

FIREMEN WERE HURT BY SMOKE

Five Members of Burlington Fire Department Were Overcome

CAPT. P. C. ASHLINE MOST SEVERELY

Fire in J. R. Booth Lumber Mill Started From Hot Air Explosion

Burlington, July 14.—Fighting one of the hardest battles for many months, in air black with suffocating, blinding smoke, five firemen, Captain P. C. Ashline, Pipemey Frank Smith, Albert Brockney, B. Mills and N. Lavery, were overcome and carried out by their comrades at the fire in a shaving and lumber mill shortly after 10 o'clock last night. Captain Ashline was in a very serious condition when he, together with three of his comrades, was taken to the station in the police ambulance. Dr. Sidney L. Morrison and Dr. Max Brendall worked over the men, and Captain Ashline gave them a hard struggle.

The fire started presumably from an internal hot air explosion, for, according to Fred Bettam, night watchman, just as he was making his rounds he heard a great roar and saw a huge mass of blazing shavings fly off the roof of the storehouse and into the yard below. He immediately pulled the Western Union fire alarm and just as he did, somebody rang in box 35 at the corner of Champlain and Pearl streets.

Watchman Bettam made his rounds at 9:25 o'clock and saw nothing unusual in the shed which is of brick construction. He then started on the rounds again, each round of the yard taking about 25 minutes, and on coming back heard the roar.

Six lines of hose, with additional chemical lines, were quickly laid by the firemen and the work of fighting the blaze in the darkness, coupled with the terrible smoke from the shavings, began. The firemen were unable to remain in the fight long, taking turns in going out for a breath of fresh air.

The first man to be taken out was Mills, who was overcome as he entered the building through a door which the firemen had broken open. He was carried out to the railroad yard and work begun on resuscitation. Fireman Lavery was the next victim, followed by Frank Smith, a call man, who is chauffeur for Mayor Jackson. After resting for a few minutes, Smith went back into the fight again.

At 12:30 o'clock, two hours after the firemen began the fight, the blaze was reported as being under control, but the firemen remained there until well towards morning in order to prevent a fresh outbreak. The building was equipped with automatic sprinklers, which assisted materially in keeping down the loss. The concern is well insured.

SAKE PROHIBITION PROJECTED IN JAPAN

The Prohibition Movement in the United States Has Caused Temperance Activity in Regard to Japan's National Alcoholic Drink

Tokio, July 13 (Correspondence of the Associated Press).—The prohibition movement in the United States has been followed in Japan by the launching of a project to stop the manufacture of sake, Japan's national alcoholic drink, which is distilled from rice.

The end of the war has brought no check to the steady increase in the price of the necessities of life and the soaring cost of rice, which is the staple food of the Japanese people, is becoming a grave problem for the government. Last year the high price of rice led to serious riots throughout the empire.

The Japan Temperance society has presented a memorial to the government urging the prohibition of making of sake. The organization points out that about 15,000,000 bushels of rice are consumed yearly in its manufacture. With the population of Japan increasing at the rate of 600,000 yearly and the national rice crop falling on account of the decrease of rice lands through civic and industrial expansion, the organization asserts that the enormous quantity of rice used in distilling sake might be turned to a better use in distributing it as food for the people.

Emperor Yoshihito is said to be deeply concerned over the living conditions among his people. Through his lord chamberlain he recently ordered the governors of the different provinces to investigate the changes in the thought of the masses, the cost of food for the middle and labor classes and the general industrial situation throughout the empire. The discontent of the masses of the people is seriously occupying the government, which is trying to devise means of relieving the situation.

Bobby's Break.

A lady writes: One of my dinner guests raved over the relish I had made last summer. "And it keeps all winter in that stone jar!" she asked. "Yes," put in Bobby, "if we don't have too much company."—Boston Transcript.



Try 'em for breakfast and get converted says Bobby

POST TOASTIES

No corn flakes like 'em



Make that skin-trouble vanish

Don't be a martyr to eczema or any such itching, burning skin affection any longer. Put an end to the suffering with Resinol Ointment. In most cases it gives instant relief and quickly clears the eruption away.

Resinol

All druggists sell Resinol Ointment. For sample free, write to Dept. I-S, Resinol, Baltimore, Md.

PLAN TO OVERRIDE DAYLIGHT SAVING LAW

Fight for Repeal of Daylight Law to Continue—First Test Comes To-day.

Washington, July 14.—President Wilson's veto of the agricultural appropriation bill, because it contained a rider repealing the daylight savings law, will be met with concerted effort in Congress to pass the bill over his veto.

Although the president declared that the repeal would constitute a "severe economic loss," leaders in House and Senate, who have fought the measure, are none the less determined that the clocks shall not be turned back next year. The veto measure will come up for consideration in the House to-day.

Indications are that the fight will be close. The rider was accepted by the House by a vote of 232 to 112, with 71 absent and five voting present. There are five vacancies in the House. The vote on adoption of the rider on June 18 was 12 short of the two-thirds required to pass a measure over the president's veto. With a full House present, 291 votes would be necessary to override the veto.

With the daylight savings veto, the president also vetoed the sundry civil appropriation bill, because, he said, by restricting funds, it crippled the work of rehabilitating and restoring disabled soldiers and sailors to civil life. The latter veto apparently was accepted by Congress without contest and the sundry civil bill went back to committee to be refiled.

TO AID MUSICAL ART.

The Generous Julliard Bequest Will Be a Stimulus to the Study and the Enjoyment of the Best in Music.

The will of the late A. D. Julliard, providing that a great portion of his wealth—how much more than \$5,000,000 it is not yet possible to say—be used to form the Julliard Musical Foundation, is one of the most generous and interesting in history. It may prove that the gift is not as large as the bequests made in recent years by certain other Americans institutions—such as the \$13,000,000 left to Yale university by John W. Sterling, or the \$15,000,000 and \$7,500,000 left respectively by Isaac D. Fletcher and J. Pierpont Morgan to the Metropolitan museum; but it is certain that the interests of music—the whole broad field of the art—in America have received no such great benefaction as this which drops from the will of Mr. Julliard. The \$1,000,000 bequest of Henry L. Higginson to the Boston Symphony orchestra and the \$500,000 left by Joseph Pulitzer to the New York Philharmonic society were, indeed, splendid helps to worthy beneficiaries, but Mr. Julliard's generosity goes much further, not only in sum, but in scope.

With a wisdom to be expected from a keen man of business, the giver has left an elastic document for the trustees of the foundation that is to be. He leaves the details of time, place and division to the trustees, but his purposes are plainly written: "To aid all worthy students of music in securing complete and adequate musical education either at appropriate institutions now in existence or hereafter to be created, or from appropriate instructors in this country or abroad; to arrange for and to give without profit to its musical entertainments, concerts and recitals of a character appropriate to the education and entertainment of the general public; to aid the musical arts, and to aid the Metropolitan opera company in the city of New York for the purpose of assisting it in the production of operas."

Thus in the briefest form this lover of music sets forth his intentions unmistakably, yet avoided any embarrassment, through minutiae, of the men who are to carry out the design. The apportionment of the income for the various advantages of the students, the general public and the Metropolitan opera company will be made according to the judgment of the one or more who, because of their association with the testator, are familiar with his wishes. The field of the foundation's generosity appears to be local in only one particular—the provision of assistance for the opera company; for that can be viewed as a purely New York organization, when its road tours are taken into consideration. Those who have watched the Metropolitan company's struggle to keep up the standards of grand opera in hard times will be glad to know that help is coming and from the will of a man who, as president of the board of directors of the institution, knew its needs as well as its virtues.

The provision for concerts and recitals for the general public will give pleasure to the ever-increasing thousands who make up the Sunday audiences at the Metropolitan, at Carnegie hall, and in the dozen other auditoriums where people seek good orchestras and fine voices. But it is the first clause of Mr. Julliard's description of the general scope of the foundation that appeals most to the imagination. The aid of "all worthy students"—the will does not specify that they shall be Americans, but we fancy that ours will be the favored nation—means the rescue from obscurity of potentially fine voices, of great violinists, perhaps of a successor to that gentleman who has deserted the piano for the portfolio. It is a remarkable will in that it insures some measure for every person in this town whose art is not dead to harmony.—New York Sun.

SERBIANS TOOK MUCH OF VALUE

When They Evacuated Temesvar, 72 Miles North-east of Belgrade

INHABITANTS MAKE INDIGNANT PROTEST

Forty Locomotives and 1500 Cars Among Property Taken

Geneva, Sunday, July 13.—The Russian bureau at Berne announces that the Serbian forces which have been occupying the city of Temesvar, 72 miles northeast of Belgrade, are evacuating the place, taking with them everything of value, including 40 locomotives, 1,500 railroad cars, machinery of value, animals and household articles. The bureau states that the population of the city is making an indignant protest against the action of the Serbians.

The Rumanian government, according to the bureau, has declined another offer from Nikolai Lenine, the bolshevik premier of Russia, for the arrangement of an alliance between Rumania and Russia.

PART OF MEXICAN DEBT REPORTED CONCEALED

Washington Financial Experts Declare That the Guaranteed Railroad Indebtedness Is Not Accounted for in the Official Statement.

Washington, D. C., July 14.—Mexican newspapers reaching Washington contain long articles declaring that recent figures as to the Mexican public debt, published in the United States, are "wholly inaccurate." In this connection financial experts here said comparison of the unofficial figures published in this country with the figures given out by the Mexican treasury department show no great discrepancy.

The official Mexican figures as to the external loan debt of the country are \$143,472,000 with interest to the end of this month placed at \$43,000,000. The unofficial figures as recently published, placed this total at \$173,469,000. The apparent difference, experts here said, is made up mostly by the \$30,000,000 of the Huerta loan, floated in France under authorization of the Mexican congress, but repudiated by the Carranza government.

The internal loan debt of Mexico, according to the official statement, is \$69,397,000 and interest to June 30, of \$17,914,000. The unofficial report gave this debt as \$66,611,000 and interest of \$13,530,000.

Washington financial experts say the Mexican treasury statement fails to account for all the guaranteed railroad indebtedness which the unofficial report figures at \$290,500,000; the obligations other than railroads which the Mexican government has guaranteed, the chief of which is the farm loan banks' debts, which, with interest to June 30, totals \$31,500,000; the "infalsifiable" issue of paper money, of which \$80,000,000, at 10 cents, is still outstanding, making a total of \$8,000,000 more, or the \$290,000,000 which Carranza took as a "loan" from the banks of issue in Mexico City.

The fact that Mexico has paid no interest on her foreign debt since 1913 also is kept in the foreground by Washington experts who, for the state department, are keeping a close watch on the financial condition of Mexico. Experts here also assert that the Mexican government has used the entire income of the railroads and express companies without accounting and with no admission of responsibility.

Build for Centuries.

Americans returning from the war bring with them the new doctrine that a church, a public building or a dwelling should be so built that it need not be rebuilt every generation. Comfortable attractive houses 300 years old, fine churches 500 years old, are among the sights they have looked upon in France. Just now, in a period of high cost of labor and material, this doctrine that a dwelling may be satisfactorily built but once in 300 years, should appeal to the prospective house builder. It assures at least that he need build but once in his lifetime and that his child may not need to build at all. Such a house need not cost much more than one that would go to wreck in 30 years. A little well-trained thinking will be about the only difference. Four qualities must be built into such a house: Permanent material, permanent beauty of plan, permanent warmth and economical arrangement. These qualities are fundamental, always have been, and always will be. Such a house will sell well 300 years hence, and will have pleased every occupant in the meantime.—Indianapolis Journal.



Help Baby over the 2nd Summer—

THE reason for the second summer being known as the "dangerous age" of babies is that teething, fever and fretting require extra strength, which ordinary feeding does not give. That's why

BOVININE

The Food Tonic

is a positive "life saver" for babies in their second summer. BOVININE, added to milk three times a day, enriches the young blood, feeds the tissues and makes baby strong, lively, rosy, happy. Try BOVININE for baby this week and watch him improve. 6-oz. bottle 70c. 12-oz. bottle \$1.15 Sold by druggists. Your dealer KNOWS. 113 THE BOVININE CO., 715 N. Hudson St., New York

Topics of the Home and Household.

Falls from slipping rugs on polished floors may be prevented if a rubber stair tread is placed under the rug at the "dangerous place."—Good Housekeeping.

To preserve natural flowers, dip them in melted paraffine, withdrawing them quickly. The liquid should only be hot enough to maintain its fluidity, and the flowers should be dipped one at a time, held by the stem and moved about for an instant to get rid of air bubbles. Fresh flowers free from moisture, make excellent specimens.

Starch should never be used for a material that is very fine and sheer or that has colored flowers or figures on a white ground. After a careful washing it should be rinsed through a gallon and a half of water in which, while it is boiling hot, a piece of gum arabic about the size of a walnut is dissolved. The starch should be treated in this way if it is ironed, it looks like new.

Using Up Substitutes.

"Look on your pantry shelf," says Prof. Ruth A. Wardall of the University of Iowa, "and see if a quantity of so-called substitute products is not there in your grocery reserve. This food material should not be allowed to spoil."

Pancakes, muffins, pies and biscuits can be made with small proportions of substitutes along with wheat, only one-fifth to one-fourth, and the flavor will not be modified to any extent by the substitutes. Those who object to the flavor of barley, if that is among their substitutes, may use it in steamed puddings or anything containing spices and the flavor is lost. Puddings are much more tender when barley is used.

The groceryman have in their store rooms a fair amount of these substitutes, and it causes them concern since the purchaser has ceased to buy them. The consumer should feel a little responsibility in this case and save this food from waste. In the aggregate, Prof. Wardall declares, quite an amount of these substitutes must be in stock, the country over. Groceryman are in a number of instances compelled to sell the material at lower price than the government fixed price they paid for it.

"When we may use the cereals in such small quantities, along with our wheat that they detract not at all from the flavor of the food," he says, "we should feel it our duty to do it to prevent loss to ourselves and our grocers and to save food from waste."

Ham for Summer Eating.

Mixed for picnic sandwiches, sliced cold for the summer or lunch, ham is a dish which we need not give up when the warm days come. Of course we abolished fried ham with other heavy pork dishes when winter was over. Used in moderate quantities and tempered with apples or tomatoes in some form, there can be no more delightful mainstay to a warm-weather meal than plain boiled or baked ham, or some modifications of either.

In choosing a ham to boil, ascertain that it is perfectly sweet by running a finger over it close to the bone. If, when the knife is withdrawn, it has an agreeable smell, the ham is good; if, on the contrary, the blade has a greasy appearance and offensive smell, the ham is bad, says a writer in the Delineator. If it is dry and salty, let it remain in soak for 24 hours, changing the water frequently. This length of time is necessary in case the meat is very hard; from eight to 12 hours would be sufficient for a sweet ham.

Wash it thoroughly, clean and trim away from the under sides all the smoked parts, which would spoil the appearance. Put it into a pot with sufficient cold water to cover it and a bouquet of sweet herbs; bring the water to a boil and as the scum arises, carefully remove it.

Keep simmering very gently until tender, and be careful that it does not stop boiling nor boil too quickly. When the fat is out of the pot, stick off the skin with a sharp knife and serve.

If it is to be eaten cold, let the ham remain in the water until nearly cold; by this method the juices are kept in and it will be found infinitely superior to one taken out of the water hot. When the skin is removed, sprinkle over bread crumbs; or, if wanted particularly nice, glaze it.

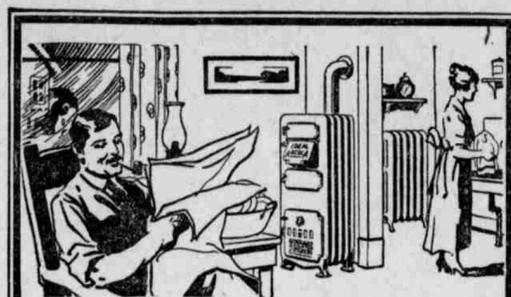
Place a paper frill around the knuckle and garnish with parsley.

Ham Souffle—Put 1/2 cup of flour into a stewpan with 3 ounces of butter, a dust of pepper, a saltspoon of salt and 1 raw yolk of egg. Mix this by degrees with 1 1/2 cups of milk, the strained juice of a lemon and 1 finely chopped onion. When smooth, stir over the fire with a wooden spoon until it boils, add 6 tablespoons of chopped lean cooked ham. Put a pinch of salt with 6 whites of eggs, whip them very stiff and mix this lightly with the above mixture. Butter a pie or souffle dish, place a band of well buttered paper around it, standing about five or six inches above the edge of the dish and pour in the souffle mixture. Sprinkle the top with a few browned bread crumbs; break an ounce of butter into small pieces, place them here and there on the top of the souffle and bake in a moderate oven for about 40 minutes. Remove the paper, fold a napkin around the souffle dish and serve with veloute sauce. Care must be taken with the souffle, and when it begins to color in the oven a piece of wet paper should be laid over the band round the tin so that it will not get too brown.

Ham Turnovers—Take the remains of any good pastry, roll out thinly and cut into oblong shapes. Cut a slice of cooked ham into pieces of the desired size, sprinkle with a little dry mustard and paprika pepper and put a small piece of ham in each piece of pastry. Wet one edge, then pinch up, brush over with 1 whole egg which has been thoroughly beaten and bake in a moderately hot oven. These are very nice for luncheon.

Ham Mousse—Whip 1/2 pint of thick cream with a tiny pinch of salt to a stiff froth, then stir in 1/2 cup of liquid aspic with about 1/2 cup of carefully pounded ham, add a few drops of pink vegetable coloring to color it to a pale salmon pink. Whip this mixture quickly and lightly until well blended, then pack into a moussé mold and set on ice until firm. The mold should first be coated over with liquid and then decorated with the white of an egg.

Ham with Little Baskets of Peas—Boil a small ham until tender. Take up and well coat over with glaze, and then set in the oven for a few minutes. Serve hot with little baskets of peas around the dish, and with sauce served in a tureen. Baskets—Take a cup of dry mashed potatoes, mix into it 1 beaten egg; put a little flour on the board and



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Prices also include Expansion Tank and Drain Valve. Prices do not include labor, pipe and fittings. The radiation is of the regular 36-inch height 3-column AMERICAN Peerless, plain pattern, shipped in as many separate sizes of Radiators as needed to suit your rooms. Outfits will be shipped complete, f. o. b. our warehouse, Boston, Mass.

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These outfits will, if desired, be sold by all Dealers on easy payments, at 10% in advance of prices above quoted on following terms, without order, and balance in eleven equal monthly payments, without interest. This Installment Plan applies to the outfit only, and does not apply to labor, pipe and fittings.

Investigate at once. Catalogue showing open views of houses, stores, offices, etc., with the IDEAL-Arcola Boiler in position will be mailed (free). Write today.

AMERICAN RADIATOR COMPANY

129-131 Federal Street Boston

July 14, 1919

A SOLDIER'S BALANCE SHEET.

What He Lost and Gained While Serving His Country Four Years.

I wonder how many men like me, on the verge of returning to civil life, are casting up their own individual account with the war? Each man's account must be different, and every honest account will be interesting. Some have lost heavily, others have gained considerably; others who might be inclined hastily to declare a deficit, may find that a careful calculation will show a slight credit balance.

I drew up my own balance sheet the other day. This is the result: I lost—Four precious years in the activity which I had deliberately chosen. Opportunities during these years of improving myself and doing good work in my profession. Possibly certain appointments, which had I been competing during the war, I might have got. Four years, all but a few weeks, of the company of my wife and children, at the impressionable time when the latter were passing from childhood to youth.

Some of my own health and still more of my wife's health, owing to worry and anxiety on her part. A certain amount of money through depreciation of securities and rise of prices, and a great deal of life's amenities. Many old friends, who have been definitely middle-aged. The light heart and the old carefree optimism with which I took life before. And here is what I have gained: A far greater self-confidence and courage, also a greater resourcefulness and power of dealing calmly with unexpected circumstances.

A new ability to get on with other men and a general sense of my bearings in the world. A conviction that nothing is impossible, given energy and good staff work. A far wider outlook on men and things than I had before, and an intense interest which shows itself especially in my attitude to politics. I found then dull before but now absorbing. A knowledge of the world's geography which only a study of this war could have given me, and experience of foreign lands to which I could never have afforded to travel.

A complete knowledge of the working and organization of the army, about which I was entirely ignorant, and realization of its needs. A greater realization of the happiness which was my lot before the war and will be my lot again. A conviction that brains are not everything, but that courage and devotion are equally valuable.

A new optimism in exchange for the old, which rests upon far more logical basis. New friends. A boundless pride in my country and faith in my countrymen, if they will only let their own deep feelings, and not party cries, guide them.—London Mail.

A High Flyer.

"Bankrupt, is he? Why, I thought he had a fixed income of \$10,000 a year." "So he had, but his wife fixed that in three months after their marriage."—Boston Transcript.

From the Beginning. Men who expect women to be punctual in keeping their appointments fail to remember that Eve did not arrive until Adam had been in the garden quite a while.—Boston Transcript.

ACROSS THE ROOF

By JACK LAWTON.

High up, at the back of the shabby old mansion, Dora began her career as an artist. And when the big rented room seemed unusually bare, Dora, with her happy sanguine spirit, congratulated herself upon its "sky-light." There were days, however, when the skylight failed to compensate.

When these reflections threatened to overcome her, Dora would arise briskly to light the rose shaded lamp which was her comfort.

"Silly," she would reprove herself, "glooming away, while those same young people are envying your apparent royal road to fame and fortune; you should be grateful, my dear, grateful as can be, that you can sell sketches enough to almost pay your lodging."

Dora did not mention payment of food. Sometimes Dora's food was not worth mentioning. Paper bag meals as a rule, when she finished her drawings; a dinner or two as celebration, when the checks came in. And so, working feverishly, saving much heating, saving altogether too much food, it was not strange that the ambitious girl awakened one morning to find herself ill, on the camouflaged bed, which passed day times as a gorgeous couch.

Dora wondered weakly, concerning the problem of meals which she would be unable to prepare, then gave up the problem in a long and dreamless sleep. When again her gray eyes opened, shadows stretched across the room, while over the sloping roof beneath her window, came a stream of light from an opposite apartment.

Dora liked to look into the brilliant rooms of this luxuriously appointed apartment building towering above the old shabby house. Almost it was like gazing upon the stage of a theater, gaily dressed women passing to and fro, men too, idling about the long, smoking room. One who came and went among them had the appearance of a distinguished actor.

Dora liked his fresh fine youthful face beneath its crown of strangely, white hair.

Suddenly from the graveled roof beneath her window, a round and furry ball came leaping over the sill. Dora leaned forward listening, until with a cooing voice a small white dog stood beside her cot, putting forth a friendly paw.

Delightedly the girl caught the animal in her arms. "You dear little thing—" she murmured, then all at once Dora's arms lay still.

Anxiously the dog's moist nose sniffed inquiringly at her white outstretched arms, once or twice an eager tongue lapped at her unresponsive face, then back over the sill and across the roof rushed the furry body.

The handsome man of the white hair had just settled himself for an evening smoke. Before lowering the window shade he had looked across the roof toward a window that was darkened, and when he leaned back in his chair it was as with an air of disappointment.

"You rascal," he greeted the dog which scrambled panting to his knee, "playing truant again, eh?"

But Fluff was in no mood for petting. Fiercely she caught at the man's sleeve, running a few steps from him she barked back appealingly.

"What the dickens—" frowned the man, it was evident that the dog was entreating him to follow.

Doctor Wilton decided to obey the animal's whim. His mother's raising of Fluff had made the little creature in some ways almost human.

The doctor followed through the French door to the apartment roof. He hesitated as Fluff bounded across that other roof, then whimsically continued the chase.

Disappearing over the sill of Dora's window the dog still unmistakably called to him from inside.

In that one shaft of light the doctor saw a girl's white upturned face—the girl's face—he caught his breath. How often he had seen the same sweet features framed in the old house window.

When the doctor lighted the gas, Dora raised slowly her dark fringed lids.

"Anything to eat today?" he asked, his fingers on her pulse. It was too much trouble to reply so the young artist shook her head.

"Or yesterday?" asked the doctor. Dora smiled wanly. "Yesterday is too far away to remember." Her eyes fell upon the now joyous Fluff.

"Oh!" she murmured, "you came for your dog. He visits me sometimes, you don't mind?"

"The man smiled down upon her. "He was even nicer," Dora considered, "when he smiled." It was strange that she had learned his face so well. She was sure that she could sketch from memory its every line.

"I did not come for the dog," David Wilton said gently. "I came for you. I have a mother over in that building who has only Fluff upon which to lavish her care. It strikes me that you need some care yourself. My mother will delight in giving it."

Suddenly stooping he lifted Dora's light weight in his arms. Before the roof door of the apartment building he paused.

"Of course, this is all a dream," the girl murmured, "because I have so often wished to be over here." "Sometimes our dreams come true," said the man, and as he looked down upon her into his eyes came a light of joy.



BELLANS FOR INDIGESTION