# THE ISLE OF RETRIBUTION

By EDISON MARSHALL

ILLUSTRATED BY R.W. SATTERFIELD

BEGIN HERE TODAY

Bess Gilbert, Ned Cornet and the latter's fiancee, Lenore Hardenwoth, are shipwrecked and they take refuge on an island inhabited solely by a man and his Indian wife. Doomsdorf, master of the island, is brutal. He brags to Ned and the girls that he means to make them his slaves.

The prisoners build a cabin and their master gives them an old stove. Lenore is too weak to work so the entire burden falls to Bess and Ned. They are driven by Doomsdorf until they fall unconscious.

After the cabin is finished Doomsdorf announces that he means to have his prisoners do all his winter trapping. Ned protests that they know nothing of the work but Doomsdorf says they will have to learn.

NOW GO ON WITH THE STORY.

CHAPTER XIX.—(Cont'd.)

"Two of 'em are four-day lines, and one a five-day line—that is, they take four and five days respectively to get around. On each one I've built series of huts, or shacks, all of them with a stove and supplies and food, and you put up in them for the night. They are a day's march apart, giving you time to pick up your skins, reset, and so on, as you go.

"You'll be away from me and this cabin for days at a time, but if you're figuring on any advantage from that, just put it out of your mind the sooner the better. Maybe you think you can sneak enough time to make a boat, smuggle it down to the water, and cast off. Let me assure you you'll have no time to sneak. You'd never get more than a few hours' start; and they wouldn't help you at all on the ice fields! I trust there's no need to mention penalties. You already know about that.

"And maybe you are thinking it will be easy enough to slack—not trying to catch much, so you won't have many skins to flesh and stretch—maybe hiding what you do catch. I'll just say this. I have a pretty good idea how this country runs—just how many skins each line yields with a fair trapper. I'm going to increase that estimate by 20 per cent.—and that's to be your minimum. I won't say what that amount is now. But if at the end of the season you're short by one skin look out! It means you'll have to be about 20 per cent smarter and more industrious than the average trapper."

"But man—" Ned protested. "We're not experienced—"

"You'll learn quick enough. Aren't you the dominant race? And I warn you again—you'd better dry those bitter tears every time you find where a wolverine has been along and gotten an ermine out of a trap!"

The man was not jesting. They knew him well enough by now; the glittering glitter of his keen grey eyes, the odd fixation about his pupils that was always manifest when he was most in earnest, was plainly in evidence now. Thus it was with the most profound amazement that Lenore's companions suddenly saw her beautiful mouth curling in a smile.

For themselves they were not in despair. All too plainly Doomsdorf had merely hinted at the rigors of the trapper's trail. Yet Lenore was smiling.

Then Ned saw, with a quick little leap of his heart, that the smile was not meant for him.

Lenore was looking at Doomsdorf. She was looking straight into his grey eyes. Her cheeks were flushed a lovely pink; her eyes were smiling too; she presented an image of affable beauty.

"I'm afraid I wouldn't be much good to you, as a trapper," she began quietly, her voice of cloying sweetness. "I'm afraid I'd only get in the way and scare the little—ermines, you call them?—out of the country. Mr. Doomsdorf, do you know how well I can keep house?"

And the wile was not without results. The usual scoffing did not come at once to the bearded lips. Perhaps the master was flattered that Lenore was so tamed, perhaps he wished to reward her attitude of friendliness so that Bess might take example.

"You want to stay here with Sindy and he, eh?" he commented at last. "Well, Sindy might like some help. I'm willing—but I'll leave it up to you two friends. They'll have to work all the harder to make up for it—especially Bess. I was going to have you two girls work together."

He watched Ned's face with keenest interest. The younger man flushed in his earnestness, his adoring gaze on Lenore.

"I'm only too glad to make it easier for you," he said, his crooked boyish smile dim at his lips. "That's the one thing that matters—to help you all I can. In this case, though—Bess is the one to say."

Lenore promptly stiffened as Ned's gaze turned to Bess. It didn't flatter her that her lover should even take Bess into his consideration. She had grown accustomed to receiving his every duty.

But it came about that Lenore and her little jealousies did not even find a place in Bess' thought. She returned Ned's gaze, her eyes lustrous as if with tears, and she understood wholly the prayer that was in his heart.

"Of course she may stay here," she said. "We'll make out somehow."

CHAPTER XX.

Doomsdorf's trap lines lay in great circles, coinciding at various points in order to reduce the number of cabins needed to work them, and ultimately swinging back to the home cabin in the thicket beside the sea. They were very simple to follow, he explained—Bess' line running up the river to the mouth of the great tributary that flowed from the south, the camp being known as the Forks cabin, up the left-hand forks to its mother springs, the Spring cabin, and then straight down the ridge to the home cabin, four days' journey in all. Doomsdorf drew for her guidance a simple map that would remove all danger of going astray.

Ned's route was slightly more complicated, yet nothing that the veriest greenhorn could not follow. It took him first to what Doomsdorf called his Twelve-Mile cabin at the very head of the little stream on which the home cabin was built, thence following a well-blazed trail along an extensive though narrow strip of timber, a favorable country for marten, to the top of the ridge around the glacier, and down to the hut that Bess occupied the third night out, known as the Forks cabin; thence up the righthand fork to its mother spring, the Thirty-Mile cabin; over the ridge and down to the sea, the Sea cabin; and then, trapping salt-water mink and otter, to the home cabin, five days' journey in all.

As if smiling upon their venture, nature gave them a clear dawn in which to start forth. The squaw and Bess started up from the river mouth together, the former in the role of teacher; Ned and Doomsdorf followed up the little, silvery creek that rippled past the home cabin. And for the first time since his landing on Hell Island Ned had a chance really to look about him.

"Where there's timber, there's marten," Doomsdorf explained. "Marten, I suppose you know, are the most valuable furs we take, outside of silver and blue fox—and one of the easiest taken."

He took one of the traps from Ned's shoulder and showed him how to make the set. The bait was placed a few feet above the trap, in this case, on the trunk of the tree, so that to reach it the marten would almost certainly spring the trap.

They tramped on, and Doomsdorf pointed out where a wolverine had come down the glade and crossed the creek. "You'll curse at the very name of wolverine before the season's done," Doomsdorf told him, as Ned paused to study the imprint. "He's the demon of the snow so far as the trapper is concerned. Nevertheless, you'll want to take a skin for your own use. It's the one fur for the hood of a parka—you can wear it

The squaw and Bess started up from the river mouth together.

ever your mouth in fifty below and it doesn't get covered with ice from your breath. But you'll have to be a smarter man than I think you are to catch him."

Once they paused before a great, cruel instrument of iron, seemingly much too large to be a trap, that had been left at the set from the previous trapping season.

"Lift it," Doomsdorf advised. Ned bent, finding the iron itself heavy in his arms.

"No creature's going to walk away with that on his leg, is he?"

"No? That's all you know about it. I'll admit that you wouldn't care to walk with it very far. You would see why I didn't take it into shelter at the close of the season—although of course it's easy enough to haul on a sled. You noticed it's attached to a chain, and that chain to a toggle."

"Toggle was a word that Ned had never heard before, but which plainly represented a great log, or drag, to which the trap chain was attached.

It took nearly all of Ned's strength to push down the powerful springs and set the great jaws. The fact that he didn't know just how to go about it impeded him, too. And when he stood erect again, he found Doomsdorf watching him with keenest interest.

"I didn't think you were man enough to do it," he commented. "You'll say that's quite a trap, won't you?"

"It's quite a trap," Ned agreed shortly. "What kind of an elephant do you take in it?"

"No kind of elephant, but one of the grandest mammals that ever lived, at that. I don't trap them much, because I hardly get enough for their skins to pay for handling them—you can guess they're immensely bulky. There's a fair price for their skulls, too, but the skull alone is a fair load for a weak back. Last year I needed a few hides for the cabin. Did you ever hear of the Kodiac bear?"

He cut a slender whip, about half an inch in diameter, from a near-by willow, and thrusting both ends into the ground in front of the trap, made an arch. "When the old boy comes along, he'll lift his front foot right over that arch, to avoid stepping on anything that looks so unstable, and then straight down into the trap," Doomsdorf explained. "If it was heavy wood, he'd rest his foot on it and miss the trap."

A few minutes later they came to what seemed to Ned a new and interesting geological formation. It seemed to be a noisy waterfall of three or four feet, behind which the creek was damned to the proportions of a small, narrow lake.

(To be continued.)

## New Salads

For the midday lunch, the 6 o'clock tea, or the Sunday night supper, a salad is very often the central dish around which the simple meal is built.

**Green Gage Balls**

An easily prepared salad is made by mixing two cupfuls of grated Canadian yellow cheese with ½ cupful of chopped celery and nutmeats and sufficient mayonnaise to allow the mixture to be formed into balls. After draining a can of green-gage plums from their juice, stuff them with the cheese and serve four or five of the balls on crisp lettuce topped with mayonnaise. Three of the green balls served as centers on three slice of ice-cold tomatoes make a colorful dish. Plain salted crackers dusted with paprika go well with this salad, served with a fruit punch.

**Almond Surprise Salad**

When guests are invited to tea, the following fruit salad never fails to please. The addition of almonds gives it a note of mystery and the sauce has a special flavor of its own which piques the curiosity.

Six oranges; 3 apples with skins left on; 1 large can of sliced pineapple; 1 bunch, or one can, of grapes; ½ cupful or more of blanched and quartered almonds.

Remove the seeds from the fruit and cut it into small pieces. Serve on lettuce with the following sauce:

One cupful of sugar; 1 cupful of boiling water or pineapple juice; 6 level teaspoonfuls of flour; juice of ½ lemon and 1 orange; grated rind of the orange; 1 cupful of whipped cream.

This salad is delicious served with cheese straws and ice cocoa.

**Molded Cheese Salad**

One envelope of gelatine dissolved in ½ cupful of water; bring to a boil the juice from one large can of pineapple and pour it over the gelatine; slice the pineapple and 1 green pepper; whip 1 pint of cream and mix all with 2 packages of cream cheese and 1 cupful of nutmeats; mold and serve on lettuce with assorted sandwiches, olives, cake and a cool drink.

**P & Q Salad**

An inexpensive, but very attractive and delicious salad for hot days is made with pineapple and cucumbers thus acquiring its alphabetical name. The amount given serves 12.

Two packages of lemon jelly; 1 large can of grated pineapple; 6 medium cucumbers.

Drain the juice from the pineapple and add it to the water used for the jelly, being sure not to use as much water as is required for a package (1 qt.) as the salad must be stiff enough to cut. When the jelly begins to congeal, add the pine apple and diced cucumbers; pour into molds which have been rinsed with cold water or into a flat pan that it may be cut in squares. Serve with meat or nut sandwiches, potato chips and a cold drink. Three or four tips of asparagus lai dupon the sliced salad mold before topping it with mayonnaise makes a more substantial dish.

**Every Day Salad**

Two cupfuls of shaved cabbage; ½ cupful of celery, chopped, 1 large or 2 medium tomatoes, diced; ½ teaspoonful of sugar; ¼ teaspoonful of salt; salad oil.

This salad is quickly made and the ingredients may be kept in the ice box and the salad mixed a few moments before serving, in order that the cabbage remain crisp. If celery is not available, celery seed may be substituted. No acid is required as the tomato juice is sufficient. Mix the ingredients in a large bowl and toss them lightly together with the oil. Serve with baked beans and iced milk.

"Why did he shake the farmer's daughter?"

"He said she harrowed his feelings too much."

## Emancipation Day

Jamaica Times: (On August 1 was celebrated the ninety-first anniversary of the emancipation of the slaves in the British Empire.) There are some people who think that the time has passed when such a celebration should arouse in the mind of the average citizen any particular thoughts on the original meaning of the day. But we believe that such an opinion is not yet entertained by the majority of the people of Jamaica. To them there is a religious significance in the event celebrated in the same way as there is in the keeping of the Feast of the Passover to the average Hebrew. On this occasion they thank God for having moved the heart of men towards giving their forefathers the priceless gift of freedom, and for bringing to an end in these West Indies a condition of things which has contributed to make the reading of history leave upon the mind of the reader the effect of a hideous nightmare.

**A WEAVING**

My life is but a weaving between my
God and me—
I may but choose the colors, He worketh steadily,
Full oft he weaveth sorrow, and I in
foolish pride
Forget He sees the upper, and I the
under side. —Anon.

CHIC NECKLINE.

A stunning sports blouse in reverse dot treatment. Style No. 587 is white crepe de chine with vivid red dots, with the unusual yoke that ties in knot at front of red crepe de chine with white dots. The red crepe is repeated in wide crushed girdle and bow tied cuffs. It can be copied exactly in sizes 16, 18, 20 years, 36, 38, 40 and 42 inches bust. It is swagger worn with white plaited skirt of crepe silk. Flowered chiffon, figured cotton voile, eggshell crepe silk, chartreuse green chiffon, peach handkerchief linen, tomato red georgette crepe, orange rajah silk with white contrast, yellow shantung, nile green jersey and Lake blue batiste are fascinating combinations for summery wear. Pattern price 20c in stamps or coin (coin is preferred). Wrap coin carefully

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## Popular Pickles

**Plum Chutney**

4 ounces seeded raisins, 3 ounces chopped onions, 3 ounces chopped garlic, 2 ounces mustard seed, 14 ounces stoned plums, 2 cups vinegar, 5 ounces sugar, ½ teaspoon salt, ¼ teaspoon paprika, ½ teaspoon cinnamon, ¼ teaspoon ground cloves, ¼ teaspoon of ground allspice. Mix the ingredients and cook until the fruit is very soft. Seal in bottles or in half-pint jars. Makes two and one-half pints of chutney.

**Green Tomato Chutney**

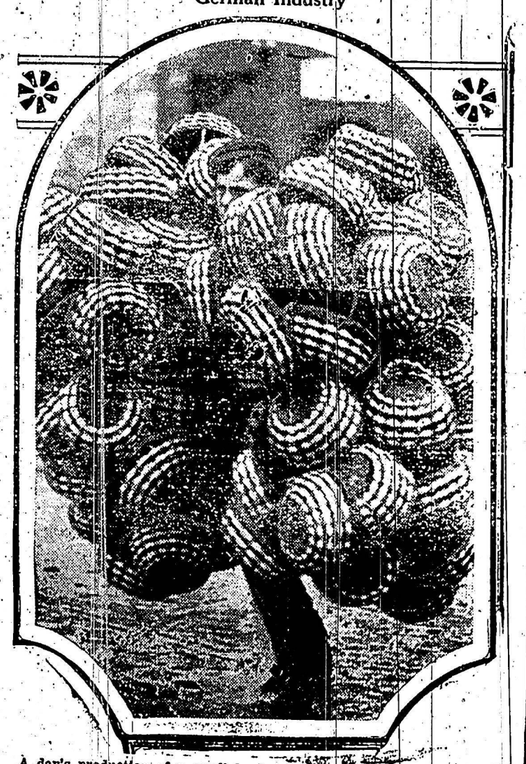
7 ounces green tomatoes, 7 ounces apples, 4 ounces sugar, 2 cups vinegar, 4 ounces seeded raisins, 3 ounces chopped onions, 3 ounces chopped garlic, 3 ounces salt, ¼ ounce cayenne, 1 ounce mustard seed, 1 ounce celery seed. This is another recipe where the scales are most important. Peel and chop the green tomatoes and apples. Add the sugar and vinegar and simmer until the tomatoes and apples are soft. Put the raisins, onions and garlic through the meat grinder and add to the first mixture with the seasonings. Stir well and store in jelly glasses, covering with paraffin. Makes five glasses.

**An Old Time Chili**

2 dozen ripe tomatoes, 5 green peppers, 4 large onions, 2 tablespoons ginger, 1 tablespoon cinnamon, 2 teaspoons cloves, 1 tablespoon salt, 2 cups sugar, 1 quart vinegar. Cut the tomatoes in small pieces and cook until very tender. Strain and add to the chopped peppers and onions. Add the other ingredients and cook for two hours. Turn into bottles and seal. Makes four pints. This is a very old recipe which has been handed down in one family for several generations. It is the traditional accompaniment in that household for cold New York State baked beans.

Greater love hath no man than this, that he lay down his life for his friends.—Christ to His Disciples.

## German Industry



A day's production of a small basket factory in Litchenfels, the centre of the German basket-weaving industry.

## Ontario Snakes

Written by E. B. S. Logier in the Royal Ontario Museum Bulletin No. 3 and of Interest to All Ontarions

Fourteen species of snakes are known to occur in Ontario at the present time, and of these only one, a small species of rattle-snake known as the Massasauga is poisonous. All the other species are harmless, while many of them are useful since they destroy mice and injurious insects.

Even the Massasauga, though venomous, is a quiet, good-tempered species which much prefers to glide away than to quarrel and there are very few records of injury to man by this snake even where it is common. It is still found in Bruce peninsula, on the eastern shore of Georgian bay, and in a few other localities farther south. It frequents more or less swampy situations and feeds upon mice and frogs and occasionally on birds. It should not be handled carelessly because its bite may easily prove fatal.

The timber or banded rattlesnake, a larger species which formerly occurred in Ontario is probably now extinct in Canada.

There are no Copperheads or Moccasins in Ontario. The common water snake seems to be often confused with the water moccasin and called by that name, and is very generally but erroneously dreaded as being venomous. It is in reality perfectly harmless. The name "copperhead" seems to be indiscriminately applied to various harmless snake including even DeKay's brown snake, a diminutive and innocent species. The true copperheads ad moccasins are venomous snakes with stout bodies, thin necks, and triangular heads. They belong to the rattlesnake family and are shaped like them, except that their tails taper to a point, without rattles and are not found in Canada.

The fox snake or "womper", and the milk snake, both harmless and very useful species, often fall as victims to ignorance and superstition. Both of these snakes are brightly colored and vibrate the ends of their tails when frightened or molested. The fox snake is even believed to sting with its tail and the milk snake is supposed to steal milk from cows. These beliefs are too foolish even to be funny and the snakes in question are utterly harmless. They destroy large numbers of mice and young rats, searching out the nests and devouring whole litters, and it is for this purpose that they visit farm buildings.

The hog-nosed snake or "blowing adder" is another harmless species which is often killed as venomous because of its menacing appearance. When frightened or molested, this snake flattens its head and neck and hisses loudly, striking at its tormenter, hence the names "blowing adder" and "puff adder". It is supposed by some people to be so venomous that even its breath is poisonous. However, in spite of its antics and threatening appearance it is a perfectly harmless and gentle species and will not even bite when handled for the first time. The hog-nosed snake is a thick-bodied species which grows to about three feet in length. It is variably colored, sometimes very dark, but may be distinguished from all our other snakes by the shape of its snout which is pointed and up-turned at the tip.

The garter snake is the commonest and widest-ranging of all our snakes, and also the hardiest. It is the first snake to appear in the spring, and the last to disappear in the fall. It frequents ponds, streams, marshes, meadows, open woods and dry pastures and hillsides, feeding upon insects, earthworms, frogs and fish according to its habitat and occasionally on young birds. It is black, greenish or brown above with three light yellow or greenish stripes, one down the middle of the back and one along each side.

Closely allied to the garter snake is the ribbon snake, a much slimmer-bodied species in which the three light stripes are sharp, clean-cut, and vivid yellow. It frequents the grassy banks of ponds and streams and climbs into low bushes. It is rather aquatic in its habits and feeds on small frogs, tadpoles and salamanders.

The water snake" is a common species and the most aquatic of all our snakes, spending its life about quiet streams, ponds and marshes where it may be seen basking on the banks or upon tree stumps or floating logs. It is an expert swimmer and diver and feeds upon fish and frogs. In color it is brownish or reddish, with dark cross-bands which break into alternating blotches on the hinder portion of the body. In old specimens the banding is obscure, and the coloration often very dark. This phase is commonly spoken of as a "black snake".

Closely related to the water snake, but not common, is the queen snake which is found in similar habitats in some of the southern counties. It is brown above with a bright yellow band along each side.

DeKay's brown snake and the red-bellied snake are small species found about dry, open woods and meadows, hiding beneath logs or stones during the day. They feed upon insects, slugs and earthworms. The brown snake, which grows to twelve inches in length, is brown above with a lighter dorsal band, and pale, faintly pinkish beneath. The red-bellied snake which grows to ten inches is also brown above, but has a bright red belly, margined on the sides with dark speckling. It has a bright yellow spot on the back of the neck.

The green snake and ring-necked snake are smooth, satiny, and very beautiful species. The green snake, which wanders in grassy fields and climbs into bushes and vines, feeds upon insects and spiders. It reaches a length of twenty inches, is uniform smooth green or olive above, and pale yellow beneath. The ring-necked snake which reaches a length of eighteen inches, is gray or olive above and pink or orange beneath, and may always be recognized by the bright ring around its neck. It inhabits wood-lands, hiding during the day beneath the loose bark of logs or under cover on the ground. It feeds on insects, worms, small salamanders, and other snakes.

The blue racer or black snake, and the pilot snake, are large species occurring in the extreme southwest of the province. They attain lengths of six and eight feet respectively and feed upon small mammals, frogs, birds, and eggs. They are harmless and timid creatures in spite of many stories to the contrary.

The indiscriminate killing of all snakes should be discouraged. These creatures have their places to fill in the scheme of nature and some of them are highly beneficial and useful to man by reason of their destruction of mice and injurious insects.

Aversion to snake is largely acquired through training and legend, and can in most cases be overcome. When this is accomplished these interesting creatures, life-histories, and adaptations, many important biological principles. And, after all, they are a part of nature just as truly as birds and trees, expressions of the same vital energy which animates all living thing, and with an equal right to live.

## Everyman

The weariness of life that has no will
To climb the steepening hill;
The sickness of the soul for sleep,
and to be still.

And then once more the impassioned pygmy fist
Clenched cloudward and defiant;
The pride that would prevail, the doomed protagonist
Grappling the ghostly giant.

Victim and venturer turn by turn, and then
Set free to be again
Companion in repose with those who once were men.
—Siegfried Sassoon in the Saturday Review.

**PERSEVERANCE**

All the performances of human art, at which we look with praise or wonder, are instances of the resistless force of perseverance. It is by this that the quarry becomes a pyramid, and that distant countries are united by canals. If a man were to compare the effect of a single stroke of the pickaxe or of one impression of the spade with the general design and last result he would be overwhelmed by the sense of their disparities. Yet those petty operations, incessantly continued, in time surmount the greatest difficulties; and thus mountains are levelled and oceans bounded by the slender force of human beings.

**LIFE IS AN ECHO**

An echo is like the sound which calls it out. The echo from a deed is exactly like the deed in character and quality. It cannot vary from that which produced it any more than our reflection in a mirror can be different from the image we present. Our life is merely the echo of the sum of our thoughts, of our words, of our motives, of our efforts, and the echo will be pleasant or disagreeable, joyous or sad, rich or poor, just as is the life which inspired it.

"You want a divorce from your husband? On what grounds?" "Incompatibility! I want a divorce and he doesn't!"


**Do not be tempted by the price of cheap teas. Only fine teas will give continued enjoyment**

**"SALADA"**

**(GREEN)** 698

**JAPAN TEA**

**'Fresh from the garden'**


## The Earth at Dawn

I think I ... only count the occasions of ... have been an unabridged ... of dawn, and I would ... the average man or woman ... the average Londoner—is in ... poverty-stricken condition ... folk probably do ... townspeople. Farmers, for ... must have a thousand ... those pallid dawns when ... an articulate rural country ... the cattle are discovered ... once deep in earth-clinging ... millions of beads of ... the surface stalks of the ... gay in a woman field, and a pale ... streams across the summer ... But farmers are alleged to ... coarse and practical view of ... to be unmindful of the ... On the rare occasions when circumstances conveyed ... we should witness ... sunrise ... event seems solemn and strange ... secret; a thing ... in spite of ... manifest illusion—plainly ... knowledge of the regular ... nature's working day. Sunrise ... and commonplace ... an experience that has been ... in all our days. Few people, for instance, ... a collection of ... sunrises ... daily awaited by ... and marvellous event ... bitterness of ... the flashing ... steamer ahead ... sense of ... and the ... yield and quick ... The marie born ... that first ... in all sunrises ... the sense of assisting at ... happening at which no one ... and at which ... ever assist ... Last night ... that was not ... for the contemplation ... Maurice G. Chorley, in "Hill ..."

"Everybody ... by log."

PREJUDICE

A rough, rude ... manner creates an instant ... prejudice, closes hearts, and ... against us.

Plaintiff at law—"Your husband ... Count—as good money? Woman—... money in a way, but there's ... enough of it."

WHEN a ... brings aches ... penetrate to your ... always quick ... will make short ... headache or ... as effective in ... Just suffering from ... rheumatism or ... or pain is ever too ... Aspirin tablets to ... don't affect the heart ... with proven directions ... uses which many ... invaluable in the ... aches of many kinds.

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