Her Great Love;

Or, A Struggle For a Heart

CHAPTER III .- (Cont'd.)

Gaunt did not move a limb or the eyes which rested upon the face upturned to

is the case?" continued Morgan Thorpe, delicately knocking the ash from his eigarette on to the inlaid table. eyes and regarded the white-faced man is completely uncongenial, and I felt that before him through the narrow slite, as a cat regards the wretched mouse lying between her paws-"you and I, and another who shall be nameless, were the closest friends. We had met as fellowtravelers in an Alpine pass. Alpine pass sounds quite 'novelish,' doesn't it? I like the sound-Alpine pass! We spent the night with sundry guides and porters in "You would betray her trust in you?" a snow-bound hut. The acquaintance thus he said. Gaunt made a gesture of impatience, displaced the cushions and had to rearbut Morgan Thorpe only smiled, as the range them before replying.

"You are traveling alone and are soll- my dear Gaunt." tary. I have my sister with me, a charm- Gaunt strode across the room again. ing girl whom to see and to know is to

of independent means, traveling for pleas- six hours." ure and instruction. As Edward Barn- Gaunt sunk into a chair, then stood up with wide eyes.

the executioner, so he watched Morgan God-foreaken hole-or go to Paris."

"The lady is, of course, virtuous. There is only one road to happiness the path here," he said. "I shall start for Africa Lady Pauline opened the letter, but

prescribed by rigid law and exacting enough amusement for her."

married was an adventuress-a woman "My dear Barnard!" jeered the other. sweetly. "Remember I am her brother, mocking laughter ceased with grotesque membering that the girl was his daugh-

recriminations; it is childish, useless. Let | "How much, you devil?" he said between us say that you discovered that there was his teeth. "You and she have me in your very-clever, and like most clever men in such incompatibility of temper that you power; I know it. Name your price!" found it impossible to live with her. Shall Then, ashamed of himself, he flung the

my dear fellow, how could you be so felt his throat tenderly. heartless? with the intimation that you "What-what a savage you are!" he said, did not intend to return. She was heart- huskily. "No wonder my poor sister-" broken, desolate! Not even the addendum to your letter which informed her ominous gesture. "Nothing will induce father was always shut up in his study, the cooked orange neel and juice in hour in pound baking powder cans, til the breeding-season is at hand.

had dominated his expression hitherto. | "For holding your tongue-yes," "She loved you. She charged me with said. the task of following and finding you. "Well," drawled Thorpe, "suppose we I, as her devoted brother, accepted that say a couple of thousand pounds?" task. My dear Barnard, these Turkish | Gaunt looked at him with loathing eyes eigarettes of yours are dry-very dry." for a moment; then he went to his writ-Lord Gaunt went to the sideboard and ing-table, unlocked a drawer, and took got out a spirit-case and a siphon, and out a check-book. He filled in the check, placed them on the table.

Will you not join me?" asked Thorpe. "That is for a thousand pounds." "No? Well, I am doing all the talking, said. "I will pay you that every year and talking is thirsty work."

The man's presence-his voice, were an old name clings! I'll undertake to keep "I commenced my search," said Morgan Gaunt opened the door. "I try, first, the south of France. "For God's sake, go!" he said, ver

nowhere do I find, a handsome man by ed almost beyond the point of endurance, the name of Barnard-you are devilish "Go before I do you any harm! good-looking, you know, Barrard!-a hun- Morgan Thorpe looked at the white face dred pardons. Lord Gaunt and then I with its veins standing out, at the stalin a bundle of hay as look for a man in of a Hercules, and laughed. this place. I like London: I love it, ex- "My dear fellow, I only wanted to be interesting of which are the vital pieces enough rhubarb to make two cepting when I am on the hunt for a man, friendly. But if you will not- Well! Then it is a beastly maze. At last, one So long! day, to be particular we must speak by He put his hat on with careful precision, tion in the principal countries is sugar and a bag containing mixed the card, as Hamlet says what a lot of adjusted the neck-tie in the Venetian mir-shown as follows, the Russian total spices (cloves, cinnamon and allto see you yourself going into this his hand.

amusement as they floated to the ceiling. | turing, prompted Morgan Thorpe to make "I rang the bell and knocked, as dir- his exit without an attempt at anoth ected, and inquired for 'Mr. Barnard.' No turn of the rack. one knew the name. Then I watched again, "So long, dear boy!" he murmured, ar and inquired again, and described you. passed out. And I found that, instead of a plain common 'Mr. Barnard,' my sister-my dearly beloved sister, for whom I would lay down my life, had married no less a personage than my Lord Gaunt!" Gaunt took up a cigar from the mantelshelf and lighted it; but after a moment wicked. To an innocent young girl, wick he threw it among the ferns in the grate, edness is a mystery; and all mysterie and resumed his old attitude.

Morgan Thorpe turned on his side into a more comfortable position. married no less a personage than Lord in Berkeley Square. As a rule, she looked

Gaunt moved his hand spasmodically; about the mobile lips.

Italian palace on the banks of the Arno." ways carefully drawn so in the illustra-Gaunt turned from the fern-filled fire- tions to the stories. place, and strode across the room, then Now, this gentleman had not looked came back to his old place and attitude; bad in any way. She recalled his face and Morgan Thorpe still watched him as she leaned back in the comfortable newspaper which is circulated as the cat watches the mouse when it carriage, and remembered that his eyes daily by the authorities of Scotland the orange peel and drop in the

Lord Gaunt, baron, Scotch earl, lord- wicked, how was it that he was also so lieutenant. In a word, a nobleman of the kind? highest rank, and worth shall we say a lt was very strange that all the good tions appear every day. Gaunt took up a cigar again, and light-

"Well," he said, grimly," having made gardens should have had compassion on partments, and the paper is print-

murmured. "It is the question I have given her tea, and talked to her-though, been asking myself ever since I have now, she felt sure he didn't like talking been here, my dear Barnard-pardon, -and had, in a word, behaved as an ex-Lord Gaunt! Two courses are open to me, as a famous statesman might say. I had he taken so much trouble on her might go to my sister the mourning behalf; he, a man, for a mere girl? bride, so to speak-and acquaint her with Decima was puzzled. She longed to ask my discovery. Whereupon she would, of her aunt why he was wicked, and what course, hasten to England and claim her he had done; but somehow she shrunk husband. Ah, my dear Barnard pardon, from doing so. So, not being able to talk Gaunt-you have no conception of the ex- about him, she thought the more. She tent of the love our dear Laura bears for wondered how old he was. Thirty, peryou. She would claim her husband and haps. That was old, of course, but not insist upon taking her place in the world so very old. He said he feit ninety-three; of rank and fashion which, as you know, but that was only in jest. As she recalled she would adorn so conspicuously." He the face, she remembered the sprinkling



as our cousins on the other side say." He closed his eyes and smiled as if at some mental picture. "The other course, as the famous statesman would say, which presented itself to me, was one of caution and er reserve. Nothing is more dis-"Three years ago"-he half closed his agreeable than to live with a person who were to conceal your identity and whereabouts from our dear Laura. In other words, my friend, I felt that I should be proving the warm affection I cherish for you if I were to say nothing about my discovery."

Gaunt raised his head. pleasantly commenced ripened into a Morgan Thorpe smiled and shrugged his

cat might smile at the contortions of the | "As to that, what is confidence and father." what is betraying? Ethical questions both,

"Where is she?" he asked, hoarsely. "At Vevey,' replied Morgan Thorpe. "A Gaunt bit his lip and drew a long most charming place, but dull-devilish to a point. Breaking bad or good news She is there amusing herself as "You see, you learn to know, you love best she can, and awaiting the result of her! For reasons best known to your- my search. I have only to wire: 'Found to bear small shocks and disappointself you travel incog. You state that your him. Come to London; the Metropole, ments with, at any rate, a show of equaname is Edward Barnard, a gentleman and she will be here in less than thirty- nimity.

Gaunt shifted one foot, but his eyes gon Thorpe, "I have only to write: Can It ran out a few weeks ago, Decima, and puddings, etc., during the winter never left the smiling, mocking face. As not find him; believe he has left the though though you have seemed to be- months. It is also delicious when

Gaunt looked at him steadily. "If she came, she would not find me suddenly?" Decima asked.

care whether she found you or not, lonely-feels the need of a woman. He washed and cut up into inch pieces. utes, add beaten whites, the cup of Inasmuch as it is the habit of the Lord Gaunt remained stonily silent. He whether you were here or baking on thinks you must be quite a woman. He was like the figure of the Sphinx in his Africa's burning sands. She would be smiled a little wistfully and tenderly. If the skin seems tough, it should boiling water, gradually stir in the sail, when it encounters an obstawas like the figure of the Sphinx in his Africa's burning sands. She would be smiled a little wistfully and tenderly. I have the date on the my Lady Gaunt Baroness of Gaunt be removed before cutting. One flour, into which has been sifted cle in its path, to settle down and certificate in my pocket-book. You are Countees of Ireland, or Viscountess Bas- some for men to manage." married with all the forms and eeremonics cardine of Scotland. That would be quite

him at this point, and he broke in with you want? Say quickly and shortly as to make a fortune."

"Pardon!" said Morgan Thorpe, softly, seized him by the throat, and the soft,

Lord Gaunt made no response, and the face working, his lips livid, as if it had been himself who had been half choked.

that a liberal allowance would be made me to acknowledge your sister as my or walking up and down the garden with the cooked orange peel and juice in hour in pound baking powder cans, til the breeding-season is at hand. to her while she refrained from molesting up and down the garden with his head bent and his hands behind his head bent and his head bent a smile played upon his lips for a moment, "You mean my price for concealing at other times he could not bear the least

He sipped the beverage with slow, ex- "By your wife, Lady Gaunt," said Morsaperating slowness, and Gaunt watched gan Thorpe. "I agree. Leave the matter her quiet. Now, shall we dine together-

He laughed softly and blew the smoke his smoldering eyes to the mocking blue from his eigarette in a series of rings, ones, and something in the lambent fire

If you do not want a girl to get inter ested in a man, never tell her that he are fascinating.

Decima was very quiet as the carriage with its fat slugs of horses bowled smooth "Yes: I found that my dear sister had ly home to Lady Pauline Lascelles' hous Gaunt-Baron of the United Kingdom, out of the window with eager eyes, and Earl Gaunt of Ireland, Viscount Bascar, asked endless questions; but this evening dine of Scotland, Lord-Lieutenant of the gray-blue orbs were dreamy, and there was a little line of disappointment but the soft, musical voice went on with | Wicked people, she thought, always look-

ed ugly and forbidding. They always did With residences in Devonshire and in the few novels of the goody-goody Scotland, a house in Park Laue, and an type which she had read, and were al-

were sad and the face as a whole grave and married and melancholy; but it had not struck there as bad. And then, if he were so police. The publication bears the

no notice of her, and that this mannot only helped her to search for her ed in the building. Morgan Thorpe leaned back and closed aunt, but had taken her round to the "An eminently practical question," he from being scratched and clawed, had tremely good and benevolent person. Why smiled up mockingly at the white, strain- of gray at the temples; but that didn't ed face. "And I have a very strong con- make him an old man. One of her musicmasters had had quite white hair, and was only twenty-eight. She knew his age for the simple and sufficing reason that she had asked him point-blank.

With a little sigh, Decima came to the conclusion that men were very strange beings, and she tried to dismiss the kind but wicked benefactor from her mind.

But she thought of him several times

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friendship which, I trust, may continue." shoulders shrugged them so hard that he room, Lady Pauline took up the letter from beside her plate, and said: "Decima, I have had a letter from your

> nebulous form in her mind. "He wishes you to go home to him." couraged, and Decima had been trained half the eating," then we should

"To go home-to father!" said the girl, and you lay siege to my sister's heart, again, as if reluctant to show any sign "Yes," said Lady Pauline, very quietly. April to September, it may be put "On the other hand," continued Mor- ten years. That time has now expired. the tortured man on the rack watches country, and she will remain at that long to me, you do not really. You belong to your father."

"Why-why does he want me, and so serve, and will keep indefinitely.

his way, he has not been very successful yellow rind from six oranges very Baked Brown Bread.—One cup of months for stocking a snail nursery. as yet. But he tells me that he has at thin, and with a scissors cut in fine molasses, one cup of sugar, two The ground is plowed deeply, and man from him and strode away, his own last come upon a discovery which he has strips. Put in a saucepan with one-

> inventions. I don't remember-and then and one and one-half pounds of noise, and when baby brother cried, granulated sugar. Cook slowly una room quite at the top of the house." Lady Pauline sighed. Decima's mother had been her, Lady Pauline's favorite paraffin. To be used as needed. sister, and it was because of Decima's Rhubarb Conserve.-Wash and likeness to the dead mother that Lady Pauline had adopted and loved her. (To be Continued.)

POPULATION OF COUNTRIES. mentary Blue Book.

Parliamentary Blue Book. As us- glasses.

-		
e	German Empire	56,589,92
	France	38,900,00
d	Italy	23,346,00
	Austria-Hungary	45,405,26
	United States	76,085,79
	United Kingdom	41,155,00
6		1911.
(-	Russian Empire1	
20	10 7	
	France	39,601,50
1-	Italy	32,346,00
e d d	Austria-Hungary	49,856,00
d	United States	93,793,00
		45,216,66
d		
6		

400 Crimes in 24 Hours.

More than 400 news items, mos of them dealing with the crimes or misfortunes of Londoners during 24 syrup two cups of sugar, one cup hours, appeared recently in the title "Informations," and four edi-"copy" is sent in to Scotland Yard ed it with the stoteism of desperation. perhaps the only wicked person in the by officers in charge of central de-



Decima was rather surprised, for Lady Pauline belonged to a sect which is not liberal of emotions; and there had been says she intends to be a spinster. Young man, beware of a girl who

With Rhubarb.

tions to the menu at this season of them together; they will separate the year is that old "standby"rhubarb. A hardy plant and easy ers well before adding berries; of cultivation, it is to be found in make dough as soft as can be rolled nearly every kitchen-garden, or it out. may be purchased at a moderate price from your greengrocer.

In planting rhubarb, or in purcookery.

While rhubarb is seasonable from made into marmalade, jam or pre-There are various ways of "can-

"He is an engineer, an inventor. He is Rhubarb Marmalade.—Peel the again and add a little milk. mother used to run upstairs with him to til it begins to jelly. Put up in glasses, and when cold cover with

cut in small pieces two pounds of rhubarb. Put it in an earthen vessel, add two pounds of sugar and let stand over night. Add one-half pound of figs, one-half pound of The man's presence his voice matter to me, my dear Barnard-tush! how the Figures From British Parliaorange. Remove the seeds from the orange and lemons, and put all The British Statistical Abstract the ingredients through a meat It is the winter, you will remember; but quietly, with the quietude of a man goad- for the years 1900 to 1911 has just grinder. Cook until it thickens, been published in the form of a when it will be ready to put in jelly

useful information, not the least with cold meats.) Cut up into inch statistics. The increase of popula- pounds. Add to it one pound of given last referring to the year spice); set it on the back of the range, where it will cook slowly cream of tartar. until it is quite thick. Remove the and watched them with lazy interest and of the eyes of the man he had been tor-25 When cold, cover closely.

Rhubarb Jam .- Cook together until thick one pound of cut rhubarb, 7 two pounds of sugar, the juice and shredded rind of three lemons, one ounce of bitter almonds. The almonds should be put in a bag and removed before sealing.

Baked Rhubarb .- Fill a dish with cut rhubarb, being sure to leave one some of the pink skin. For each quart of rhubarb add one and one-half cupfuls of sugar and onehalf cup of water. Cover closely and bake for a couple of hours. Rhubarb cooked in this way should be of a deep rich color, and the fruit whole and of fine flavor.

Rhubarb Pam.-Cook until a rich of water and the peel of half an orange. When quite thick remove syrup enough cut rhubarb to cover the bottom of the kettle. Watch carefully, and when tender remove the rhubarb with a skimmer and place it in the serving dish. Repeat until all the rhubarb is cooked. If the syrup has become quite thin, add a little more sugar and cook until it thickens; then pour over the rhubarb and serve cold.

Stewed Rhubarb .- Line a granite or earthenware pie dish with rich pie crust, brush over the bottom with the white of an egg to prevent its becoming soggy. Fill about twothirds full with stewed rhubarb, sprinkle over it a little flour and dot with butter. Put strips of pie crust across the top and bake in a

quick oven. Rhubarb Custard Pie.-Line a pie dish as in the above recipe and treat with the white of an egg. Now mix together two cupfuls of cut rhubarb, one cupful of sugar and one tablespoonful of flour. Put in the pie dish and pour over it one cup of milk, the yolks of three eggs, half a cup of sugar and one teawhile she was changing her walkingdress for the evening one—not a low-cut
costume, but one high up at the neck, and
of soft, dove-colored sursh silk.

When she came down to the old-fashing by the window with an open letter
in her hand. She looked up from it to
the girl, and seemed about to refer to the
letter, but changed her mind, and signing to Decima, kissed her on the forehead.

WASTED ENERGY.

Binks:—"You seem to be very
busy."

Workman:—"Yes; I seem to be
and the foreman thinks so, too.
But, not a word! I'm carrying up
the same lot of bricks every time!"

Brown in the oven or with a hot
salamander.

Brown in the oven or with a hot
salamander.

Miscellaneous Recipes. Strawberry Shortcake.-One and

one-half teacups flour, one heaping teaspoon baking powder, one tablespoon butter or lard, one tablespoon sugar, and a little salt. Sugar berries, crushing them just a little and set in warm place until pie is done, then there will be plenty of juice. Pour this into a One of the most valuable acquisi- roll dough into two pieces, but bake small pitcher and serve with cake; easier this way. Butter both lay-

Breakfast Buns .- One pint of bread sponge, one pint of warm Rhubarb, properly cooked, and water, one-half cup each sugar and daintily served, is a delicious, ap- lard, one teaspoon salt, flour petizing article of food, but the enough to knead smooth. Mix in mushy, stringy "stewed rhubarb" the morning when making light and the soggy, more or less mutil- bread, let raise till noon, or till ated "rhubarb pie," which is so night, roll with rolling pin to one often to be found even in well regulinch thick, cut with cutter, place lated households, shows only too in well buttered pans two inches conclusively that a more exhaustive apart, let rise till light, bake about

Rice Muffins .- Two cups flour, chasing it, care should be taken to two level teaspoons baking powder, Decima said nothing. She heard so select a variety the skin of which is one teaspoon salt, one-half cup tivation of edible snails, but in a deep pink at the roots. This sugar. This is to be sifted together France the snail industry is imporskin when cooked with rhubarb three times. One-fourth cup melt- tant. Snails live principally upon It was Lady Pauline's way to go straight gives it a beautiful pinkish color, ed shortening, half butter and half a vegetable diet, especially leaves, and if, as has been said, "eyes do lard; one-half cup cold cooked rice, and at the leading snail nurseries in one egg, without beating, one cup France the little creatures are fed water. Add these (shortening, rice, exclusively upon lettuce, cabbage egg, and water) to dry ingredients; and grass. mix well, and fill mussin cups one- The average snail lays about sixty "You know that I was to adopt you for up in glass jars and used for pies, erate oven until raised, then hot grow with such rapidity that they

fire to finish baking. plied: "A visionary, a dreamer," but rethe fresh fruit. It will keep all the fire, and beat it white; if it there will sometimes be no less than turns to sugar or grainy, boil it ten thousand snails of moderate

One day you left your wife, your bride my dear fellow, how could you be so felt his throat tenderly.

Decima knit ner white forenead, and the straight auburn brows nearly met, giving the sweet face an enchanting look of move the seeds and, with the glass butter the size of an egg. Mix ling. Heat and moisture induce Decima knit her white forehead, and the half cup of water and boil till tenmove the seeds and, with the glass butter the size of an egg. Mix ling. Heat and moisture induce

When You Are Measuring.

milk for custards.

quart of milk for custards.

three-quarter quarts of liquid. baking powder to one cupful of tion over the opening. Then the

pint of sour milk. pint of molasses.

One teaspoonful of baking powder is the equivalent of half a teaspoonful of soda and one teaspoonful of

Wise Uncle. "Which of us do you like best, "Children, I'll write that to each

of you after I have left."

Velvet Sponge Cake. -Six eggs, weeks after they are hatched. leaving out the whites of three; A snailery is always placed on two cups of sugar, two and a half damp soil. There is an enclosure ward Barnard, you take it. You and the beauteous Laura are married at the little and laughed softly.

In any long and rambling.

In any long and rambling. English church at Vevey, on what is the "My dear Lord Gaunt, she would not date?" whether she found you or not date?" It is very long and rambling, event, the stalks should be well and sugar together for fifteen min- withstand the force of the wind. "No matter: I have the date on the my Lady Gaunt, Baroness of Gaunt, servants are troublesome—too trouble—method of canning rhubarb is to fill the baking powder, add the flavor—lay eggs, it becomes necessary in Decima remained silent. She could not a glass jar, which has been steriling, bake in a moderate oven. This building a snailery to see that the church, and you set out for your honeymoon. Alse! it is a short honey-moon! at a line of books without seeing them. leaving the woman who had been as a the water overflows and every bit butter frosting, made with one inches below the surface of the Gaunt's self-restraint seemed to fail with an awful calmness. "How much do him at this point, and he broke in with you want? Say quickly and shortly as to make a fortune."

Besides, your tather says that he has at last found the way jar, then screw on the cover and ter size of an egg, three-quarters level of the ground with a kind of you can—for my temper is rough and I "A fortune!" said Decima. "How? place in a cool room. No cooking cup of sweet milk to which has been know what I mean."

What does he do? What is he—You is necessary until ready to use; added a tiny pinch of soda. Let burrowing propensities of the snail. Lady Pauline might with truth have rethen treat in the way you would this boil fifteen minutes, take off In a single snailery in France

milk for custards.

quart of milk for custards.

corn starch to one quart of milk. shells, and cork themselves up by

What's the Use.

A young fool never believes what an old fool tells him, so what's the use of anybody either giving or taking advice?



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daily at stated intervals. As snails are decidedly nocturnal in their habits, they get their chief meal, an Five to eight eggs to one quart appetizing salad, at about sunrise. One of the snail's favorite dishes is Three to four eggs to one pint of overripe melon, but the growers rarely permit this treat. Care One teaspoonful of salt to one must be taken that they do not eat rose-laurel, belladonna, or other One teaspoonful of vanilla to one poisonous plants, as such indiscretions will result in serious illness Two ounces of gelatine to one and for the people who eat the snails. Late in the autumn the snails, Four heaping tablespoonfuls of grown very fat, retire within their Three heaping teaspoonfuls of fitting a thin, membranous partisnail-cultivator removes them, and One teaspoonful of soda to one puts them on trays or screens, which, in turn, are piled in store-One teaspoonful of soda to half a houses. Here the snails remain without food until they are sold.

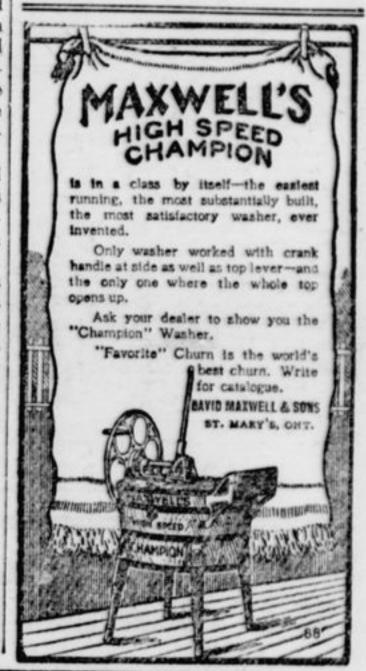
But Decima's surprise was increased study of "rhubarb cookery" is to fifteen minutes in quick oven. This Interesting Account as to How the throws away any that have died, and removes the "corks," or barriers, at the entrance of the shells of those that are still alive. Next he brushes off the earth that clings to the shells, and the snails are given a shower-bath.

The cooking of the snails follows. That is done in a great pot capable of holding thousands of the little creatures. Snails must be shipped the same day that they are cooked. After cooking, the grower removes the snails from the shell and thoroughly dries them. He once more cleans the snail meat, reduces it to a paste, and packs it between layers of unsalted butter seasoned with parsley, in boxes that hold

time they confined the snails in pens and fattened them with a paste made of flour, boiled wine, and other ingredients.

In the middle ages, - sil-culture was carried on in Switzerland and n the Austrian convents, where during the Lenten fast alone, hun dreds of thousands of the little creatures were eaten every year,

Heredity. "What a little shaver!" "Yes, he's a barber's boy."



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