ED'S NEW STORE OPENING

ED SPAYTH, young and energetic plumber, did two things shortly after his arrival in the city of Brampton. The first of these was to start up a new plumbing shop on Main street a couple of blocks away from John Jennings, the oldest plumber in the city. And the second was to fall in love with a bewitching blond who passed Ed's store each noon.

Ed found, one day, that his business was increasing so rapidly that he needed a girl to handle the office routine. So he called up the office of the National Business college and told them of his wants.

That afternoon a girl appeared.

And as Ed looked at her his heart skipped a couple of beats. It was the girl with whom he had fallen in love and whom he had never met before.

"You're engaged!" exclaimed Ed, at length coming out of the trance into which her advent had plunged him. "You can handle the work all right—it's just plain stenography and a little bookkeeping and helping me to get ready for a big opening I'm going to have shortly. Lots of people don't know I'm in business here yet, and I'm going to put on an open house, with music and flowers as favors, and everything to get them coming. By the way, what's your name"

"Lillian Montgomery," the girl replied demurely.

Of course, with Ed as infatuated as he was, anything that Lillian did would have seemed right to him. But she really was efficient.

Business was getting better with Ed now, and he found his hands full in looking after everything and also in making preparations for the opening.

His plan was simple enough. It was that of personally calling upon several hundred of the leading business men of the city and asking them to come to his store for the opening, and of also getting the city health officer to make an address during the opening on the topic of right plumbing as a necessity in making homes healthy. Ed was confident that his plan was a mightly good one. But, still, there was a little speck of doubt in his mind, which made him refrain from telling Lillian what he had planned. If the plan went over well, then he could brag about it. If it failed to get the men, then the least said about it the better.

Ed was, without doubt, heart and soul in his efforts to make his opening a success. If all went well and he got a lot of business he'd be in a position to offer marriage to the one girl in the world.

But fate was against Ed in this particular.

A week before the date scheduled for the opening there was an accident. A heavy beam fell on Ed. When he finally came to himself it was to find that he was lying in a bed in a private room in a hospital. A nearby calendar told him that he had been unconscious or only semiconscious for two long weeks. His opening date was past. He'd made a failure of it!

Then the door to the room opened and Lillian stepped in. A startled glance came to her face as she saw that he knew her.

"I—I failed on the opening," Ed murmured slowly. "It'll be a hard pull from now on."

But Lillian smiled reassuringly.

"Look at this!" she exclaimed.

She waved a bunch of yellow sheets in front of Ed. They were order blanks, and on each sheet was an order—a good order.

"Why, why," gasped Ed, "I don't understand. "What does this mean?"

"It means that we put the opening over on the date you'd scheduled it for," Lillian explained. "And the orders just poured in."

"But," Ed expostulated, "how did you get the men to come? I didn't tell you my plan for doing that."

Lillian smiled at him affectionately.

"I—I figured you didn't have quite the right slant on that," she explained. "I've felt all along that it's the women you should interest. Women are really the main factors in the great majority of plumbing jobs. So I invited all my women friends and dolled up the store with cretonne and served cakes and tea. And the women came and—the orders came, too, and I'm so glad.

She smiled at him happily. Ed clasped her hands, and then he kissed her.

"What I can't understand," said Ed happily a few moments later, "is how you know so much about the plumbing business."

Lillian dimpled and smiled a bit shyly.

"I suppose I'll have to tell you," she said. "I fell in love with you when I used to pass your store on the way to business college. And so when you called the college and asked for a stenographer I got them to send me to you. My family thinks I'm still going to business college. They don't know I've taken this job. And they don't know I'm working under the name of Lillian Montgomery. You see, I ought to know a lot about the plumbing business. I—I am a plumber's daughter. I'm the daughter of your competitor, the man you wanted to show you could make good. I'm the daughter of John Jennings. My real name is Lillian Jennings. I didn't tell you before, because I was afraid you wouldn't hire me if you knew, and oh, my dear, I did so want to work for you!"

And Ed kissed her again.

Why Some Girls Are Slow

"It's a funny thing," sighed the flapper. "I've never been pinched while speeding, but I have been squeezed while going slow."—Pathfinder Magazine.

Versatile

"If dampened slightly and put into a bag, bran makes a good wall paper cleaner." It was feared for a minute it was a recipe for gambling.—Detroit News.

HOW TO CURE COUNTRY HAMS

At the University of Maryland various recipes are being followed in an effort to approach the desired quality and flavor of the ideal homecured Maryland ham.

As a result of the investigations so far the following formula seems to give the best results:

After killing, the meat must be thoroughly chilled, and then carefully rubbed with a mixture of eight pounds of good quality table salt, three pounds of cane of brown sugar or the equivalent in syrup and two ounces of saltpeter for every one-hundred pounds of meat. Half of the mixture should be rubbed on the meat the first day, one-fourth more on the third day and the balance on the fifth day.

The hams should then be packed in a clean crock or barrel and allowed to cure two days per pound for the average ham in the cure. That is, if the hams weigh about twenty pounds each, the meat should be cured for forty days. Following this period of cure the hams must be washed carefully in cold water and hung up to dry and air-cured for two weeks. The hams should then be smoked on alternate days until they have reached three or four treatments.

After the meat has been cured it must be wrapped in paper, preferably paper of the parchment type, sewed up in a muslin sack and stored. The flavor of the meat will improve with age and the hams will be best after being stored from six to twelve months.

In cooking, the best ways to bring our the flavor, according to the old Maryland methods, was to cover the ham with water and allow it to simmer forty minutes to the pound. When cooked it may be allowed to cool in its own liquor and served cold or following the boiling. It may be improved by soaking thoroughly before cooking.

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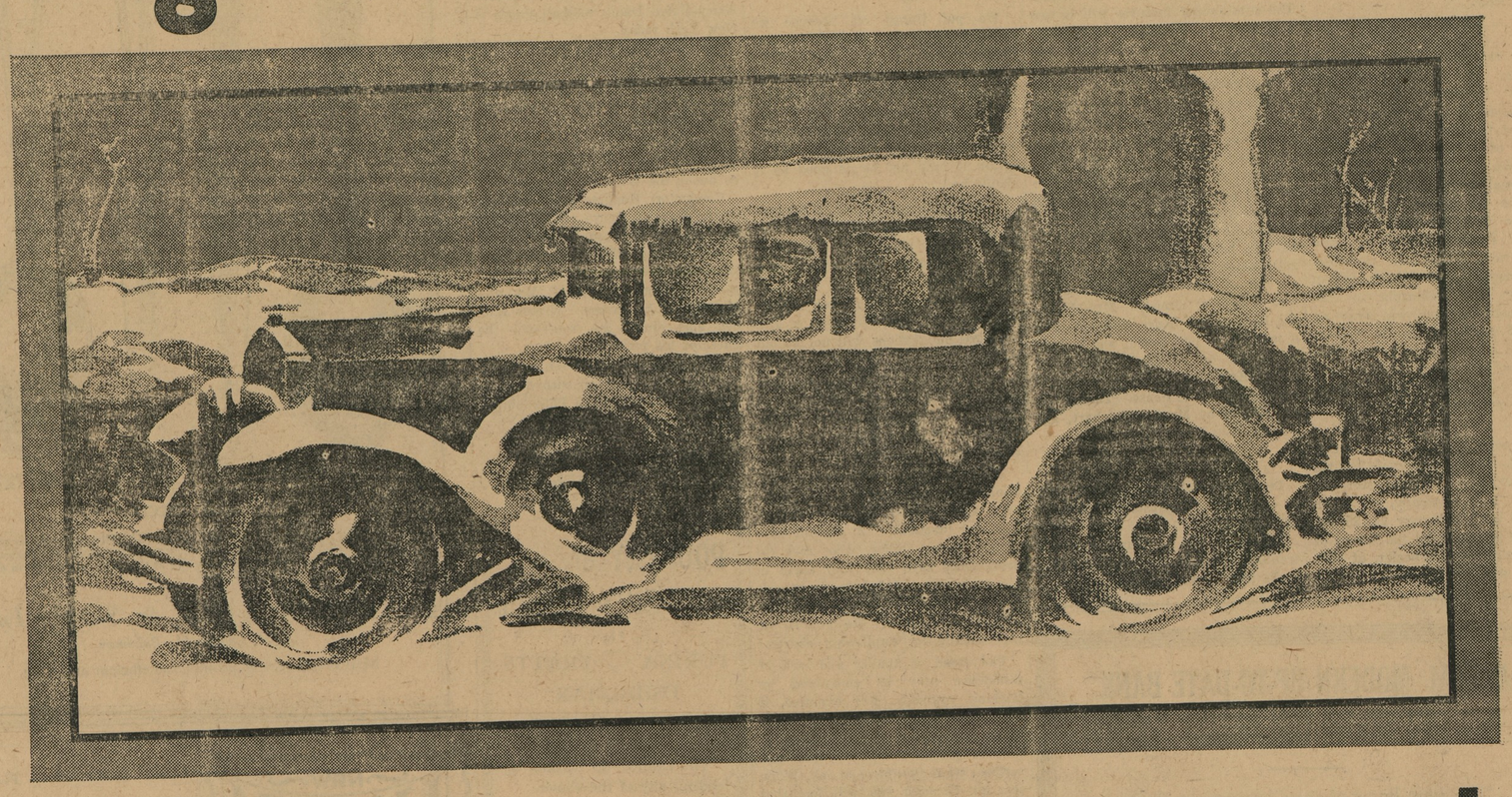

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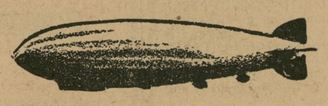

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