

# Which Way do You Buy Sugar?

Do you say decisively:

- A 5-lb. Package of REDPATH Sugar, or
- A 20-lb. Bag of REDPATH, and
- get a definite quantity
- of well-known quality, "Canada's best"
- clean and uncontaminated
- in the Original Package?

Or do you say, thoughtlessly:

- A quarter's worth of Sugar, or
- A dollar's worth of Sugar, and get
- an unknown quantity
- of unknown quality
- scraped out of an open barrel
- into a paper bag?



Extra Granulated SUGAR  
CANADA SUGAR REFINING CO., LIMITED, MONTREAL.

# A Foolish Young Man;

Or, the Belle of the Season.

CHAPTER VIII.—(Continued).

Once he shifted his whip to his left hand, and stretching out his right hand, looked at it curiously. It seemed to be still thrilling with the contact of the small, warm palm. As he came up to the door, he saw that the door was ajar, and he had forgotten in the morning, that he had left his cigar-case on the dining-room table. He pulled up and giving a look to the table, he saw that the cigar-case was still there. There was no one in the hall, and knowing that he should be late for luncheon, he opened the dining-room door and walked in, and straight up to the fire-place. The cigar-case was gone. Then he saw that it was not the only occupant of the broad bay-window. He was sitting in the bay-window, wearing a cap and nursing an ailment.

Her father colored angrily, as if she had struck him.

"You'd better go upstairs and take off your things while I order dinner," he said.

CHAPTER IX.

As Stafford rode homeward he wondered what the strange pair could be doing there. It was evident they were not going to stay at the villa, or they would have driven straight there. But it was also evident that the gentleman had been to Sir Stephen's "little place," or he would not have asked where it was. Sir Stephen reflected, rather ruefully, that it would be difficult for any traveler, wandering through the neighborhood, not to see the new great white house, or to hear something, perhaps a very general deal of the man who had built it.

"I beg your pardon! I did not know anyone was in the room," he said.

The lady was looking at him with a steady gaze, which owed a great deal to color. Her hair was a rich auburn, her complexion of the delicate purity which sometimes goes with that color. Her eyes were of a china blue, and her lips rather full, but of the rich, healthy color of the china blue.

"I should be surprised if it were," he said. "You see this is a very changeable climate, and the rain is falling now. It will probably clear up before the evening."

"Oh, my opinion isn't worth much," he said, "but I have had some experience. I should be further obliged if you would be so kind as to tell my father the outside with the rain, and that I would rather not go on until the cool of the evening."

"Certainly," said Stafford.

"What a lovely evening! I wish I had my other evening, or rather orders, and then went out and found the gentleman with the rain, and that I would rather not go on until the cool of the evening."

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# HOME

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(Remember all measurements are level: Sift flour before measuring and use a graded half-pint cup.)  
**Dandelion Salad.**—Pick over and wash very carefully, using only the tender inner leaves; lay in cold water to become crisp, then place in salad bowl and grate a little onion over. Dress with one tablespoonful of oil to three of vinegar, adding salt, pepper and a little sugar—about one tablespoonful of sugar to every half cupful of dressing.

**Asparagus Newburg.**—Ingredients: One cupful of asparagus tips, one cupful of fresh milk, half a cupful of cream, yolks of three eggs, one-quarter teaspoonful of salt, a liberal shaking of white pepper, triangles of toast. Method: Cook asparagus tips in slightly salted water until tender. Heat the milk in a double boiler, beat yolks well and add the cream and yolks and stir until it is again at boiling point, then add seasoning and the drained asparagus. Cook only for a few seconds, then place on a platter of delicately browned toast with crust removed. Serve very hot. Asparagus stalks can be used for a cream of asparagus soup.

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Tommy—I want another box of those pills, like what I got for mother yesterday.  
Druggist—Did your mother say they were good?  
Tommy—No, but they just fit my air-gun.

**Deceitful Appearance.**  
Minister (calling on inmate of prison)—Remember, Mr. Kenney, that stone walls do not a prison make, nor iron bars a cage.  
Kenney—Well, they've got me hypnotized, then; that's all.

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**FOR MAKING SOAP**  
SOFTENING WATER  
DISINFECTING CLOSETS, DRAINS SINKS, &c

When doing up lace curtains, sheets of fine white paper be placed between before washing, they will not stick and will look like new. Unbleached muslin shrinks very much when washing. When making it up an extra inch a yard should be allowed for this.

To set growing house plants in the bathtub and spray them with a bath spray is one of the best methods of giving their leaves the necessary moisture. Overall and such heavy articles should be dipped in the tub of water, then laid on the washboard, thoroughly soaped and scrubbed with a scrubbing brush.

To make a cat stay in a new home, rub its forepaws with butter, a proceeding that is said to destroy the scent of the old home. For curly bacon cut it very thin and half cook it in boiling water, then cut it, fasten in shape with a toothpick and broil it over the fire. Soak not sufficiently ripe will float in water, but when arrived at full maturity they will sink to the bottom, and this is proof that they are good to plant.

Too much coffee, too much starchy food, and too many sweets are the cause of more irritable nerves and depression in the spring than hard work or even late hours. Remember that pressing is not ironing. The iron should be hot enough to remove the creases and should be passed very slowly over the goods, or held where it needs falling in.

The richer the cake the more easily it is spoiled if the oven is too hot. As soon as the cake has risen and taken a rich brown color the heat should be lessened to what the cook knows as a "soaking heat," and the cake should be kept in this moderate heat.

**MANY ROYALTIES ARE ILL.**  
Monarchs Attended by Doctors Who are Always on Duty.

From all quarters of Europe come news of ailing monarchs or monarchs-to-be. There is hardly a royal family on the continent that can point to universal good health as a family asset. The Archduke Franz Ferdinand, heir-presumptive to the thrones of Austria-Hungary, is said to be suffering from consumption. King Alfonso of Spain is suffering from a weak throat, water until tender. Rub butter and flour together until smooth, then add the asparagus and water, which has been run through a vegetable press. Season and when at boiling point add enough hot milk to make the right consistency. Simmer a few seconds, then serve with pulled bread or toast fingers.

**Not Surprising.**  
Owens (nonchalantly)—Oh, that account! I had completely lost sight of it.

**The Soup Kitchen Next.**  
Hall—What are you doing now?  
Gall—Oh, I'm making a house-to-house canvass to ascertain why people don't want to buy a new patent clothes-wringer.

**Sacrificing Himself.**  
"You mustn't dance so many dances, child. You'll exhaust yourself."

**Not Driven.**  
"Was he driven to drink?"  
"I never saw him show any reluctance about it."

**Repertee.**  
"A penny for your thoughts."  
"Spendshrift! I was thinking of you."

**Rural Landlady.**—If some of your acquaintances in the city are looking for country lodgings I hope you'll mention my place. Departing Guest—"I will; but I don't recall anyone that I have a grudge against just now."

**Patient Husband.**—Why did you keep me waiting on this corner for two hours?  
You said you were merely going to step in to see how Mrs. Knowall was. Wife—"Well, she insisted on telling me."

**Build a Better Silo and Save Money**  
Build the kind that will keep your ensilage always at its best. Build the kind of silo that does not have to be repaired or painted every other year. Your dairy herd will show you appreciation in the additional quantity of milk it gives. The best silo, by keeping ensilage perfect, increases output and soon pays for itself.

**A Concrete Silo**  
is the dairyman's surest dividend payer. It keeps ensilage in just the right condition and does not permit it to dry out or get mouldy. A concrete silo cannot rot, rust or dry out. It has no hoops to replace. Requires no paint and needs no repairs during an ordinary lifetime.

Send today for this free book "What the Farmer Can Do With Concrete." It tells how to build a concrete silo and many other things on the farm that will save you many dollars.

Farmer's Information Bureau  
**Canada Cement Company Limited**  
509 Herald Building, Montreal

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25 Bleaches 10 cents.  
Whites as Snow  
Try It!  
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