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DOMINION SECURITIES CORPORATION LIMITED

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MONTREAL ESTABLISHED 1901 LONDON, ENG.

Between Cousins;

OR, A DECLARATION OF WAR.

CHAPTER XXVII.—(Cont'd.)

"Just one question, Julia, before I go. Are you quite determined to marry Berrell?"

Julia looked up with astonishment from the sandwiches she was packing for his journey.

"Dear me, Bertie, of course you know that I am! Whatever makes you ask?"

"You esteem him, I suppose?"

"Of course I do. Why shouldn't I? A man in his position is surely worthy of esteem."

"And if I could show you that he isn't worthy of it?"

She stared at him, round-eyed, and very nearly open-mouth.

"But, Bertie, what's the matter? I thought you were so pleased with my marriage?"

"So I was—until quite lately. But the fact is I've changed my mind about Berrell. I've had a cahnce of seeing the real man, and you haven't; and before you bind yourself for life I think I ought to tell you that he isn't the man we took him for. Don't ask me for particulars—I couldn't give them; but this much I will tell you; his respect for human life is not—well, not what one takes for granted that it is in every respectable person; certainly not what one wants it to be in those nearest one."

Under the stress of the astonishment Julia had sat down. She even grew a little pale.

"Good gracious, Bertie, you don't mean that he's killed anybody?"

"No, oh, no! He hasn't hurt a fly, to my knowledge—not a man, anyway; I don't believe he'd have the pluck to do it; but he's capable of egging on another, under safe cover for himself. I know he is, and since I knew it the thought of seeing you his wife troubles me."

For a brief space after her brother paused Julia sat there, a prey to visibly perplexed reflection. Very soon, however, the surface agitation—it was no more than that—died away as infallibly as die away the circles upon the water into which a stone has been thrown. Within a minute her broad, good-humored face had again become as placid as any unvisited pond. Then she laughed, her usual, comfortable laugh.

"Really, Bertie, you quite frightened me! I thought you had spotted George as some unpunished criminal! It's very good of you to warm me and all that, of course, but those surmises of yours—and I'd rather take them only as surmises—aren't enough to scare me off."

"He isn't a good man, Julia—I know he isn't."

"Did I ever say he was? I'm not marrying him for his virtues, but for his position and his income—particularly his income; to you I don't mind saying this. Not the man we took him for! But what did we take him for but a quarry manager who understands his work, and with eight hundred a year? He remains that, doesn't he, even supposing his sentiments are not quite so elevated as you took them to be—mercy knows why? I'll never have such another chance, even if I have another chance at all. What can I hope for, now that Fenella has made mince-meat of the family prospects? And after George has consented to overlook the objection of the relationship! No, no I'd be a fool to break now. He'll feed me and house me in the way I like to be fed and houed, ansd he won't ill-treat me—I'll answer for that—for he's the sort who likes a warm chimney-corner, and I could easily make it too warm for him, if I chose. Never fear for me, Bertie, I'll hold my own! He'll respect my life, whatever he may do about other people's!"

And she laughed robustly and heartily.

* * * * * *

When next morning dawned, a new Ardloch stood revealed—an Ardloch of a beauty so immaculate as scarcely to appear quite earthly. As though hewn in white marble, the circle of hills, illusively vast and illusively high, towered over the loch. Slate roofs and straw thatch had alike disappeared under heautifully fitting snow-caps; while to the very edge of the water the universal white lay, with no more than irregular bulges to betray the whereabouts of the buried sea-weed wreaths. As perfect as this it could not last for a day; but while it lasted it made a picture not to be forgotten by the eyes which looked upon it.

Upon that dead white afternoon, the minister, walking a little beyond the village, became aware of a canine clamour on the shore below. He looked impatiently in that direction, for the sharp yaps disturbed his train of thought. Having looked, he stood still, and having stood still for a moment, he turned decisively from the road; and, along a path freshly trodden in the snow, approached the spot where Father Grey was struggling with Boxer for a bit of driftwood which the latter was supposed to be retrieving, but from which, at the given moment, he found it too great a sacrifice to part. Just as John reached the dark line of the shore—for here the tide had already been busy—the priest was triumphantly holding the recovered stick aloft, while the dripping beast leaped frantically around him, with bright eyes almost starting rfom its head, and deafening barks filling the air, and all the other symptoms of canine lunacy, commonly produced on a fox-terrier by the combination of a piece of stick and a surface of water. Father Grey nodded apologetically in John's direction, but it was not until the stick had been thrown, and Boxer, with a splash worthy of a Newfoundland bent upon salvage work, had plunged in after it, that speech became possible.

"You find me in difficulties again," laughed the little priest, wiping his sandy fingers upon the hem of his soutane. "Coming to the rescue, eh?"

"No; I was not coming to the rescue. I wanted to tell you something."

"Ah?" said Father Grey, glancing up with a touch of curiosity, for there was a curious smile upon the minister's lips, and his voice, too, had about it a ring which the other did not know how to classify.

"Yes. I have come to tell you that there is now noboby more remaining to cry when I go out to battle."

"When you go out to battle?" repeated Father Grey, not comprehending, and therefore a little foolishly.

"Yes. Don't you remember telling me a story about the boy who wanted to be a soldier, but who didn't want to found a family, because of—"

A flash of understanding passed through the priest's eyes. "Ah—I know. And you mean—?"

"Just what I say. There is nobody remaining to cry over me now. I buried the last of them yesterday."

For a moment Father Grey looked out silently across the water towards the white hills. He was beginning to understand; and he had classified the tone as one of secret triumph.

"But your daughters? Your son?"

"My son has gone out into the world. He does not need me. He never has needed me, except once, for one hour. My daughters have both chosen husbands. One of them is going out of my life for ever, to the ends of the world." For just one second his voice faltered, and then recovered. "I am glad of it; it is better so. The other will not be far distant, in body, perhaps; but she has never been near me at all. She also does not need me. On the day they leave my house I shall be as alone as though I had never had a child. That is why I say that there is noboby remaining to cry over me. Do you understand at last?"

"At last I understand," said Father Grey.

Immediately after, and with a rather knowing little smile upon his lips, he glanced up into the face of the man so barefacedly glorying in his isolation.

"If that's where you wanted to get to, you haven't taken quite the shortest cut to it, have you?"

Whatever John's answer was it became drowned in a fresh volley of barks—for Boxer, wetter and more frantic than ever, was upon them again, furiously demanding resumption of the game.

* * * * * *

Note.—It was not until years later that John took his last trip to the Island. Those who saw him before he started never forgot the look of happiness upon the dead face,—so much happier than any they had ever seen upon any living one.

"I know why that is," said Fenella to herself, when the tale of that deathbed reached her in her far-off Canadian home, where love and courage had come to their own—"it is because the angel who took him back to heaven sang the same song as the one who brought him down from there."

(The End.)

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There is no better way to utilize the left overs of the dinner, the tough parts of vegetables, the water in which vegetables are cooked, and they provide a food of such high value at so low a cost.

Soups made from split peas, green peas, beans, lentils or fish are richer than those made from celery, carrots, turnips, potatoes ar asparague, and a chowder makes a good substantial meal. Either canned or salt fish may be used in fish chowder when fresh fish is not available.

The housewife whose shelves are supplied with cold-pack vegetables has first-class material for nourishing, delicious and inexpensive soups.

The proportions for cream soups or soups made without meat are: About one-half as much vegetable pulp as milk or white sauce with the addition of seasoning. If the vegetables used contain a large amount of starch, milk may be used without thickening and where there is water in which the vegetables were cooked an equal amount of vegetable water and pulp is used with the same amount of white sauce.

The general directions for making cream soups are:

Cook the vegetables in water until they are soft, then press through a coarse strainer and add the water in which they are cooked to the pulp that comes through the strainer.

Make the white sauce just before serving time and combine the vegetable pulp with the white sauce after the sauce has cooked up. Do not let the soup stand long before serving as it is likely to thicken too much. Serve very hot with crackers or bread cut in half-inch cubes and toasted a delicate brown. To make a richer soup an egg, slightly beaten, or a few teaspoonfuls of whipped cream may be added to the soup just before serving.

To make the white sauce use two tablespoonfuls of fat, one tablespoonful of flour to each cup of milk and season to taste.. Mix the flour with an equal quantity of cold water or milk and stir until smooth, then add enough more milk to make it pour easily. Heat the rest of the milk in a double boiler (never boil the milk) and when hot all through add the flour mixture gradually and stir constantly as the mixture thickens. Add the butter and seasoning and let cook ten or fifteen minutes.

Cream of Pea Soup.—1 pint can peas, 1 pint cold water, 1 teaspoonful sugar, 1 quart thin white sauce. Method same as stated above.

Cream of Corn Soup.—1 pint can of corn, 1 pint cold water, 1 small slice onion, 1 quart thin white sauce. Method same as stated above.

Cream of celery, turnip, potato, bean soups all made same as above.

Corn Chowder.—1 can corn, 2-inch cube fat salt pork, 1 slice onion, 4 potatoes, 1 quart milk, 8 crackers, salt to taste pepper. Try out the fat or use drippings in place of the salt-pork fat. Add the onion to the melted fat and cook until brown. Strain the fat into a large saucepan, add the potatoes cut into half-inch cubes and the boiling water. Cook until the potatoes are soft, then add the milk and corn. Heat to the boiling point, season, moisten the crackers with cold milk and serve them on the top of the chowder.

Fish Chowder.—2 cupfuls flaked codfish or soaked salt codfish, 8 potatoes, 1 pint boiling water, 1 slice onion, 2-inch square fat salt pork, 1 tablespoonful salt, 1 quart milk, dash pepper, 8 crackers. Try out the fat or use drippings in its place, add the onion and brown. Turn the fat into the saucepan, add potatoes, boiling water and cook ten minutes. Add the fish and simmer ten minutes, then add the milk, seasoning and heat to the boiling point. Serve with the crackers moistened in cold milk on the top of the chowder.

Vegetable Soup (without Meat).—½ small onion, 1-3 cupful turnips, 1-3 cupful carrots, ½ cupful celery, salt, 1 quart water, 4 tablespoonfuls drippings, 1½ cupful potato, ½ tablespoonful minced parsley, dash pepper. Wash, scrape or pare and cut the vegetables into slices and prepare them before measuring. Mix the vegetables together omitting the potatoes. Melt the drippings in a stew pan, add the vegetables and cook about ten minutes stirring constantly so that all brown evenly. Add the potatoes and cook five minutes more, then add the water and simmer slowly two hours, covered. Season with salt and pepper, add the minced parsley and serve very hot. The vegetables may be mashed finer with a fork or chopped very fine.

Canker Worms.

Canker worms begin to ascend trees as soon as frost is out of the ground attacking orchard and shade trees, particularly apple, elm, pear, chestnut, hickory, oak, maple, box elder, cherry and plum. The canker worms are the most common of the measuring worms that loop up in the middle.

Spray with arsenate of lead, three pounds to a barrel of water, applied as soon as the foliage is fairly expanded and before the trees bloom, with a second spraying as soon as the flowers drop. The first spraying, if well done, will usually be sufficient.

Encircling the trees with bands of sticky paper which the female cannot cross will prevent them from ascending the trees and depositing their eggs. Get the bands on the trees this month.

Place a band of cotton around the tree and cover this with a strip of building paper six inches wide, over which the sticky band should be placed.

A sticky preparation sold by seedsmen, called tanglefoot, may be applied directly to the tree. It is quickly applied and thoroughly effective.

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It doesn't matter 'bout that snow ball,
Which could never last,
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Food Control Corner

In the great army camp in Mississippi, the officer in charge of the school for cooks and bakers inaugurated the "Cut It Thin" campaign. He had the bread knives sharpened, had the bread sliced carefully and cut down the bread consumption in that camp for two weeks, during which careful check was kept, by 61,266 pounds, making an average daily saving of 4,085 pounds of bread. It not only saved the Government $3,500 in those two weeks but it meant a savings of 240 pounds of flour for the Allies. Needless to say, the bread knives have been kept in the best of condition ever since down there.

The latest cable received by the Canada Food Board from the British Ministry of Food relative to the situation overseas states that compulsory rationing of meat, butter and fats came into force on February 25 throughout London and the home counties. It adds: "Fourteen million people are now restricted to about 1¼ lbs. of meat, 4 oz. of butter or margarine and ½ lb. of sugar per week. By March 25 compulsory rationing of these food stuffs will be universal in the United Kingdom. The congestion on the railways in the United States continues to aggravate the already serious situation. Every carload of wheat or flour and bacon or frozen meat that Canada can get to the sea-board is badly wanted.

"The Italian Government Commission states that the food situation there is unchanged but all the Allied countries are naturally affected by the decreased imports reaching them from American ports."

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