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CHAPTER XXVIII.—(Cont'd.)

"Mr. Maguire, I'm sure you wouldn't feel as you do if you knew more about me—if you knew who I am. My brother is Dave Scanlan; he's serving a twenty-year sentence for murder and robbery. My husband was cruel to me and I left him, and my father, half crazed by what had happened to Dave and me, shot and killed my husband and himself."

"Scanlan!" muttered Maguire, knitting his brows. "Killed a storekeeper—was that it?"

"He didn't kill him," declared Nora. "I'm sure he didn't. There was another man with him, a man named Schlupfe, and Dave made a confession and told how Schlupfe had arranged the plot to rob the store, and how Schlupfe had done the shooting; but the jury wouldn't believe all that Dave said. I know he was telling the truth. Dave wouldn't—he couldn't commit a murder. If the jury really believed he did it, they'd have found him guilty in the first degree, for according to the story Dave told there was nothing to excuse the shooting. And the judge would have had him put to death or sentenced to prison for life, at least, instead of for twenty years. But the man that was really guilty had a Congressman to defend him, and he got some witnesses to cast some doubt on Dave's story,—which was a perfectly straight story just the same,—and so the jury let this man off and put the whole thing on Dave—though if they'd had real convictions, as I've said, they'd have had the courage of them and brought in a first-degree verdict. Dave' lawyer felt there was some kind of political influence helping the guilty man—getting a Congressman to defend him and all. And I've been trying ever so long to get my courage up so that I could tell you all this, and ask you if you wouldn't look into Dave's case; and then, when you found how innocent of murder he was, I thought maybe you'd be willing to use your influence and get him pardoned."

Once she had started on her speech she went ahead with it almost breathlessly; it wasn't for nothing that she had rehearsed it so often, and the declaration that Maguire had made to her supplied her with the confidence that she needed in order to put all the art of which she was capable into her appeal. Her voice, her eyes, her very attitude, as she sat with her arms straight at her sides and her hands grasping the edge of the bench, were of the most touching supplication. She could tell, even while she spoke, that she was making an impression; she could recognize the softness of pity in Maguire's eyes. She was aware, however, of the truly magical impression that she was making—unaware that she had never before presented to the man so completely seductive and beguiling an aspect. When his emotions were engaged, he was but a softhearted wretch, and to see that lovely, high-toned lady in such distress, and to know that in enlisting Maxwell's services for Schlupfe he had remotely connived at the causes of that distress, made him feel all choky and pulpy inside.

"Don't cry, don't cry, Mrs. Corcoran," he besought her, for her eyes began to swim in tears. "I'll do what I can; sure I will. It seems to me, now I think of it I heard at the time that your brother got kind of a raw deal. But honest to God, I don't know what use I can be now, for the governor is of the wrong party and he'll not be likely to listen to me at all. Next autumn we'll have an election, and I'm hoping to get in a man I can do business with; and if I can—well, I'll do what I can, you may be sure of that, Mrs. Corcoran."

"Thank you, Mr. Maguire. I didn't realize about the governor; I thought you could always get what you wanted no matter who was governor."

"Listen to that now!" Maguire laughed ruefully. "And it's what a good many think too—as if there was some arrangement by which I could always be pulling wires at the Capitol. But you may be sure I'll do all I can. And now, Mrs. Corcoran, do you realize what you've just said?"

"No; what was that, Mr. Maguire?"

"Well, that you have a feeling I'm always sure to get what I want. I suppose now that means you're ready to give it to me?"

"I guess you don't want it any longer, Mr. Maguire."

"Sure I do. Why not?"

"Considering all you've found out about me that you didn't know before."

"A strange thing it would be if that could make any difference. I'm asking you just the same and a little more so; Mrs. Corcoran, won't you be my wife?"

"I never thought to marry again, Mr. Maguire. I certainly never thought to marry you. So I don't see how I can say all at once."

"My sister never thought to marry again, but she's going to do it."

"Yes, but it's a man she came near marrying in the first place—one she may always have had a tender feeling for. And I've sometimes thought, if I ever did marry again, it might be such a man."

Consternation manifested itself on Maguire's plump face.

"You don't mean, Mrs. Corcoran, that there's somebody you're in love with?"

"Oh, no, I wouldn't say that. And I don't know that he has any thoughts of me any more. It may just have crossed my mind; that's all."

The tense expression of anxiety on Maguire's face relaxed, although his eyes remained clouded with dissatisfaction.

"Who is he? What sort of a job has he?" he asked.

"Oh, I couldn't say, Mr. Maguire; it would be too mortifying to me if I told you and then he never took any interest in me after all."

Her failure to yield him immediately a favorable answer served only to intensify and inflame his passion. The intimation that she might perhaps be unattainable made her seem tenfold more desirable. His prayers were moving in their urgency, almost embarrassing; and yet he did not commit the vulgarity of spreading before her all that he could offer as a bribe. She was conscious of the reticence and respected him for it. He was trying to win her without having recourse to his material advantages. It was himself, not his possessions, that he was trying to present to her as worthy to be lived with. "Often and often I've thought what a grand thing it would be for me," he said, "to be going to operas and such with you, and have you teach me all about them. Often and often I've thought how grand it would be to have you taking me round and showing me what I ought to think about things."

He ran his car slowly back to the city, pleading with her all the way. When they were passing the penitentiary he said:—

"Whether you decide to say no or yes, Nora, I'll do what I can for your brother. Honest to God I will. I kind of mind hearing that he had a raw sort of a deal."

Indeed, he was feeling bad about Dave; he had done a service for a henchman quite blithely, indifferent to the injustice that might flow from it.

Nora, unaware that his conscience had reason for being uneasy, almost could say yes to him after that speech. Almost, but not quite; for although she liked him now better than she had ever done before, he wasn't after all, Jerry Donohue.

(To be continued.)

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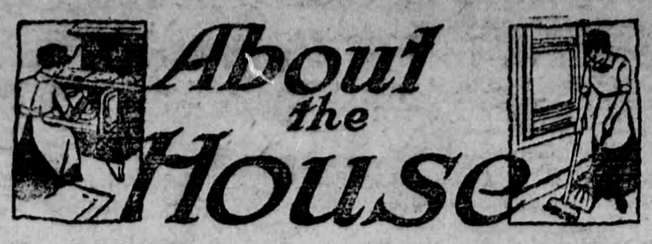

The By-Products of Autumn.

The fall and early winter months are busy ones for the housewife. While she is making things tidy and ship-shape for the cold stormy days that are coming there is little time for other things.

Yet in the days gone by grandma usually made various delectable sausages, cheese and the like from the by-products that are plentiful at this season of the year. To-day the woman who is willing to take the time and the trouble to make these attractive foods can command a good price for them.

In European markets many varieties of home-made sausages are displayed by the farmers' wives, and one must be real early at the stalls to be able to obtain even a small amount, so quickly are these goods purchased.

The secret of successful making of these delicacies lies chiefly in the blending, the spices and the seasoning, and with a little practice you can easily make the sausage like any variety that are sold to-day in the market and delicatessen stores.

For the casing use stout unbleached muslin. These cases may be made in various widths and lengths As, for example, take a piece of unbleached muslin, five inches wide and fifteen inches long. Make a casing of this by making a felled seam the length of the casing. The fifteen-inch length is about the right size, though the width may be run from five to twelve inches. This last is very large and does not make as nearly as an attractive package as the five, six, seven and eight inch ones.

The head, feet, tail, heart. kidney and liver may be used for sausages and scrapple.

Mode of Preparation

The meat must be put through a food chopper three times, using the medium fine knife. When packing the prepared sausages into the prepared casing, use either the handle of the potato masher or a similar piece of wood that is well rounded. Pack in the sausage very tightly. Tie the ends securely and then cook in a large kettle of boiling water for the required length of time. Hang up to drain and let dry, usually about four days to two weeks, in a cool, dry place. Then dip in melted paraffine, taking particular care that each part is thoroughly coated. This sausage may now be hung up in a cold place and kept until needed.

All sausages require something to keep them together—"a body"—as it is called. This is usually made from a cereal; oatmeal is the best for this purpose.

To prepare the oatmeal: place two quarts of water in a boiler and add one tablespoonful of salt, and when boiling add one pint of oatmeal. Stir occasionally and cook for one hour. Turn into a deep bowl and add the balance of the ingredients and mix thoroughly.

Seasonings

Wash and dry parsley tops, leaves of celery and then rub fine. Put through a fine sieve to remove the coarser pieces. Use a blended poultry seasoning with salt, white peper and red pepper.

Italian Sausage.—Two cloves of garlic, six medium-sized onions, two pounds of lean pork, one pound of fat pork. Put through a food chopper twice and then add the oatmeal, as cooked in the directions given above, together with two level tablespoonfuls of salt, two level tablespoonfuls of dried celery leaves, one level tablespoonful of poultry seasoning, one tablespoonful of red pepper, one teaspoonful of black pepper. Mix thoroughly and then pack very tightly into a five-inch casing. Plunge into boiling water and boil one and one-half hours. Then proceed as given for the final curing.

Head Cheese.—Wash thoroughly and cleanse one head, removing the brains and tongue and eyes. Place in a deep kettle and cover with cold water. Cook until meat will leave the bones. Remove the head and boil the liquid in the kettle until it is reduced to one-half its former quantity. Remove the meat from the head and put into neat pieces. Add to the liquid with juice of two lemons, grated rind of one lemon, one tablespoonful of poultry seasoning, two tablesponofuls of dried celery leaves, one tablespoonful of dried parsley leaves, two tablespoonfuls of salt, one tablespoonful of red pepper, one clove of garlic, minced very fine. Mix thoroughly and then pour into an oblong bread pan to mold. These pans may be cut in quarters for quick sales.

Pig Souse.—Soused pigs' feet, tails and tongues find ready sale if very nicely prepared and packed in all-glass jars. It is important to pack these products in all-glass jars, owing to the fact that when using jars that have metal tops the vinegar which has worked between the porceloin lining and the metal top, sets up a reaction that is extremely poisonous. Pack a dried red pepper pod in each jar. Cut a lemon in half, and then with a sharp knife cut into thin slices. Cook in boiling water until tender, then pack two or three pieces in each jar.

Cook the feet and tails until tender in just sufficient water to cover. Remove the feet and cool, then cut into desirable sizes. Boil the liquid until it is reduced to one-half its former quantity. Then add sufficient vinegar to taste. Pack the parts in the jars and fill with the prepared liquid, adding to each jar one teaspoonful of mixed pickling spice, two bay leaves. Adjust the rubbers and lids partially tighten the jars and then place in a hot water bath and process two and one-half hours. Seal securely. This product will keep until used.

Canned Tongue.—Wash and scrape the tongue, and then boil until tender in just sufficient water to cover. When the tongue is tender remove from the liquid and plunge into cold water to loosen the skin. Remove skin and then pack into jars, using the same seasoning as in the pig souse. Boil down the liquid to one-half its former quantity and add the vinegar to taste. Fill the jars to overflowing, and then adjust the rubber and lid and partially tighten. Process for two and one-half hours in hot water bath. Remove from bath, seal securely and then store in a cool, dry place. This product will keep until wanted.

Big Trawler Catches.

The fate of the "Triumph" off the Atlantic coast created a momentary interest in the trawler which inlanders hear little about but which is really one of the chief instruments in keeping the market well supplied with fish.

Steam trawlers are something of an innovation in Canadian fisheries. Five years ago there was only one on the Atlantic coast. Now there are five fishing out of Nova Scotia ports and between them they land

an average of half a million pounds of fish weekly. As much as 250,000 pounds have been landed by one trawler in six days' fishing. There are three trawlers operating off the Pacific coast.

In Memoriam.

Somewhere in France, where duty led,
He fills a patriot grave.
The lark sings high above his head,
Only the lark knows the hallowed bed,
Where lies our soldier brave.

Sacred the ground where a soldier sleeps,
Who came at his country's call.
Onward the tide of battle sweeps,
Only the lark o'er his bosom weeps,
Yet he gave to the world his all.

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Delicious for Making Desserts and on Cereals.

The Canada Food Board has issued a book of recipes and suggestions for using Corn Syrup. Write to the Food Board in Ottawa, for a copy, and in the meantime go to your grocer for a tin of LILY WHITE Corn Syrup, or CROWN BRAND Corn Syrup and try some of the following recipes:

APPLE SAUCE

8 apples — 1 inch stick cinnamon
6 tablespoons Lily White Corn Syrup — 1½ cup water.

Wash, pare, core, and slice apples. Put into sauce pan with water, syrup and cinnamon. Cook over a medium flame until soft.

CAKE WITHOUT SUGAR

½ cup shortening — 1½ tablespoon baking powder
2 cups Lily White Corn Syrup — ½ teaspoon salt
2 eggs — 1 cup milk — 3 cups flour

Cream the shortening, add the syrup and the egg, and mix well. Add the milk. Sift the baking powder and flour together; add it slowly to the mixture and beat. Bake in a moderate oven, as a loaf or layer cake or small drop cakes. One-fourth cup of raisins added to the batter give more flavor and sweetness.

MARMALADE

1 grapefruit — 1 orange — 1 lemon
8 cups water — 10 cups Lily White Corn Syrup

Cut fruit in thin slices and allow to stand in water for 36 hours or overnight. Separate seeds and soak them in part of the water. Cook fruit until tender and add Corn Syrup. Continue cooking until jelly is obtained.

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