

THE GOLDEN KEY

Or "The Adventures of Ledgard."
By the Author of "What He Cost Her."

CHAPTER II.

A fat, unwholesome-looking creature, half native, half Belgian, waded across the open space towards the hut in which the two strangers had been housed. He was followed at a little distance by two sturdy natives bearing a steaming pot which they carried on a pole between them. Trent set down his revolver and rose to his feet.

"What news, Oom Sam?" he asked. "Has the English officer been heard of? He must be close up now."

"No news," the little man grunted. "The King, he send some of his own supper to the white men. They start work mine soon as like, but they go away from here. He not like them about the place! See!"

"Oh, that be blowed!" Trent muttered. "What's this in the pot? It don't smell bad."

"Rabbit," the interpreter answered tersely. "Very good rabbit. Part King's own supper. White men very favored."

Trent bent over the pot which the two men had set upon the ground. He took a fork from his belt and dug it in.

"Very big bone for a rabbit, Sam," he remarked doubtfully.

Sam looked away. "Very big rabbits round here," he remarked. "Best keep pot. Send men away."

Trent nodded, and the men withdrew.

"Stew all right," Sam whispered confidentially. "You eat him. No fear. But you got to go. King beginning get angry. He saw white men not to stay. They got what he promised, now they go. I know King—know this people well! You get away quick. He think you want be King here! You got the papers—all you want, eh?"

"Not quite, Sam," Trent answered. "There's an Englishman, Captain Francis, on his way here up the coast, going on to Walgetta Fort. He must be here to-morrow. I want him to see the King's signature. If he's a witness these natives can never back out of the concession. They're slippery devils. Another chap may come on and give him the right to work the mines, too. See!"

"I see," Sam answered; "but him not safe to drink. You believe me, I know tam niggers. They take two days get drunk, then get devil, four—raving mad. They drunk now. Kill any one to-morrow—perhaps you. King you certain to-morrow night. You listen now!"

Trent stood up in the shadow of the overhanging roof. Every now and then came a wild shrill cry from the lower end of the village. Sam was beating a frightful, cracked drum which they had got from a trader. The drum was certainly increasing in volume, and Trent looked at it irresolutely over his shoulder to where Monty was sleeping.

"If the worst comes we shall never get away quickly," he muttered. "That old carcass can scarcely drag himself along."

Sam looked at him with cunning eyes.

"He not fit only die," he said softly. "He very old, very sick man, you leave him here! I see to him."

Trent turned away in sick disgust.

"We'll be off to-morrow, Sam," he said shortly. "I say! I'm beastly hungry. What's in that pot?"

Sam spread out the palms of his hands.

"He all right, I see him cooked," he declared. "He two rabbits and one monkey."

Trent took out a plate and helped himself.

"All right," he said. "Be off now. We'll go to-morrow before these towse-headed heathens are awake."

Sam nodded and then looked at Trent threw a biscuit and hit his companion on the cheek.

"Oh, wake up, Monty!" he exclaimed. "Supper's come from the royal kitchen. Bring your plate and tuck in!"

Monty struggled to his feet and came meekly to Trent. He had stood simmering upon the ground.

"I'm not hungry, Trent," he said, "but I am very thirsty, very thirsty indeed. My throat all parched. Really, I am almost uncomfortable. Really, I think your behavior with regard to the brandy is most unkind and ungenerous; shall I be ill, I know I shall. Won't you—"

"No, I won't," Trent interrupted. "Now shut up all that rot and eat something."

"I have no appetite, thank you," Monty answered, with sulky dignity. "Eat something, and don't be a silly beast. Trent insisted. "We've a hard journey before us, and you'll need all the strength in your carcass to land you in Buckamari again. Here, you've dropped some of your precious rubbish."

Trent stooped forward and picked up what seemed to him at first to be a piece of cardboard from the ground. He was about to throw it to its owner, when he saw that it was a photograph. It was the likeness of a girl, a very young girl apparently, for her hair was still down her back, and her

Nature Makes The Flavour of

SALADA

The cool, tempered breezes of the hill-top gardens in Ceylon, produce a tea of delicate, yet rich and flavory quality. A careful selection of the finest growths is blended to make "SALADA".

Blackberry Cottage Pudding.—One-third cup of butter, one cup of sugar, two cups of flour, three teaspoonfuls of baking powder, one-half cup of milk, one egg and one cup of blackberries. Cream the butter; add the sugar and egg well beaten. Sift flour, baking powder and salt together and add to the other mixture. Beat well; add the berries. Bake in a buttered shallow cake pan thirty minutes. Serve with blackberry sauce.

Blackberry Sauce.—Beat three-quarters of a cup of heavy cream and one-third cup of powdered sugar until stiff; add one cup of crushed blackberries and one-half teaspoonful of vanilla.

Cabbage Salad.—Take half a head of cabbage, shred very fine, and plunge into cold water until crisp. Drain well and put in a bowl. Make a good salad dressing of half a cup of cream. Add a tablespoonful of sugar and one spoonful of salt. If you like a sour flavor, put in a teaspoonful of vinegar.

Rice Croquettes with Cheese Sauce.—Boil a cupful of rice in two and a half cupfuls of milk. If not tender, add more milk. Season with two tablespoonfuls of butter, a pinch of salt, a dash of paprika, and mix with two beaten eggs, yolks, and chill. When cold and stiffened mold into cones, balls or cylinder forms. Dip in crumbs, then in egg whites and in crumbs again. Cook the sauce well before adding the cheese. Serve as soon as it is melted.

Carrots.—Peel and cut in rounds, in cubes or long strips. Cook in boiling salted water until tender. Serve with cream sauce or toss the carrots in the following mixture: For two cupfuls of carrot take one cupful of a tablespoonful of sugar, lemon juice, a little salt and pepper. Pour into a saucepan and shake till the mixture is absorbed. Carrots and peas served together are appetizing.

Browned Chicken in Cream Gravy.—Take an excellent way to cook an old fowl. Clean and disjoint a two-year-old hen, and put to cook in a kettle containing at first only one pint of boiling water. Let simmer at least three hours over the low burner or on the back of the range, watching carefully. As the water boils away add more water enough to keep the chicken from burning. When half done season with one teaspoonful of salt and one-fourth teaspoonful of pepper. Half an hour before dinner bring to greater heat and brown on all sides, sprinkling with brown lightly as it browns. Just before serving add one cupful of cream and let boil up once.

Tomato Aspic.—Two tablespoonfuls of granulated gelatin, half a cup of cold water, three and a half cups of tomato pulp, celery stalk, bay leaf, whole clove, two tablespoonfuls of vinegar, paprika and salt. Dissolve gelatin in water. Mix other ingredients, heat and add gelatin, stirring until perfectly dissolved. Strain into ring molds, place on ice and unmold on lettuce leaves, filling centre with mayonnaise to which whipped cream has been added. Or fill with cucumber, cabbage or other salad.

Beef Tongue Moulded in Aspic.—Make aspic as follows: Four tablespoonfuls of granulated gelatin, one quart of highly seasoned stock, one and a half cupfuls of cold water, and one teaspoonful of salt. Dissolve gelatin in water. Mix other ingredients, heat and add gelatin, stirring until perfectly dissolved. Strain into ring molds, place on ice and unmold on lettuce leaves, filling centre with mayonnaise to which whipped cream has been added. Or fill with cucumber, cabbage or other salad.

Grape Sherbet.—One tablespoon of granulated gelatin, one pint of grape juice, one pint of water, one cup of sugar, two lemons, one orange. Soak gelatin in half a cup of cold water. Boil sugar and water to syrup and add dissolved gelatin. When partly cooled add juice of lemons, orange and grape juice. Freeze and serve in sherbet cups with mint leaf garnish.

Household Hints.—If peas are a trifle old, try boiling them with a lettuce leaf and a tablespoonful of clover in the water. Summer bed spreads should be made of material that is easily washed. There is nothing prettier than the inexpensive dimity.

Tin is an undesirable material for a coffee pot. Tannic acid acts on such metal and is apt to form a poisonous compound.

To iron raised lace, place it between blankets. Or do not iron it at all. If it is ironed it should be stretched, while wet, with a pin at each point.

A very satisfactory way to mend shirts that are worn and the collar band is to sew a narrow yoke to fit the neck and to come just below the worn place.

If the fire is running low and a quick oven is needed, try opening the oven door, filling it with cool fresh air. Then close the door and you will find it will heat much more quickly.

To remove water from a dress dampen it in lukewarm water. Place a piece of cloth over water spots on right side and press until both pieces of material are dry.

When making laked or boiled custard, the milk to be used should be scalded and set aside to cool. Then make the custard in the ordinary way, and it will be perfectly smooth.

To remove iodine stains from a garment, mix cold starch with water and put the garment to soak in it. Let it remain in this mixture until the stain has entirely disappeared.

For those who are going to buy a large quantity of potatoes for winter use, a much more economical method than repeated small purchases, is that should be noted that a dry, dark place is needed for storage, and that all shoots which appear should be broken off.

To fry bacon so as to have it straight, light brown and crisp, invert a perforated pie tin over a larger pie tin, lay slices of bacon smoothly over the perforated tin and place in oven. An even brown color is obtained as the grease trickles into the plate below. This method prevents any spattering of the stove. The bacon is evenly cooked and the grease is perfectly clear for frying eggs.

This method is a great advantage when one faces oil or gasoline, especially as the cooking of the bacon can be combined with the baking of muffins or other things.

Zinc is often the hardest thing in the house to clean, especially under kitchen stoves, where it becomes thickly discolored. One of the simplest and surest methods is to dry thoroughly the zinc and then go over it with kerosene oil, which must be allowed to stand over night. In the morning this should be wiped with a soft cloth, and more kerosene applied. The oil eats out all the grease and dirt which adheres to the zinc and makes it white and spotless. Zinc-lined sinks or bathtubs can be treated the same way, but must be thoroughly dried afterward.

About the Household

HEALTH LESSONS FROM THE WAR

WHAT SURGEON-GENERAL OF U. S. ARMY SAYS.

Development of Preventive Methods and of Surgery are Most Important Results.

Here is what General William C. Gorgas, Surgeon General of the United States Army, has to say about the sanitary aspects of the European war. It is the first statement he has made.

General Gorgas is best known as the man who made the construction of the Panama Canal a healthful job for the American workers, whereas it had been a deathful job for the French workers who previously attempted it.

In the minds of many it is regarded as a probability that without the canal never could have been built.

He had actual battlefield experience in the Spanish War, and he literally worked magic in Havana, changing it from a yellow fever plague spot to one of the healthiest of tropical cities.

His observations on the sanitary aspects of the European war cannot fail to be of great interest and great value.

"Undoubtedly great sanitary lessons will be learned through the experiences of the medical officers of the fighting powers in Europe," Surgeon General Gorgas further said. "But so far we have received no reports and do not know just what they will be."

"Probably the most important of the unusual sanitary conditions will prove to have developed through the character of the wounds."

"The second and the more serious thing is the fact that by the nature of the trench fighting it frequently becomes impossible for the contending forces to leave shelter so that they may gather up their wounded."

"Thus, first, unusually large proportionate numbers of the fighters suffer lacerated wounds, and, second, these wounded often lie without attention for an unusually long time upon the field where they have fallen."

"Thus, forced to remain unsecured upon the ground for hours, and, second, sometimes even for days, every condition favorable to wound infection is created, and a situation which very nearly approaches that of the old days before the development of aseptic surgery results."

New Diseases Unlikely. "A great change has been worked

in ambulance service by the general introduction of automobiles, and doubtless many lives are being saved through the speed with which the motor ambulances can work, which is much greater than that at which horse or mule equipment can be operated.

"We scarcely can expect the present war to develop much new knowledge with relation to disease. Fought in temperate or mild climates, it offers few or no new disease problems; but it will go far toward demonstrating the practical efficiency or inefficiency of several comparatively recent medical discoveries."

"Among these undoubtedly will be typhoid vaccination. The application of this preventive method to millions of men—and literally millions have been vaccinated in the various armies—undoubtedly will prove it and perfect it."

"But in this war the surgical side is infinitely more important than the medical side. As I have said, conditions in this war, for one reason or another, have returned to something very closely akin to those existing during our civil war."

"Before the development of asepsis almost all the gunshot wounds of war became infected, although this fact was not understood. Even as late as 1880, when I was getting my medical education, we considered what was really the effect of wound infection to be one of the natural stages of the healing process."

"But there came Pasteur's discovery of micro-organisms, and this was followed by Lister's development of methods by means of which to prevent the entrance of these micro-organisms into wounds. Thus it was demonstrated that wounds healed properly show neither suppuration nor inflammation."

Treating Typhus. "Just how effective inoculation for tetanus will prove to be we cannot, of course, know until after the war ends and the final records are checked up, but I have no doubt that we shall then find that it has done much to reduce war's horrors."

"Typhus is looming up very threateningly in the eastern theatre of war, particularly in Serbia and Austria, and ere long may appear in the western armies."

"Much has been learned of this disease in recent years. For this new knowledge the world is indebted principally to two American investigators, Drs. Henshaw and Goldberg, whose most notable work was done in Mexico some three years ago. Typhus is due to the bite of a louse, as yellow fever and malaria are due to the bites of mosquitoes."

"Nicole, a Frenchman, had done something before this in Morocco. He also developed a louse-transmission theory, which now has been established. The serum for its relief has not yet been given a severe military test under war conditions."

"It has been less absolute in its efficacy than anti-typhoid inoculation and anti-smallpox vaccination have been in theirs, but it has been demonstrated to be a very useful addition to mankind's armory of weapons against disease."

"The mere fact that such a treatment has been developed simplifies the great human problem of this campaign, for in conditions which would have been normal to such a war before the discovery of this inoculation, cholera would have constituted one of the most terrible threats."



MAKING THE MOST OF EGGS LAID AT SEASON.

By A. F. Marsh

As the price of eggs becomes a question of profit regular way, the grower will consider how up the price for what he serves his stock as it is such a way that it is much larger price and more than pay him for which he has to bring a

In the first place any for sale as food products breeding purposes, should the. Fertile eggs become human food almost as when subjected to the form at the depot store, carefully the fact that the safekeeping of the sale of the is some wonder that one not devised to absolutely marketing during the hatching time, and is a

practical. It is a matter that eggs have to be put hatch, or under house, the fact is that they begin to grow just as subjected to a temperature above. Whether this is kitchen stove, or a road on route marked in the country store, usual twenty or thirty, sending out, in the nest, the case is filled, or have a chance to go to house under broody hen are not gathered frequently. Why produce such a result at all when the result, just by "Seating" or removing him from the which the eggs to sell of fertile egg will keep no than a fertile one that is any comparison between fertile eggs could be the incubator for twenty-one hatching time, and is used purposes, and it is not would be found in the able. But what of the that has not matured a

stuck from the nest, the relative condition of and infertile egg when heating under the same and gives some idea of taking precautions to fertile eggs produced at year.

By guaranteeing that infertile, that they can upon to keep as long as supplying them in attractive, it is possible to several cents better than price for them. If the, it will pay the grower to use one of the many can be used for present until later in the year, are scarce and good prices well-kept eggs.

Eggs to be stored, it should therefore be fresh no males running with an infertile egg keeps without the use of the than a fertile egg; see fresh, for not only will ter, but if an egg that decay is placed in the so to use one of the many all the surrounding eggs.

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Few products in household use to-day have bridged the gap from the primitive things of sixty years ago as has Redpath's Sugar

Canada's first refined sugar, "Ye Old Sugar Loaf" of 1854, was REDPATH'S; so was the first Canadian granulated sugar, in 1880, and the first Sugar Cartons in 1912.

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St. Lawrence Sugar

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Though only best fruit is used, and every precaution taken in cooking and placing in jars, jellies sometimes unaccountably refuse to set.

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