

The Bride's Name;

Or, The Adventures of Captain Fraser

CHAPTER XXI.—(Cont'd.)

"I suppose," said a lady of a romantic turn of mind, "that you didn't know what was happening at first?"

"I did not, ma'am," agreed the captain, in tremulous tones. "Nobody was more surprised than I was."

"How strange!" said two or three voices.

They regarded him tenderly, and the youngest bridesmaid, a terrible child of ten, climbed up on his knee and made audible comparisons between the two bridegrooms, which made Mr. Gibson smile.

"Time we started," said Mrs. Banks, raising her voice above the din. "Can Barber, you and Mr. Gibson and the other gentlemen had better get to the church."

The men got up obediently, and in solemn silence formed up in the little passage, and then started for the church some hundred yards distant, the crew of the *Foam* falling in behind unchallenged.

To this day Captain Barber does not know how he got there, and he resolutely declines to accept Captain Niblett's version as the mere offspring of a disordered imagination. He also denies the truth of a statement circulated in the town that night, that instead of replying to a leading question in the manner plainly laid down in the Church Service, he answered, "I suppose so."

He came out of the church with a buzzing in his ears and a mist before his eyes.

Something was clinging to his arm, which he tried several times to shake off. Then he discovered that it was Mrs. Parker.

Of the doings of the crew of the *Foam* that night, it was better, not to speak! Suffice it to say that when they at length boarded their ship Tim was the only one who still possessed a hat, and in a fit of pride at the circumstance, coupled, perhaps, with other reasons, went to bed in it. He slept but ill, however, and at 3 a.m. the tide being then just on the ebb, the only silk hat in the forecastle went bobbing up and down on its way to the sea!

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CHAPTER XXII.

A fine October gave way to a damp and dreary November; a month of mists and fog, in which shipping of all nations plied blind man-of-war at sea, and felt their way, more voices crying in the wilderness, up and down the river. The Swallow, with a soul too large for its body, rammed a first class battleship off the Medway, and with thoughtfulness too often lacking at sea, stood by and lowered the boat, whereupon the captain, who had been worrying about his paint, invited, in his surprise, a brand new adjutant for the use of senior officers of the British Navy.

Over three months had elapsed since the *Golden Cloud* set out on her long voyage; three months during which Fray, despite his better sense, had been a constant visitor at Poppy Tyrell's, and had asked her in the search for fresh lodgings to avoid the attentions of Mr. Bob Wheeler, who, having discovered her whereabouts, had chosen to renew his suit.

On two or three occasions the girl had accompanied him on board the steamer, and at such times it was Mr. Green's pleasure to wink in a frenzied manner at Mr. Joe Smith, and to make divers bets of pints of beer, which made that thirsty soul half crazy to listen to. He also said that anyone with half an eye could see what was in the wind.

Rio Janeiro, Thursday.

The barque *Foxglove*, from Melbourne to Rio Janeiro, has just arrived with five men, sole survivors of the ship *Golden Cloud*, which they report as sunk in collision with a steamer, an unknown, ten weeks out from London. Their names are Smith, Larsen, Peterson, Collins, and Gooch. No others known.

In a small cabin, he read the paragraph over and over again, closely scanning the names of the rescued men. Then he went up on deck, and beckoning to Joe, pointed with a trembling finger to the fatal trapdoor. Joe read it slowly:

"And Cap'n Flower wasn't one o' them, sir?" he asked, pointing to the name.

Fraser shook his head, and both men stood for some time in silence.

"He died if this time, and no mistake," said Joe at last. "Well, 'e was a good sailorman and a kind man."

He walked off in dudgeon, ignoring a question by Mr. Green as to whose foot kept the door open, and felt dimly the force of the dictum that a man can serve two masters; and, with a view to saving himself worry, dismissed the matter from his mind until some weeks afterwards it was forcibly revived by the perusal of a newspaper, which the engineer had brought aboard. Without riving himself to time for reflection, he ran up on deck and approached the skipper.

"Golden Cloud's in the paper as owing, sir," he said, respectfully.

(To be continued.)



About the House

Milk and Cheese Dishes. Milk and cheese, at present prices, furnish nourishment at a much lower cost than meats. The housekeeper who knows their food value and how to prepare milk and cheese in variety of appetizing dishes will use more of them. Secure the best milk at any price for the babies; their lives depend upon it. Whole milk, skimmed milk, butter-milk for the children, instead of so much meat, is both more wholesome and cheaper. If possible, buy skimmed milk for milk soups and puddings; it is a substitute for meat protein and costs about a quarter the money.

Milk Soups.

2 Tablespoons butter or dripping, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, 2 cups milk or 1 cup milk and 1 cup vegetable water, $\frac{1}{4}$ cup vegetable pulp or flaked fish.

The vegetable water is the water in which the vegetables have been cooked. In the case of potatoes the water is not used. The vegetable pulp is the cooked vegetable rubbed through a sieve. Since the vegetable is cooked before making into soup, any leftover vegetable from dinner can be used to make a hot soup for supper or lunch. Onions, carrots, celery, potatoes, canned corn, peas, or tomatoes, are generally well liked. In the case of tomatoes, a pinch of soda must be added to neutralize the acid so the milk will not curdle. Remnants of cold boiled fish, or canned salmon, or

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