

the "Palace" left this
 dled world, and retired
 Elijah and Elisha and
 another and less un-

alm in Gilead—is there
 re? O Jeremiah, your
 sed these many cen-
 a naughty world.
 never die. Your
 e forever.

a history as long as
 the gray old walls. The
 Solomon knew, and the
 ew on the temple floor.
 of hyssop, dipped in
 amb, the lintels of the
 ere marked, that the
 hem by on that terri-
 e firstborn of Egypt
 ir doom and seal the
 erness.

tree that grows in
 mine. It was there,
 pen, but it was there.
 d, and went and

alm in Gilead—and
 sician there?

ESSALY

in Thessaly
 he plumèd wheat.
 the meadowsweet
 arked the hours!

hater chased the bee
 l Persephone).

aid, that said
 tearfully!
 nd raise your head,
 phone,
 Thessaly.

RES THE DUST

never knew much
 t my sympathies
 discipline rather
 (Don't refer to
 v, please.)

se, I particularly
 e JOURNAL called
 Dismay. It was
 ucker; and read-
 e conclusion that
 see eye to eye on
 above.

ee had the last
 pletely. I don't
 except in shoes.
 s on an episode
 ough if anything
 ou how), there's
 tches the throat

s on discipline
 little story and
 now. Augusta
 n a free-lance
 story is too
 otherwise.



Gelatine 4 eggs
 6 level tablespoon- ¼ teaspoonful salt
 fuls cocoa or 1 teaspoonful
 2 squares chocolate vanilla

Soften gelatine in ¼ cup cold water. Put
 ¼ cup cold water in top of double boiler.
 Add 6 level tablespoonfuls cocoa or 2
 squares chocolate. When thoroughly dis-
 solved add ½ cup sugar, egg yolks
 slightly beaten and salt. Cook until cus-
 tard consistency, stirring constantly. Add
 softened gelatine to hot custard. Stir un-
 til dissolved. Cool. Add vanilla. When
 mixture begins to thicken, fold in stiffly
 beaten egg whites to which other ¼ cup
 sugar has been added. Fill baked pie shell
 or graham cracker crust. Chill. Before
 serving, thin layer of whipped cream may
 be spread over pie. (Chocolate in filling
 makes a few more calories.)

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