

Foolish Young Man;

Or, the Belle of the Season.

began to open the letters. He merely yes, Continental. It is something be- one. What a splendid morning!" les, nothing but catalogues and

must be a kind of gimerack known I would not have sold the land.

by men resembling this this parvenu." she said, gently.

Na-Drn-Co Laxatives are different in that they do not gripe, purge nor cause nausea, nor does continued use lessen their effectiveness. You can always depend on them. 25c. a box at your Druggist's. 178

nal Brug and Chemical Co.



"Good-morning," he said, in his dirfortunate to meet you. I hope Mr. "No," she said, in her low, clear voice My father is quite well; he is just as he usually is this morning." "I am very glad," said Stafford,

stood close beside the horse and looked up at her; and for the first time in his life he was trying to keep the expresexpression which he knew most women welcomed, but which, somehow or other, he felt this strange girl would resent. "It is a large place," said Ida: "but "I was afraid he would be upset. I am She went back to her place, and he I don't think it is gimerack, father. It afraid you were frightened last nightwalted until she had done so before he looks very solid though it is white and, it was enough to alarm, to startle anyglanced at some of them, but presently tween a tremendous villa and a palace, went on, quickly, as if he did not want Why are you so angry? I know you to remind her of the affair. "What a don't like to have new houses built in libel it is to say that it is always rain-Bryndermere; but this is some distance ing here! I've never seen so brilliant with a secretive movement, slipped it from us-we cannot see it from here, or a sunshine or such colors; don't wonder from any part of the grounds, except- that the artists rave about the place She waited until he had finished, her "It is built on our land," he said, bills at any rate." And he threw them more quietly, but with the flush still eyes downcast, as if she knew why he

shone in her eyes, and Stafford was so smile. Bess, who was planting dusty impres-

away I was fuming because I couldn't gracefully above the lake?" spicuous, though, isn't it?" She laughed suddenly, and Stafford

asked, with surprise:

"But you wanted the money, father,

He looked at her swiftly, and

Why do you laugh?" ing. It seems that it is built on our she could not have told; for it did not land-or what was ours-and he dis- seem to matter. likes the idea of anyone building at "Oh, yes, I should," he retorted. "It used for flavoring. Put in with the

him: only such a man can be capable that she did not see his chief and I'm hoping. I'm sure, that of such an underhand act. And now I "my father does not like the man who he will be able to explain it satisfac. suppose he will be welcomed by the built it. He think built it and I want to be able to tell you in making this paste and put in one neighbors, and the Vaynes and the unfairly; and he my father—calls him that it is a mistake to tell you in making this paste and put in one

Bannerdales, and the rest, and made all sorts of hard hands, and his face wore of my father, but I can't believe that much of. They'll eat his dinners, and stanord bit his lips, and his late would do anything underhand." He paste must not be moistened too their women will go to his balls and the expression which came into it when he would stopped suddenly are the paste must not be moistened too their women will go to his balls and the expression which can be suddenly as the bagman's re-concerts—they whose fathers would he was facing an ugly jump. He would stopped suddenly as the bagman's re-quickly or it will not bind. Milk have refused to sit at the same table have shirked this one if he could, but marks flashed across his memory. with him. But there is one house at it had to be faced, so he rushed it.

will not cross the threshold of Sir Stephen Orme's brand-new palace, or in- head and looked at him, with a sudden vite him to enter his own. He shall not coldness in the glorious eyes.

He rose as he spoke and left the room Then you areat her with absent, unseeing eyes, as but Stafford could not let her go, could to part from you this morning, knowing her elbow, the old felt hat just askew some cause of complaint, some grievance to the Hall, to inquire after Mr. Heron." against my father. I can understand his

were grazing; she surveyed them critically, chose those that should go to market, then turned, and leaping a bank, agained an Ill-kept road. A little farther on she came to an opening on the verge of the lake, and she pulled up, arrested by the great white house on the other side, which was literally glittering in the brilliant sunlight. It certainly did not detract from the beauty of the view; the brilliant sunlight. It certainly did don't know anything about my father's dogs," she said, with a slight smile. not detract from the beauty of the view; affairs—I haven't seen him for years; I dogs," she said, with a slight smile. Stafford laughed. in fact. it made the English lake look. am almost a stranger to him." for the moment, like an Italian one. She she touched the big chestnut with her in dumb animals, for most of 'em take plaque is made. The prettiest regarded it thoughtfully for a moment. whip: but Stafford, almost unconscious- to me at first sight." then returned to the road, and as she whip; but Stafford, almost unconsciousher.
Stafford's heart leapt at sight of her with a sudden pleasure which puzzled hin; for he would not have admitted with a sudden pleasure which puzzled hin; for he would not have admitted with a sudden pleasure which puzzled with a sudden pleasure which a sudden pleasure which a sudden pleasure with a sudden pleasure which a sudden did so she saw Stafford coming towards ly, laid his hand on the rein nearest him.

to himself that he had walked in this He paused, and she waited, her eyes direction in the hope, on the chance, of downcast and fixed on the horse's ears. "Good-morning," he said, in his dir- want to say," he said. "I'm rather bad ect fashion, raising his cap. "I am very at explaining myself; but I-well, I hope you won't feel angry with me be- most uneatable puff because so dry. cause of the house, because of anything Twenty to twenty-five minutes is When vegetables are cooked with bones that has passed between your father and mine Of course I stand by him; sufficient for the cooking. Insuf- the cover off the dish, they retain but—well, I didn't build the confounded ficiently cooked, the large puffs will their color in much of their origin— 12 inches high, brought from the think it's rather hard that you should fall and are indigestible. They may al freshness. you mean to do it!-that you should regard me as a kind of enemy because-" quite ctiff enough. When cold cut oil before baking, the skins will be for the centre of the dining table. helplessly as her eyes turned slowly open and fill with either whipped thin and soft and will not cling to upon him with a slight look of wonder cream or a cooked cream. The tops the inside of the potato.

day-we are not friends- Oh, I am not forgetting your kindness last night; sugar and nuts, etc., may be used. running down over the pitcher. oh. no!-but what can it matter to If these puffs are made quite small Before washing lace curtains, ed. In another woman Stafford would have they are good hot with a sweet suspected coquetry, of a desire to fish sauce. for the inevitable response; but looking in those clear, guileless eyes, he could

not entertain any such suspicion. more quietly, but with the flush still eyes downcast, as if she knew why he on his face, the angry light in his eyes, had turned from the subject, then she ter very much," he retorted. "In the butter, four tablespoons of sugar, When she had first come home to be mistress of the Hall the bills had overwhelmed her; they had been so many "Neighbors!" she said, half absently, dried and sifted flour and when the in, but she went on slowly, as if he had "It is farther off than you think; and, mixture boils dredge the flour int

man watched her phen Orme now. They knighted or so unexpected. My father had never father does not like to see anyone; we spoon, and then cook over a gentle "So I've heard-" He stopped and fire until the butter begins to ooze "so strange, so ghostlike. I thought bit his lip; but she did not seem to have from the dough, which will not then

object to the house or-or-" "It would be all the same. And why

dons on his trousers in her frantic ef- great many friends, no doubt-and we fire be hot enough so that the paste should not be likely to meet. "Oh, yes, we should!" he said, the dogged kind of insistence which also sometimes surprised his friends. permission, and fish the stream-but, of out, take from fire and add imme-"No-I suppose not," she assented. "But we should be sure to meet on four eggs without beating. Stir

the road-I should be riding-walking." "But not on this side often," she areyes were downcast. She was bonestly bound together and smooth between "Oh. I was thinking of my father." surprised, and yes, a little pleased that such process. A teaspoonful or she said, with a delicious frankness: he should protest against the closing of he was quite angry about it this morn- their acquaintance; pleased, though why, even a little more of orange flower

nearer and in his eagerness .ooked up used. The orange flower water is "And besides," she went on, her eyes at her with something like a frown. "Of den, the farmer, to buy it. It was like fixed on the great white building, so course I shall speak to my father about incomparably the daintiest and can him only such a man can be capable that the did not see his embarragement. that it is a mistake. I don't know much by one, for the reason that the

had to be faced so he will my father just, why ah, well, you'll have to cut one-fourth less butter is then reme when we meet; but I don't think it is; and I don't think it would be fair to quired. Salted butter can be used, treat me as if I'd done something but no additional salt must then be

"I don't know why it matters," she

meet as strangers. I wanted to come

like me, refuse to see me; but-well, it's made than when from the great bot-

"I assure you they wouldn't cut me edge of this are pressed from a pas-

She gave a slight shrug to her straight, square shoulders. The gesture seemed charming to Stafford, in its girl-ish Frenchiness. "Ah, well," she said, with a pretty air of resignation, as if she were tired of

arguing.
Stafford's face lit up, and he laughed—the laugh of the man who wins; but it died away rather suddenly, as she said gravely: "But I do not think we shall meet often. I do not often go to the other side of the Lake; very seldom indeed; and you will not, you say, fish the Heron; so that— Oh, there is the colt loose," she broke off. "How can it have got out? I meant to ride it to-day, and Jason, thinking I had changed my mind, must have turned it out."

The colt came waltzing joyously along the road, and catching sight of the chestnut, whinnied delightedly, and the chestnut responded with one short whinny of reproof. Ida rode forward and headed the colt, and Stafford quietly slid along by the hedge and got be

"Take care!" said Ida, "it is ver! strong. What are you going to do?" Stafford did not reply, but stole up to the truant step by step cautiously, and gradually approached near enough to lay his hand on its shoulder: from its shoulder he worked to its neck and wound his arms round it. Ida laughed.

"Oh, you can't hold it!" she

every man who loves them is acquaint-ed. Ida sat for an instant, looking balls may be made and baked sepa-round with a puzzled frown; then she balls may be made and baked sepa-process is complete. chestnut and slipped it on the colt. the ded to it, any little brown points be- are successfully removed by rubbing chestnut and slipped it on the colt, the ing nipped off after the baking. business, standing stock still. "Now I'll hold it-it will be quieter

Unthinkingly, Stafford obeyed, and got the saddle on the jigging and dancing youngster. As unthinkingly, he put Ida from one-fourth to half a cup of etc., can easily be made, and they on its hind legs that he remembered to sugar and an equal measure of wa- are a great saving to the kitchen ask her if the horse were broken. "Scarcely," she said with a laugh; to keep it from granulating. The Flatirons when put away for some -and thank you!" And calling to the economical will find one-fourth cup time should be rubbed on the botchestnut she turned the colt and tore of sugar sufficient. The inexperitom when slightly warm with a mixing after her. Stafford's face grew hot for a moment with fear for her, then it grew hotter with admiration as he are dipped in the syrup they are If a small amount of moist cotton watched her skimming across the moor placed in a circle, close together is wrapped around the stems of in the direction of the Hall. Once, just around the edge of the foundation. flowers before the tinfoil is put on, turned and waved her hand to him as The whole is then filled at the last the flowers can be worn much longif to assure him that she was safe. The minute with whipped cream, put er. gesture reminded him of the white figure standing in the doorway last night, on in fancy globs, in the summer, Remove ink and fruit stains from and something stirred in his heart and or in the winter a cooked cream is the floor by washing the stained sent a warm thrill through him. In all his life he had never seen anyone like used. The whipped cream should part with cold water, then covering

(To be continued.)

HOME

Dainty Dishes.

Cream Puffs .- The choux pastry. perfectly smooth and glossy, may But those who make these in quan-

The baking in a moderate oven is the difficult thing. The oven must much heat at the last makes an al-

Choux Paste. - Put one cup of water, onefourth pound of unsalted

"This Stephen Orme. He's Sir Ste- "I was frightened: it was sudden. neighbors in that sense or friends. My it, stirring rapidly with a wooden stick to the spoon. For the inexperienced the putting in the flour may be difficult, and the pan would best be drawn from the fire until it is in. On no account should the will stick to the pan before it reaches the proper consistency.

When the butter begins to ooze diately to it one by one, three o each one in carefully and thoroughly before adding the next, that is, the paste should be thoroughly water or grated lemon peel may be "So should I," said Stafford, laconi- here. Miss Heron." He drew a little first egg, although vanilla may be

Her brows came together, and she added and the results are not as looked at him as if she were puzzled. dainty with it. It is hard for the amateur to get in enough flour, and as different flours behave differently this problem cannot be discuss

Profiterolles .- Out of the unsweetened choux pastry are made these tiny balls for soup, which are t. father?" she asked.
"No, no!" he replied abstractedly. Yes: I can understand Mr. Heron's anworse: I suppose he can see it from worse; your father would naturally dis. tle of the pastry shop. The paste

inches in diameter. Around the next time we met. You can't be less try bag, with a point the size of the

ROYAL Yeast Cakes

BEST YEAST IN THE WORLD. DECLINE THE NUMEROUS INFERIOR IMITATIONS THAT ARE BEING OFFERED AWARDED HIGHEST HONORS AT ALL EXPOSITIONS E.W. GILLETT COMPANY LIMITED. WINNIPEG TORONTO ONT. MONTREAL

But Stafford hung on tightly and yet, end of the little finger, sixteen or baste a narrow strip of muslin along with the "horse language" with which seventeen little balls or choux of the outer edge, allowing it to reslipped down, took the bridle off the rately from the crust and then ad-

with me-if you will please change the ter with a few drops of lemon juice table. be prepared at least an hour before it with baking soda. When dry wash

ate lesson of many pages and many water, two ounces of ammonia, one illustrations on this cake says that teaspoonful of saltpeter and one one can quickly succeed in making ounce of shaving soap cut up fine it well, but that the amateur must will remove grease from the finest not expect without many repetitions fabrics. of the work to make cakes like the When a roast is small it is best to pastry maker who makes cakes all start it on top of the stove. Heat

whipped ought to remain at least searing holds the juices. an hour on the ice, and the work | Remember that cooking utensils to begin with a little in a bowl and stand by the stove. tity use a pastry bag and a large use a whisk. When this is frothy It is best to make the desserts in tube through which they press the turn it through a sieve, and go on the morning. Not only are they paste so that the puffs will all be whipping what runs through. You out of the way, but the dishes and will not then lose your whole sup- bowls can be washed at the same ply if some should turn to butter. time the breakfast dishes are being If the large glass whipping churns done. be hot enough to swell the pastry, are used they should be cold. When straining soup it is a good

Household Hints.

White discolorations on furniture

them lightly with a soft cloth moist-When the little choux are cold ened with essence of peppermint. they are dipped in a syrup made by Small boards on which to set cooking together till it is rather stiff saucepans, kettles, frying pans,

'A French cook giving an elabor- A mixture of one quart of rain

the pan very hot, put the past in Whipped Cream.-Cream to be and turn it frequently. The quick

be taken up in a tablespoon and may be surest to succeed if the bowl should be near the stove, and put on a buttered baking tin, run- is set in a dish of broken ice. It is strainers, sieves, spoons and ladles ning the spoon around in a circle necessary to stop on time or the should be hung so near the stove to a point to make a finished top, cream becomes butter. It is best that you can reach them as you

but if it is too hot the paste dries Sweetened whipped cream is called idea to get a coarse strainer inside "I scarcely know how to put what I and does not swell, and a little too chantilly in cosmopolitan cookery. the finer one. In this way the fine strainer will not become clogged with pieces of meat and broken

A little bit of a pine tree 10 or woods and planted in a small pot cut me—oh, I can see by your face that also fall because the paste is not If potatoes are rubbed with olive will make a delightful bit of green

In washing muslin curtains they will look more sheer if you boil two are usually brushed over with a Rub a little butter under the edge quarts of wheat bran in six quarts with almost childish innocence. "You beaten egg, thinned with milk, be- of the spout of the cream pitcher; of water for a half an hour and do not know me; we only met yester- fore they are put in the oven, but it will prevent a drop of cream from strain and mix in the water in which the curtains are to be wash-

> Sick headaches - neuralgic headaches - splitting. blinding headaches-all vanish when you take Na-Dru-Co Headache Waters They do not contain phenacetin, acetanilid, morphine, opium or any other dangerous drug.





Smell the real violet fragrance

The moment you smell this soap you will want it. In it we have captured that sweet elusive odor which has made the violet universally beloved.

In it, too, we have caught the beautiful green of fresh violet leaves. This soap is so clear you can see through it when you hold it to the light.

Many soaps have been made to imitate it; be sure, therefore, to look for the name Jergens stamped on each cake.

Your druggist has it. Ask him for it. Smell it, hold it to the light. you will want it the moment you do.

For s. by Canadian druggists from coast to coast including Newfoundland.

10c a cake. 3 for 25c Glycerine Spap

Write today for

Write today for sample cake

For a 2c stamp we will send you a generous sample cake—ad-dress the Andrew Jergens Co., Ltd., 6 Sherbrooke Street, Perth,



UNIANIO A **TORONTO**

her to

recov-

JOPTED.

to keep the

her up as he

est thing for

Zam-

After

Louis

Cures

Smart Sell 50c. Tubes, Mail.

Care

maa.

whore.