Floyd Gibbons' ADVENTURERS' CLUB

HEADLINES FROM THE LIVES OF PEOPLE LIKE YOURSELF!

> "Through a Tropic Holocaust" By FLOYD GIBBONS Famous Headline Hunter

TELLO EVERYBODY:

Well, sir, fellow adventurers, people have all kinds of troubles in this bothersome old world of ours. You have him going to look for Buster Bear your troubles and I have mine. Maybe the old spinning ball as Prickly Porky had asked him to would be just TOO nice a place to live on if we didn't have Of course he hadn't had any errand our share of adversity to make the sweet seem sweeter and the bright seem brighter still. Anyhow, I have a letter here from Alberta L. Hitchins of New York City, who has had her troubles—plenty of 'em—but who doesn't let them bother her very much. No, sir. Because every time she begins to think her troubles are too much for her, she looks back on that horrible day in Kingston, Jamaica, in January, 1907, and realizes that what looks like troubles to her now don't really deserve the name of trouble at all.

On that fateful day Mrs. Hitchins was sitting in the office of J. Eustace Burke & Brothers, the firm for which she worked. She wasn't Mrs. Hitchins then-just Alberta, the assistant cashier. With her in the office was her boss, her sister-one or two other women who worked there, too. Outside, it was a clear, tropical, sunshiny day. From overhead came the rumble of machinery in a bottling plant on the floor above.

When the Earthquake Struck.

At 3:30 in the afternoon, a distant, ominous, rumbling sound startled all Kingston. In the office where Alberta worked, however, nobody paid any attention to these sounds. The bottling plant on the floor above was always noisy. Rumblings were nothing new to the employees of Burke & Brothers. The first intimation that Alberta had that anything was wrong was when she happened to look up from her work and saw that the wall in front of her desk SEEMED TO BE BENDING OVER!

At the same time, she felt herself suddenly-inexplicably-slipping from her chair. She jumped to her feet. From overhead a shower of pluster fell, littering her desk. All at once, things seemed to be flying in all directions. Then, in a moment, all was quiet again.

In the office, there was a moment of tense silence. Then Alberta heard the voice of her boss saying: "My God! An earthquake! San Francisco all over again!" Alberta took a quick look around the of-



A Tottering Wall Fell With a Crash.

fice. There were five people in it. Miraculously, not one of them was injured. Alberta heaved a sigh of relief-too soon. At that moment the trembling started all over again.

From outside came the sound of a piercing shriek. A woman in the next building! Alberta started toward the door-felt someone grab her by the arm. It was her sister. "Don't go out there," her sister cried. A tottering wall fell with a crash. The woman's voice was stilled.

Terrible Scenes in the Streets.

The boss started to gather up the company's books and put them in the safe. The girls turned to and helped. When that was finished, Alberta and her sister made their way out to the street and started to head for home, down by the waterfront.

The town was a shambles. Buildings were down everywhere. Walls were down-streets a mass of wreckage-debris strewn everywhere. Men, women, children-even animals-were stretched out on the pavement, dead or frightfully injured. Everywhere, cries for help. People pinned under falling buildings-half buried in the wreckage-shouted pathetic appeals for aid that almost drove Alberta and her sister mad

And to add to the horror, fire broke out-everywhere-and many who could otherwise have been saved had to be abandoned by the rescuers to a living death in the flames.

It was the most harrowing sight two girls had ever seen. They struggled home to find their mother and younger sister alive, but frightfully injured. They had just been dug out from under the wreckage of what had been their home.

Earthquake shocks were still coming at intervals. Alberta and her sister cast about for medical aid for their mother and the little girl. The hospital was miles away-and in ruins. The only safe place left was the sea. They took them aboard a vessel anchored in the harbor and put them in care of the ship's doctor.

There were hundreds of other people on that boat-hundreds of refugees from the stricken city. All afternoon they straggled aboard. Doctors-volunteer nurses came from the town. They turned that boat into a hospital ship for the care of the injured.

_ Tragedies in a Night of Horrors.

Night came-a night that transformed the city into a red inferno not directly drive the car; it comrimmed by the cosmic blackness. Fire flamed up anew in a hundred different quarters. Buildings tottered. Walls crumbled. The shrieks of the victims continued all through the night. Dogs howled in the streets. Fanatics sang wildly. People went insane for no other reason than that | fuel consumption and a bigger cruiswhich they had seen-and heard.

Terrible scenes were enacted in those grim hours. A father and son were trapped between two walls of a fallen building Rescuers were striving to get to them. They were almost free, when flame shot through the building, driving the rescuers back. The trapped man's business partner had just time to pass his hand through a hole in the wall-give his friend a last handshake before the flames were upon him and he had to dash back, the cries of his associate and the boy still ringing in his ears.

In the heartrending scenes that went on through that terrible night, Alberta almost lost her mind. Long before it was over, she was a woman moving in a daze. Somehow she lived through it-somehow kept her sanity. And now-

Now Alberta is married. As the mother of three children she has responsibilities-sometimes troubles. But when she has troubles, she looks back at that awful January day in Kingston and wonders what the people who bled and died in that holocaust would think of her feeble little woes.

@-WNU Service

Pepper Once Coveted by Kings Pepper once was coveted by kings might be more abundant. A pound England.

Canton Island

Canton island is the chief spot of and explorers laid down their lives land among the tiny dots which to get the precious seasoning. When make up the Phoenix group, 2,700 the Eastern Roman Empire fell, miles north of New Zealand. The, Alaric the Goth exacted 3,000 importance of this archipelago, pounds of pepper as part of the which lies just south of the equator, tribute. The Pepperers' guild of is readily seen on any map of the London, organized in 1180, was for South Pacific. The Phoenix group many centuries the most powerful lies almost on a line between New of the trade guilds. Portugal sent | Zealand and Honolulu, practically Vasco de Gama to find a water route | half way between the two. Canton to India so that the pepper supply island covers about eight and a half square miles, nourishes shrub vegof the seasoning once paid for a etation and provides a salt-water year's rent of land or a house in lagoon navigable to boats which draw up to 5 feet.

REDTIME STORY By THORNTON W. BURGESS

REDDY FOX HIDES

R EDDY FOX stole swiftly through the Green Forest in the direction of the pond of Paddy the Bea ver. Reddy took the greatest care to keep out of sight of all the other little forest and meadow people. It would not do to let one of them see him because - well, because you know, he was supposed to be down on the Green Meadows. He had said that he had a very important errand down there which prevented down on the Green Meadows It was just an excuse. The truth is he was afraid to look for Buster Bear And so he had made up that excuse Then Jumper the Hare, who, you know, is one of the most timid of

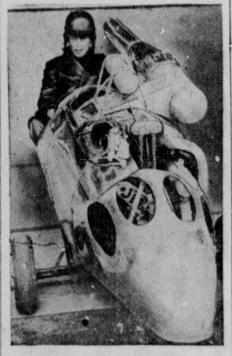


Reddy Didn't Need to Be Told That It Was Buster Bear.

all the little people who live in the Green Forest, had offered to go look for Buster Bear. Reddy Fox didn't believe that Jumper really would dare do it, but if he should why than Jumper, and would laugh at him ever after. There was just one thing to do and that was to give Jumper such a fright that he would forget all about Buster Bear. So as soon as he was out of sight of the other little people Reddy had turned into the Green Forest and run as fast as ever he could to head off Jumper the Hare.

Now, Reddy couldn't have done this had Jumper started in a great hurry to look for Buster Bear, because fast as Reddy can run Jumper can run faster. But Jumper had not been in a hurry and so it happened that Reddy was nicely hidden

"Turbo-Fusee"



Monsieur Millet of France, the inventor of this vehicle, called it the "Turbo Fusee." but for practical purposes it is still an automobile. The strange road craft is equipped with a five-horsepower motor, which gives it a speed of 180 kilometers an hour. But the motor itself does presses the aid which supplies the actual power. The inventor claims an increase of speed, reduction of ing radius.

CRACKERS By WARREN GOODRICH



"Shake hands with Rodney the Rat . . . I don't accept things from strangers."

WNU Service.

behind a big pile of brush when Jumper came hopping alone. When Reddy saw him coming he smiled and it was a wicked hungry smile. He had started out to scare Jumper. if he could. Jumper would make a

very good dinner. Yes, indeed, he

would make a splendid dinner. Red-

dy's mouth watered at the thought

Now it isn't for nothing that old Mother Nature gives things to her children and so, of course, there is a reason for the long ears of Jumper the Hare. It is that he may be able to hear the slightest noise so that he can run away from danger. takes." for you know he cannot fight. So as ne came through the Green Forest he kept stopping every few jumps to look and listen. He had almost reached the pile of brush behind which Reddy was hiding when his long ears caught just the teeniest weeniest sound Perhaps in his ea gerness Reddy rustled a tiny dead leaf. Anyway. Jumper stopped short and looked very hard at the pile of brush. Reddy held his breath and his vellow eyes looked very fierce and hungry. Still Jumper sat there looking and looking and looking. It seemed to Reddy as if he never would move.

Just as Reddy had about made up



"Few auto drivers," says flivvering Flo, "live to admit their mis-

WNU Service.

his mind to rush out and try to catch Jumper where he sat a heavy step sounded behind him. Reddy turned his head hastily. There was the big black stranger who had come to live in the Green Forest. Reddy didn't need to be told that it was Buster Bear. He gave one hasty look at the great claws on Buster's feet and then with a yelp of fright he tucked his tail between his legs and started for home as fast as he could run, the most frightened Fox who ever ran through the Green @ T. W Burgess .- WNU Service.

Money for Milk Is Well Spent

Most Valuable Food of All Others for Children.

By EDITH M. BARBER

A NATION of milk sops. We are the mixture, set in a baking pan of proud to be classified as such boiling water and bake in a modin the literal, although, of course. not in the figurative sense of the Reddy knew that everybody would term. To the fact that milk producsay that he was a greater coward tion, handling and distribution have kept pace with the growth of this huge country, we can give credit to a large extent for the fine physical development of American chil-

> Milk production is more than purchasing cows, feeding them and milking them. When milk is produced for market, the state takes a hand and inspects the herds for their healthfulness. There are also regulations in regard to cleanliness milk houses. There must be facilities for keeping milk chilled until its distribution is begun. Sometimes it must travel many miles to the city distribution plant. It must, of course, be kept cold on its journey. At the milk plant it is weighed and inspected for cleanliness before it is pasteurized as a final precaution for the safety of your milk supply.

After the pasteurization or heating to 140 to 145 degrees Fahrenheit for half an hour, the milk is cooled quickly and then runs directly into sterilized bottles which are capped by machinery. The crates of bottles then go into a refrigerating room from which they are taken by the milkman who delivers them to you.

The safety of your supply of the most valuable food of all is thus guaranteed to you by both the city and state authorities. The money you pay for milk is well spent.

SELECTED RECIPES

Cottage Cheese Croquettes

1 tablespoon butter 2 tablespoons flour 1/2 cup milk 1/4 teaspoon salt Pepper

2 cups cottage cheese 2 cups mashed potato 1 tablespoon ground onion

1 egg well beaten Sifted bread crumbs

Prepare a white sauce of butter, milk, flour and seasoning. Stir in the cheese, potatoes and onion. Chill. Form into balls, roll in crumbs, then egg diluted with 1 tablespoon water, then crumbs again. Fry in deep hot fat, 395 degrees Fahrenheit. Drain and serve with tomato sauce.

Golden Cream Tapioca.

2 tablespoons granulated tapioca 2 cups scalded milk 1/2 cup brown sugar Salt

2 eggs

1 teaspoon vanilla

Add the tapioca to the milk and cook in a double boiler about 15 minutes until it is transparent. Add the sugar and salt to the egg yolks, and to this add slowly some of the hot mixture. When thoroughly mixed add to the mixture in the double boiler and cook three minutes constantly stirring. Remove the top of the double boiler, set in cold water and fold in the stiffly beaten egg whites. Add the flavoring and pour into a pudding dish. Serve very cold.

Cheese Timbales.

4 eggs 1 cup hot milk

1 cup grated cheese 2 tablespoons chopped green pep-

1/8 teaspoon paprika 1/2 teaspoon salt

Beat the eggs very light, add to them the hot milk, the grated cheese, green pepper, paprika and salt. Grease timbale molds, fill with

boiling water and bake in a moderate oven (375 degrees Fahrenheit) until set. Turn out carefully on a hot platter. Serve at once with tomato or pimento sauce if you wish. Swedish Almond Cookies.

1/2 pound shelled almonds

3 egg whites 1 cup granulated sugar

½ teaspoon cinnamon 1 teaspoon grated lemon rind Wash but do not skin almonds. Dry in a moderate oven ten to fifteen minutes and then put through a food chopper. Beat egg whites stiff. Fold in ground almonds, sugar, cinnamon and lemon rind and drop and sanitation of cow houses and from a teaspoon onto a greased baking sheet. Bake in a slow oven, 300 degrees Fahrenheit, for fifteen minutes. Cool and store in a tightly covered container. These cookies

> prove in flavor. Stratford Sauce.

1/2 cup sour cream 2 tablespoons horseradish Salt, cayenne

will keep a long time and will im-

Whip the cream and fold in other ingredients. Serve with cold meats. © Bell Syndicate.-WNU Service.

FIRST AID TO THE **AILING HOUSE**

By Roger B. Whitman

SCREENS AND STORM SASH

WHEN insect screens come down in the fall, they are likely to be piled somewhere in attic or cellar without much thought as to putting them into condition for the following year. As a matter of fact, they are well worth caring for and especially so if they are of cop per or bronze netting. One neigh bor of mine has worked out a plan that is about the best that I know.

He built his house four years ago. and as part of the construction, ev ery window was fitted with an outside insect screen and with a storm sash. Screens and storm sash fit into the same spaces and are booked on the same hangers, these being screwed to the upper crosspiece of the window frame. Each window is numbered, and there are identical numbers on the screen and storm sash that fit it. In his cellar he built a cabinet

deep enough to hold the storm sash were supplied to Kensington palace.

DEAR -- IT'S TIME WE'RE

LONG ENOUGH -

ALREADY --

EVERYBODY'S GONE

MOVING SOUTH -- WE'VE BEEN PUTTING IT OFF

Love, Honor and Obey

when slid in edgeways, and of a width that just holds the entire set, placed side by side. The screens, of course, fit into the same cabinet. In the spring, the storm sashes come off the windows, and the screens go on in their places. The cabinet, emptied of the screens, sis immediately refilled with the storm sashes. With its tight door, the cabinet protects its contents from dust, and there is no danger of breaking a pane of glass. or punching a hole through netting. This arrangement is strongly recommended.

With the end of the insect season. screens should be put into good condition before being stored away. Usually, brushing will be enough, although the frames may need a fresh coat of paint or of varnish.

With copper and bronze screening, there is frequent complaint of the staining of white paint by drip. This is due to the combination of copper salts with the zinc in white paint, and the stain is permanent. There is also a staining with straight lead paint, although this will wash off.

Staining can be prevented by coating the screening with varnish. Varnish cannot be used as it comes in the can, for by its thickness it will fill the meshes. A satisfactory mixture is one-half good spar varnish and one-quarter each linseed oil and turpentine. Before applying, the screening should be scrubbed with soap and water, and traces of the soap rinsed off with clear water. After drying, the screening should then be scrubbed with turpentine.

The easiest and quickest way to apply the varnish is with a piece of carpeting tacked to a block of wood to give the effect of a scrubbing applied to the nap of the carpeting. and then rubbed on the screening. The varnish mixture will go on in a thin coat, which will be sufficient to protect the screening from moisture for a full season.

© By Roger B. Whitman WNU Service.



WNU Service.

MANNERS OF THE MOMENT By JEAN

DEOPLE think I'm awful when I don't get my shoes shined, and I think I'm awful when I do. I sit up there on one of those bootblack's high chairs, with my legs stretched to the limit of my skirt and my face as red as my last summer's bathing suit. Honestly, I can't see why bootblacks don't build those silly foot rests closer together, so a girl can at least reach them without so much trouble.

But since they don't and since you do have to have shines the best way around the awkwardness seems to be to take it knock-kneed. And however you pose when you sit for the bootblack, you want to be sure that you have a full-sized newspaper behind which to hide your face. WNU Service.

Dumb Waiters, English Invention Dumb waiters were an English invention of the Eighteenth century, which consisted of tiers of trays affixed to a central support on a tripod base. They were usually placed diagonally at the corners of the dining table so that diners might help themselves after the servants had

SWELL FOOTBALL

Gay Hostess Apron With Poppy Motif

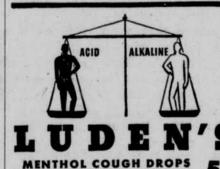


Pattern 1495.

Flit from pantry to parlor in this 'hostess' apron, so gayly appliqued with poppies, and guests are sure to ask how it's made! Choose bright contrast for yoke, border, poppies. One poppy forms the pocket. Pattern 1495 contains a transfer pattern of the apron and a motif 61/4 by 103/4 inches; a motif 61/2 by 91/4 inches and the applique patches; illustrations of all stitches used; material re-

quirements. Send 15 cents in stamps or coins (coins preferred) for this pattern to The Sewing Circle Needlecraft brush. A little of the mixture is Department, 82 Eighth Avenue, New York City.

Please write your name, address and pattern number plainly.



HELP BALANCE YOUR

True Friends

ALKALINE RESERVE

WHEN YOU HAVE A COLD!

Books are true friends that will never flatter nor dissemble; be you but true to yourself . . . and you shall need no other comfort .-Bacon.

CONSTIPATED?

To keep food waste soft and moving, many doctors recommend Nujol-because of its gentle, lubricating



Daring Hides Fear Fear is often concealed by a show of daring.-Lucan.

COLDS first day Headache, 30 minutes. ALVE, NOSE DROPS Try "Rub-My-Tism"-World's Best Liniment

42 - 37

WNU-U

TRAP LINES departed. One of Chippendale's ear-NOT JUST LUCK. DAI



ANIMAL TRAP COMPANY

OF AMERICA LITITZ, PA.