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Between Cousins;

OR, A DECLARATION OF WAR.

CHAPTER I.—(Cont'd.)

Upon one of the central levels Adam M'Donnell is working away almost as vigorously as on that former afternoon. The red of his hair no longer screams so loudly against the red of his face, its fire being as though sprinkled with ashes, and his frame has thickened considerably, which is the laborer's only way of growing stout. Beside him, as he crouches before the ready-bored blast-hole, and with the powder-bag in his hand, stands that same Duncan who, when aged three had, in consequence of John's indiscreet invitation, been the cause of some scandal to Ella M'Donnell: now a ripe man, and a comely one too, having taken after his "black" mother, rather than after his "red" father, and with no more than a few ruddy threads among the deep brown of his hair and beard to recall the M'Donnell strain. He has his father's powerful frame without its peculiarly thick set of bones, and his mother's quick, black eyes.

Of the two other members of the "crew" present, one had worked with Adam on that far-off afternoon; but Willie Robson has no more need of artificial gravity, life having, within these twenty-nine years, furnished him with material quite sufficient for the genuine article. Custom has long since staled the charm of his present occupation, which consists in loading the rough blocks upon a truck drawn by a large, patient horse, who circulates the level from morning till night, collecting the blocks from each working in turn, to pass them on presently to the miniature engine which starts for the sheds whenever a sufficiently long train has been formed.

As for Tim M'Laren, he has as little need of artificial jocularity as of anything else, having for twenty years past slept soundly upon the Burial Island.

The fourth worker in the crew, and the youngest of the lot, is busy preparing the primitive fuse, a long and stout oat straw, which, filled with gunpowder, was presently to be inserted in the blast-hole. With the fixing of its tail of "match-paper," ready for the igniting flame, the work will be accomplished.

"That's enough powder, but it will take some squeezing. Where's the dresser?"

Duncan handed a tool to his father.

"Do you know what I'm thinking, father?"

"Aye?"

"That we're fools to give in to the new manager's high horse. He knows as well as we do that the iron tools are forbidden. Why have none of us the spirit to threaten him with the law? Mr. Gillies had promised us the steel hammers and bearers; and just because this man wants to make favor with the company, and knows that he will do it best by saving the pennies, the promise has been taken back. They keep their pennies, and we keep the risk. It's infamous!"

Adam shook his big head reprovingly.

"Aye, Duncan; that's you again. Always for attacking somebody and talking about rights and things, when you ought to be thankful, in these hard days, just to get along. It's an awful ill thing to grapple with a manager, I tell ye. Ye'll find that out when you're my age. And that new man looks bad to deal with. We've worked with the iron these many years, and what harm's come of it?"

Adam, as he spoke, was placidly pressing down the powder into the hole, preparatory to filling it up with the dry clay which lay ready.

After a moment he spoke, cowering a little closer to the hole.

"Duncan, my lad?"

"Yes, father."

"I'm heavy to-day, Duncan; there's misfortune in the air."

"There's no need for misfortune, so long as you are careful," said Duncan, a trifle impatiently. "That's an extra big blast-hole, mind, father!"

"It's not the blast-hole I'm thinking of—it's Bessie."

"Then it would be better if it were the blast-hole, father. What's the good of worrying over Bessie?"

"You've no heart for your sister, Duncan. You heard what the doctor said. She'll go the way her mother did. And another thing, Duncan"—Adam dropped his voice by a tone to add: "The corpse-lights have been seen."

Duncan kicked a fragment of slate out of the way, perhaps all the more vigorously as he was not as absolutely unaffected by the final remark as he wished to appear.

"If worrying over Bessie would do her any good, I'd worry ten hours a day to please you, father; but it's not my way to fret for the fretting's sake."

"You know that she was nearly gone the first time."

"But she wasn't quite gone, and she's not gone yet. Cheer up, father! By the time we get home to-night who knows whether you won't have a grandson waiting to be cuddled!"

"But will I have a daughter?" harped on Adam, when Duncan sharply interrupted him.

"The whistle, father! There you have it. Much good will it do Bessie if we've missed the blast!"

* * * * * *

The shrill, long-drawn scream of the steam-whistle had not yet done re-echoing against the walls of rock when the sound of an explosion—a premature explosion, as every experienced ear knew—covered its final tones. The men on the different levels, gathering up their tools before retiring to shelter, stood abruptly upright, their startled eyes sweeping the grey arena, to remain fixed upon one smoking spot, through whose thick fumes the figures of running men could be seen dispersing with the haste of terror, their upraised arms shielding their heads from the flying slate pieces.

As the smoke began to draw away, two figures became visible upon the distant level, both lying upon their backs, and neither moving.

"It's Donald Robson's quarry," ran the excited comment.

"No; it's Adam M'Donnell's."

"Who can say what quarry it is, until the smoke's off?"

"That's Adam upon his back."

"No; it's Duncan."

"Why, there are two of them!"

"One's moving now."

Over the edges of the rock-terraces the men peered, horror-struck, gazing breathlessly upon the spot of danger, which might so easily prove to be a spot of death.

CHAPTER II.

In the same bow-windowed room in which a quarter of a century ago John and Ella M'Donnell had for the first time sat down at their own hearth, three persons were earnestly occupied around a fourth. There was only one man among them; and of the women one was obviously a menial, her part in the process being confined to handing pins, threading needles, and giving forth various tones suggestive of acute bodily pain, which, however, to judge from the radiancy of her fat face, were intended to express delighted admiration.

Wrapped in a dingy dressing-gown, though with carefully-dressed hair, Julia M'Donnell was on her knees upon the floor, putting the last touches to her sister Fenella's white evening dress.

(To be continued.)

HEROISM OF BARNARDO BOY.

Fell Succoring the Wounded, Writes Canadian Chaplain.

At 5.30 on Easter Monday morning the barrage on Vimy Ridge started, and immediately thereafter the boys went over the parapet. Five minutes later a Canadian doctor and a chaplain followed them. With the doctor was a young lance-corporal; "pure gold," says the chaplain. With the chaplain was a sergeant; "as fine a man as ever served his King," is the chaplain's description of him.

The doctor took the right section, the chaplain and the sergeant went to the left, searching the shell holes for the wounded, doing some rough and ready first aid, and administering such help and comfort as were possible. While engaged in this work the young sergeant was killed. The chaplain had turned aside a few feet to ask for direction from some men, when one of them said, "Your sergeant is hit."

"I ran to him," said the chaplain, describing what happened, "but one glance told me he was gone. The great artery was shot through, and in a moment the bravest, most unselfish man I ever knew had gone home."

The concluding sentences of the letter are as follows: "I cannot close without telling of my intense admiration for the men and officers who gained this great victory. The battalion came out utterly exhausted, but with the spirit of conquerors. For our dead we mourn, but, at the same time, shall always remember with pride and joy their measureless faithfulness. What they died for we must live for. Never shall I forget the boy I left behind, his wonderful unselfishness, his sublime courage. Some day I shall see him again, and tell him how I love him for what he was in himself, and what he did for others. If only he had lived, he and I would have been one in the friendship begotten of a great experience. He was a Barnardo boy, homeless, but a friend and lover of his Master."

"Go, make thy garden fair as thou canst,
Thou workest never alone.
Perchance he whose plot is next to thine
Will see it, and mend his own."
—Robert Collyer.

Tomatoes grow well on almost any soil, and rich, friable, sandy loam is considered best for a heavy yield.

Why Preserves Spoil.

Some of the causes of failure in home canning are:

First, not sterilizing the jars, lids and rubbers. To sterilize, the jars and the lids must be placed in a large boiler or cooking utensil, covered with cold water and brought to boil; boiled three minutes and then the jars are lifted out, drained and the vegetable or fruit is packed. Then the jar is filled with boiling water for the vegetables or a syrup for the fruit. The rubber and lid are placed in position and partially tightened; then proceed according to directions. Jar rubbers are sterilized by placing them in a saucepan and pouring boiling water over them, then letting the rubbers stand in this water for five minutes; the rubbers will have also the advantage of being soft enough to slip over the top of the jars easily.

Second, the lids of the jars used in canning and preserving are very important. Old and worn lids are useless, as are those that have their edges forced out of shape when trying to open a sealed jar. Lids that have porcelain lining with cracks or that are loose are useless and might just as well be thrown away before they cause the contents of the jar to spoil. Another point to be remembered is that when an acid like vinegar is used in spicing and pickling this acid is liable to work between the porcelan cap and its metal holder and set up a decomposition that may prove very dangerous.

Cheap Cuts of Beef.

The cheaper cuts of meat are unquestionably as nutritious as the more expensive cuts, only they require slower cooking with moisture. The neck pieces of beef furnish stews. Hamburger steak (small steaks) and roasts of good flavor are obtained from the chuck ribs. A portion from the back of the forequarter is chosen for a pot-roast. This will include some of the vertebrae, which can go to the soup kettle. The cut from the underside of the neck, often called the sticking piece, can be used for braising or can be cooked in hot water, seasoned highly and served with tomato sauce. Then there is a peice for corning which joins the sticking piece and contains the thin flat ends of the chuck and prime ribs.

The hindquarters contain the best known and most expensive cuts.

The round is divided into three cuts, the upper being the most expensive.

The loin is good for braising or casserole use. The first three slices on the vein or muscle on the front part of the leg make a very good steak, or the whole makes an economical roast.

Meat should be roasted, skewered or tied in compact form, and should rest skin side down on a rack in a dripping pan. Dredge with flour and sear over the outside in a hot oven. After this add salt and pepper and dripping from it. Cook at a low temperature and baste frequently. Ribs may be roasted just as they are or boned and rolled. Only the first five ribs of the forequarter are suitable for this purpose.

To roast a cheap cut of meat, rub salt well into the meat, place in a crock, cover, place over a slow fire. When taken out it will be brown and more tender than if roasted in an oven; also, it will have a nice gravy when thickened. Do not put any water on the meat. Meat cooked this way is exceedingly tender and palatable.

Nutritious Combinations.

Numerous palatable combinations of two or more food materials which can be prepared by the housewife with but little trouble are suggested by food specialists.

The following the some of the suggestions:

Boiled rice scrambled with eggs, served with a succulent vegetable, such as stewed tomatoes, canned corn, green peas or beans, and bread and butter, and nuts and raisins or other dried fruits.

Green peas and canned salmon with white (thickened milk) sauce, served with corn bread and syrup.

Meat pie (meat from inexpensive cuts), or fish pie with flour or potato crust, served with turnips, carrots, onions or parsnips, and biscuits and butter, with jam or jelly, or hot chocolate.

Mashed potato, with creamed codfish (cream sauce, containing a little salt codfish), served with lettuce, with oil and vinegar or lemon juice dressing, and crackers and cheese or peanut butter sandwiches.

Meat stew (inexpensive cuts or leftovers), with turnips or other vegetables, including leftovers, and with rice in the stew or flour or cornmeal dumplings; or, fish chowder, made from fresh, canned or dried fish; crackers, skim milk and onion, served with bread and butter and fresh or stewed fruit.

Boiled dinner (corned beef or corned mutton, cooked with fresh vegetables, as potatoes, turnips, carrots, etc.), served with bread and butter and apple or other fruit and bread crumb pudding.

Cowpeas boiled with pork and combined with boiled rice, served with a green vegetable or vegetable salad, and honey, brown sugar, maple sugar or date sandwiches.

Beans baked with pork or bacon, served with Boston brown bread and butter, and tart apple sauce and cookies.

Hot Weather Hints.

Keep the flies away from the sick, especially those ill with contagious diseases. Kill every fly that strays into the house. His body is covered with disease germs.

Do not allow decaying material of any sort to accumulate on or near your premises.

All refuse which tends in any way to fermentation, such as bedding-straw, paper-waste and vegetable matter, should be disposed of or covered with lime or kerosene oil. Screen all food. Keep all receptacles for garbage carefully covered and the cans cleaned or sprinkled with oil or lime. Keep all stable manure in vault or pit, screened or sprinkled with lime, oil or other cheap preparation. See that your sewerage system is in good order; that it does not leak, is up-to-date and not exposed to flies. Pour kerosene into the drains. Cover food after a meal; burn or bury all table refuse. Screen all food exposed for sale. Screen all windows and doors, especially the kitchen and dining-room. Don't forget, if you see flies, their breeding place is in near-by filth. It may be behind the door, under the table or in the cuspidor.

If there is no dirt and filth there will be few flies.

Timber for Shipbuilding.

Every local freight train on the N.T.R. is carrying east in carload lots spars and other special timbers needed in the construction of wooden ships, an industry which is experiencing a great revival at various points in the Maritime Provinces, says the Times of Moncton, N.B. Some of the shipments consist of heavy timbers to be used for masts and spars of wooden vessels. There is also considerable shipment of planking and wooden ribs for the vessels. The most curious part of the shipments, however, are the wooden "knees" which are really the crooked roots of trees, sawed into sizes suitable to shiubuilding purposes. These "knees" can be made from ordinary timber, but builders prefer the natural bend of the roots, which are very fibrous and tough. Quite an important part of present day lumbering operations is the digging up and cutting out of crooked roots suitable for this purpose. The small knees are used for bracing stem and stern posts and similar parts exposed to heavy strains.

Tails on lambs are unsightly, unsanitary and reduce the market value.

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The Englishman, as a rule, makes a just and impartial judge, and a corrupt British judge is almost unknown. —Sir C. R. Lucas.

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