life that are treble disastrous when they come to us when we are unprepared for them.

They are children who want what they want when they want it, and who take it without counting the cost or seeing how surely they are heading for the rocks. They befool themselves into thinking that some miracle will happen that will save them from the consequences of their recklessness, and that, anyway, the strength is enough, and that if they can do together they ask nothing else of life.

And so they marry, the silly little school girls and boys, who have to take their husbands and wives home to Mamma and Papa to support; the poor, deluded youngsters who married without working it out, and who are glad together they can marry and be happy living on bread and cheese and kisses.

Then, when the novelty of marriage has worn off and they have begun to gape on a seamy diet of bread and cheese and to omit the kisses; when they hear the call of youth and want to dance and play around, and have to drop out of their old set because they have not the clothes or the money to run with it; when the bill collector is always hammering on the door, and each is blaming the other for their catastrophe, how flies out of the window and divorce comes in at the door.

Dear Dorothy Dix—I am a white-collar girl and with my far from large salary I support my mother and two brothers besides myself. I am engaged to a very nice young man of whom my mother disapproves, but she thinks he is making enough money, though at the present time he is holding down two jobs in an effort to please both me and mother, and there isn't a lazy bone in his body. I plan to keep on working after I marry for a while, at least, in order to support Mother and the boys, but Mother looks down on me for making money, it seems I will either have to give up the man I want for my husband or find a new one whose earning capacity Mother approves. All my life I have pleased Mother, but it seems I can't make myself do it now. Can you advise me what to do?

ANSWER—Inasmuch as you are going to have to live with the man you marry, it seems to me that you have the right of choice and not Mother. No doubt Mother will disagree with this point of view. She thinks that youthful romance doesn't last very long, but that an established and a bank account are something permanent for a girl to tie to and are a consolation for the lack of thrills.

Of course, mothers always think they know best, but they seem to be singularly poor pickers of husbands for their daughters. All of us can look to many cases in which a mother has made her daughter give up the poor young man she was in love with to marry some rich playboy or some wealthy old widower, and then we have seen the playboy or the rich old widower lose all of their money, while the poor boy turned into a gentleman who makes a fortune, and the marrier has the right of choice, and every girl has the right to make her own mistakes, if any.

BAITING HOOKS WITH DEW WORMS Every fisherman has his own ideas of how to bait a hook with a "dew worm." Some use the head of the worm, others use the tail, and others use the middle. However, according to the proper theory, to bait a hook to get the best results, so as a contribution to the success of the bait fishermen we quote the method as explained in "The Complete Angler," that standard work first published by Walton in 1853.

"Suppose it be a big lob-worm, put your hook into him somewhat above the middle and draw out a little below the middle, having so done, draw your worm above the arming of your hook; but note that at the entering of your hook it must not be at the head end of the worm, but at the tail-end of him, that the point of your hook may come out toward the head-end; and having drawn him above the arming of your hook, then put the point of your hook again into the very head of the worm, till it comes near to the place where the point of the hook first came out; and then draw back that part of the worm that was above the stank or arming of your hook, and so fish with it. And if you mean to fish with two worms, then put the second on before you turn back the hook's head of the first worm; you cannot lose above two or three worms before you attain to what I direct you; and having attained what you will find it very useful, and thank me for it, for you will run on the ground without tangling." Try this method next time, but don't forget "tail first!"

NEEDLECRAFT—For The Home

Here's an economical apron that's indispensable in the smart housewife's wardrobe. It requires but a yard of fabric so that you can well afford to make it up in several different ways... one for yourself... another as a gift for a basket of trim it with soft white ruffles to keep you looking fresh and crisp even on the busiest days. The chart that is included in the pattern, to guide you will enable you to cut it out and sew it up in no time.

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THE COOK'S CORNER

CHICKEN IN CASSEROLE

Two broilers, 2 cups milk, sea-soned flour, shortening, 1 cup cream.

Method: Clean and cut up chicken. Pour on milk and let stand for several hours. Remove chicken from milk, dry pieces, and dredge with seasoned flour. Melt shortening in aluminum pudding pan (about 2 tablespoons shortening) and brown chicken on all sides.

Cover pan and bake in moderate oven, 325 deg., F., until tender (about 1 hour). Remove chicken pieces, add cream to shortening and chicken fat remaining in pan and stir until well blended. Pour over chicken. Garnish with parsley and spiced peaches.

DEVILLED BROILER

3 lb broiling chicken, 1-2 teaspoon salt, 1-8 teaspoon pepper, 2 tablespoons shortening, 2 onions, chopped fine, 2 tablespoons flour, 1-4 teaspoon salt, 2 bouillon cubes, 1 teaspoon sugar, 1 teaspoon dry mustard, 2 tablespoons tomato paste, 1 tablespoon minced parsley.

Method: Cut broiler in half and clean well. Sprinkle with salt and pepper, then broil skin side up for 10 minutes. Turn, without piercing with fork, and broil more slowly until tender, about 20 minutes. Remove to hot platter and cover with sauce.

Melt shortening and in it fry onion until light brown. All flour and salt, bouillon cubes dissolved in boiling water and combined remaining ingredients. Stir constantly until smooth and thickened.

DEEP FAT FRIED CHICKEN

1 large frying chicken, 1 cup flour, 1 teaspoon salt, parsley, 4 tablespoons shortening, 4 tablespoon 2 cups milk, salt and pepper to taste.

Method: Clean and cut up chicken. Blend flour and salt and dip

Living & Leisure

-The Woman's Realm

"Whatever the weather may be," says he. "Whatever the weather may be, it's the songs we sing, and the smiles we wear, that make the sun shine everywhere."
—James Whitcomb Riley.

The odor of some perfume bases is offensive in high concentrations, but becomes pleasant with dilution.

Candle clocks which burned from one mark to the next in a certain period of time, were used in early England.

Many authorities rate the Douglas fir as the most important wood grown in the United States.

Asia is the only continent of which the tiger is native.

Tobacco plant stems cut up and added to the soil around aster and chrysanthemum plants will destroy aphids that may attack roots of plants.

Supplied from a magazine that holds 150 nails a hammer has been invented to speed up the laying of wooden floors.

FASHION FLASHES

Yellow is one of the most popular summer colors.

The boxy silhouette is a big favorite in casual coats.

Nautical themes are unusually popular for resort styles.

Green birds and red strawberries trim a small hat of white straw.

Pastel plaids in jacket and skirt are a "sellout" with teen age girls.

The dressy blouse in sheers or in Chantilly lace is liked for soft suits and for evening.

WHEN YOU WASH YOUR SWEATER

Sweaters will retain their proper shape and size even after many washings if they are laundered correctly. Draw an outline of the sweater on a thick turkish towel before washing. Use rich lukewarm suds, handle quickly and gently, taking care that the sweater is not stretched. Rinse thoroughly in lukewarm water never wringing or twisting during the process. Absorb excess water by wrapping in a thick towel, then lay out the sweater on the dry turkish towel to conform with the pattern drawn. If it tends to shrink a bit, pin in shape with rustproof pins.

MAKE YOUR OWN THERMOS BOTTLE

This won't keep soup or coffee hot forever, but it will keep it so for several hours if you put the liquid in at boiling point.

Tear up a newspaper into pieces about 2 inches square—tear, don't cut, so as to get ragged edges—and then put them into cold water to soak and become pulp. Now find

chicken pieces into mixture. Fry in hot deep fat, 375 degrees F) until golden brown. Place on platter and garnish with parsley. Pour on gravy made of remaining ingredients combined to make a white sauce. Note: If desired, canned chicken soup may be used to replace part of the milk in making the sauce.

Our 32-page booklet explains and diagrams each step in making smart slip covers the pin-on way for chairs, sofas, auto seats. Tells how to add flounces, other trimmings.

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There's new lure for sauces, gravies and your favourite warm-weather dishes in a bottle of Heinz Tomato Ketchup! This condiment is a blend of racy flavours—for it's made from Heinz pedigreed tomatoes, fragrant spices and Heinz Vinegar. Use Heinz Ketchup generously. It's so rich just a dash works wonders with your cooking!

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RECIPE

BROILED FISH WITH CRIMSON GLAZE

Broil or bake whole fish till done. Combine 4 tbs. Heinz Tomato Ketchup, 3 tbs. butter and 1 tbs. Heinz India Mustard. Heat until butter melts. Glaze top of fish with small amount of sauce—place under broiler till sauce spreads evenly over fish. Arrange fish on platter and garnish with watercress. Serve remaining sauce in sauceboat.

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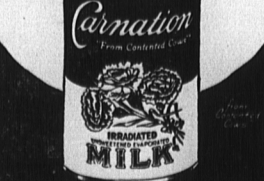
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