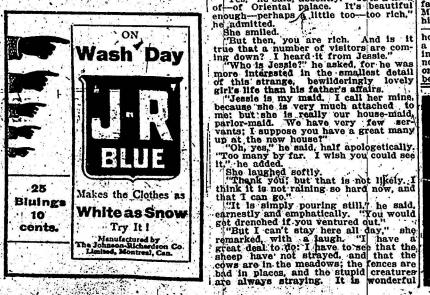


Foolish Young Man;

Or, the Belle of the Season.



how quickly a cow finds a weak place. Stafford reddened. "That's rather a hard hit for me!" he Stafford's face grew red, a brick-dust red. "Ashamed! If you knew how I admire—how amazed! I am at your pluck and goodness—"
"You—you are only a girl; you can't be strong enough to face such weather, to do such work."

"And there is no need to pity me: I am an the bears, onto the paper, than I strong enough to face such weather, to do such work."

The beautiful eyes grew wide and gazed at him with girlish amusement and something of indignation.

"I'm older than you think. I'm not a girl!" she retorted. "And I am, as strong as a horse." She drew herself up and threw her head back. "I am never thred—or scarcely ever. One day I rode to Keswick and back, and when I got home Jason met me at the gate and took the troop with the steers had 'broken' and outlingty.

"And there is no need to pity me: I am quite happy, quite; happier, than I should be if I were playing the plan or paying visits all day. It has quite left of now."

Half unconsciously he put his hand on her arm pleadingly, and with the firm, masterful touch of the man.

"Will you wait one moment?" he said, in his deep, musical voice.

She paused and looked at him in-

Or, the Belle of the Season.

**Third was recorded by the first and the season of the

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some lessons in farming on the cheap, or —"Perhaps you really want to help the poor girl, who, though she is a lady, has to do the work of a farmer's daughter," she said, in a low voice! "Oh, it is very kind of you, but—"Then I'll! come over to-morrow an hour earlier than this, and you shall show me how to count the sheep, or whatever you do with them," he put in, quickly.

"But I was going to refuse—very gratefully, of course—but to refuse!"

"You couldn't; you couldn't be so unkind! I'll ride a hunter I've got; he's rather stiffer than Adonis, and better up to rough work. I will come to the stream where we first met and wait for you—shall I?"

He said all this as if the matter were

you—shall 1?" He said all this as if the matter were settled; and with the sensation of being driven still more strongly upon her, she raised her eyes to his with a yielding

eyes and about the corners of her lips when for the first time she surrenders her will to a man.

"I do not know what to say. It is about it is—wrong. I stand why— Ah, well," she sighed with an air of relief, "you will tire of it very quickly—after a few hours—"All right. We'll leave it at that." he said, with an exasperating air of cheerful confidence. "It is a bargain, Miss Heron. Shall we shake hands on it."

He held out his hand with the smile

cheerful condence. Shall we shake hands on it?"

He held out his hand with the smile which few men, and still fewer women, could resist; and she tried to smile in response; but as his strong hand closed over her small one, a faint look of doubt, almost of trouble, was palpable in her violet eyes and on her lins. She draw, for he released it only slowly and rejuctantly—and without a word she left the shed. Stafford watched her as she went lightly and quickly up the road towards the Hall, Bees and Donald leaning round her; then, with a sharp feeling of elation, a feeling that was as novel as it was confusing, he sprang on his horse, and putting him to a gallop, rode for home, with one thought standing clearly out: that before many hours—the next morning—he should see her again.

(To be continued.)

HOME

Desserts With Custard.

Snow Pudding.—One quarter box gelatin, one cup sugar, one pint lemon (juice), two eggs, one tea-spoon vanilla. Cover the gelatin with cold water and allow it to soak for half an hour. Add the boiling water, sugar and lemon juice. Strain and when partly set beat with an egg-beater until it becomes white and "snowy." Stir the stiff-ly beaten egg whites into this mixture. Mold and leave in a cold place to harden. Serve with a boiled custard sauce made with the milk, yelks of eggs, a half cup of sugar and vanilla. Four the cool custard around the pudding.

Tapioca Cream.—One quart milk,

one cup tapioca, one teaspoon vanilla, four eggs, one-half cup sugar, salt. Soak the tapioca overnight in cold water. Cook the milk and tapioca in a double-boiler. Mix the yolks and sugar and fold in the whites, beaten stiff. Add this to the tapioca, cook a few minutes, stirring constantly. Remove from the fire, add vanilla and turn into

corn starch, two ounces endedicted in the staple foods of the number of small are either sponge cake, swing the tops, fill tend in character of small are either sponge cake, swing the tops, fill tend in character of small are either sponge cake, swing the tops, fill tend in character of small are either sponge cake, swing the tops, fill tend in character of small are either sponge cake, swing the tops, fill tend in character of small are either sponge cake. starch moistened with cold water.
Stir and cook until smooth and thick. Add the sugar, melted chocolate and the beaten whites of eggs.
Beat thoroughly, add the vanilla and pour into a mold to cool. Serve with whinned cream of facility was a many of the cold water.

Stir and cook until smooth and with stewed and serve cold the tend in characteristics with stewed and serve cold the tend in the tops, fill tend in characteristics with stewed and serve cold the tops, fill tend in characteristics with stewed and serve cold the tops, fill tend in characteristics with stewed and serve cold the tops, fill tend in characteristics with stewed and serve cold the tops, fill tend in characteristics with stewed and serve cold the tops, over with custom constant and serve cold the tops, fill tend in characteristics with stewed and serve cold the tops, over with custom constant and serve cold the tops, over with custom constant and serve cold the tops.

To prevent fruit from sinking to the cold water in the tops, fill the tops, over with custom constant and serve cold the tops.

To prevent fruit from sinking to the cold water in the tops, fill the tops and the top serve to the cold the top serve to the cold the top serve tops.

allow it to thicken but not boil. Chill and serve with dream.

Floating Island .- Make a boiled spoonfuls into the hot custard. Pour the custard into a serving dish and arrange the cooked whites on the stalks have become under. surface, thus forming the

Bread Pudding .- One quart stale breadcrumbs, three cups milk, onehalf pound raisins, one-half teasugar, one teaspoon vanilla. Make an hour. Serve with lemon sauce. Cake may be used instead of bread; in which case less sugar is needed.

Rhubarh Jam .- To each pound of rhubarb allow one pound of sugar and one lemon. Peel the yellow rind thin and slice the pulp. Put away over night with the cut rhubarb as before described, and boil for three-quanters of an hour slow-

ly. Pour into jars and seal.

Veal Cutlet Stew.—Remove bone and skin from veal cutlets and cut in pieces for serving. Sprinkle with salt and pepper, dip in flour, egg and crumbs, fry slowly until well browned in salt pork, fat or butter. Remove to stewpan and pour over one and one-half cups brown sauce. Place on back of range and cook until tender. For the sauce brown three tablspoons butter, add three tablespoons flour, stir until well browned, add gradually one and one-half ouns stock or water or half stock and strained tomatoes. Season with salt, pepper and lemon

juice. Raw Potato Hash—If you are in a hurry and want to make hash use raw potatoes, small onion and cold corned beef and chop together. Add a little water. You'll never make hash any other way after trying this. Cook about twenty-five or thirty minutes. You get all the nourishment out of raw potatoes.

Household Hints.

French fried potatoes dipped in egg before frying are delicious. A cloth wet with camphor' will remove white spots from furniture. To keep aluminum bright, wash in soap and water and rub with olivé oil.

Beet salad served in green apple cups makes an attractive combina-Use vinegar instead of water to thin paste and, the paste will not

spoil. Place a large sponge in the bot-



WINNIPEG

salt and pepper mixed.

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Cream too thin to whip may be for the religious white of an egg telege beating. For Honolulu ta dd one or two bury Central Propriet Charles tablespoonfuls of pineapple juice to a cupful or glassful of hot iced ten.

To remove rust from a knift of institution of institution in said area hard an area hard in the decision of the cup of the

ition that the sames of Waltson the usual way. The covers of neary canvas are and King was Hall have proved a great protection to the trunk or wicker basket in travelling. They come in various sizes. come in various sizes.

A snap clothes pin is handy in should be

lifting of hot ket le tids, pulling hot ing equipped in a worthy sa saucepans forward or changing pie That aim in a lift beca chang pans around in the gren. Hot water sets grase, so grease ranging from spots should be washed with , cold one end of the cale to a mo water, which hardens the grease woman's offering and makes it casy to remove.

To ensure a satisfactory meal, you must spend lavishly either of time The institut or money. If money is the more valuable, then dconfinize on that, but allow time for the proper cook-ing of less expensive foods, and rooms, a vice-versa.

If casters are put on he kitchen cenference table it will be found a great con-venience. Then the table may be rolled around without any undue strain on a person shack. Greens are estentially a relish.

a fancy dish to cool.

Cream Chocolate Pudding. One diet. Although they are not rich membership a light milk, one half cup sugar, four tablesnoons quantity of yallahls mineral sait, On Sunday, quantity of yallahls mineral sait, or create the arminers and sulphur, not found create the arminers.

with whipped cream or a fruit the bottom of a cruic four raisins per limits a sauce. All puddings containing and currants in a dish and set it on Do you realize

sauce. All puddings containing cornstarch require/long cooking.

Cornstarch Pudding.—Make the same as the cream of chocolate pudding, omitting the chocolate. Serve with lemon sauce.

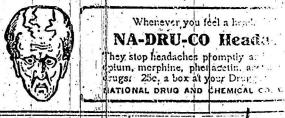
Orange Fool.—To eight thoroughly beaten eggs add gradually the juice of eight oranges. Whip in a pint of rich cream and sugar to taste. Put in a double boiler and allow it to thicken but not poil. ing, insert in the end of each handle

a screw eye. Always beak rather than cut ascustard with a quart of milk and paragus. Discard in pieces too tough to snap with the fingers. If our egg yolks, sugar and vanilla, the asparagus is to be broken in Beat the egg whites stiff and dip by small pieces before cooking, the cook will do well to add the tender behavior of upper ends only after the tougher fixed fee. I

New tins should not be used until thoroughly cleansed, because they often come covered with resin or a similar substance. The tins should be filled with water adding a good spoon salt, two eggs, one-half cup lump of soda; and be boiled out bea boiled custard of the eggs, milk, sugar and seasoning. Sprinkle a greased baking dish with raising, the top of the stoya before putting the top of the stoya before putting then with breadcrumbs, and continue until all are used. Four the custard over this, let stand a few minutes, then steam or bake about new tin ware, coat it with lard and set in the oven untillit is theroughly heated through

> The Best Side. The lawyer was endeavoring pump some free advice out of doctor. "Which side is it best

Doc?" "The side that pays you the retainer."



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per progress of the disease. Th lake the blood so pure and sin hat not the least trace of the di am remaise Mr. R J Sind ot walk and had to stay in valid's chair. My feet were h swollen and my arms seemed paralyzed. I had been us clor's medicine for a lbag ti nt it did not seen to helmine, he doctor finally told ine that thing that would ware m'd be a change of blimate. is time I decided to give Dr. apply. After It had taken the or a while I found they were h ing me, and I got a further sur they completely dured me. Have not been sick one day of drongly recommend Dr. lams' Pink Pills for his troub You can get these Pills from

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to prove his contention. Too went on to point out that the the seeds of future trouble own everywhere in our great . and that the first effects they duced were on quite young chile mostly in the form of heart dis conly cause of heavy frouble then who are less than twe's of age, but Dr. Pevatha and shows That of Son e beart was affected

draced to the umation The infection some to an bliere, but there are corrected blies that make a clild very r dive. Dirst of all; Dr . P. puts poverty, for Smuch more frequent in ways amongst the poorer comes heredity, and after assemble. He does not think that has any bearing upon the ear. of disease in ehildhood, Conto

some alteration in the behave the infection. LIVING ADVERTISEME

cibly later fin tite it must be

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appear. "Six years ago bad condition. walter a but suffered from indiges, ion, " ness and insomnia, "I was then an inveterated drinker, but it was long he could be persuaded that it w loo that hurt me. | dally I d to leave it off a few day the out the truth." (Mea is 11) jurious because same drug, caffe ne

The first morning I beit off had a raging headache. ceded I must have some by take the place of coffee. (This ache was caused by the rear the coffee drug-caffeine.) "Having Having heard of hough a friend who use bought a package and med did not like to at first, but learned how to make it is cording to directions on r

would not change pack in col weighed only 117 114 12 1 170, and as I have not the lonic In that time I can bute my present good in ale use of Postum in place of pa "My husband save I am ... advertisement for Postum Name given by the Ca Postum now comes in in ...

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