

Don't Trust to Luck—

When ordering Tea, but insist on getting the reliable—

"SALADA"

The Tea That Never Disappoints
Black, Green or Mixed — Sealed Packets Only.

A Row of Six Geraniums

By FRÉDÉRIC WILSON.

PART II.

"There's always a romance even when you're not personally interested. I hope I'll never grow so old that I can't appreciate it. It must be tough to reach an age when nothing interests one."

The "unlight" streaming in through the window shone directly on the glittering stone. She was staring at it with wide-open eyes. So this was the ring which the other girl, who had everything in the world, she thought wearily, was going to possess.

There came a dull ache in her heart and she wondered why he had brought it to her to look at. He was torturing her. It was almost fondly. And yet, they were simply friends. She was not of his people, no, of his class.

"In French she borrowed the reel from the proscenium and flashed it in her eyes from the sky—a pale and iridescent blue."

"There's a story about this," he said. She started nervously at the sound of his voice. "And that, I suppose, is what makes me think a lot of it," she said from her sentimental value.

"A story," she asked monotonously. "That's it. When I was a girl, I used to read a lot of junk and in it there was always something about love-affairs and weddings. I had my heart filled with romantic ideas, which aren't yet quite vanquished. In one of the stories there was something about an engagement ring, a ruby which had always been given by the eldest son of the family to the woman he was to marry."

"That made a great impression on me and ever since then I've been looking for a ring that I thought would be good enough for the girl I was to marry. I used to visit the jewelers and spend no end of little looking for what I never seemed able to find. I think I must have been very much of a nuisance in those days of my adolescence but I learned to know diamonds as far as I could see them. You see, she—Elsie, I mean fancied diamonds ever since she was a little girl. Her father and my father were great friends and it was generally understood that when we grew up we were to be married."

He was snapping the lid of the box with nervous clicks and looking abstractedly out over the roofs of the houses.

"When they had the Boxer troubles in Peking, a man—a warman named Mulcahy was in the thick of the row and the looting. After he was discharged from the service and had knickered around the world a bit more he landed on the forward deck of the governor's motor car doing of the chauffeur's stunt."

"He had a scarf pin of jade with a diamond set in it. It looked clumsy on account of its size. The first time he wore it I knew it was going to be mine and that I had discovered what I was looking for. He told me he had found it in one of the temples. What I gave him for it makes no difference because it has nothing to do with the story. Besides, money destroys a romance—it's death to sentiment."

"All I know is," he sprung the lid of the box open again. "That I have thought of the world as a whole. It cannot be matched. Experts have examined it through their most powerful glasses and have pronounced it flawless in construction and coloring. It is a standard for all diamonds. So it became an engagement ring. Look at it. Isn't it wonderful?"

She took it fearfully as if it had the power to do her evil.

"In all the world there is no other engagement ring like this," he added. "She ought to be very proud of it," said the white-faced girl.

"She will be," he said confidently. "I hope she'll be happy." Her voice fell to so low a pitch that he almost failed to hear all she said.

"She must be. Mulcahy told me that because the diamond had been set in royal jade it would always be lucky and he knew all about these things. He had been three years on the China station. They'll believe that out there—and some of them would sooner have jade than diamonds. Think of that!"

"She has a very pretty name—Elsie. What's her hair?"

"Black—black as night."

"I must congratulate you—or her."

"Thanks," he said absent-mindedly. "Then, after what seemed a long while. "We've had a row, you know. Just as if we were really married." He was smiling. "And it was all about you, too."

"Me?" She glanced at him quizzically.

"The very ones I was telling her

about the view from your window and she said that didn't interest her and now that I come to think of it, I don't see why it should. But you see, you and I and your sister have always been such great friends that I didn't realize I was telling her anything she wouldn't like to hear. I told her about your two rooms and how they were furnished and all that sort of thing."

"It wasn't nice of you when we have so little and she has so much," she cried. "It was as if you were making unpleasant comparisons."

"Not that, exactly. We had been discussing ways of living and my contention was that two rooms, with the right kind of people, could make a better home than a big house in which there was nothing congenial. Then I fell to talking about you and your sister and then I think I must have lost my head a bit for I got up without another word and started for the door. She asked me where I was going. I stopped long enough to tell her that I was going to the city to buy some flowers."

"And I'm going to send them to those two rooms where the geraniums are," I said, and they're going to be put in a white pitcher on the table where they can be seen all the time."

"Where the bare floors are?" she asked sarcastically.

"Yes," I said, "bare floors—bare except for the knitted rugs those country girls made with their own hands. And I'm going there—and knock at the door after I have climbed about a thousand flights of stairs to get as near as I can to heaven and if they are home or if one of them is at home—the door will be opened and I'll be looking into a smiling face and a pair of honest blue eyes. Then I'll walk in and it'll feel like a home in a fairy story. I've read about it. After that—"

There came a gentle tap-tap at the door and the girl went to answer. The man at the window never turned his head, but he heard her cry:

"Oh, oh! How could you?"

Then he looked and saw her arms full of roses.

"She will put them in the white pitcher right in the centre of the table," he repeated as he smiled at her.

"I was beginning to believe in a fairy story myself," she said as she arranged them. "How can I thank you? They are the most beautiful flowers I have ever seen. What can I say to you?" She held out her hand to him and he drew her to the window.

"And after that— he picked up the thread of his narrative as he pat-tered her hand, and after that I am going to ask them to let me live there with them, just quiet and peaceful—so quiet and restful that it will seem like another world."

"You are dreaming," she said.

"I think so," he answered, and I want to keep on dreaming." He opened the box and took out the ring. "The most wonderful stone in the whole world has been waiting all these years for the most wonderful girl. I found her myself but I don't say to you time I was never going to succeed."

Water, Power of the Empire.

The author of articles on the Water Power of the Empire in the Times Engineering Supplement suggests that the interests of the Empire as a whole and of the individual countries in which water power exists, can best be served by calling into consultation the financial community, the manufacturers of machinery, prospective power users and the owners of water power rights both privately held and those retained by the Crown. The idea would be to form a central committee representing these interests and its primary duty would be to co-operate with hydro-electric enterprises in the British Empire and to bring those interested into close touch with each other. It is claimed that such a body would be in a position to give the soundest advice and should have the confidence of all concerned, and that if suitably composed and with loyal co-operation between its constituents it could do much to further the development of water power and of dependent industries.

About the House

Made Your Home Say "Come Again?"

How does your home impress people who enter it for the first time? I don't mean what do they think of your furnishings—but are they at ease, and do they want to come again?

You probably can think of houses that as a child, children while frequently un- and to discriminate between cheap and expensive furnishings, are very sensitive to the "feel" of a home. They immediately feel subdued and unwelcome in a dark, cold room furnished with slippery haircloth chairs, although they cannot tell why.

Many of our grown-ups are so occupied with other affairs that we do not give our home atmosphere much consideration, but even if we are not consciously affected by it, every stranger or friend who comes into our dwelling senses it at once.

I can think of one home that I always feel depressed after leaving, and it is not because the home-maker herself is discouraging. It is because the actual air, a combination of essences from the kitchen stove and strong fumes from the husband's pipe, pervades the whole house suffocatingly, and no amount of cheerfulness on the part of my hostess overcomes it.

How To Do Things.

Mint sauce is fine served with lamb. Take one cupful of chopped green mint leaves, a half cupful of vinegar, a quarter cupful of powdered sugar and mix them one hour before serving.

Make twisted maple cookies with some of your maple sugar. They require one cupful each of granulated sugar, maple sugar and butter, or butter substitute, two well beaten eggs, two tablespoonfuls of water and flour enough to make a dough to roll out. Cut in strips, twist and lay on pans, sprinkle with granulated sugar and bake until light brown.

Salad dressing—To a pint of boiling vinegar add three tablespoonfuls of flour, one teaspoonful of salt, one teaspoonful of ground mustard and one-half teaspoonful of black pepper rubbed to a paste with three tablespoonfuls of butter and cook to the consistency of mush; now add one well beaten egg and one-half cupful of good cream, and cook for two

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

with a closely-fitting lid and allow to cook a few moments longer. Then place it in the cooker where it may remain from three to twelve hours, the longer cooking developing the flavor. Reheat before serving.

Creamy Potatoes: Put one quart of pared and sliced potatoes, two tablespoonfuls of butter, two teaspoonfuls of salt, one-eighth teaspoonful of pepper and three-quarters of a pint of milk into a small cooker pan; set this inside a cooker pail of boiling water, and when the contents are steaming hot put the small pail directly over the fire until it boils. Replace it in the pail of boiling water and set the whole in the cooker for one hour.

Irish Stew: Cut two pounds of breast of mutton in small pieces, sprinkle with salt and pepper and brown in a hot frying pan; with one tablespoonful of butter, or butter substitute. Add two sliced onions, brown slightly, then place with the meat in a kettle. Add two cupfuls of potatoes cut in cubes, two cupfuls of green peas and three cupfuls of boiling water. Season with salt and cook over the fire for ten minutes, then remove to cooker and cook for three hours.

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

minutes longer. This dressing keeps well in sealed jars.

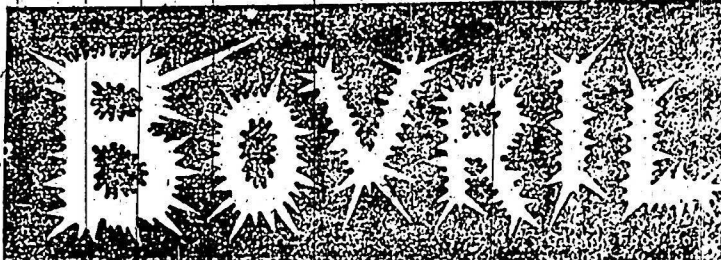
Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of

minutes longer. This dressing keeps well in sealed jars.

Spinach leaves both color and flavor if it is cooked in too much water. The quantity of water that adheres to it from washing is enough to steam it tender; these should be just enough water to keep it from scorching. Garnish the cooked spinach with hard-boiled eggs put through a vegetable slicer, or cut in slices. The eggs improve both the looks and the taste of the dish.

When you cook vegetables such as potatoes, peas, cauliflower, etc., put enough water to have a cupful left as a foundation for a light, nourishing soup. Put two tablespoonfuls of



GIGANTIC PLANS FOR NEW TUNNEL

CONNECT ENGLAND AND FRANCE BY RAIL

The Channel Tunnel, which will enable trains to run from London to Bombay and Cape Town.

The construction of the Channel Tunnel, which will enable trains to run from London to Bombay and Cape Town, is being planned on a scale that has never before been attempted. The total length of the tunnel is to be thirty miles, of which twenty-one miles will be under the sea.

The first work was done in 1874 when a party sank an iron pipe in the Channel. This was followed in 1881 when a party obtained permission to sink a boring pipe forward of the Channel. The government then decided to undertake the project in 1914. The project has been described as the greatest engineering feat of the century.

The tunnel will be built on a scale that has never before been attempted. It will be the longest tunnel in the world, and will be built on a scale that has never before been attempted.

The tunnel will be built on a scale that has never before been attempted. It will be the longest tunnel in the world, and will be built on a scale that has never before been attempted.

RAMSAY'S Enamels

In all colors
For Furniture and Interior Decorating
For Sale by all Dealers.

COMFORT LYE

creans
sinks
closets
drains
kills rats
nice bugs
destroys dirt

Extra Strong

PARKER'S

will renew them.

SEND IT TO EXPERTS -PARKER'S

Parker's can clean or dye carpets, curtains, laces, draperies, gowns, etc., and make them look like new.

Send your faded or spotted clothing of household goods, and

PARKER'S
Cleaners and Dyers, Limited
791 Yonge St. Toronto

CROWN BRAND CORN SYRUP

The Syrup for Pancakes

A golden stream of Crown Brand Corn Syrup is the most delicious touch you can give to Pancakes!

In the Kitchen, there is a constant call for Crown Brand Corn Syrup for making puddings, candies, cakes, etc.

Sad the day when you are too big to enjoy a slice of bread spread thick with Crown Brand!

Could that day ever come?

Ward it off! Grace your table daily with a generous jug of Crown Brand Corn Syrup, ready for the dozen desserts and dishes it will truly "crown".

Sold by Grocers everywhere in 2, 5, 10, and 20 pound tins.

The Canada Starch Co. Limited
Montreal

The Markdale Standard

Published on Wednesdays
C. W. RUTLEDGE
Markdale
SUBSCRIPTION:—to the
Canada \$1.00 a year in
States \$1.00. Twenty copies
when the paper is published
each week for the full year
except in the case of the
Markdale

Advertisements
AW: 10c per line
C: 20c per line
L: 20c per line
M: 20c per line
N: 20c per line
P: 20c per line
R: 20c per line
S: 20c per line
T: 20c per line
U: 20c per line
V: 20c per line
W: 20c per line
X: 20c per line
Y: 20c per line
Z: 20c per line

BUSINESS DIRECT

J. J. SPENCER
Solicitor
207 Bank Street
Markdale
Ontario

L. H. RAY
Solicitor
207 Bank Street
Markdale
Ontario

W. H. BAYNE
Solicitor
207 Bank Street
Markdale
Ontario

L. G. WATSON
Solicitor
207 Bank Street
Markdale
Ontario

FRANKLIN
A. F. & W.
Mills, L. & G.
Markdale, Ontario
W. H. Bayne, J. J. Spencer,
L. G. Watson, L. H. Ray,
H. C. Day, W. M. Bayne,
Solicitors.

C. O. C. F. N.
Markdale Council,
Chestnut Street,
Markdale, Ont.
Meeting on Monday in the
Hall at 8 o'clock.
Councillors: Herb. M. Irvine,
M. G. Bayne, J. J. Spencer,
L. G. Watson, L. H. Ray,
H. C. Day, W. M. Bayne,
Solicitors.

SAUGEEN LODGE
I.O.O.F.
Meets first and third
Wednesdays at 7:30 p.m.
Main Street, Markdale.
Visiting: Herb. M. Irvine,
M. G. Bayne, J. J. Spencer,
L. G. Watson, L. H. Ray,
H. C. Day, W. M. Bayne,
Solicitors.

MARKDALE I.O.O.F.
Meets in Sarjeant's Hall
each evening on or before
each month. Visiting
welcome. Earl Decker,
McFadden, Secretary.