Stairs of Sand

By Anna M. Regan

CHAPTER 18 (Continued)

He was told all that was known of Bessie Herron's life, to her coming to the house and how they had persuaded her to stay with them for a while to regain her strength. The part they wanted to take up with him was what he would suggest to do with her or what light work could be found in Topham to enable her to earn her living?

"Is there a circulating library here?" Sara asked. "I looked around for a place to buy a New York paper the other day and couldn't find one."

"I guess, Ralph Rackstraw has some papers to sell on Saturdays," Mrs. Shattick advised.

"I vum!" Cy was thinking hard. "I've had for several years now, my desk in a corner of Milo's barber shop. Somethimes you can't do business with anyone with the loud talking and smoke that you could cut with a knife. A year ago I bought a lot—you know Mrs. Shattick, next to the Home Laundry, thinin' I'd build me an office. So's I might as well get busy now an' git it goin'. You could use one side for books, trinkets, anything you wanted and put this girl to clerkin' in there."

"I think that will work out fine," Sara agreed, "How long will it take you to build your office?"

"Of course it will make a difference if Mil and her husband will take care of the light so's I can be foot loose. Ought to be shipshape in two or three months, Miss. I vum, if that ain't ten o'clock. Neighbor's tongues will all be waggin' so's I'll be saying good night, ladies."

After Cy had left the house, Sara and Mrs. Shattick made themselves each a cup of tea and over the tea cups discussed every possibility of Cy's plan that might forward their pet scheme—Bessie Herron's future.

"She could carry all current magazines and newspapers," Sara explained. "Also postal cards and picture prints of scenes about here. I will be glad to supply her with many of my sketches along these lines. Tourists are always interested in such a line.

"I never felt I was any sort of a business woman, Sara, because Captain Shattick took care o' things, so I'm going to leave the last fixing of things to you. Maybe she'll win in the contest. If she does that will help some. I'll start Cy on next week a canvassing through the villages."

"Will we inventory what stock we put in, Aunt Anne, and let her pay us so much a month, or put her on a small salary to start with?"

"When everything is ready to start, Sara, you go in with her for a week or two, and show her the ropes and find out just what will be called for, and get the books circulatin' started right. I'm glad she'll have a couple of months to pick up in. I vum! we got her just in time or she never would have come back to health. Time for bed, Sara. You'r gettin' me into bad tricks, a setting up so late. I never set up later than nine before you came."

One day a week, Mrs. Shattick, an open letter in her hand, called Sara.

"I just got a letter from Magda Crimm. Her pa, Captain Ezra Crimm, was always a firm friend of the Captains. They run together as boys here. He riz up fast. Go to run his own ship, soon had a fleet of 'em going. Late years always lived in Boston. Had just this one girl. After he retired he took to writin' books. He wrote "Elements of Navigation and "Sea Yarns." You'll find 'em in the bookcase. She's coming to lecture in the town hall here about her life a float and will stay over Sunday here with me. They say she's terrible smart."

"That's something to look forward to, isn't it?" Sara returned.

The town hall was crowded to the doors the night Magda appeared there to give a lecture: "Seas Breaking Abroad," for the benefit of a seaman's home she was building.

She confessed that she never realized how strongly she had inherited her love for the sea until a business matter had called her to South America. After that voyage she decided to devote all her spare time to the writing of sea tales. She finally decided that the only way to really know the sea was to work with her hands upon it as Conrad, Masifield, Dana and other real writers of the sea had done before her. In accordance with this decision she secured a position as stewardess. Her first trip out had high winds and head seas and—engine trouble, but it gave her an even more intense love for the blue-green waves.

She told how she learned to love the ocean and the ships that roll upon it as other women love their families. And she felt that her love for it, partook in many ways of some part of its solitary grandeur. She thought that something of its vastness had entered her soul—and given her the tolerance of life and of the wretchednes often found in some of Conrad's lder sailors.

Miss Crim dwelt much on a seaman's life and told of them ending their days in poverty and lonliness.

She laid her plan for building a home for such a class here in the town of her father's birth. Where aged seamen's last days could be spent in sight of their beloved sea.

She asked Mrs. Shattick, her father's old friend, to have a committee to obtain a suitable site for this home, she was to build, as a memorial to her father, Captain Ezra Crimm.

She spent Sunday at the Shattick home. Every spare moment of the day was spent by the family there in listening to her endless yarns, mostly humorous, of her adventure of the briny deep.

Mrs. Shattick's time was now entirely taken up with the various activities she found herself forced to head. She found Sara's help and advice a great support through it all. To their great relief, Bessie was picking up fast. Her cheeks were filling out and her eyes had lost the hopeless look that filled them when she first became an inmate of the Shattick home.

Cy Pratt, too, had become the busiest man in the place. Asked about starting his office building, he said: "Like Barney Campbell, he had worked at the job of small contractor a long spell and cal'lated he knew it, but there was something about it, he didn't know. As Barney said, "When he faces a problem, he couldn't seem to get sterrage way on her."

"Barney, you see—he's eth Blount's second wife's cousin—Barney has done carpenting here in Topham all his life. He built practically every garage or hen house now gracing or disgracing the backyards of this village. He is our garage specialist, so to speak. He has never been heard to boast of his skill.

"Garages," he would snort; "land of love! I can build a garage with my eyes shut."

"Nowadays when another foolhead, who has been reading advertising for garages all cut out and ready to put up, comes to him for his prices, he says to 'em, says he:

"Seventy-five dollars cash or one hundred and twenty-five so much per." That's all there is to it."

Old Ash Beaver wanted Barney to build him a garage so the roof would match the top of his own house. At the end of a week he hadn't driven a nail.

"Maybe I'll be all right after I get started," he said. "But it's where to start that beats me."

Cy insisted that was the trouble with him.

Barney says "when you want to start buildin' or anything and you can't start—can't decide what you want—just begin somewhere, get goin' some and pretty soon you'll fetch up at the right place to start. See, don't you, ladies!" he continued:

"I walked home from the post office last night with Ben Ralsch, so I asked him a question."

"Ben," said I, "when you start to work out anything how do you begin?".

"Hoy?" he exclaimed. "How do I begin? Why I just heave to and go to work and begin, that's all."

"Yes, I know, but where do you begin?"

"At the beginnin', naturally. If you was cal'latin' to run a horse race you wouldn't commence at t'other end the course would you?"

"I might; practical people wouldn't, I suppose. But what is the beginnin'?' Suppose there's a lot of beginnings and you didn't know which to pick?"

"Well, in that case I'd just sort of edge round till I found one that was the beginnin' of somethin' and I'd start there."

"He sort of clinched my mind, so Barney starts on the office next week. I come mighty nigh forgettin' what I stopped to ask. I'm going out to the bar to fish tomorrow morning. Didn't know but the young ladies would like to go along."

"Oh, we'd love to!" Sara exclaimed.

"Be down at the wharf behind Knobles Fish Market at eight or there-abouts tomorrow morning and Milly and I'll be waiting."

"Milly?" Sara questioned.

"The Milly's a good, strong craft, but a bit cranky at times, like the lady she's named for. She'll take the swells all right."

The girls were on hand at the wharf in time the next morning.

(Continued Next Week)

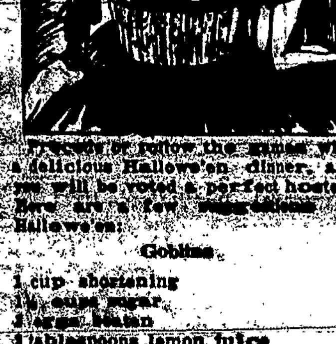
Detracting tongues never dared condemn any one in St. Teresa's presence.

The soul is never at rest in the midst of the things of this world, for they are all less than we are. They were made for us; we were not made for them. We were made for God alone, to enjoy His eternal and soverign happiness.

Hallowe'en Dainties

By BETTY BARCLAY

CHILDREN expect to duck for apples on Hallowe'en, and perhaps more grownups are children at heart than many realize. Ducking for apples and other Hallowe'en games are appreciated by most adults, and the wise hostess need never fear suggesting such things on this day of witches and goblins.



Precede or follow the games with a delicious Hallowe'en dinner, and you will be voted a perfect hostess. Here are a few suggestions for Hallowe'en:

Goblins

1 cup shortening
1½ cups sugar
3 eggs beaten
2 tablespoons lemon juice
1 teaspoon grated lemon rind
6 cups flour
½ teaspoon salt
2 teaspoons grated orange rind
4 tablespoons orange juice
2 teaspoons lemon juice
2 egg yolks beaten
Sifted powdered sugar
Orange vegetable coloring

Cream shortening and 1½ cups sugar. Add 3 eggs beaten, 2 tablespoons lemon juice, grated lemon rind, flour and salt. Roll very thin. Cut into rounds. Bake in a quick oven (425° F.) until delicately browned. Make an icing by mixing grated orange rind, orange juice, [illegible] lemon juice, 2 beaten egg yolks with sifted powdered sugar to spread. Color with a little orange vegetable coloring. Draw [illegible] on cookies with melted [illegible]. This makes 7 to 8 dozen [illegible] make icing recipe again using half quantities. This orange icing may be used to ice doughnuts served at a Hallowe'en party.

Chocolate Marshmallow Sundae

1 package chocolate junket
1 pint milk
marshmallow topping

Prepare junket according to directions on package. When just ready to serve add 1 heaping tablespoon of marshmallow topping to each dessert.

Hallowe'en Surprise

(Serves 6-8)

1 cup orange juice
¼ teaspoon grated orange rind
1 cup water
¾ cup sugar
½ teaspoon salt
¼ cup butter
6 to 8 sweet potatoes
Marshmallows

Cut tops off oranges, about ¼ way down. Extract juice carefully, so that shells remain intact. Remove any pulp remaining in shell. Combine orange juice, rind, water, sugar, salt and butter, and pour over peeled uncooked sweet potatoes arranged in baking dish. Bake covered in a moderate oven (375°-400° F.) until tender, 30 to 40 minutes. Baste occasionally. When done beat up with a fork. Pile into orange shells. Top each shell with a marshmallow. Return to oven to brown marshmallows. Serve at once with meat course.

A Coddling Tarte

This recipe for apple tarts is taken from the manuscript cook book used by Martha Washington at Mount Vernon:

First coddle (boil or stew) ye apples in faire water, yn take halfe the weight in sugar to make as much syrrope as will cover ye bottom of yr preserving pan, & ye rest of ye sugar keepe to throw on them as they boyle, which must be very softly and you must turne them often least they burne too. Then put them in a thin tart crust, & give them their syrrup halfe an hour's bakeing (or, if you please, you may serve them up in a handsome dish, onely garnished with sugar and cinnamon).—Martha Washington.

Those Tasty Bavarians

By BETTY BARCLAY

Add Bavarian cream to your list of autumn desserts. You will find it delicious, healthful and economical.

Banana Bavarian

1 Package lemon-flavored gelatin
1 pint boiling water
1-4 teaspoon salt
2-3 cup sugar
Juice 1 lemon
½ cup cream
5 bananas

Dissolve gelatin in boiling water. Add salt, sugar, and lemon juice. Chill unit cold and syrupy. Fold in cream, whipped only until thick and shiny but not stiff. Crush bananas to pulp with silver fork and fold at once into gelatin mixture. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Serve with or without sauce of tart fresh fruit. Serves 8.

Apricot Bavarian

1 package strawberry-flavored gelatin
1 pint boiling water and apricot juice
¾ cup cream
½ pound dried apricots, cooked and drained
½ cup sugar

Dissolve geltin in boiling water and apricot juice. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Crush apricots to pulp with fork, add sugar. Fold apricot mixture into gelatin mixture. Chill until slightly thickened. Turn into mold or pile lightly in sherbet glasses. Chill until firm. Unmold. Serves 6.

Boiled Salad Dressing

(Makes 1¾ cups)

2 eggs
4 tablespoons flour
2 tablespoons sugar
1 teaspoon salt
1-4 teaspoon mustard
1-4 teaspoon paprika
1 1-4 cups cold water
1-3 cup lemon juice
1 tablespoon butter

Beat eggs slightly. Stir in all dry ingredients. Add water. Cook in saucepan till thickened, stirring constantly. Add butter and lemon juice. Cool.

This is a salad dressing without oil and is liked especially by children.

Bitter Orange Marmalade

(Makes 6 to 8 glasses)

1 grapefruit
2 oranges
1 lemon
1-4 cup lemon juice

Slice unpeeled fruit very thin. Add three times as much water as fruit. Boil 20 minutes. Measure. Bring to boiling point. Add ¾ cup sugar for each cup of fruit. Boil 25 minutes or until it gives the jelly taste. Just before removing from fire add ¼ cup lemon juice. Pour into sterilized glasses; cover with paraffin when cold.

Baked Orange Relish for Meat

(Serves 6-8)

2 large oranges
3 or 4 sliced canned pineapple
1 teaspoon cinnamon
8 whole cloves
1-8 teaspoon nutmeg
1-2 cup pineapple juice
1-3 cup sugar
1 tablespoon lemon juice

Slice oranges thin, using skin and pulp. Cut up pineapple. Combine all ingredients and place in glass or earthen baking dish. Bake in moderate oven for 2 to 2½ hours. This is a delicious relish with meats.

BUTTONS POPULAR FALL TRIMMING

New treatments in buttons as decorative accents appear daily. A double breasted line is given to the Venise bodies of a transparent velvet frock by crocheted buttons.

There are many nickel buttons. These are the most important trimming. Lacings through metal eyelets are also noted.

A dress developed in romaine and trimmed with Alencon adopts buttons, the top of which are covered with the lace while the rim reveals the fabric of the frock.

There are many two-piece dresses, usually with contrasting overblouses and skirt; the blouse may be of novelty woolens and skirts of plain, or contrasts, such as red and black are developed in plain fabrics.

Feather Trimmings Are Typical of Fall Hats

Feather trimmings are stressed on fall hats. Whether the model be one inspired by the ambitious Empress Eugenie or a derby sailor the hat must have a feather.

The much talked-of Rembrandt crowns has a bright-colored contrasting feather stuck through it. The less dressy and modified cloche, with a soft brim, has a side ornament of feathers. A pretty gesture is the lifting of brims at the back, where clusters of tiny ostrich tips nestle.

Birds, mercury wings, tail feathers of barnyard fowl and ostrich plumage vie with each other as popular hat trimmings. Bi-color effects are favored, as in black wings tipped with red, orange or green.

Hallowe'en Danties

By BETTY BARCLAY

Somehow or other it seems that fewer special dishes have been prepared for Hallowe'en than for any other special day of the year.

Christmas and Thanksgiving have their turkey, their roast pig, their pumpkin pie, and their mince pie. Easter has its egg dishes of various kinds. Washington's Birthday has its Washington's Pie, and so it goes down the line. Hallowe'en, however, seems to have been neglected to some extent. The decorations rather than the foods and beverages seem to have been considered by the dietitians.

On Hallowe'en we can expect to find a witch astride a broom near our plate at dinner. We know without glancing up that there will be goblins and hobgoblins glaring at us from one side of the room, while black cats and pumpkin faces will be scattered around somewhere else. There will be yellow paper and black paper, yellow ribbon and black ribbon, pussy cats and tom cats, here, there, and everywhere. But when we start to eat we seldom find any special Hallowe'en delicacy unless our hostess has secured a mold of ice cream in the form of still another pussy cat, for dessert. Perhaps we should admit that cider is a typical Hallowe'en delicacy, but this usually follows the dinner.

Hallowe'en Dinner

There is no particular reason why Hallowee'en dinner and Hallowe'en mid-night lunch should not have one or more real Hallowe'en drinks or foods. Recipe booklets, newspaper pages, and magazine articles need but to be glanced at for recipes that may well be made up for this day of joy. The wise housewife will see to it that at least one special dish is served in her home on Hallowe'en.

Fruit drinks, salads, or desserts, are very desirable and fortunately they can be made up so that they will typify Hallowe'en. Then too, the alkaline producing fruit will tend to balance the acid-producing foods that are eaten either between meals or at meal times.

Here is a quartette of Hallowe'en recipes that you will find very pleasing. The best of it is that they may be used on other days as well, although this may necessitate giving them new names.

Golden Goblins

(Makes sufficient frosting to ice 24 or more wafers).

1 teaspoon grated orange rind
3 tablespoons orange juice
1 teaspoon lemon juice
1 egg yolk
Powdered sugar
Round wafers or cookies
Chocolate

Mix grated rind with fruit juices and let stand 15 minutes. Strain into beaten egg yolks and add enough sifted powdered sugar to spread. Frost round wafers or cookies. When icing becomes firm enough, draw goblin faces on each one with melted chocolate. This is a good substitute for a richer cake.

Witch's Health Fortuno Cake

(Serves 6-8)

3 tablespooons gelatine
½ cup cold water
2 cups orange juice
1 tablespoon lemon juice
½ cup sugar
½ teaspoon grated orange rind.

Soak gelatine in cold water 5 minutes and dissolve over hot water. Add remaining ingredients and stir until sugar and salt are dissolved. When beginning to stiffen, add:

1 cup fine shredded or grated carrots
½ cup shredded pineapple

A button, thimble, ring and dime, wrapped in separate pieces of waxed paper.

Pour into a small tube cakep an. When cake is stiff turn out on a cake platter. Wash and scrape a medium size carrot. Dress to simulate a witch, with peaked hat, shawl and ruffled skirts of non-fading black crepe paper. Stand in hole in center of cake. Serve cake in slices with whipped cream in lettuce leaf cups.

This cake may be used as the center piece of the Hallowe'en table. Black crepe paper streamers may lead from the witch to each guest's place card.

Hallowe'en Punch

(Makes 10 large or 20 small glasses)

2 cups orange juice
1 cup lemon juice
1 cup grapefruit juice
2 cups cider
1 quart water
¾ cup sugar or honey

Mix thoroughly. Chill if desired.

Jack-O'-Lanterns

(Serves 6)

6 oranges
2 bananas, sliced
2 apples, diced
¼ cup broken nut meats
¼ cup sheredded marshmallows
3 tablespoons sugar

With a small sharp knife carve Jack-O'-Lantern faces on oranges, removing yellow but leaving white inner peel. Cut off about one-fourth of top of each orange. Remove pulp. Cut pulp in pieces and combine with remaining ingredients. Fill orange shells with mixture, cover with orange top, letting the filling show slightly. Serve in a glass dessert or sherbet dish, for salad or dessert course.

Omit nuts for very small children and add another 1-4 cup of shredded marshmallows.

Gold Hearts Smart

It is quite "swank" today to wear a tiny gold heart—like the kind you used to wear when you were about three years old—but, instead of on a thread-like gold chain you should now wear it on a narow piece of colored ribbon, to match your frock.

White Coats

At the smart resorts the best dressed women are wearing stunning coats of soft white wool, trimmed with large collars of real white fox. And the price of these coats is remarkably reasonable for such quality and chic.

Miss Meat, Meet Mr. Sweet

By BETTY BARCLAY

"Oh, East is East and West is West and never the twain shall meet," may be the poet's idea of things, but the dietitian in her kitchen shakes her head negatively. To her, almost any food may be introduced to almost any other with a fair chance that it will be love at first sight.

Witness the affinity of cranberry jelly, with roast turkey, of apple sauce with roast pork, horseradish with cold meats, lemon juice with fish, or mint sauce with lamb. How impossible such combinations would seem if we did not know that they were delicious.

And now comes sugar, gallantly wooing meats of all kinds; not really as the title might suggest, to make them taste sweet; but, without sweetening, to give them a greater all-around appetite appeal. Salt and pepper have long been chief rivals for the affection of Miss Meat, but the new sutor has appeared to make the wooing more interesting. This time it hardly seems that old loves are the best, for the new comer has in some magic way, greatly influenced Miss Meat and made her more delectable than she has ever been.

There are several methods by which the flavor of meat be may improved. The base for all is season ing Marinades, sauces, strong juiced vegetables, and spices are all employed to add savoriness to the finished dish and increase the rich flavor of the meat. In preparing the three former, also in cooking the meat itself, the judicious use of granulated sugar is now advised. Without sweetening, it mellows the flavor and increases the delicacy of the finer cuts, induces a crisp, quickly-forming crust which seals in the juices, causes the gravies to brown quickly and adds a slight piquancy to it.

With the coarser, tougher sections of meat, sugar produces gratifying results. In searing these meats, a method usually followed, the addition of sugar to the salt and pepper rubbed into the meat, produces a caramelization which adds immeasureably to the flavor of both meat and gravy.

When roasting meats, add one teaspoonful of sugar to one teaspoonful of salt, one-quarter teaspoonful of pepper and one tablespoonful of flour. Rub this mixture thoroughly into the surface of the meat which is then placed in a roasting pan without water or other liquid and seared in a hot oven (500 degrees F.). Then, if necessary, from a half to one cupful of hot water may be added and the cooking of the meat continued at a lower temperature. Some people have feared that the salting of meat before cooking would draw out the juices, but by adding sugar to the salt and other seasonings this will not be the case. The sugar carmelizes quickly and prevents the flow of the juice.

Try these recipes if you wish final proof of the value of this novel method of seasoning:

Broiled Round or Rump Steak

Select a steak cut 1 to 1¼ inches thick. Rub into it a mixture of 1 teaspoonful each of salt and sugar and ¼ teaspoonful of pepper. Brush a hot skillet or broiler with fat and place the steak to cook. Turn now and then until done to your taste. Serve on a hot platter, dotting butter over the meat before serving.

Beef Piquante

Dredge two pounds of bottom round steak with flour and pepper. Saute in four tablespoons of beef or bacon fat, with a small slice of onion until well browned on both sides. Add three cups of water or meat stock, one slice of lemon, one slice of orange, one tablespoonful of sugar, one teaspoonful of salt and one-half cup died apricots. Bring to the boiling point and cook slowly for one hour. Thicken a little, add more salt if necessary, and serve.

Club Chops

Sear pork chops lightly on both sides. On each chop place one slice of onion, a slice of tomato and 1 teaspoonful of minced green pepper and parsley. Season each chop with ¼ teaspoonful of salt, 1-8 teaspoonful of pepper and ½ teaspoonful of sugar. Cover with a tablespoonful of buttered bread crumbs. Bake in a hot oven until the chops are tender.

It is impossible for a Christian who practices spiritual exercises not to come forth from them better than he went in.

French Millinery

Hats are tilted like Scotch caps and Agnes insists upon ribbons tied over one ear to keep them in balance.

The collections shown by Descat, Guy, Le Monnier, Mado and Valois stressed many velvet models. Patou's all-velvet ensembles have velvet hats and bags.

Felt hats are frequently trimmed with velvet bows and soft twists. The velvet ribbons which decorate them favor geranium, green, blue, capucine, rust and brown.

Colorful hats showing many striking combinations are presented. Mercury wings and fancy coq sweeps trim felts colorfully and picturesquely.

Empress Eugenie silhouettes are having much competition. Patou is working with the Renaissance idea of the small draped hat but has as well a number of new shapes which carry out the forward tilt movement of the 1860 boat shapes.

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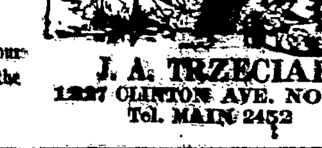
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