

# "A Ride With Death"

HELLO EVERYBODY:

Mary Billard of La Salle, Ill., is today's Distinguished Adventurer, and she wins that distinction-as well as the well-known ten bucks-with one of the most terrifying yarns I've seen in a long time.

It happened in 1913, when Mrs. Billard was Miss Mary Blanch, a girl of twelve, and Mary says, "The La Salle papers called me a heroine at the time, and it was all quite exciting for a girl of my age, but it lost its thrill when I thought of my mother lying in a hospital in a critical condition, fighting the dangers of gangrene and lockjaw."

You can see from that statement of Mary's that there was tragedy in that episode as well as adventure. And it started with nothing but a common, ordinary buggy ride. There weren't so many automobiles in those days, and most of the streets were mere unpaved dirt roads.

Mary's dad had bought a horse that had spent all its life on race tracks and was hard to handle when hitched to a buggy. It had run away twice, and Mary's mother didn't drive it any oftener than she had to.

But there came a day when she felt she HAD to drive that horse. They had just moved into town, and Mary was finishing a term at a little country schoolhouse three miles out of La Salle. Mary's teacher was coming back with her that evening, so Mother hitched up the horse and started out to get them.

Mother hadn't been feeling well all that day, but she made the trip to the schoolhouse without any trouble. They were all on their way to town, with Mary in the middle between her mother and the teacher, when, without warning, Mary felt her mother fall away from her.

Mary Looked Around and Saw Her Mother.

She looked around just in time to see Mother topple from the seat and pitch headlong into the road. She had fainted.

But that was only the beginning of a disastrous train of events. Mother had fallen out with the lines still clutched in her hands. The sudden jerk on those reins, caused by her falling, frightened the horse. It gave a leap forward.

"And with that leap," says Mary, "there started the fastest ride I had ever remembered in all my 12 years.

"We were horrified at the situation. The horse was plunging along at a full gallop, and my mother was being dragged face downward over





THE FRONTIER, O'NEILL, NEBRASKA.

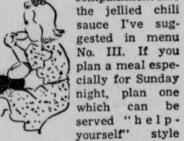


#### TASTY SUNDAY NIGHT SUPPERS (See Recipes Below)

Sunday Night Suppers Even though you expect everyone

to have had a noon meal with staying power on Sundays, people do like to eat when Sunday evening rolls 'round! To be sure, they like food that's somewhat lighter, and food that's out of the ordinary. So it's a grand time to leave the beaten path and serve something a little different.

If you serve left-overs, be sure to serve them in a new way or with an unusual accompaniment like



and arrange foods, dishes and silver on the table so that guests may serve themselves. Appetites will be quickened by the eye-appealing ar-

oven (375 degrees) approximately 30 minutes. Ice with boiled icing to which 8 marshmallows (cut in quarters) have been added.

Jellied Chili Sauce. 1 tablespoon gelatin

2 tablespoons cold water 1 cup chili sauce (or catsup) Soak gelatin in cold water for 5 minutes. Add to chili sauce, which has been heated to the boiling point, and stir until dissolved. Pour into tiny paper cups, individual molds, or small pan from which the chili sauce may be sliced or cut in attractive shapes when firm. Chill thoroughly

1 tablespoon lemon juice 1 can button mushrooms 2 cups cooked noodles (medium width)

Salt, pepper and butter 1 cup milk Butter individual baking dishes.

Sprinkle tuna with lemon juice. (This brings out the tuna flavor). Arrange alternate layers of tuna, peas, mushrooms and noodles, put-

THIEVES' REWARD 88 thief than I am!" By THAYER WALDO

(McClure Syndicate-WNU Service.)

HE door opened and the girl came in, bringing a breath of five o'clock Fifth avenue into

the barren waiting room. Her superbly tailored suit was of rich cheviot twist. From the saucysmart toque atop the brown curls

fell a veil, covering her fine eyes. Jane Selby moved a little on the bench and nudged Luella.

"Must be the big shot's daughter, or somethin'," she whispered.

"Yeah," her companion agreed with a sly smile; "yeah-or somethin'!"

The newcomer went to the small barred window.

A wearily indifferent face appeared beyond the grating.

"Pahdon me," the girl said, voice warm and slow; "is this the office of Mistuh Geo'ge Sims, the casting directuh?'

A monosyllable of affirmation. 'Well, I have an intr'duction to

him f'om Mistuh Jeff Harris of New Yo'k. Would you be so ve'y kind as to take it in?"

From her purse of soft alligator skin she produced an envelope. The clerk accepted it, said: "Have a seat," and disappeared.

"Migosh!" murmured Jane. "She ain't after a tob, with all that swank, is she?"

"I dunno, but y' notice she won't soil herself by sittin' down here with us common folks."

They regarded the girl, scornful animosity in their eyes.

Suddenly the door at her left opened and a bald man wearing glasses stepped out. In his hand was an open letter.

'Ah-you're Miss Beth Addison?" he questioned, smiling, and, at her nod: "Any relation to the famous Addisons of New Orleans?"

"Cuh'nel Paul Danfo'th Addison," she replied, showing beautiful teeth, "was my mothuh's fathuh."

The director beamed. "Well, well! This is indeed a

pleasure. Please come in." He followed her and the door

swung shut. Luella turned to Jane with a curling lip. "Oh, deah! Majah Backache was

mah ninth cousin's stepbrothah," she mimicked savagely. The other girl gave a short laugh and said:

"Yeah-ain't that just too sweet? Because she belongs to some highhat bunch with more dough than

steps. Only a handful of people were on board. Jane chose an isolated seat, pushed Luella into it, and gave her a glimpse of the alligator skin. The other girl's eyes grew frightenedly wide.

"I don't care!" Jane defied. "She had it comin' to her-she's a worse

For ten minutes then they rode on in heavy silence.

Finally, as fear and tension ebbed, Jane's curiosity awoke. She brought the bag out, turned it over, pinched the middle tentatively.

"Gee, kid," Luella ventured; "if her ticket's in there we won't dare use it now."

"I know; but anyhow, she ain't got it." Lifting the purse flap, Jane added with a try at bravado: "Well-let's see what we win!" There were nineteen dollars and

some change in the money compartment, but no ticket. A folded envelope just under it bore the typing: Miss Beth Addison

Hotel Christie-Plaza City

"There!" Jane snapped. "She can stay at a joint like that, but she has to steal our work!" The flap was open. She drew out a single-page letter

and unfolded it. Luella brought her head close to Jane's, and together they read:

My dear Miss Addison: Please allow me, on behalf of

our board and myself, to express again our deep gratitude for the splendid, unselfish help you have given us. Your efforts, with the use of your name and influence, have already created employment for several of our most deserving girls.

I have at hand the note in which you state your intention to call upon Mr. Sims at Zenith on Saturday. If you find him receptive, would you kindly request that he place Miss Jane Selby, and call me if it is arranged? We find she is very much in need of work.

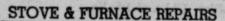
Sincerely, Mary K. Doe, Secy. Players' Assistance League.

## Land May Have Linked Asia to North America

A Chinese scholar and his American colleague, poking about a prehistoric lake bed in Shantung province, discovered evidence indicat-

ing that some 15,000,000 or more years ago the continents of Asia and North America were linked by dry land. The results of their search were





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**Shelf Edging Dresses Up Kitchen Windows** 

By RUTH WYETH SPEARS

Some of us can remember see-ing our mothers cut scalloped shelf papers. Dextrously they folded and snipped the edge in points or curves; sometimes adding a cut out diamond in the center of each scallop. For many there is more satisfaction in this creation of their own hands, than in using fancy lace edge paper by the roll. Today, we find that same satisfaction when we choose oilcloth shelf edgings-thinking in



terms of color has a fascination even beyond scallops with diamonds in the center.

The suggestion sketched here for using shelf edging to dress up kitchen windows was sent in by a described by the American, Dr. reader. The busy homemaker Ralph W. Chaney of the Carnegie will appreciate the fact that the Institution of Washington, before the curtains are perfectly straight and

before serving. Tuna Casserole. 1 7-ounce can tuna 1 cup cooked peas

"I pulled and jerked at the reins until I brought the horse to a stop."

stones and gravel, in a way that struck terror into my heart. The teacher and I were helpless.

"We called and screamed to mother, pleading with her to let go of the lines, but all our screaming was useless, for mother was in an unconscious condition, clinging to those reins with a death grip while the horse dragged her along.'

And, for half a mile, mother dragged along beside the reeling wagon, in imminent danger of rolling under the wheels, while up in the seat Mary and the teacher sat paralyzed with fear, trying to hang on to the swaying, reeling buggy.

Mary says that buggy was running on two wheels a good part of And at other times it seemed to be flying through the air, what nothing under the wheels at all.

Several men along the road had tried to stop the horse, but couldn't do anything with the crazed animal. At last, at the end of a half a mile, mother's hands loosened on the reins and the lines were free. They got between the horse's front legs, and that only served to frighten the poor animal more.

#### The Careening Carriage Flew Down the Road.

Still the reeling, careening carriage flew on. They had covered more than a mile, and now they were within a short distance of a narrow culvert, just outside of the business section of La Salle. There were pillars on either side of it, and it would be a miracle if the crazed horse got through that cramped space without wrecking the buggy.

The teacher was the first one to think of that culvert. She screamed to Mary that if the horse couldn't be stopped before they reached it they would both be killed.

"And with her voice still ringing in my ears," says Mary, "she rose to her feet, stood on them for a moment on the swaying floor of the buggy-and jumped! I shut my eyes as I heard her body hit the road, and thought that surely she must have been killed."

And now, Mary was left alone in that speeding buggy. She knew that, somehow, she had to get hold of those reins that were dragging down there beneath the horse's feet. Just a little way ahead, now, was the culvert. And even if the buggy did get through the culvert, it was certain to crash into something in the business district two blocks beyond. So, while the buggy reeled and swayed, Mary began climbing over the dashboard, onto the horse's back.

It was a desperate chance. Time and again Mary almost lost her hold in that precarious trip. The horse was slippery with foam and perspiration, and only by bracing her feet against the shaft did she manage to keep from being thrown into the road.

#### "I reached the horse's head," she says, "and the feel of my body on her seemed to frighten her all the more, and make her go faster than ever. But I got the lines from between her legs and started inching my way back to the buggy."

"I pulled and jerked at the reins until I brought the horse to a halt," she says, "and it stopped just a few feet in front of the dreaded culvert. A boy ran up to hold the animal, and I left the buggy and ran into town to get a doctor for mother. She was still unconscious when they brought her in, and to this day she carries, on the right side of her face, the terrible marks of that horrifying experience."

Mary says she's glad the horse and buggy days are over becausewell-because she wouldn't want any of her children to have such an experience.

(Released by Western Newspaper Union.)

Animals and Birds Are Accurate Weather Forecasters

If you want to foretell the weath- | rows become excited and chirp coner, watch birds and animals. It tinuously, when morning smoke does with the vanilla extract and mix not rise, when cattle caper about, thoroughly. Then mix and sift all will be fine when swallows fly high, when bats fly late at night, when and when donkeys bray. A change dry ingredients and add alternately beetles take to the wing, and when is due when dogs sniff the air, and with the sour milk. Beat egg whites morning chimney smoke rises if you see birds perching on the stiff but not dry, and fold into the straight up. Rain is indicated when lower branches of trees a storm is cake mixture. birds fly low, when peacocks begin | not far away. The presence of corto screech, when crows fly up and morants at the mouth of a river pans and bake in a moderately hot (Released by Western Newspaper Union.) circle around their nests, when spar- foretells a heavy gale from the sea.

rangement of the table, and the air supper a sociable affair.

These menus are suited, too, to serving larger numbers - lodge groups, church organizations or clubs. Recipes for the main dish and salad in every menu are easily increased. Unless you have special recipes and equipment, cakes and pastries are likely to be better if the single recipe is used.

Sunday Night Supper Menus Clam Chowder **Assorted Relishes** Wafers

Lettuce and Tomatoes with Roquefort Cheese Dressing **Pineapple Cream Tarts** Beverage

**Tuna** Casserole **Orange-Cherry Salad** Hot Rolls Beverage Thin Slices of Cold Roast Beef Jellied Chili Sauce

Mixed Vegetable Salad Toasted Loaf Cocoa Marshmallow Cake Coffee

Lettuce and Tomatoes With **Roquefort Cheese Dressing.** (Serves 6) 1 head lettuce

bled) French dressing

head of lettuce. Cut into wedges. Peel tomatoes.



well mixed.

2 tablespoons cocoa 1/2 cup sweet milk 2 cups brown sugar 3 eggs (separated) 1/2 cup butter

1 teaspoon baking powder 1/2 teaspoon soda 1/4 teaspoon salt 1/2 cup sour milk

brown sugar, and 1 egg yolk (beaten) in top of double boiler. Cook over hot water, until mixture is well blended. Cool. Cream butter, and add remaining cup of brown sugar while beating constantly. Add the two remaining egg yolks, together

Place in 2 well greased layer cake

ting noodles on top. Season each of informality makes Sunday night | layer with salt and pepper. Dot top generously with butter. Pour milk into dish and top with buttered bread crumbs. Bake in moderate oven (350 degrees) 30 minutes. (Serves 4-6.)

Toasted Loaf.

Trim top and side crusts from a loaf of unsliced white bread. Cut through the cen-

ter of the loaf. lengthwise. cutting just to the [] lower crust, but not through it. = Then cut crosswise, spacing the

cuts about 2 inches apart. Brush top and sides generously with melted butter. Toast in a moderately hot oven (400 degrees) until the loaf is golden brown. Serve hot.

There are so many points to be considered in planning meals. One which is all too likely to be overlooked is this-that the dessert is more than something to satisfy the family's "sweet tooth"; it really plays an important part in the menu. Next week in this column Eleanor Howe will tell you why-and will give you, too-some of her favorite recipes for "Desserts

#### Clam Chowder.

(Serves 6.) 1/2 cup carrot (chopped) 2 tablespoons onion (chopped) 1¼ cups potato (chopped) 3/4 cup celery (chopped fine) 1 pint clams 2 cups water and clam liquor Salt and pepper to taste 1 pint milk 3 tablespoons flour

3 tablespoons butter 1½ tablespoons parsley 1/2 teaspoon paprika

Chop the vegetables in small pieces and place in large kettle. Chop the claims and add together with the clam liquor, water, salt, and pepper. Cover and cook about 1/2 hour, or until vegetables are tender. Scald milk. Make a smooth paste of the flour and water. Add half of this flour paste to the clam mixture and half to the scalded milk. Cook each, stirring constantly, until the mixture thickens. Combine and add butter, parsley and paprika. Serve very hot.

#### Send for Copy of 'Easy Entertaining."

Serving "Sunday Night Supper" is a simple and charming way of entertaining; but there are lots of others-tea parties, bridge parties, holiday parties, and parties for a bride. Why not let Eleanor Howe's cook book, "Easy Entertaining," help solve your party problems? Send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago,

they could throw away, Sims falls all over her. But when we sit out here every day for a week, practically starvin', he don't even see us."

"Listen!" Luella's face was tense with bitterness. "If he puts that dame in a picture and pays her for it, I'll kill him!"

"A lotta good that'll do you! You can't even make ten dollars a week in the death-house. Besides, it wouldn't be all his/fault. If these dirty chiselin' snobs didn't come around tryin' to take bread out of our mouths-"

She broke off and quickly grasped Luella's arm.

"Say, I got it! If she gets a part she'll have to have a ticket, just like anybody else. Well, on the set they won't know her; whoever shows up with that ticket'll get the job.' Slowly a little smile of comprehension appeared on the other girl's

lips. "Oh! You mean that we-"

The query died on her lips as the click of a turning door-knob sounded. Beth Addison and the casting director emerged from his office. He took her hand and said:

"All right, then, my dear; that'll be on stage four at nine o'clock tomorrow morning. The supervisor in charge will be notified."

"Thank you so much," she responded; "this makes me ve'y hapру."

Turning, she went to the outer door while Sims again retreated. As she stepped from sight, Jane jumped up and started after her, pulling Luella along.

"Come on!" she muttered. "We're gonna do a little trailin'." Beth Addison was hurrying up the sidewalk. The two girls followed at a little distance. Reaching the corner drug store, Beth entered it.

"Now you stay here," Jane instructed swiftly; "I'll keep watch and see she don't get away from us."

The southern girl was consulting a phone directory which lay upon a stand near the back of the store. From the entrance Jane watched, saw her cross a moment later to a booth, and noticed with a sudden quickening of pulse that Beth's purse had been left beside the book. Carefully she looked around; a single clerk was in evidence, seated behind the counter reading a magazine. Jane approached the directory stand and commenced to turn pages in the bulky volume. Stealthily one hand stole out, closed upon the bag, and slipped it beneath her coat. Then, with a deliberation which took every ounce of will, she walked past the counter and out. The clerk neither moved nor glanced up.

Luella stood half a block away. Jane sped toward her, motioning flight. Side by side they ran to the next intersection. A street-car was just pulling up to the safety zone. "Quick!" Jane cried. "Let's take

it." They dashed across and up the as are the costumes of the riders.

Geological Society of America and its affiliated organizations, says the New York Times.

He and his Chinese associate, Hsen-Hsu Hu, found fossilized bones of primitive deer, rhinoceros and members of the cat family, as well as plant impressions.

Their discovery, he said, supports their theory that primitive North American animals and plants came here from Asia ages before the mighty geological upheavals on the west coast of North America which upraised the Cascade and Alaskan mountain ranges while depressing the land ridge between the two con-

tinents and forming Bering strait. Plants similar to those discovered in Asia apparently flourished in Wyoming and other western states millions of years ago, and descendants of the animals unearthed are

found today in tropical and semitropical Asia, although they disappeared from North America probably before prehistoric man crossed the ice of the straits from Asia, Dr. Cheney's paper said.

The Shantung of that period, according to the types of flora disclosed by the fossils, had a climate

far more humid and somewhat warmer than it has today, Dr. Chaney added. It approximated modern conditions in the Yangtze valley and at middle elevations in Japan, where present-day equivalents of many of the fossil plants have been traced.

Dr. Horace G. Richards, expert on the geology of the Mexican gulf coast, disclosed in a paper that the finding of marine glacial-age fossils at a depth of 2,400 feet in the Mississippi delta region offers some evidence as to the amount of silt that river has carried down through the ages. Thus since the last ice age, which geologists place at from 18,000 to 20,000 years ago, it would appear that more than 2,400 feet of silt have been deposited by the river near its mouth.

### Mexican Art

Mexico is the home of unusual art -the application of odd materials to native handicrafts, writes J. A. Hogle Jr. in Popular Mechanics. Dolls and animal figures are made from cornhusk and bits of wood, Mexican landscapes, street scenes and native life are portrayed in clever mosaics of colored broomstraws or "popote," and reproductions of native life formed in statues of wax. The wax statues portray, in miniature, the everyday life of the natives, women making tortillas, pottery making, basket weavers, fruit and produce venders and bullfighters in their elaborate costumes. Interesting figures are those of the charros and the china poblanos, the colorfully costumed Mexican cowboy and cowgirl mounted on beautiful horses in various colors and lifelike postures. The saddle, stirrups and trappings of these statues are complete to the smallest detail

plain and easy to remove for laundering. When windows and shelves match the effect is especially good. Banded towels may be of the same color, and tin containers for bread, sugar,

and spices may be painted with bright enamel, to match. The new Sewing Book No. 3 by Mrs. Spears is packed full of useful, money saving ideas, that almost any homemaker may put to practical use. Every idea is clearly illustrated with large sketches. You will be fascinated with the variety of interesting things to make for the home and for gifts. The price is only 10 cents postpaid. Send coin with name and address to Mrs. Spears, 210 S. Desplaines St., Chicago, Ill.



#### Strong Take the Weak

We have unmistakable proof that throughout all past time, there has been a ceaseless devouring of the weak by the strong. -Herbert Spencer.

Do YouKnow Why Folks Who've Been to Florida Sing-

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fort cheese and French dressing. Toss lightly until Cocoa Marshmallow Cake.

1 teaspoon vanilla extract 2 cups cake flour

Place cocoa, sweet milk, 1 cup

That Are Different." 2 tomatoes 1/4 pound Roquefort cheese (crum-Remove coarse outer leaves from