

# THE GOLDEN KEY

Or "The Adventures of Ledgard."

By the Author of "What He Cost Her."

## CHAPTER X—(Cont'd).

Miss Montessor raised her glass and winked at her host. "It doesn't take much drinking, this general," she remarked, cheerily draining her glass. "Differently 'pop' they give us down at the 'Star,' eh, Florese? Good old gooseberry call that?"

"Da Souza, look after Miss Florese," Trent said. "Why don't you fill her glass?"

"That's right!"

"Hiram!"

Da Souza removed his hand from the back of his neighbor's chair and endeavored to look unconscious. The severely dignified, Trent watched them all, half in amusement, half in disgust. What a pandemonium! It was time indeed for him to get rid of them. All from where he could see across the lawn into the little pine plantation. It was still light—if she could look in at the open window what would she think? His cheeks burned, and he thrust the hand which was presently seeking his under the table savagely away. And then an idea flashed upon him—a magnificent, irresistible idea. He drank off his glass of champagne and laughed loud and long at one of his neighbor's silly sayings. It thought of it that he was upon him—a glorious joke! The more he beckoned him to follow in other paths. The triumph of the earlier part of the day seemed to lie far back in a misty and unimportant past. There was a new world and a greater, if fortune would that he should enter it.

## CHAPTER XI

Trent was awakened next morning by the sound of carriage wheels in the drive below. He rang his bell at once, and after a few moments delay it was answered by one of his two menservants.

"Whose carriage is that in the drive?" he asked.

"It is a fly for Mr. Da Souza, sir!"

"What's he gone to?" Trent exclaimed.

"Yes, sir, he and Mrs. Da Souza and the young lady."

"And Miss Montessor and her friend?"

"They shared the fly, sir. The luggage went all went down in one of the cars."

Trent laughed outright, half scornfully, half in amusement.

"Listen, Mason," he said, as the sound of wheels died away. "If any of those people come back again they are not to be admitted—do you hear? If they bring their luggage you are not to take it in. If they come themselves you are not to allow them to enter the house. You understand that?"

"Yes, sir."

"Very good! Now prepare my bath at once and tell the cook, breakfast in half an hour. Let him know that I am hungry. Breakfast for one, mind! Those fools who have just left will get a morning paper at the station and then they may come back. Be on the look-out for them and let the other servants know. Better have the lodge gate locked."

"Very good, sir."

The man who had been lamenting the loss of an easy situation and possibly even a month's wages, hastened to spread more reassuring news in joke of the government—very likely a certain behavior as though the Lodge was their permanent home. There was a chorus of thanksgivings. Groves, the butler, who read the money articles in the Standard every morning, with solemn interest, announced that from what he could make out the governor must have landed a tidy little sum yesterday. Whereupon the cook set to work to prepare a breakfast worthy of the occasion.

Trent had awakened with a keen sense of anticipated pleasure. A new and delightful interest had entered into his life. It is true that he had tried to keep his thoughts from wandering back into that unprofitable and most distasteful past—in the middle of the night even, he had woken up suddenly with an old man's cry in his ears—or was it the whispering of the night-wind in the tall elms? But he was not of an imaginative nature. He felt himself strong enough to set his heel boldly upon all those memories. If he had not erred on the side of generosity, he had at least played the game fairly. Monty, if he had ever seen, was the present link between the past and the present—between Scarlett Trent and his drunken old partner, starved and fever-stricken, making their desperate effort for wealth in unknown Africa, and the millionaire of to-day. The picture remained his dearest possession—but, save his own, no other eyes had even seen it.

He dressed with more care than usual, and much less satisfaction. He was a man who rather prided himself upon neglecting his appearance, and so far as the cut and pattern of his clothes went, he usually suggested the artisan out for a holiday. To-day for the first time he regarded his toilet with critical and disparaging eyes. He found the pattern of his tweed suit too large, and the color too pronounced, his collars were old-fashioned and his ties hideous. It was altogether a new experience with him, this self-disparaging and sensitiveness to criticism, which at any other time he would have regarded with a sort of insolent indifference. He remembered his walk westward yesterday with a shudder, as though indeed it had been a sort of nightmare, and wondered whether she too had regarded him with the eyes of those loungers on the pavement—whether she too was one of those who looked for a man to conform to the ordinary and unexciting type. Finally he tied his necktie with a curse, and went down to breakfast with little of his good-humor left.

The fresh air sweeping in through the long open windows, the glancing

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## About the Household

**Dainty Dishes.**

**Corn Oysters.**—Score down centre of each row of grains on cob and press out pulp with dull knife. To pulp of dozen ears add level teaspoon salt, one saltspoon pepper and three eggs. Drop in tablespoonfuls on oyster shape. Brown on one side, then on other, and serve immediately on hot dish. Tomato sauce goes well with corn oysters.

**Peach Puff.**—Skin, stone and slice ripeness. Pick stale bread into fine shreds, then pack alternate layers of bread and peaches in pudding dish, sprinkling sugar over fruit and dotting bread crumbs sparingly with butter. Bottom layer should be peaches, top layer bread. Over top a little melted butter and sprinkle with sugar. Bake until fruit is tender and top nicely browned.

**Stuffed Sweet Peppers.**—Remove seeds from six sweet peppers and cook peppers in boiling water until tender. Make forcemeat of one cup tomato pulp from which juice has been drained; one-half cup bread crumbs, one teaspoon minced onion, a few of the pepper seeds, all well mixed together and thoroughly seasoned with salt and pepper. Stuff peppers and lay in baking dish. Pour one tablespoon cream over each pepper, lay generous slice butter on each and bake in moderate oven twenty minutes.

**Boiled Tongue.**—Wash and clean tongue and cover with boiling water. Add one-fourth cup each of chopped carrot, turnip and onion, four cloves, two pepper-corns, bouquet of sweet herbs and salt to taste. Simmer until tongue is tender. Cool in kettle, rub brush with place in dripping pan, buttered crumbs and bake twenty minutes, basting often with chicken stock or hot water.

**Sauce Piquante.**—Three tablespoon butter, four tablespoon flour, one and one-half cups stock, one-half teaspoon salt, one-fourth teaspoon peppercorn, one tablespoon vinegar, one tablespoon capers, one tablespoon each chopped chives, olives, pepper and pickle. Cook five last named in vinegar five minutes and add to brown sauce made of butter flour and stock. Simmer twenty minutes and serve.

**Sour Cream Pie.**—One cup of thick sour cream, one-half cup sugar, one cup cream, two eggs, one and one-half tablespoons flour, two tablespoons powdered sugar, one teaspoon cinnamon, one teaspoon cloves, few grains nutmeg, few grains salt and pastry. Mix raisins, sugar, flour, salt and spices together, move aside, and mix pie pan with slightly beaten egg yolk, and one-third cup butter, pour in mixture and bake about twenty-five minutes in moderate oven. Make meringue of egg whites and powdered sugar, heap on pie and cook for ten minutes in slow oven.

**Peas Timbales.**—One cupful pea soup, one-half cup canned or dried peas, two eggs, two tablespoonfuls thick cream, one tablespoonful butter, two-third teaspoonful salt, one-eighth teaspoonful black pepper, a few grains of cayenne, and add onion juice. Beat the eggs, mix with pea pulp, add butter, melted, and other ingredients. Bake in part of hot water until firm, and serve with one cupful white sauce, to which has been added one-third cupful cooked and drained peas. A teaspoonful of finely chopped mint leaves may be added for seasoning if liked. Cubes or figures cut from tender cooked carrot in the sauce give a good color effect.

## FROM SUNSET COAST

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told in a Few Pointed Paragraphs.

Pentecost apricot season ran to 7,000 crates shipped. Prospects are good for a fair honey crop in British Columbia. A big run of red fish is looked for on the Kootenai streams this season. Lumbermen at Cranbrook decided to put up the price a dollar a thousand. Over a thousand enemy aliens are interned in six camps in British Columbia. The high-water attendance at the public schools of Vancouver in June was 4,819. South Vancouver wants only married residents employed on its new sewer works. The cannery factory at Brilliant put up two tons of fruit daily at its topmost time. North Vancouver civic ferry for the first six months of this year showed a deficit of over \$8,000. The casaba, a cross between the watermelon and muskmelon, has become popular in Vancouver. Kamloops has rejected volunteers for war service wearing badges to show they offered their services. New Westminster decided it could not afford to send its fire chief to the Ottawa convention this year. For striking an interned alien a military guard at Fernie was fined \$10 and dismissed from the ranks. After cutting Vancouver civic estimates over \$250,000, a new cut must be made if the tax rate is kept at 22 mills. Prohibition is looming larger in the mind of British Columbia now that sister provinces have legalized liquor reform. New Westminster bakers were surprised to be summoned for selling loaves of bread less than a pound in weight. Premier McBride sent Col. Theodore Roosevelt a souvenir view book of British Columbia to recall his recent visit. Otto Becker sold his coffee factory in New Westminster and was getting out of the country when caught as a spy and interned. Some of the interned aliens at Brandon, Man., are now at a camp in Revelstoke Park, where views are said to be delightful. New Westminster Council, after much trouble, got a local engineering plant ready for munition orders for the war and never secured one. A man who refused his name, after doing two years for theft at New Westminster, got \$500 cash back from the police; it was on him at the arrest.

## ROYAL YEAST

## NEWS FROM ENGLAND

### BULL AND HIS PEOPLE

**Occurrences in the Land That Reigns Supreme in the Commercial World.**

Lieut. Lord Dalmeys of the Grenadier Guards, heir to Lord Rosebery, has been wounded in action. The latest estimate of the number of shops in England which have had to close owing to the high prices of meat is 5,000. Two donations, one of \$25,000 and another of \$5,000, received by the Central Board of the Church of England, have been invested in war loans. In the village of Bayford, Somerset, a woman over 60 years of age, with three sons at the front, has taken the place of one of them who was the village postman. Skilled men in the service of the Hammersmith Borough Council are to make munitions at the Borough Council's workshops under the direction of the borough engineer. London Education Committees have decided that the Union Jack is to be displayed at the schools and other buildings on Oct. 21, the anniversary of the Battle of Trafalgar. A firm of warehousemen in London has just received a large quantity of figured delaine and flannel goods marked for the first time in 45 years, "manufactured in Alsace, France." A statement has been given out by the Liverpool and London War Risks Association, through which the British Government has been furnished marine insurance, showing that losses paid up to the present time amount to \$21,233,425. With the aid of a gypsy basket-maker and the village schoolmaster, a small industry of basket-making has been started at Busbridge, near Godalming, and an order for baskets for shells has been secured from Messrs. Vickers works at Barrow.

## THE BIG BY-PRODUCT LEAK.

According to recent statistics there are in Canada, in round numbers, 3,000,000 horses, 6,000,000 cattle, 3,500,000 hogs, and 2,000,000 sheep. Experiments indicate that the approximate value of the fertilizing constituents of the manure, both solid and liquid, produced by each horse would be \$27, by each head of cattle \$20, by each hog \$8, and by each sheep \$2. This would make the total value of the manure produced in one year by the different classes of farm animals in Canada amount to \$233,000,000. The importance of this by-product of the farm may be better realized if we compare it with some of the other principal products of the Canadian industries. The following table shows the value of some of the leading products:

Total wheat crop, 1914..	\$196,000,000
Total oats crop, 1914..	151,000,000
Total forest products, 1911..	180,000,000
Total mineral products, 1913..	145,000,000
Farmyard manure (average five years) .....	233,000,000

The figures given in the above table are for the years in which the value of each product mentioned reached the highest point on record, while the figures for the manure represent the average annual production for the past five years.

Bankers announce that they have ample funds on hand to take care of the harvesting, moving and marketing of the Canadian wheat crops. G. E. White, of Lacombe, Alta., has a Holstein cow that has given 18,288.70 lbs. of milk in her year. Her record is 625 lbs. The cow is registered as Butter Aggie Cornucopia Palestine.

**Easier to Spell.**

Young Arthur, the pride of the family, had been attending school all of six weeks, and his devoted parent thought it was high time he should be taught how things were running. So he asked one afternoon:

"And what did my little son learn about this morning?"

"Oh, a mouse. Miss Wilcox told us all about mouses."

"That's the boy! Now, how do you spell mouse?"

It was then Arthur gave promise of being an artful dodger. He paused meditatively for a moment, then said: "Father, I guess I was wrong. It wasn't a mouse teacher was telling us about. It was a rat."

In Germany the prefix "von," as in Von Hindenburg, means "Court worthy." It is granted by the Sovereign, who alone can raise a man from the rank of a citizen to that of a gentleman.

Strictly speaking, the word "Yankee" only applied to residents in the New England States of America. It is derived from a corrupt pronunciation of the word "English" by Indians.

## Blame the Elephant.

Customer (annoyed)—"I wish to return this paper cutter. It is not ivory, as represented."

Clerk—"Not ivory, madam? I can't understand that, unless the elephant had false teeth."

The Meek One—My wife says I'm a "worm." The Friend—Why don't you retaliate? The Meek One—Why, if I "turned" she'd be sure of it.

## Household Hints.

To clean kitchen gloves use a soft piece of indiarubber. A pretty table with everything fresh upon it helps to give food a relish in oppressively hot weather. When indolence is spilled on sheets or clothing, simply soak the article 24 hours in cold water. Paint bedsprings with aluminum paint and you will have no trouble with rust on your sheets. The best dressing for most vegetables is simple butter. White sauces are apt to ruin the flavor. Buttermilk is a cheap and valuable food. If served with potatoes it is a cheap and wholesome dish. Nuts are a cheap food, and may form the staple of an uncooked meal. If ground they are easy of digestion. If you find yourself without shoe polish in the morning a little lemon juice applied will produce a brilliant polish. Drying dishes with towels is not the best or most cleanly method. A well-scalded and drained plate is much cleaner than one that has been dried with the average towel. If 30 per cent. more vegetables (varied in kind and well cooked) and 30 per cent. less meat are served up, hardly anyone will notice the difference—except the housekeeper when she makes up her accounts. To keep color of catsup put whole cloves and allspice into a new soap suds; use in this way the flavor of the catsup. In this way the flavor of the spices is gained without sacrificing the color of the catsup. The best way to warm a joint of

## French Commander At the Dardanelles



GENERAL BAILLOUD.

was the second general in command of the French Expeditionary Army sent to the Dardanelles under Gen. Gouraud. On his arrival he was wounded. Within three months, the three French officers were the command as colleague to Sir Ian Hammon. The two former were Gen. d'Amade and Gen. Gouraud.

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## GREAT BRITISH

SAY A PRAYER FOR THE SOULS OF THE DEPARTING... No Slackers Allowed... Unions Now... Be It... Great Britain is pyrrhic... believes in dynamite... The Cross. He says war. When he makes the other... and there is a flash... A German... writes James... The man who has away with a prayer... the departing souls... has not affected his nature. Until a life had been spent... not far from Birme... most men who work... place of Death, his... of the hereafter... pered prayer and... and I don't suppose... struggle is ended... how eagerly they... hawks in trench... knowledge of the... how they worried... Germans as they... way to the black... how unerring was... ing and of locality... the surface of the... he will give us a... side, a little about... who sings in the... home, and who... struction all the... a hymn; a little... blesses himself... der and who sends... with a prayer for... colliers, I am told... all cursers and... the men who do... and the unknown... Saving Tom... Many a German... blown up by the... the Midlands; ma... British trenches... the same man. We... underground rump... Tommy Atkins... matters. "Did you... thinks hard about... dies at home, the... lands lie down... on to the ground... soon he knows who... within a few year... are saved. Yes, a... miner from his k... as upright as a m... there is plenty of... great fighting ma... have to kill, but... Success to his w... and his exploit... that I gave his li... The Midland di... It has sent a larg... to the front. A... ber have laid d... down and orphan... street, and a few... nessed the fune... who died here in... of the war. Nobo... great munition w... and day, and I s... of the extra mo... devoted to the w...