The colour and exquisite flavour of "SALADA" Green Tea are natural—Only the process of curing is different from Black Tea—Both are equally pure—"SALADA" Green Tea is sealed in air-tight aluminum—fresh—delicious—satisfying—38c per ½-lb. at all grocers. Ask for this tea.

"SALADA" GREEN TEA 298

John Ainsley, Master Thief

BY

Arthur Somers Roche

THE CLUB OF ONE-EYED MEN

BEGIN HERE TODAY.

The war left John Ainsley, a man of education and breeding, unfit for work. He becomes a master crook. "To prey upon thieves; that shall be my career," he decides. "For if a thief is robbed, where may he look for redress?"

Ainsley visits the Jardin des Nymphes in Paris with two American acquaintances. A tall, white-haired man is pointed out to him as the White Eagle. The White Eagle, it appears, is a brilliant crook who never has fallen into the clutches of the law. The White Eagle is in the company of a gross, vulgar-seeming man and woman. Ainsley suspects that the White Eagle is manipulating a swindle. He finds out the names of the man and woman, then leaves his friends and returns to his apartment.

NOW GO ON WITH THE STORY

I find that one thinks better in bed than any other place. Undressed, then, with cigarets on a stand beside me, I pondered the strange relationship which I had seen evidenced tonight.

What was the basis of the acquaintance between the White Eagle, a notorious though unpunished criminal, and Mr. and Mrs. Josiah Higgins, of Cincinnati, Ohio?

I wondered that I had not recognized the Higginses at first glance. Still, the photographs of them, which had appeared in the American and European press, had evidently been retouched to a degree. And if I had not instantly recognized the faces, I paid proper tribute to the Higgins glory by immediately identifying their names.

Who, in the newspaper reading world had not heard of Josiah Higgins, who had been a multimillionaire before the war, and who was now popularly reputed to be worth at least a billion? Statisticians had estimated how many times his fortune, if reduced to dollar bills, would girdle the globe, how many times it would rebuild the Pyramids if reduced to silver coins. And other statisticians had solemnly affirmed that it cost thirty thousand dollars to dress Mrs. Higgins for breakfast, and at least a million and a quarter properly to dine and engage her for dinner.

Such extravagance had become a matter of international awe. Also, a queer parsimony that accompanied their extravagance was known to all the world. Higgins proudly boasted that he never gave a dollar to charity, and the beggars never lent money. They tipped outrageously, but Higgins haggled with his workmen, and was probably the most cordially hated employer in America.

They had assaulted the gates of fashion in New York, and their rebuffs had become historic. They had failed to impress Mayfair and the Faubourgs as well as Fifth Avenue, but they did not lack for satellites. They were in a fair way toward creating a fashionable society of their own, if fashion be judged, as it frequently is, by the amount of newspaper space accorded it.

And this couple talked confidentially with such a person as the White Eagle! The thought of blackmail entered my mind, but I dismissed it at once. If the White Eagle had been threatening the millionaire, the manner of each of them would have partaken of strain. No, they had been talking business.

What business? What possible business could exist between the White Eagle and Josiah Higgins? If Higgins had had a son or daughter who could have become entangled in some underworld affair, I could understand that the White Eagle had been called upon for aid. But the couple were childless.

If Higgins were as foolish as he was unadmirable, I could have guessed at a solution of the problem that puzzled me. I could have imagined that the White Eagle was surreptitiously disposing of stolen goods to the millionaire. But Higgins was too sane to indulge in that sort of shady barter, if he were not too honest.

I tossed upon the bed; I fumed and fretted and smoked a score of cigarets. Somewhere in this relation between the criminal and the millionaire lay an opportunity for me, if only I had eyes wherewith to see it.

For whatever the relation between Higgins and the White Eagle, it must be something underhanded, even though I could not guess why the millionaire should descend to such a matter. The White Eagle was a crook; a crook does only crooked business, whether his partner be honest or otherwise. That is axiomatic. But where in the axiom lay a profit for me?

I awoke with a headache; I had slept little, and that little had been interrupted by dreams in which the White Eagle took a fortune from Josiah Higgins, while I looked on, powerless to abstract the fortune from the so-called supercrook.

I tried to eat breakfast, but the combination of too much wine and too little sleep had killed my appetite. I was nervous, restless, and so I went for a walk. I crossed to the Left Bank, wandering aimlessly, my mind intent on the puzzle, solution of which I felt meant profit to me, and finally found myself in the neighborhood of the Luxembourg. The walk had cleared my head, and appetite had come to me. I walked on to Foyot's and ordered breakfast. Food put me in a more philosophical frame of mind. After all, I might be deluding myself; Higgins might have made the acquaintance of a notorious crook simply for the sake of the thrill that some people gain from such an acquaintance. At any rate, it did not behoove me to wear out my nerves in imagining problems that, having no existence, could have no solution.

And yet I was ashamed of these reflections; for after all, they were simply confessions of my own inability to meet a situation and make it yield a profit.

Despite my resolutions, then, to think no more of Higgins and the White Eagle, they were both in my mind as, turning a corner into the Rue des Saints Peres, I collided with a group of people standing before a doorway. I muttered an apology, stepped back, and noted that the person of the group with whom I had come into most violent contact—he had fallen to the ground—was blind in one eye.

They were all blind in one eye.

I bent over swiftly and helped him to his feet. My perfunctory apology became profuse and sincere. Seeing that he was poorly dressed, I ventured to offer him a coin. He seized it greedily, and I would have passed on, only I noticed that the rest of the group were all blind in one eye.

Other groups stood across the street, in the street, and farther down the narrow sidewalk on which I stood. And I noticed that every single one of them suffered the same affliction: they were all blind in one eye.

I suppose that my amazed horror was reflected in my face. For the man to whom I had presented the gratuity laughed at me.

"Monsieur is amazed, yes? To see so many of us is strange?"

"Is this a hospital here?" I asked, pointing at the building before which we stood.

He shook his head. "No, monsieur, it is the home of a patron of all afflicted such as we. Monsieur has not read this morning's Cri de Paris?"

I shook my head and he thrust into my hand a copy of the paper, folded back to expose an advertisement. I read it lamely in my faltering French. Translated, it ran:

"A gentleman whose son, having lost an eye for France, bore his wound proudly, despite his affliction, until his death by accident recently, wishes to honor the memory of that noble son by kindnesses to those similarly afflicted. The gentleman will devote part of his large fortune to the founding and maintenance of a club for one-eyed men. It will not be limited only to those who lost their sight in the war against the cursed Boche. All men who are without the sight of one eye are eligible to the privileges of the Club. Those interested are requested to apply to Number —, Rue des Saints Peres, between the hours of nine and twelve on Wednesday."

I read this amazing advertisement, so typically French in sentiment, and my eyes filled with tears. It was a charity a trifle too bizarre for American taste, but its kindness would appeal to the generosity of any country. I placed another coin in my informant's palm, and hurried away from the grotesque scene.

But at the first corner I stopped, turned and stared after the man who had passed me. It was the White Eagle; and all my interest in him, which had evaporated while I read the strange advertisement, condensed and flowed back into my brain.

And then interest became amazement, for he entered the house before which the groups of blind men stood. Immediately upon his entrance a servant came to the door and beckoned to the unfortunates. Five minutes later they were all within the house.

I waited outside, at a convenient corner. Somehow or other I could not believe that this grotesque advertisement contained all that was of interest. Of course, crooks are notoriously impulsive, given to streaks of extravagant generocity. Nevertheless I waited.

One by one, the blind men began to emerge from the house. All of them seemed happy, as though incredible good fortune had come to them. Finally the man whom I had tipped appeared. I accosted him, and he beamed upon me.

"Ah, it is my generous American!"

"Well, did you join the Club?" I asked.

(To be continued.)

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A Resolve

Not for a myriad little things will I
Droop gradually, and at the proper time
Close down my eyes, and breathe with pain, and die;
But some day there will be a hill to climb
Too steep for climbing; some day while I yet
Am strong and young, I shall attempt a deed
Beyond my strength, and in my failure get
Oblivion; therefore I pay no heed
To all the cautious whispering about me,
But I will follow you up to the day
That marks the place where you go on with me.
There I will stand, and cast my staff away.

— Helene Mullins.

German Donkey Notifies Engineer Where to Stop

Berlin.—Railway officials employed at the little station of Cochem in the Rhineland, or on jerk-water trains stopping there, have given up an unequal battle with a donkey.

This donkey is owned by the local milk dealers' association and has the important mission of pulling the cart with the milk intended for shipment to the station. He has taken it into his head, however, to stop at a certain point alongside the track and to insist that the baggage car must come to a halt there. Attempts to get him to move toward the baggage car in case it was carried a bit beyond him proved futile. He was beaten, tickled, the hose was turned on him—in vain. He would not budge.

The engineers have been instructed to humor the beast and bring the milk car exactly where the donkey decrees that it shall stop.

Wall Street's Hold on the Empire

London Referee (Cons.): The rapid financial penetration of Canada (by the United States) has been made possible by reason of the uniformity of United States and Canadian traditions, national necessities, geographical position, and language. Those factors have always existed. The germ of Empire disruption has always resided therein. . . . And now, when the danger to Empire unity is realized, our Statesmen are falling into the error of believing that these permanent and natural liabilities can be counterbalanced by sentimental rhetoric and preferential markets. . . . They have replied to Wall Street's powerful attacks upon the body and soul of the Empire with such unutterably silly slogans as "Eat Canadian apples." . . . An apple a day will not keep Wall Street away, nor will it keep the Dominion of Canada within the Empire. . . . ".

The Peacemaker

BrisbaneCourier: It would be the greatest tragedy of all history if the British Navy were weakened at the instance of those dreamers who imagine that the League could save us in the day of international upheaval. So long as the world is at peace the League may do very effective work as a philosophy; when some bellicose nation decides upon resorting to war as a final arbiter the League is useless, and depends wholly for its success upon the half dozen great Powers of the world that can use enough influence to preserve peace. That is the role that Britain has played for years.

Canadian Pools Pay Over $800,000,000

Winnipeg.—An interim payment on wheat and flax amounting to $28,000,000 is being received by members of wheat pools of Manitoba, Saskatchewan and Alberta, and the Coarse Grain Pools of Manitoba and Saskatchewan. In making the announcement of this distribution, E. B. Ramsay, manager of the Central Selling Agency, said that the Canadian pools now have paid out more than $800,000,000 to their members since 1923, when the first pool was started in Alberta.

The pools handled more than 185,000,000 bushels of wheat during the crop year 1927-28, Mr. Ramsay said. This is about 6,000,000 bushels more than was delivered by the three provincial pools of the Central Selling Agency during the previous crop year.

Stuffed Dates

Wash and stone 2 pounds of dates the day before the candy is to be made, so that the dates will not be too sticky to work with. The next day have ready walnut meats, marshmallow, peanut butter and fondant in small quantities if the dates are to be assorted or any one o fthe four fillings if they are to be plain. For really delicious stuffed dates, vary the filling. Use marshmallow and walnutts, fondant and peanut butter, fondant and nutt. For 3 or 4 dates, use a nut meat and a small amount of filling. Mold the dates well after the filling has been added and the dates will not crack. Roll the finished stuffed date in either granulated or powdered sugar.

WHITEWASH VALUABLE IN FIRE PREVENTION

If Made by Special Formula Has Real Value For Fire Proofing

While whitewash holds an important position on many farms during spring clean-up of stables and outbuildings it is generally applied for sanitary reasons and to improve appearances. But if a little special attention even more important purpose in making wooden structures at least partially fireproof. Its use will prevent splinters and rough surfaces from igniting quickly and the best results will be obtained if the mixture is applied with a pressure spray pump so that all cracks are thoroughly filled.

The following formula is recommended by the Ontario Fire Marshal: Soak five pounds of casein in about four gallons of water (preferably hot) until thoroughly softened (about two hours). Dissolve three pounds of Borax in about two gallons of water and add this to the casein, allowing this mixture to thoroughly dissolve. Prepare a thick cream by thoroughly mixing or by carefully slaking 38 pounds of quick lime and straining the paste through a fine screen. When both lime and casein mixtures are cold slowly add the Borax-casein solution to the lime, stirring constantly and vigorously. Thin to desired consistency. Casein or glue solution must be cold when mixed with the lime paste which must also be cold. Do not prepare more than can be used the same day although it may be mixed dry and stored.

Right.

1st Bird—"I'll be glad spring will be here soon, so we can get some worms."

2nd Bird—"So will the fishermen!"

"Two Million Marks in Legs Arrive Here." These legs are evidently well armed against adversity.

"Chinese are itching for Higher Tariffs." But will they come to the scratch?

Hudson Bay Basin Rich in Resources

Timber and Mineral Wealth Described by Dr. R. B. Stewart

GOLD YIELD EXPECTED

Additional Pulp and Paper Mills Probable in Near Future

Picturing the future of the Hudson Bay Basin as a productive section of the Dominion, the Hon. Charles McCrea, Ontario Minister of Mines spoke briefly recently before the Canadian Institute of Mining and Metallurgy, Toronto Branch.

Mr. McCrea introduced Dr. R. B. Stewart, chief medical adviser of the Hudson's Bay Company, who gave an illustrated lecture on "The Natural Resources of the Hudson Bay Basin." Mr. McCrea referred to the railway builders pushing two different lines up to Hudson Bay and James Bay, as modern pioneers, following the example set by Hudson, the explorer, in 1611.

Noting the immense area of the Hudson Bay Basin, more than 3,000,000 square miles, Dr. Stewart referred to the vast range of its climatic conditions extending from sub-Arctic to temperate.

Geological Make-up.

Referring to the geological make-up of the basin, the speaker touched upon the granite to be found along the northern rims of the bay, the lignite on the Salmon River which supplies the stoves of many of the northern stations of the company, the mica being produced in small quantities at Lake Harbor, the nickel deposits at Cape Smith, lead at Mayfair River, gypsum and china clay in the Moose Factory section, and quantities of iron ore to be found in the Belcher Islands district, but noted that so far no gold deposits of any consequence have been located, although prospecting is being carried still further northward, and a fair probability exists of this precious metal being found in paying quantities.

Furs, the product of the district for 250 years, are still being sent out in large quantities, Dr. Stewart stated.

Fish of Two Varieties.

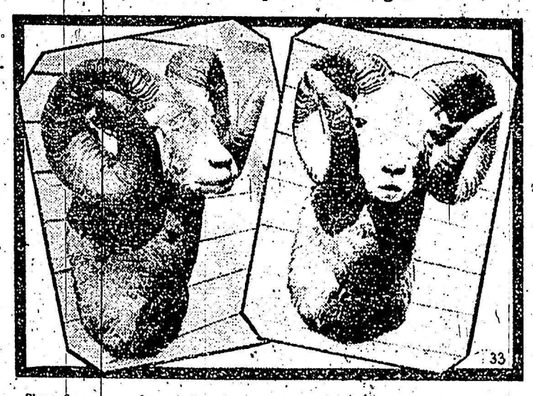
"Hudson Bay is not teeming with fish, as some people imagine," Dr. Stewart said, referring to the scarcity of any variety except rock cod and white fish. In time, the fisheries of the basin may attain large production, but not for some years. Pulp and paper production is already going ahead, with prospect of additional mills in the near future. Black and white spruce, tamarac, balsam, poplar, white birch and balsom pine are among the principal species of timber found in the area. Fall wheat, growing at Moose Factory, had shown as high a yield as that in the Western provinces, and a good future in agriculture was predicted by Dr. Stewart.

"I believe the Hudson Bay route will prove a boon to Western Canada for general commodities, but it will not be for some years—possibly never—that wheat will be shipped to any great extent. The straits are open longer than people imagine, but the difficulty will be to keep Fort Churchill's port open long enough to be of value to navigation by the new route."

The American Temptation

LondonDaily Express (Ind. Cons.): The new American Immigration Bill is being framed to give still greater preference to British subjects. This is a direct challenge to the whole movement for promoting emigration within the Empire. Every family that leaves Britain for a non-British country is a definite loss to the Empire. The Empire question is beyond everything else a population question. But what is being done to solve it? . . The Dominions and the Home Government have been equally to blame for not having thought out and solved this central problem long ago. While it remains unsolved our Imperial heritage is simply being muddled away.

Record Sheep Heads Caught

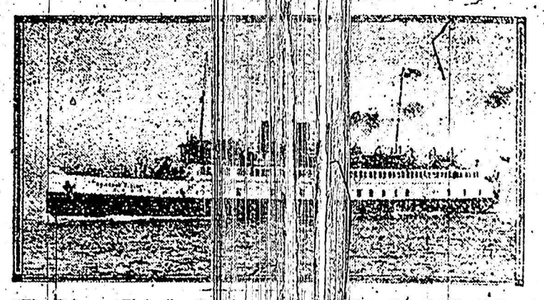


Two fine examples of the elusive mountain sheep were recently captured by Jim Brewster, of Brewster Transportation Co., in the Banff Territory. The heads captured are records for the size, the one on the right being 19 inches with the other 18½, this measurement applies from the highest point on the horn to that on the opposite side.

These sheep are often seen from the windows of Canadian Pacific trains which travel through that district and are often a great inducement by their sheer beauty, for tourists to return and hunt these animals. They naturally take artistic poses, often seen posed on the highest crag of mountains, to be alarmed by a slight rustle and away they go, fast as the wind, jumping here and there from one point to another until they reach a plateau of security.

They are game worth hunting and the hunter who secures one is usually immensely proud of his prowess with his rifle.

Will Serve Vancouver Island



"The Princess Elaine", new [illegible] Canadian Pacific Railway's Royal Family of steamships, now [illegible] Victoria, V.I., via the Panama Canal, from the shipyards on the [illegible] The vessel will be used for service between Vancouver [illegible] and Nanaimo on Vancouver Island across the Straits of Georgia, a [illegible] about 40 miles [illegible] and Skagway on the north [illegible] She will have a speed of 18 knots [illegible] 2,000 passengers register. [illegible] modation for about 1,200 passengers, and will have accommodation [illegible] portation of automobiles, a turntable [illegible] specially designed for the [illegible] embarkation. On her trial run on the [illegible] the Princess Elaine did over 19 knots.

For a Coconut Caramel Pie

Meringue.

In a frying pan, caramelize [illegible] cupful of sugar, being careful not [illegible] it. The sugar will form a ball, [illegible] stirred, and do other odd things that mystify the amateur, but it [illegible] right; keep on stirring until [illegible] a liquid almost ready to burn [illegible] pour in, very slowly, 2 cupfuls [illegible] ed milk. With the addition [illegible] liquid the mixture will sudden[illegible] in steam, so be ready for it. When the milk is hot, turn off the fire. Sift together 1½ cupfuls of sugar, 3 [illegible] spoonfuls of flour and 1/8 teaspoonful of salt. Mix it to a smooth paste with some of the hot milk, then [illegible] back into the rest of the milk and cook it over hot water, stirring constantly until the mixture is thick and smooth. Pour it over the well-beaten yolks of 4 eggs, cook a minute, then add 1 teaspoonful of vanilla and [illegible] cupful of grated coconut. Pour it into a baked pie shell, add meringue and brown as usual.

For a thick meringue for one pie, beat until stiff the whites of [illegible] eggs and add 4 teaspoonfuls of sugar, beating constantly; never stir meringue. Pile it lightly on top of the pie when that surface has cooled slightly and bake 15 minutes in a moderate oven (325 degrees F.), when it will be cooked through and golden-brown on top.

Perfect meringue can never be baked in a hot oven, because this does not give the egg-white time to rise gradually to its possible height; meringue baked too fast is thin and leathery. If the oven is not hot enough or the pie is removed. Before the meringue is cooked, the egg-whites become watery again and the meringue falls.

Some experts add flavoring to meringues. Others mix with sugar ¼ of a teaspoonful of baking powder, and still others add a teaspoonful of cornstarch. Instead of baking powder insures a rising of the mixture, and the cornstarch helps it to hold up.

Coming: The Rustless Age

A rustless age, it seems, is [illegible] way. Considerable progress has been quietly being made in this and other countries, we are told in the editorial columns of the New York Journal of Commerce, toward the production on a commercial scale of a rustless material or alloy which will indefinitely resist corrosion under most conditions. The stage is being approached, we are assured, when the material will be cheap enough for use on a large scale. We read:

"Already five American steel companies are producing 'rustless' or a low-carbon steel high in chromium content. The demand is growing constantly and the interest in it is expanding rapidly. It can now be made in bars, plates, shapes, sheet, wire, castings, and in many other forms. Conceive the possibilities of such a rustless and long-enduring even when brightly polished, material replaces steel on bridges, buildings, fences, sheet-metal buildings, and so on.

"Three processes for its manufacture are now available. The patent situation, however, is intricate and hingerance to development, but this is gradually being straightened out. From Germany come rumors of a much lower-cost product than the American. As against a comparatively higher cost only four or five years ago, 'rusting iron' is now available through principal producers at about twenty-five cents per pound and as developments continue the price will decline, as aluminum did years ago.

"So much for progress to date. Is the rustless age approaching? Without doubt the age-long dreams of engineers and metallurgists are becoming true. By the use of such material—or possibly the strong aluminum alloys—corroding cars, rusting bridges, and other crumbling materials may soon be a thing of the past. The possibilities are limitless."

A well cultivated mind is made up of all the mind of preceding ages; it is only the one single mind educated by all previous time.—Fontenelle.

Truth is the highest thing that man may keep.—Geoffrey Chaucer.

PURITY FLOUR

BEST FOR ALL YOUR BAKING — Pies, Cakes, Buns and Bread — DOES ALL YOUR BAKING BEST