

and was carrying a mute's wand.

"Who are you?" demanded Mrs. Tufton, trying to sit on her horse without fainting.

"May it please you, ma'am, I'm the marquis of Carryemunder," answers Sam. "Be off, you varlets. Let the hunt proceed."

"That was when Mrs. Tufton really fainted, and she come to in Sam's

arms just in time to hear Polly say:

"I guess I've been some sort of fool, Sam, but if you're of a forgiving nature—"

"Sam was forgiving all right, and now he looks so jolly that he has all the business in Piketown, and Molly's bought an electric baby carriage for her latest."

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WHAT YOU CAN DO WITH AN APPLE

BY CAROLINE COE

With "buy-a-peck-of-apples" as their battle cry an army of house-keepers, school children and men folks have marched forth to capture the home market for the American apple.

This army of peace is going to help the American apple raiser to sell his crop at home; the patriotic men and women and children who have taken up the "buy-a-peck-of-apples" slogan are going to put the prop of personal support under the apple market that almost toppled over when the European war began.

Their plan of action is simple. They are going to buy apples, sell apples, store apples, eat apples, and "boost" apples until the apple crop from Maine to Texas is taken care of.

Everyone is eligible to join the "buy-a-peck-of-apples" army — or club, if you like the more sociable name. There are no fees, no restrictions of any kind. Buy an apple, buy a peck; buy a barrel of them if you can; "boost" apples, and you are a member in good standing of the "buy-a-peck-of-apples" club.

The "buy-a-peck-of-apples" campaign was started by Curtis Guild, former governor of Massachusetts, when in a public address he told of the value of the apple, its use as a food, and as medicine, its place in history. Immediately the "buy-a-peck-of-apples" army began mobilizing.

Here are some ways to use apples. Præte them in your cook book

and feed them plenty of apples—your family will be all the healthier for it.

APPLE CUSTARD

Beat the yolks of four eggs and add one-half cup of sugar; cook for one or two minutes and remove from the fire. Gradually add one pint of grated apple. Pour into a serving dish and cover with a meringue made of the well-beaten whites of four eggs and three tablespoons of powdered sugar.

APPLES WITH FRIED ONIONS

Peel onions and slice. Fry in fat until a rich brown; drain on soft brown paper. Fry unpared quarters of apple in the fat left from the onions. Arrange apples in a border on a platter; fill center with the fried onions and serve hot.

APPLES AND RICE

Pare and core apples, place in a baking dish and fill the holes in the apples with chopped raisins and sugar; fill the spaces between the apples with rice that has been boiled for 15 minutes. Cover and bake for 15 minutes, remove cover and bake for 15 minutes longer. Serve hot with cream.

APPLE COBBLER

Pare and quarter enough tart apples to fill a baking dish three-fourths full. Cover with a rich baking powder biscuit dough made soft enough to stir, spread it over the apples without rolling. Make several cuts in the center to allow the steam to escape. Bake for three-quarters of an hour and serve hot with sugar and rich cream.