

his plan. He also had
offman's book; in case
ted, the presence of the
louse might fasten suspi-

guessed then how it was. I
in a Red Cross automobile, talking to a
crowd near the City Hall. It was his voice
which attracted me first; then what he had
to say. He has a
wonderful voice,
Miss Nixie. Then I
saw who it was. I
listened for half an
hour. He was talk-
ing to the East
Side and a big
sprinkling of busi-
ness men and law-
yers. The way he
handled that crowd
was remarkable.
There was about
every nationality
there, and he got at
the brain as well as
the emotions of
every one of us. I

he did not have to ask
They took with them
in which Doctor Levene
e chauffeur's closet and a
alts which they had pre-
one mistake; they took
y trunk; they were very
have it in my possession
s death, and they gam-
of my not missing it until
out of the way.

happened to elbow Senator Banks; he's a
Western senator, something of a dandy.
He looked excited. "Hello, Parker," he said.
"What do you think of him? Why, he's stuff
for the Senate. I've been here for the last
twenty minutes, and I'll be hanged if he
hasn't made me laugh and cry. Who is he?"

"WE WERE standing near a gang of
toughs. They were not laughing. One
of them nudged another: 'Shirt Bosom don't
know Hal Kelly!' he said. Then his pal
jeered at us: 'Shiny Shoes better go over the
top, like us guys is going to. Them trenches
Kelly stood in would spile him good an'
plenty.' The talk was over then and, as we
got out of the crowd, someone began singing.
'Has anyone here seen Kelly?' and as we
went on the whole crowd was singing.

"The senator said to me: 'So that's Hal
Kelly. Harry Holt Kelly's his name. This
afternoon's paper had a column on him.
He went over with the Canadians in the very
beginning and was in the thick of it until we
declared war. Then he was wounded, about
shot to pieces; it took a year in the hospitals
to fix him up, but he came out all right and
then he came home. He has his commission
now, and he's sure to be promoted fast, for
he knows how to handle men. He speaks
Russian and what-not; the paper said he had
had gangs of foreign laborers under him in
Chicago before he went over. He's been
talking for the Red Cross this week, made
five speeches for them yesterday, and the
money simply ran out of men's pockets. If
they're wise they'll keep him for the next
Liberty Loan, for he has the gift of persua-
sion, that man!' And now, Miss Nixie,
suppose you tell me about him." And Parker
smiled at her.

Nixie had listened absordedly, her eyes
brilliant and her lips slightly parted. "Yes,
that was Harry," she said. "He's very
talented—indeed he is, Mr. Parker. He grew
up in a little town in Illinois and went
through high school. Then he went into some
huge machine shops in Chicago and very
soon he was made foreman; he had several
hundred men under him, and he was
only twenty-four too. There were strike
troubles in the shops and Harry talked the
men out of it. You see, he had learned to
speak the language of the foreigners; he
understood them and what they wanted.
Then he was promoted to manager of the
shops."

"THEN the war came and Harry went first
thing with the Canadians. Later he was
wounded." Her voice faltered. "They—
they didn't think he could possibly live. He
says it was the fighting American-Irishman
in him that pulled him through. Then he
came home. He wasn't fit yet to go back,
but he knew he would be in a few months
and he wanted a commission. They gave it
to him gladly, but he had to wait a little."
Her voice grew soft. "It was then I met
him—in May. We were in the town house
and I had gone out to the park. Things were
dreadful at the house; I wanted to cry and
wouldn't; so I went to the park and sat
down. In a few minutes a big, tall young
man came and sat on the same bench. I
thought how strong he looked; I guessed he
had been a soldier.

"Then a little girl came to the bench with
her bucket and spade. I spoke to her and
Harry did too. Then her nurse took her away
and we talked. He told me he had been

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THE wonderful secret of cream sauce—
like all good secrets—was just made to
be told. The good cook whom you have
always admired because she seems able
to prepare something out of nothing and
in no time at all knows the secret of
cream sauce. It is that knowledge which
enables her to use up the bits of roast
that are left, the vegetables that hardly
seem enough to serve again, to garnish
her baked fish so attractively, to make
all kinds of baked dishes from Potatoes
au Gratin to Escalloped Halibut—and
the creamed dishes from Crab à la New-
burgh to Chicken à la King.

Borden's Evaporated Milk

With the Cream left in!

Makes perfect cream sauce because it is
rich country milk drawn from the finest
healthy cows—sterilized and hermetically
sealed in convenient sized cans. All the
richness, all the goodness of whole milk
prepared so that you may have it right on
your pantry shelf when you need it.

Keep several cans on hand to replace
fresh milk and cream wherever they are
generally used in cooking. It will im-
prove your cream soups, will make the
most tempting of gravies and a world of
other homely everyday dishes you often
must do without because the milkman
failed to come or the milk unexpectedly
sour.

Your Grocer will supply you
with Borden's Evaporated Milk

THE BORDEN COMPANY

Borden Building, New York



Before the Civil War one did not hear so
much about purity in connection with foods
as we do today. Babies especially suffered
for lack of pure milk. Gail Borden recog-
nized this need and in 1857 opened a little
factory at Buxville, Connecticut, to try out
a way of preparing country milk so as to
keep it fresh and pure. Today Borden's
Evaporated Milk is known and used in great
quantities all over the world.

BORDEN PRODUCTS

Borden's Evaporated Milk Borden's Milk Chocolate
Borden's Malted Milk Borden's Prepared Coffee
Borden's Eagle Brand Condensed Milk



It whips

Borden's Real Cream Sauce

1/4 cupful Borden's Evap-
orated Milk
1/2 cupful water
1 1/2 tablespoonfuls butter
or butter substitute
1 1/2 tablespoonfuls flour
1 scant half teaspoonful
salt
High seasoning of pepper
or paprika

Melt the butter or butter
substitute in a small sauce-
pan, stir in the pepper and
salt mixed with the flour and
stir until well blended, away
from the heat. Then gradu-
ally stir in the milk and water
mixed, preferably using a
wire whisk, and taking care
that all of the liquid is thick-
ened before a further
amount is added. Let
boil a moment or two.

For thick cream sauce for
croquettes use the same
recipe eliminating the water.

Borden's Potatoes au Gratin

1 pint cold potatoes
1/2 cupful yellow chese
shaved fine
Cream Sauce

Cut potatoes into dice. Use
1 cupful cream sauce, to
whip and chese, and stir
in double boiler till chese
is dissolved. Put layer of
potatoes in baking dish, then
sauce, alternating potatoes
and sauce till dish is full.
Sprinkle lightly with bread
crumbs. Bake in quick oven
about ten minutes.

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