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For Weal or for Woe;

Or, A Dark Temptation

In an instant the greatest excitement prevailed. Passengers had left the coaches and were hurrying breathlessly to the spot that might have witnessed such a tragedy. The bright, glaring light from the engine fell full upon the pallid face, erowned in the curling rings of golden hair clustered about it: that lovely face ever poet dreamed of or art-

mingled with the excited passengers. Harold Tremaine for the one in faultless dress was he ground his teeth in impotent rage as he realized that his scheme had been thwarted by some young girl who had discovered the locsened ties and saved the train. "Perhaps it was just as well after all." concluded; for Percy Granville did not appear to be among the passengers; he had not taken that train. Again handsome Percy Granville had escaped the terrible fate his relentless foe had marked

Tremaine pressed forward eagerly with the rest to behold the young girl who had saved the train, mentally wondering in the world she had discovered ithow she happened to be at this lonely place at this unseemly hour and if she had by any chance heard his companion himself planning the affair when had fancied themselves so securely alone in the dense coppe.

One glance at that lovely white face, despite the golden hair and the changes illness had made. Tremaine recognized her Gay Esterbrook whom he believed to be in the charred road Gay in the flesh as sure as fate. fusion about them. A quick thought fashes through the villain's brain, his what she had done. black eyes glitter with a devilish gleam, he springs forwgard, raises Gay in his strong athletic arms, and in an instant, breath Gay peered down into the angry quite unnoticed, he has gained the dark waves. shadows beyond with his lovely uncon-

passengers hurrying hither and thither, stead of mine?" all anxious to view the spot which, but was for the moment forgotten. The engineer had torn off his coat, lay- them

were mystified; none of them had seen light of the gleaming stare; suddenly the that, upon regaining consciousness, the the piercing cry of "Murder!-help! help!"

young girl had fied; why, no one could rose up from the waves. tiful young stranger could be found, and to fly; every nerve seemed paralyzed.

conscious form of Gay in his arms, watch- infinite terror and such piteous moans ed it from a safe distance, with a covert that the white angels must have pitied

beauty in case she should come to while came? I'll attend to all that," retorted Tre- and again the horrible ery of "Murder! maine, imperatively. "The escaped me was faintly repeated, echood weirdly back once before, but I shall take good care through the waving pines.

that it don't happen again. Make haste, will you, and bring a conveyance at once; confound your infernal slowness." The man moved off with alacrity, while We must now return to Percy Gran-Tremaine carried his unconscious burden ville and Evelyn, whom we left bidding a A few moments later Gay's eyelids flut- back to Redstone Hall in response to the tered feebly for an lastant, then flew telegram Percy had received. wide open, excountering the triumphant, Scarcely a word was spoken between

lips as she struggled out of his arms, but | handsome face, wondrously pale now in White wrists.

You! she pants, with blazing eyes, attempting to wreach her delicate hands from his firm grasp. Heaven help me!

As they neared Redstone Hall Percy observed a great confusion among the served a great confusion among the served by that notorious individual Rainager. It was a few days after the capture of Kaid Maclean by the capture of Kaid Maclean by that notorious individual Rainager. It was a few days after the capture of Kaid Maclean by that notorious individual Rainager. It was a few days after the capture of Kaid Maclean by that notorious individual Rainager. The capture of Kaid Maclean by that notorious individual Rainager. The capture of Kaid Maclean by the capture of Kaid Maclean by

you you who are the wickedest of men- ver which he had always kept in one many a soul into eternity to-night if I in one of his lungs. Tremaine's handsome face flushed hotly few short hours. under the fire of her scathing words. would have informed upon you, and along the corridor. brought you ail to speedy justice on the The ser id of his own name fell night I made my oscape from the lone b ch you held me capthat very night by a long and serious For hours the general had lain in an illness. Gay went on recklessly. spara my proffered friendship. Beware so ardently desired.

holy sentiment called love," she cried. "I kneeling beside his uncle's couch, spurn you and your love alike."

On the bridge that spanned the rock- semi-darkness; one blind was half drawn, bexurious bed, while George V. and clove and cinnamon and pour the dred times as violent as a loud peal bedded rapids, Gay drew suddenly back and through it came the clear, white bedded rapids, Gay drew suddenly back and through it came the clear, white Mary are particular that their sur- mixture into a buttered deep souf- of thunder. in the dark, seething waters below," she stood upon the center-table; but it was roundings are becoming to their fle or baking dish. Besprinkle the

Tremaine drew nearer to her and would Faint glimmers of light fell upon



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-

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with a stinging blow, just as she had done once before for the same offense, straight upon his aristocratic face with her little clinched white hand.

"I will remember," Percy had answered, gravely: "surely you may trust me, sir." "Stand back do not touch me." the girl panted, "or I will throw myself over this railing down into the water below." The handsome villain laughed, and that mocking laugh froze the blood in poor helpless Gay's veins.

"Yes, I am dying, Percy," whispered the general, breathing hoarsely; "but for that I should not utter the one wish the one What a preverse little darling you are figures, one faultless in dress, to be sure, to stand out so bravely and come. You must say 'Yes' to my last redefy me. By George, this difficult wooing quest, Percy," he murmured.

gives a zest to it; but from the first your auxious to win you and tame you and clip your wings, my beautiful, struggling bird of paradise, whose beauty has bewitched me. There's nothing tame about this romance, by the eternal! But, my charming Gay, my bride to be, I must exact a kiss for the blow you dealt me, here and now. Why struggle when you know you must submit to it?"
No wonder the villain's breath upon her cheek and the clasp of his arm around her maddened poor Gay and made her desperate, she had suffered so. With a low, frenzied cry she flung of

the clasp of the arm wound about her. scarcely realizing in her terror that she was pressing him back with almost superhuman strength against the railing of the bridge, while he seemed nearly paralyzed at the suddenness of the attack. There was a crash and a terrible cry and the thin boards that formed the rail ng parted, and Gay's persecutor was precipitated down, down into the seething waters that lashed the rocks below in their relentless fury.

The thrilling, awful cry, "Murder!" rang out shrilly on the night air, quickly followed by the splash of a heavy falling body, and in the fearful deepair of that terrible moment poor Gay, who had periled her soul by an awful crime, realized The pale moon struggled out from the black, heavy clouds, and with bated

hands in mortal terror, "but he drove me to it; he goaded me to madness. One of our lives would have ended in a tragedy In the excitement which prevailed, the -what does it matter that it was his in-

She looked at the little hands, white as for a young girl's bravery must have lily-leaves, clutching the broken rails, and been the scene of a terrible disaster, Gay it almost seemed to her excited fancy that here were crimeon stains of blood upon ing the elender, inanimate form upon it. Would the angels up in heaven who had hurrying to the baggage-car for a flask witnessed what she had done take vengeof spirits with which to revive the heroic ance upon her? she wondered vaguely.

Like one fascinated, Gay gazed into the The passengers as well as the engineer dark, angry waters, tipped by the golden They come to the natural conclusion she saw Harold Tremaine's white face, and A hurried step was answering the call. It was too late to save him, but she

could not even express their heartfelt would be discovered there and accused gratitude to her. One childless old mil- of it; yet, if her very life had depended maire on the train avowed, if the beau- upon it, she could not move hand or foot her name learned, that he would make As in a glass darkly, a picture of the her his heir.

As in a glass darkly, a picture of the future rose in a ghastly vision before her They concluded that the best plan -she could see herself in a prisoner's would be to put personals in the leading box, her golden head bowed on the rail ournals on the morrow to that effect. Ther white wrists manacled, the words "Charged with the murder of Harold Treepairing the rails; a few moments more, maine" written in letters of fire against and the train, which had escaped disas- her name even the picture of the hangmental vision; and she raised her lovely Harold Tremaine, who still held the un- young face to the night sky with such She realized that she should fly from

turning to his companion, who in around her and bind her there. stood near him leaning against the trunk | "They will find me here and arrest me, of a tree. "You can go to Hackensack she mouned sinking down on her knees; for the coach as soon as you like; mind and covering her white face and startled you, make quick time in driving back eyes with her poor little trembling hands, here, for we must got be found here when she tried to atter a prayer, but the words addressed as Rogers; "I'll be back in a Gay, as she saw he did not rise again. trice. It's a pity you hadn't a little; Would the dark waters ever reveal their bloroform about you to settle the little terrible secret until the day of judgment Nearer, nearer came the swift footsteps

CHAPTER XX.

hasty adieu to their friends and hurrying gaze of the haudsome villain bending them during that long, swift ride; Evelyn could have been content to sit for-A shrick of terror burst from Gay's ever by his side gazing wistfully into his ge as she struggled out of his arms, but handsome face, wondrously pale now in the flickering light of the carriage lamps. In Tangier. It was a few days af-

Only Heaven knows how I abhor In carelessly handling a loaded revolinterfeiter and a would-be murderer corner of his wardrobe, it had been acci-

yes, a murderer, who would have sent dentally discharged, the bullet lodging had not heard your neferious plans as. Internal hemorrhage had set in, and you discussed them and thwarted you." now his death was but a question of a

unconscious state, his burning, staring You are not wise in persistently and eyes fixed intently on the wall, and the gering me," returned Tremaine, coolly, doctor who watched at his bedside feared ever escape from me. Take care how you word to the nephew whose coming he had est you make an enemy of me, my beau. The sound of the carriage wheels aroused tiful defiant little fairy. I am your him as nothing else could have done. Another moment and the doctor open ed hurriedly, and Percy Granville swiftly "A wicked man is incapable of the pure, crossed the chamber of death and was The doctor quietly withdrew to an ad

No with tanding that, you are destined joining room, as he had been bidden, reigning monarchs of the world are slice the apples, and cook them till be connected with any earthquake, paced the laxurious room back and forth night's rest. Thus, the Kaiser fa- and water, a clove, and the piece that it was due to the explosion of restleady, was it only fancy or did he vors an ordinary camp bed, while of cinnamon. Put the washed rice a fireball high in the air. ward the road. he said heatily, draw gladly do it, uncle, but this which you sleep in small iron beds. The new sweeten to taste and add it to the that astronomers recognize a few were not an hallucination of the doe with a couple of bamboo sticks for about ten minutes, and let cool a period of detonating firebails. arms again." he said mock tor's merbid fancy was drowned in the a pillow, while the King of the Bel- little. Whisk stiffly the whites of Other similar instances have been

Thank Heaven you are here. demonstrative, now he seemed to tremble with emotion as he clung to the strong hande that held his. "I am dying, Percy." said the old gen-

eral, gaspingly, my eyes grow dim-I "Uncle," said Percy, tremulously, "if I uld suffer every pang that you endure, would gladly do it for your sake. The general laid his hand on the handsome bowed head. Heaven bless you, Percy," he murmuryou are a great comfort to me-my hope and my tragt are in you. Percy, ne cried, starting up with energy that started crimson flecks of blood to his mouth. I have one last dying request to make of you you will grant my prayer, my dey surely you will not refuse my inst request.

tion and their effect-complete evacuation without purging or 25c. a box at your druggist's. "My dearest uncle," cried the young man, with great emotion, "you know I would die for you, if dying would benefit you. Why do you doubt my willingness NATIONAL DRUG AND CHEMICAL CO. OF CANADA, LIMITED. to obey your wishes whatever they may

"Heaven bless you, my boy," returned the general, gratefully. "You make death a thousand-fold easier to bear."

In that moment Percy remembered the parting words of the doctor as he quitted. A GOOD HABIT particularly if it's "My dear young man," he had said gently, "I must remind you that your uncle's life hangs on a mere thread. The least excitement, the least agitation would send him into eternity before you could call assistance. No matter what he

"I do," the doctor had replied. "Your

desire of my life, for perhaps years to "You need not doubt it, uncle, the deep-rooted dislike made me all the more young man replied earnestly. I cannot auxious to win you and tame you and refuse anything you may ask-why should

> idea of what he would be asked to do. At that instant he raised his troubled eyes to a steel-engraving hanging upon the opposite wall, and his handsome face paled. The picture represented a bridal party emerging from an ivy-covered traveled back to just such an episode in his own life; and in the shimmering moonbeams that stole in through the window he could see the face of Little Gay.
>
> He remembered how the lovely young face looked as it was raised to his as place them in a pan and cover with knelt there, brought tears to his eyes the sweet little bride from whom he had

parted at the very altar. "Was ever a man's fate as cruel as has been?" he thought. "Who ever lost a wife on his wedding-day?" Surely there had never been a lovebright as his: surely there had never been one so rudely broken! Poor little out one-fourth inch thick; cut into a boil with it. This gives more of miles. The pearl oyster found on where the sun remains more than dream so sweet, so passionate, or so

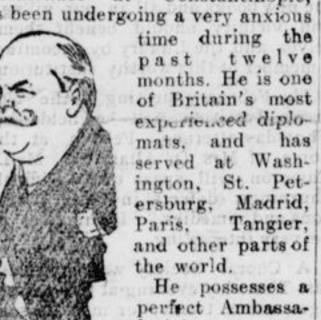
generations after me. All rests with you, my best loved nephew-you who wear my

"Surely, uncle, you do not mean that ou wish me-to-"To marry, yes. Percy; that is what I want you to promise me to do."
"My God, uncle!" he burst out, "ask anything but that; my heart is torn and

bleeding; have mercy; spare and pity Great drops of agony stood on his brow. "Answer me, my boy," whispered the marry and to love; it is not a hardship, rather a blessing. (To be continued:)

SIR GERALD LOWTHER

Ambassador at Constantinople, pieces about the size of small ap- of heat. the terrible spot, but fate seemed to close has been undergoing a very anxious ples.



ersburg, Madrid,

Lowther, incident which oc- on toast, with a brown sauce.

"A lamb cutlet, madame," the ready response. Sir Gerald married in 1905 Miss Alice Blight, of Philadelphia, the granddaughter of Richard Green Like one in a dream, Percy hurried ough, the famous sculptor. Her charming personality, and her ability as a hostess, have been of the

HOW KINGS REPOSE.

in his diplomatic career.

greatest assistance to her husband

Simple With Few Exceptions.

ate eyes that death has began to is Alfonso. All, however, have sen minutes. Serve very hot. TENNING THE PARTY OF THE PARTY

Many a great man has exclusive knowledge of the fact.

LAXATIVES are entirely different from others both in their composi-

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es when you are tired.

Goes farthest for the money

Miscellaneous Recipes.

Rice Pudding with Fig Sauce. Press hot boiled rice into buttered cups; then slip out on a hot dish they parted the memory of it, as he cold water; cook until tender; chop very fine and press through a coarse sieve. To this pulp add the

The feeble pressure of the general's squares; place a spoonful of minced the fresh-made flavor.

such a fancy for a single instant, when Bolled Beel, Dutch Style.—Wipe tains, nets and narrow laces he thought only of the cold, pale face of three pounds of beef cut from the creamy tint after laundering. Gay, his fair young bride, whom he had loved so madly, lying in her fleecy shroud in the fey embrace of death, like a broken which is some hot suet drippings, lily blighted in the bud. browning well. Add a medium sized old general, his breath growing fainter, onion cut in slices, a large "It is the common fate of all men to carrot scraped and cut into slices an inch thick, a level tablespoonful of salt, and cover with boiling eyes. water. Place on the lid and sim- Never leave a metal spoon in a Every year, during the months of it cost me nearly a thousand dolmer until the meat is tender. It saucepan if you wish the contents July and August, small pieces of lars," may be left whole, but will require to boil quickly, for the spoon is the rock and stone are placed at those

time during the Stuffed Lamb Chops.—Twelve boiler and placed where the water is found attached to them. As the where it is such a great honor." cup grate

Paris, Tangier, Make a stuffing of the other in- tuck even. and other parts of gredients, moistening with milk as When the window shade falls they are taken out of the sea and He possesses a lightly, browning the underside and with a whirr it may be easily put to pearl formation. This consists perfect Ambassa- seasoning them as they cook. Then into commission by slipping the flat chiefly in introducing into them the dorial manner, cover with the stuffing and bake for piece of metal at one end between small pearls or round pieces of and this is well il- fifteen minutes in a hot oven, when the prongs of a kitchen fork and nacre, which serve as the nuclei of lustrated by an the stuffing should be brown. Serve turning it until strengthened.

curred at a dinner | Currant Tea Cakes .- Three-quarparty held at the British Legation ters pound flour, half ounce of suli. One of the Ambassador's currants. Method.—Put the flour I am in your power again."

"If you could strike me dead with those beautiful eyes of yours, I am sure you would do it," he said coolly.

"Yen, I would do it," flashed Gay, bit-terly. "You have wrecked and spoiled my terly. "You have wrecked and spoiled my terly. "You have wrecked and spoiled my terly. "So have wrecked and spoiled my terly. "You have wrecked and spoiled my terly. "You have wrecked and spoiled my terly. "So have wrecked and spoiled my terly. "So have wrecked and spoiled my terly. "So have wrecked and spoiled my terly. "You have wrecked and spoiled my terly to his anxious to know what England would do, called across to him during the repast, "What are you terly and the milk, and make it terly. "You have wrecked and spoiled my terly to his anxious to know what England would do, called across to him during the repast, "What are you terly and the milk, and make it terly terly than W."

"Oh. I am afraid we are too late!"

"I suggestion that there are air dured would do that the extending the repast of the would do the milk, and make it terly the mount of the suggestion that there are air dured would do the milk, and a teaspoonful of salt into a bank pid; pour on to the yeast, and add from no less an authority than W flour, mix to a dough, sprinkle in mer. the currants, and set to rise one That such explosions are some hour. Divide into two parts, and times audible is well known. W. M. tins. Let the dough rise to the top meteorite, falling near Holbrook. of the tins. Bake for 20 minutes in Ariz., at 6.30 p.m., on July 19, 1912. a well-heated oven. Turn out of broke up with a loud noise that

> castor sugar mixed. Replace and miles of sandy desert, more than finish baking. Apple and Rice Pudding. One weight of nearly 500 pounds hav-Sleeping Apartments of Royalty pound sour cooking apples, two oun- ing been picked up and preserved. ces sugar, one-half gill water, piece The exploding bodies, of course I accept it as a symbol of the indeof cinnamon, one clove, castor are not always seen. A violent air The Corrière delia Sera of Rome, sugar, one ounce rice, 2 ounces eur- shook on the morning of November

Italy, prints an interesting article rants, one pint milk, sugar to taste, 19 caused the shaking of windows on how famous millionaires sleep in two whites of eggs, ground cinna- and other effects in th vicinity of palatial bedchambers, whereas the mon. Method. Peel, core, and Sunninghill, England, but could not simple folk in the matter of their tender in a stewpan with the sugar and this has led to the conclusion the sovereigns of Italy and Austria into the milk, and cook till soft; The view is confirmed by the fact Mikado sleeps on a rug on the floor apples. Cook both together for near the middle of November as a gians can only be assured of a good eggs, and incorporate them with noted in 1877 on November 20 and The large, magnificent room in which night's rest in a hammock. King the above mixture. Lastly, stir in 23 were estimated to have created the white statutes gleamed in the soft Alfonso, on the other hand, has a the cleaned currants. Remove the air disturbances more than a hunstate. The Czar and the Pope have top with a little ground cinnamon bed with its costly velvet hang ogs, and small rooms and beds. The only and castor sugar, and bake in a white drawn face that lay on one who turns the key in the door moderate oven for about twenty

tries or servants pacing up and Current Plapjacks. Four ounces of dried mud resembling an oldflour, one ounce sugar, one egg, fashioned bee-hive with a small one-half pint milk-and-water, two opening near the ground. It is the ounces currants. Method. - Mix oven which is utilized by the village the flour with a pinch of salt and for general culinary purposes the sugar; break the egg into the Early in the day the oven is thor center, and add the milk by de- oughly heated by building a fire it grees until the batter is of the con- it, and after the coals are brushed sistency of thick cream. Sprinkle down all the pote and pans conin the cleaned currants last. Leave taining the food to be cooked are to stand one hour. Melt a small placed inside and the oven is closed piece of lard in a little frying-pan | up. No further attention is paid to of about four inches width. When it until dinner time. smoking hot, pour in enough batter to cover the bottom, fry lightly, turn and brown on the other side. ver, hot, piled one on the other.

Cakes.

Fruit Cake, One and a half cups autter, half cup each of butter and f lard, three eggs, a grated nutneg, a teaspoon ground cloves, hree teaspoons ground cinnamon, a teaspoon and a half baking soda, a cup each of currants and of raisins, the latter cooked in a little water until tender and all the water cooked away, a cup sour milk, a cup nut meats, walnut or any kind you choose, three cups flour.
Apple Sauce Cake. - One cup

sugar, six tablespoons shortening. one-quarter teaspoon salt, one cup raisins, two cups flour, one-half easpoon ground cloves, one teaspoon cinnamon, one-eighth teaspoon nutmeg, one teaspoon soda dissolved in one tablespoon warm water, one cup sour apple sauce. Cream together sugar and shortening. Mix together flour, salt and spices and add raisins. Dissolve soda in water, add to apple sauce and beat into creamed butter and sugar alternately with flour mix-

ture. Bake in a moderate oven.

Left-Over Coffee. Never serve warmed-over coffee. It is one of the worst of warmed- tution, consisting of a laboratory because the diameter of the planet overs and has little justification. for experimental work, sorting is only 4,000 miles instead of 8,000. If it must be done pour the coffee sheds, packing rooms, offices and Martian days have almost the juice of one-half lemon and sugar from the grounds, strain and set in manager's residence. In summer, same duration as ours, but the axis a tight glass jar in a cold place. particularly, it is a charming little of the planet being more inclined Chicken Turnovers.—Make a rich When reheating tie a little fresh place. The farm proper has a total on the plane of the orbit by about

hands recalled his wandering thoughts. chicken seasoned with herbs and Left-over coffee is good strained M martensi, which is very abundant are more extended, as is also torrid "Listen, Percy," he murmured faintly, onion, and moisten with cold and kept on the ice until lunch, in the bay, and found more or less zone. my moments are precious."

onion, and moisten with cold and kept on the ice until lunch, in the bay, and found more or less gravy; fold dough over; brush with it serves as iced coffee. This in all parts of Japan. The oysters The inequality of days and nights gently: "I am attending closely to what milk and bake about fifteen minutes, should have whipped cream and resemble the specimens found in at the same latitude is greater on "Percy, my boy," he whispered gaspingly, "I could not die and leave the words add the chopped giblets.

Serve with left over gravy, to which sugar passed with it. Have iced Ceylon, famous for producing the tea glasses half full of shaved ice finest pearls in the world.

The same lattice same lattice and leave the words add the chopped giblets.

The same lattice same lattice same lattice and leave the world in the same lattice and leave the same lattice and leave the world in the same lattice and leave the same lat tea glasses half full of shaved ice finest pearls in the world. Apple Graham Pudding .- Place a and pour the cold coffee over it. Dr. Mikimoto began his experi- is eight hours and forty-three minlayer of graham crackers in bottom Occasionally the whipped cream ments some twenty years ago. At utes and the longest fifteen hours derstand me. Percy you know the last re of buttered pan; then add layer of sweetened is mixed with the coffee, first it seemed almost like pursuing and thirty-eight minutes; these are pared, cored, and chopped sour ap- but tastes vary too decidedly to a fleeting shadow, and his friends on Mars, respectively, seven hours

full. Beat one egg with one-fourth Another use for left-over coffee is in his work, however, testing all The duration of the year on Mare The very agony crowded into the word teaspoonful salt; add one pint of to turn it into a dessert, a mousse, sorts of theories and changing his is almost double, being 668% days milk; turn over the apples and gelatine or ice cream, the coffee be- methods from time to time, until instead of 365% days, as on this crackers and bake in moderate oven ing the sole flavoring, though some- results were obtained which seemed planet. The orbit of Mars is an until puffy and brown. times it is improved by adding a to promise success. In 1896 things elongated ellipse instead of being

Home Hints.

Never sleep where the light from upon the market. a window shines directly on the The manner in which the pearls

in the outer title is kept warm, rocks are placed in shallow water, 3- the toast will helicious after an not more than a few fathanis in

spoon onic ju me-half ma- naber the exact width of pleat or so the rocks, with their adherent spoon celery salt, few grains pep hem required fastened on the pres- colonies are removed to deeper waper. If possible, select chops from sure foot of the sewing machine, ters and carefully laid out in beds the loin and bone and roll them: just back of the needle, keeps the prepared for them. Here the oys-

AIRQUAKES AND CAUSE. Louder Than Thunder.

the egg (well beaten). Stir into the F. Denning, the British astrono-

put into two well-greased cake Foote has just recorded that a large tins when half baked, and brush lasted half a minute or more, and over the tops with egg or milk and scattered over a stretch of three 14,000 of the fragments-of a total

Co-operative Mexican Baking. In nearly every Mexican village

may be found a rounded structure W.A.Jenidna Mfg.Co.

Stating the Case.

"Do I look like a fool?" Continue this until all the batter Well, I wouldn't say that. But has been used up. Drain each flap- I will say that you look like a man jack free from grease, dust over thinks be looks when the wind has with a little grated nutmeg, and blown his hat off and a crowd has roll up pancake fashion. Serve gathered to watch him chase it down the street."

Every one shows the dealer a larger profit, but none possess the flavour of an Him who and and amiliarly

or give the same satisfaction to the tea drinker. Black, Mixed and Green. Sealed lead packets only.

and Marine Scholar.

The pearl oyster "farm" was Totokujuma Island, in Ago Bay. from the sun-150,000,000 miles on Here on a little peninsula jutting the average, instead of 100,000,000 out into the bay are the many It is therefore a little colder; the buildings which comprise the insti- more so as its central heat is less

A cry broke from the young man's lips; pared, cored, and chopped sour ap-the words pierced like a sword to his ples; continue with more crackers make this feasible when strangers laughed at him for "throwing his and fifty-six minutes and seventeen and apples until pan is two-thirds are to be consulted. money into the sea." He persisted hours and fifty eight minutes long. Orange Sauce. Thicken one pint tablespoonful of sherry or brandy. had so far progressed that the ex- almost a circle like the earth's. of orange juice with one tablespoon- More prosaic, left-over coffee perimental stage was a thing of the Therefore there is more difference ful of cornstarch; cook until trans- can be sealed in glass jars and be past and the enterprise was put on between the seasons both in respect Put another in Gay's place? Marry! parent and sweeten to suit. ready to dilute to give lace cur- a commercial basis. A patent for of duration and of temperature; Boiled Beef, Dutch Style.-Wipe tains, nets and narrow laces a the new method was obtained from and the northern hemisphere favthe Government, and the cultiva- ored by a long summer, is warmer tion of the pearl oyster on an ex- than the southern hemisphere. tensive scale was undertaken. At For ink stains on the fingers try the end of 1898 the first small crop

of pearls was harvested and placed are cultivated is simplicity itself. Sir Gerald Lowther, the British less time to cook tender if cut into means of carrying off a great deal spots where the larvae of the pearl country some years ago," replied If toasted bread is put in a double abundant. Soon small oyster spat lars and costs, and I don't soo parpets, the oreters would the from it

pleats a gummed cold if left there during the winter, is necessary; pan broil the chops down and the spring roller unwinds undergo an operation which leads the pearls-to-be. The shells are then put back into the sea and left undisturbed for at least four years more. At the end of that time they serted nucleus with many layers of nacre, or, in other words, has pro-

duced a pearl.-Wide World Maga-

Roumanian Grim Crown. Roumania's royal crown is perans the grimmest in the world. It as made, by command of King harles, from the steel of a Turkisl gun captured at Plevna. On May 10. 1881, after this and the simple golden crown, without jewels or ornaments, made for the queen. ad been consecrated, King Charles his crown, wrought from a cannon pendence and power of Roumania.

Most of us would rather accept another man's cigars than his ac

JAPANESE PEARL "FARM." | LENGTH OF DAYS ON MARS. Famous Experiment of a Zoologist Year Has Double Number of Days

Year on Earth Has. The planet Mars, according to founded by Dr. Mikimoto, a famous Edmund Ferrier, who writes on the Japanese zoologist and marine subject in The North American Rescholar. Its headquarters are on view, is more distant than the earth

Not Such a Much. "My wife writes me from Lon-

ovsters have been found to be most Mr. Stagg. "It cost me five dol-



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