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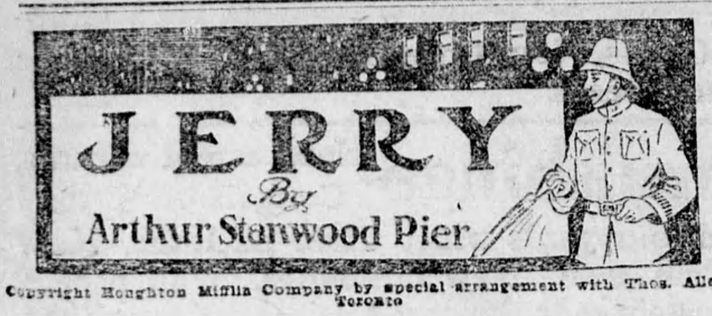

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CHAPTER XL.—(Cont'd.)

Crowding again into the taxicab, bride and groom and wedding guests were speedily transported to the Wallace House. There in the palm room they sat down to a dinner which the head waiter—instructed by telephone—had specially ordered for them; he paid them personal attention, two of his subordinates hovered over them, champagne brimmed and bubbled in their glasses, the other diners gazed at them with wonder, a stringed orchestra discoursed music from the balcony.

Mrs. Scanlan, watching her daughter and Maguire, felt more reconciled; he had kind eyes, she thought, and looked at Nora as if he loved her. And what the priest had said to Nora about him had been encouraging. Nevertheless, her enjoyment of this festivity was clouded by thoughts of Jerry, and by thoughts, too, of Nora's wedding journey to the ends of the earth.

As for Nora and Patrick, they were so happy and showed it so plainly that people at the neighboring tables wondered what was the cause. They looked at each other and laughed; Patrick told humorous stories and made everybody else laugh. But finally he announced that they must start for the train.

Again two taxicabs were requisitioned. At the station Mr. Maguire's party was permitted to pass through the gate and sit for a few minutes in the stateroom that Patrick had reserved. Mrs. Scanlan and Miss Sims felt that they were being introduced this evening into realms of luxury. Mrs. Gleason's exclamation, "Now, isn't this cozy!" seemed totally inadequate.

Nora drew Dave aside for a moment.

"The letter to Jerry," she said. "It's on the table, Dave, at home. Will you mail it?"

And when he had said yes, Nora added, "If you see him, try—try to make him feel not too hardly towards me, Dave."

"I'll do what I can," Dave answered.

A little after nine o'clock that evening Jerry stood on Mrs. Gleason's steps and rang the bell. In his impatience it seemed to him that the maid was even more slow-footed than usual in responding. He was impatient because he was snatching just a few moments from patrol duty, which took him within a block of the house; he was impatient just to look in on Nora; he was impatient because her sweet submission to his dictation on the preceding evening made him wish to show her now a greater deference, a truer ardor; he could atone whole-heartedly for the neglect with which she had reproached him. He was eager, too, that she should hear the bit of news, so promising for their future, that he had omitted to convey the night before.

He did not ask the maid if Mrs. Corcoran was in; he had seen the light in the second-storey windows and so went springing up the stairs. Dave opened the door to his knock.

Jerry said, "Hello, Dave; Nora in?"—and entered.

He saw Mrs. Scanlan and Miss Sims and the landlady; they looked at him in a manner that seemed to him strange, and they failed to reply immediately when he said, "I dropped in to see Nora for a few seconds. Is she in?"

After a moment Mrs. Scanlan was able to shake her head and murmur, "No."

Dave took up the letter lying on the writing-table and with a white face held it out to Jerry. "She left this for you," he said, "I was going to mail it."

Jerry looked at the envelope a moment before opening it. The eager expectancy that had been shining on his face faded; and he glanced at Dave with troubled, questioning eyes.

He read the note, and without speaking restored it to its envelope. He looked up; there was sadness but no throbbing passion in his voice as he said:—

"Has it happened?"

"Yes."

"How could it! How could you let her!"

"There was no stopping her. She was off with Maguire in his automobile all day, and when she got home she told us. I talked with her, but her mind was made up. She did feel badly about you, Jerry, but she said it was really the fairest and best thing for you in the long run."

There was a moment of silence, during which Jerry felt himself under the pitying scrutiny of four pairs of eyes. He put the note in his pocket and said with a smile in which there was no mirth:—

"Nora and I certainly seem fated not to get married to each other."

Yet as he patrolled the streets on that fine October night, there was no despair and very little bitterness in his heart. His spirit seemed unbecomingly elastic under what should have been a crushing blow. Instead of feeling angry because he had been tricked and cheated and cast aside, or miserable because the girl he loved was forever lost to him, he was conscious of a vast relief, a new sense of freedom. No more petty and baffling struggles with a will that yielded as perversely as it opposed, no more waste of time and manhood in persuasion through kisses, no more anxious contemplation of the future. He knew now—what he had never quite had the courage to admit—that to him Nora would have been a drag rather than a help.

He smiled at the ironical thought, "How badly mother will feel about this!"

CHAPTER XLI.

The enormity of Nora's offense nearly prostrated Mrs. Donohue; she had no words with which to characterize such faithlessness. Jerry had difficulty in convincing her that he was not heart-broken.

"Really, mother, you needn't waste any sympathy on me," he said to her when, after an invective against Nora, she began to pour forth words of lamentation, consolation, and compassion. "I've often and often not been a bit sure that I was in love with Nora, and when I read her note, after my pride stopped smarting, I came pretty near feeling glad. I guess I'm not made so that I can love anybody—except you, of course. I guess I'm too selfish at bottom."

"You needn't tell that to me, child. Oh, I know how it is when a great blow falls; at first you feel that you'll be brave and you stand up under it so that everybody wonders how you can. Then, after a while, when everybody else no longer feels the shock of it and when people think you're getting over it yourself, that's the time when it begins to take hold of you. You'll be feeling this thing a month from now, Jerry, child, far more than you do to-day."

"Don't you believe it," Jerry answered. "I haven't really been in love with Nora, and a month from now I'll pretty nearly have forgotten that I ever thought I was."

In the evenings when he was home it was a quiet and studious household, with Kate the most studious of all. She was working feverishly over her stenography and was making no attempts at writing. In her notebook she constantly transcribed mysterious symbols; sometimes she drew Peter into her room and had him read aloud to her while she took down the words. Jerry could hear the drone of Peter's voice, even though the door was closed, and now and then Kate's interruptions—"Not so fast, Peter; let's have that again." One evening he suggested to her that some variety in dictation was advisable and offered to relieve Peter of his task; she assured him it would be a great help if he would. She gave him the textbook and he read from it several typical business letters, afterwards she read her notes to him and made a quite accurate rendering.

"Pretty smart, Kate, pretty smart," he said. "I guess no one would dictate much faster than I was reading. And can you spin it off on the typewriter at a good speed? Well, you're a clever one, that's all I can say."

"Of course, I'm pretty familiar with just the letters in that book," she replied.

"Then I'll give you a new one. We'll write a letter to Mrs. Bennett, upstairs. Now begin: 'Dear Mrs. Bennett: Please send your baby down to talk with me in the evenings. They're all so busy on our floor that they don't give me any social life any more. It isn't only that they're busy; it's as if there was a funeral just over or just coming, I don't know which, but any way it's kind of doleful'—"

"Oh, Jerry, you've got clean away from me."

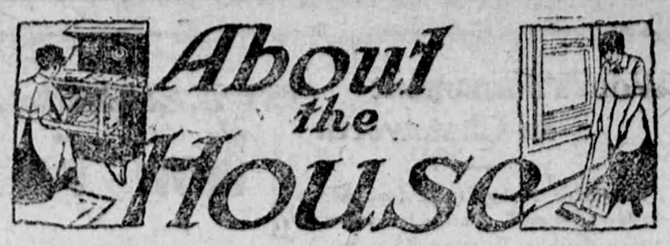
"No matter; we'll change it a little—'A funeral just over or just coming, and somehow they manage to make me feel as if it were mine.' Get that, Kate?"

"Yes." She did not look up, though her color had risen.

" 'I bet this is a pretty neat-looking letter I'm sending you, and when my law practice gets so I can hire a stenographer I hope I can hire one that will write as good as this.' Get that, Kate?"

" 'Write as well as this.' " Kate made the final jottings. "My teacher says that a stenographer should correct her employer's English when it's so bad as to be illiterate."

(To be continued.)



Methods of Frying Foods.

Fat is a heat or fuel producing food which is very valuable in cold weather for supplying the body with heat and energy. Often foods that are cooked in fat are termed indigestible; this means that the food is not utilized in the body and owing to some digestive disturbance, it becomes part of the waste.

Recent experiments tend to show that animal fats are assimilated fairly well; undoubtedly it is the misuse of fat that is used for frying purposes that has given many fried foods their bad reputation. Every normal person requires a certain amount of fat.

Make it a rule when serving fried food to have an acid food, either a vegetable or a garnish, accompanying the dish.

Here are just a few things to keep in mind when planning to serve fried foods. Use very small quantities of foods that are cooked in fat for people occupying sedentary positions, while those who are employed in active or laborious work may eat a larger proportion. Persons who are working at hard manual labor, out of doors, will be able to assimilate daily portions of fried food without any physical disturbances.

For digestion's sake, learn to serve:

Juice of lemon with fried fish.
Apple sauce with pork or goose.
Cranberry or current jelly with poultry, lamb or mutton.
Horseradish with beef.

It is a curious thing that nature demands these combinations to equalize the fatty content of the meal. Save and classify the various fats, and utilize each particular kind so that there need be no waste. Chop all bits of suet fine and place in a double boiler and then render. Chicken and pork fat may be rendered in this way.

An excellent shortening that may be used to replace butter in cooking and baking may be made from chicken fat, of which there is usually three or more ounces in one fat bird. Remove the fat from the bird and place in cold salt water for one hour and then drain and cut into small pieces. Render in a double boiler. Pour into a jar and allow to harden. Now, when using this fat, use one-third less than the amount called for in the recipe. To make pastry, allow four tablespoonfuls of this fat to each cup of flour. Chicken fat may be used to replace butter for seasoning vegetables and mashed potatoes. This is a pure fat free from moisture and seasoning and will go farther than butter.

Generally in speaking of the term drippings, this is taken to mean all fats rendered from meats used by the household. This is a mistaken idea. The word "drippings" is meant to include fats that cook out from roast beef, pot roast, soups and corn beef. This fat is clarified and then used for sauteing. It cannot be used with good results for making pastry and cakes.

To clarify fat: Put the fat in a saucepan and add one cupful of cold water to every pound of fat. Add one-fourth teaspoonful of bicarbonate of soda, one-half teaspoonful of salt. Bring to a boil and then let simmer slowly for ten minutes. Pour through a strainer lined with cheesecloth and allow to harden, then cut into pieces. Reheat and pour into jars. Bacon, sausages and ham fats may be blended with beef drippings for frying purposes.

Mutton or lamb fat must be clarified and then blended with ham and bacon or sausage fat. Fat from bacon, ham or sausages may be used for flavoring vegetables in place of butter, for cooking omelets, potato cakes, mush and scrapple. It is a splendid seasoning to use for macaroni, baked beans with tomato sauce, dried beans and peas in soups and when cooking dried lima beans.

There is really no need to allow a spoonful of these fats to be wasted. Fats that are not available for table use should be collected and made into soap.

Do not be falsely economical in trying to do deep frying with these fats. They not only will not hold the temperature for successful frying without scorching, but they frequently soak into the food and make it unfit to eat.

The war has brought many good vegetable oils upon the market that are ideal for cooking purposes and are preferable to the animal fats for all cooking. They not only hold a high temperature without burning, but also they may be used repeatedly if they are strained each time after using. Food cooked in vegetable oil does not absorb the fat and it is more digestible and really more economical.

There are two methods of frying: First. Sauteing—cooking food in the pan with just sufficient fat to prevent scorching. This method is commonly used, but has nothing to really recommend it, as the food absorbs quantities of grease; this makes it difficult to digest.

Second. Deep-fat frying—It is usual to dip the food to be fried in a mixture to coat it and then to roll it in fine bread crumbs and then cook in sufficient fat to cover. This forms an airtight cover that prevents the grease from soaking through. A few essential utensils are necessary to produce successful results; first, a heavy kettle that will not tilt, and second, a frying basket, so that the food may be removed quickly when cooked.

The correct temperature for deep fat frying is 350 degrees Fahrenheit, for raw foods, such as crullers, fish, fritters, potatoes, etc. For cooked dishes and oysters, cheese-balls, etc., 370 degrees Fahrenheit.

Do not attempt to cook large quantities at one time. This will cause a sudden drop in the temperature of the fat, allowing it to permeate the food which is cooking, and thus give a greasy product.

Now for a word of protection. Do not use too large a kettle. Keep a bucket of sand handy in the kitchen, and if by any reason the fat catches fire, throw sand on it; do not attempt to remove it from the stove—serious burns are apt to result. Keep the fact in mind that water spreads the flames; if no sand is at hand use salt of flour.

Many leftover foods may be turned into palatable products and thus help to extend the food budget, requiring only a minimum cost and labor to prepare them.

Healthy Hair.

It is quite possible to brush the hair too much, but few women are given to the fault. The use of the brush twice a day for five minutes each time is most beneficial, encouraging the growth of the hair, cleansing it of dust and promoting the gloss, which is the fairest feature of the hair. But this brushing must be done gently, with smooth, slow, downward strokes and without snapping away the brush suddenly when the ends of the hair are reached. It is jerky brushing that is injurious to the hair, breaking it off and severing it from the follicle. The hair does not drop out, especially in winter, though growth is somewhat impeded with cold; the slight shedding manifested in the combings is a natural process, fulfilling the law of the survival of the strongest. The loosened and broken hairs drop in this manner, and a new crop of young hairs take their places.

Fadeless Kitchen Gowns.

Kitchen dresses of light weight unbleached cotton were adopted by a dainty young housewife who found that her colored wash dresses faded quickly, "and," she says, "I never looked so well in the kitchen before." All are made by some simple pattern and have a touch of colored embroidery or crochet on the neck, belt, sleeves and pockets. These dresses can be washed and boiled, and need no starch, and they look new until they are worn out, and will outwear gingham or percale. The material should be shrunk before cutting.

PHOTOGRAPH 70,000 GRAVES.

Directorate of Graves Will Photograph Graves of All Soldiers Buried Overseas.

Work of photographing all graves of soldiers buried overseas is now in progress, and eventually, it is hoped that a photograph of each permanent grave will be obtainable. This information is contained in a memorandum forwarded to the Militia Department at Ottawa by Major-General Fabian Ware, director-general of graves registration and enquiries.

So many thousands of applications for photographs of graves have been received by the Directorate of Graves Registration and Enquiries that it is feared there will be considerable delay in supplying them.

Up to the present 70,000 photographs have been supplied, but many thousand requests still remain to be dealt with.

The delay is due to the small number of photographers available, and the increased difficulties, owing to the requirements of demobilization, in providing transport for them to the various cemeteries, which as will be seen from a glance at any of the maps showing the area of fighting, are scattered over a large extent of country. As regards isolated graves, the difficulties are naturally even greater. It is feared that it will be impossible to supply photographs of many of these within any reasonable time, but eventually it is hoped that a photograph of each permanent grave will be obtainable.

With further reference to this subject the directorate wish it to be known that authorative information has been received that in certain localities a rumor has been started that the photograph received is not genuine, but is only that of a dummy grave; this rumor is a most cruel one, not only to the relatives, but also to the officers and men of the directorate engaged in the various theatres of war on this work. The directorate can assure the public that each photograph of a grave sent to a relative is that of the actual grave taken on the spot.

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ADVENTUROUS CAREER OF THE WHITE STAR LINER.

Dodging U-Boat Attacks and Saving Sinking Ships Part of Her Achievement.

Dodging German submarines in the Mediterranean, trying to save sinking warships in the North Atlantic, and fighting off vicious U-boat attacks while carrying American troops are some of the achievements credited to the White Star liner Olympic during her adventurous career of the war-time. These were only incidents of her experience, because, on account of her great passenger capacity, she was steadily and faithfully keeping to the task of transporting men and material for the armies in Europe. First it was Chinese coolies for road building, then reinforcements from Canada to replace the losses of Vimy Ridge, and finally many thousands of U. S. troops to face the Germans on the western battle-front.

"Her work during the Gallipoli campaign," writes a member of the crew to the London Daily News, "when she carried about 8,000 troops—at that time the greatest number ever carried by any ship—following upon her gallant attempt off the north of Ireland to tow the water-logged dreadnought Audacious, was sufficient to put her in the first rank of transports, but her subsequent work in bringing Canadian troops and Chinese labor battalions, and then her wonderful career since Christmas, 1917, when she arrived in New York for her first load of American troops, must put her in a class by herself as a 'trooper.'

"She has carried well over 300,000 people while on war service.

"It would not be correct to say that Captain Hayes has brought her through without a scratch, but her scars are marks of honor. She bent and fractured some of her plates when, in the darkness early one morning she 'strafed' one of Germany's finest U-boats.

Attacks by U-Boats.

"The Olympic had most of her adventures while she was carrying American troops. During March, April and May, 1918, the German submarine commanders made at least seven daring attacks on her. Not once did the enemy have time to launch a torpedo, for in every case he was greeted by a six-inch shell or one of the destroyers was on the track with her depth charges. Perhaps some of Germany's missing submarines are now lying below the track of the Olympic.

"The most thrilling experience which the Olympic had took place in the darkness of early morning of May, 1918, near the entrance to the English Channel. It was just about 4 o'clock when the lookout man picked out of the almost total darkness the outline of a lurking submarine, which was lying on the surface. Immediately after his warning shout one of our forward guns blazed out, and the ship, with her helm hard over, spun around like a great racing yacht and crashed into the enemy.

"The blow was, of course, not a clean one, or there would have been few survivors from the submarine. Judging from the damage on the bows of the ship when drydocked a few days later the blow cut off one end of the submarine. The rest drifted past the stern of the Olympic, and one of the gun crews on the poop planted a six-inch shell squarely into it. One of the destroyers in the escort dropped behind, and by the light of star shells picked up thirty-one survivors, three of whom died on the way to port. The total crew of the submarine was more than sixty."

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BONDS

TO COMMEMORATE SACRIFICE

Memorials To Be Erected To Various Army Regiments

In a statement on the work of the Imperial War Commission by Rudyard Kipling, announcement is made that memorials to commemorate the part borne by the various army divisions or regiments in the campaign and battles, as, for instance, by the Canadians at Ypres, the South Africans in the Deville Wood, the Australians at Amiens, and the British at the breaking of the Hindenburg Line, will be considered by representatives of the military committee.

It has been recommended that in each cemetary there should be erected a "Cross of Sacrifice" and an altar of stone in remembrance of the dead and that headstones of graves should be of uniform shape and size. On these would be chiseled the name of the dead and his regiment, and also a cross or other religious symbol of the dead man's faith.

It has also been recommended that a Mohammedan and Hindu temple should be erected as a remembrance of the sacrifice made by the Mohammedans and the Hindus in the war.

Both Satisfied

"Please, teacher, would you punish a chap for something he hadn't done?"

"Certainly not, Billy. That would be unjust."

"That's all right, then, 'cause I didn't do my housework."

It is not all in filling cows up. They must have feed that has milk in it or they will not make milk of it. They cannot do it.

The disappointment that the Grand Fleet was unable to strike a blow for the freedom of the world is counteracted by the fact that it was their prestige alone that brought about this achievement.—Admiral Sir D Beatty.

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