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with 'Crown Brand' Corn Syrup and the children's craving for sweets will be completely satisfied.

Edwardsburg 'Crown Brand' Corn Syrup

is so economical and so good, that it is little wonder that millions of pounds are eaten every year in the homes of Canada.

'Crown Brand'—the children's favorite—is eaten freely for all cooking purposes and candy making.

'LILY WHITE' is a pure white Corn Syrup, not so pronounced in flavor as 'Crown Brand'. You may prefer it.

ASK YOUR GROCER IN 2, 5, 10 AND 20 LB. TINS

The Canada Starch Co. Limited, Montreal
Manufacturers of the famous Edwardsburg Brands



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

CHAPTER XI.—Cont'd.

"My dear friend!" Da Souza exclaimed, depositing his silk hat upon the table, "it is a very excellent joke of yours. You see, we have entered into the spirit of it—oh, yes, we have done so, indeed! We have taken a little drive before breakfast, but we have returned. You know, of course, that we would not dream of leaving you in such a manner. Do you not think, my dear friend, that the joke was carried now far enough? The ladies are hungry; will you send word to the lodge-keeper that he may open the gate?"

Trent helped himself to coffee, and leaned back in his chair, stirring it thoughtfully.

"You are right, Da Souza," he said. "It is an excellent joke. The cream of it is, too, that I am in earnest; neither you nor any of those ladies whom I see out there will sit at my table again."

"You are not in earnest! You do not mean it!" Trent replied, grinning, "that I do!"

"But do you mean," Da Souza spluttered, "that we are to go like this—to be turned out—the laughing-stock of your servants, after we have come back, too, all the way?—oh, it is nonsense! It's not to be endured!"

"You can go to the devil!" Trent answered coolly. "There is not one of you whom I care a fig to see again. You thought that I was ruined, and you scolded like rats from a sinking ship. Well, I found you out, and I jolly good thing too. All I have to say is now, be off, and the quicker the better!"

Then Da Souza cringed no longer, and there shot from his black eyes a venomous twinkle of the serpent whose fangs are out. He leaned over the table, and dropped his voice.

"I speak," he said, "for my wife, my daughter, and myself, and I assure you that we decline to go!"

CHAPTER XII.

Trent rose up with flashing eyes. Da Souza shrank back from his outstretched hands. The two men stood facing one another. Da Souza was afraid, but the ugly look of determination remained upon his white face.

Trent felt dimly that there was something which must be explained between them. There had been hints of this sort before from Da Souza. It was the whole thing which was cleared up inside the jacket.

"I give you thirty seconds," he said, "to clear out. If you haven't come to your senses then, you'll be sorry for it."

"Thirty seconds is not long enough," Da Souza answered, "for me to tell you why I decline to go. Better listen to me quietly, my friend. It will be best for you. Afterwards you will admit it."

"Go ahead," Trent said. "I'm anxious to hear what you've got to say. Only look here! I'm a bit short-tempered this morning, and I shouldn't advise you to play with your words."

"This is no play at all," Da Souza remarked, with a sneer. "I ask you to remember, my friend, our first meeting."

Trent nodded.

"Never likely to forget it," he answered.

"I came down from Elmina to deal with you," Da Souza said. "I had made money trading in Ashanti for palm-oil and mahogany. I had money to invest—and you needed it. You had land, and a concession to work gold-mines, and build a road to the coast. It was speculative, but we did business. I came with you to England. I found more money." Trent said drily. "I had to have the money and you ground a share out of me which is worth a quarter of a million to you."

"Perhaps it is," Da Souza answered, "perhaps it is not. Perhaps it is worth nothing at all. Perhaps, instead of being a millionaire, you yourself are a swindler and an adventurer!"

"If you don't speak out in half a moment," Trent said in a low tone, "I'll twist the tongue out of your head."

"I am speaking out," Da Souza answered. "It is an ugly thing to have to say, but you must control yourself."

The little black eyes were like the eyes of a snake. He was showing his teeth. He forgot to be afraid.

"You had a partner," he said. "The concession was made out to him together with yourself."

"He died," Trent answered shortly. "I took over the lot by arrangement."

"A very nice arrangement," Da Souza drawled with a devilish smile. "He is old and weak. You were with him up at Bekwanda where there are no white men—no one to watch you. You gave him brandy to drink—you watch the fever come, and you write on the concession if one should die he goes to the survivor. And you gave him brandy in the bush where the fever is, and—behold you return alone! When people know this they

Bah! don't you see that Monty's existence breaks up that Syndicate—smashes it into tiny atoms; for you have sold what was not yours to sell, and they do not pay for that, eh? They call it fraud!"

He paused, out of breath, and Trent remained silent; he knew very well that he was face to face with a great crisis. Of all things this was the most fatal which could have happened to him. Monty alive! He remembered the old man's passionate cry for life, for pleasure, to taste once more, for however short a time, the joys of life. Monty alive, penniless, half-witted, the servant of a few ill-paid missionaries, toiling all day for a living, perhaps fishing with the natives, or digging, a slave still, without hope or understanding, with the end of his days well in view! Surely he was better to risk all things, to have him back at any cost? Then a thought more terrible yet than any rose up before him like a specter. There was a sudden catch at his heart-strings, he was cold with fear. What would he think of the man who deserted his partner, an old man, while life was yet in him, and safety close at hand? Was it possible that he could ever escape the everlasting stigma of cowardice—ay, and before him in great red letters he saw written in the air that fatal clause in the agreement, to which she and all others would point with bitter scorn, indubitable, overwhelming evidence against him. He gasped for breath and walked restlessly up and down the room. Other thoughts came crowding in upon him. He was conscious of a new element in himself. The financier's fever. He had become a power, solidly and steadfastly he had hewn his way into a little circle whose fascination had begun to tell in his blood. Was he to be a trifle older, a trifle wiser, a trifle more dignified, a trifle more respected among the high places, to be stripped of his wealth, shunned as a man who was morally, if not in fact, a murderer? He shuddered upon with never-ending scorn by the woman whose picture for years had been a religion to him, and whose appearance only a few hours ago had been the most inspiring thing which had entered into his life? He looked across the lawn into the pine grove with steadfast eyes and knitted brows, and Da Souza watched him, ghastly and nervous. At least he must have time to decide!

"If you send for him," Da Souza said slowly, you will be absolutely ruined. It will be a triumph for those whom you have made enemies, who have measured their wits with yours and gone under. Oh! but the newspapers will enjoy it—that is very certain. Our latest millionaire, rich and fell! And for what? To give wealth to an old man long past the Otway of his day, imbecile already! You will not be a man, Trent!"

Trent winced perceptibly. Da Souza saw it and rejoiced. There was an awkward silence. Trent lit a cigar and puffed furiously at it.

"I will think it over, at least," he said in a low tone. "Bring back your wife and daughter, and leave me alone for a while."

"I knew," Da Souza murmured, "that my friend would be reasonable. And the young ladies?"

"Send them to—"

"Send them back to where they came from," Da Souza interrupted blandly.

(To be continued.)

The World's Finest Tea

USATAA!

Tea out-rivals and out-sells all others, solely through its delicious flavour and down-right all-round goodness.

About the Household

Seasonable Dishes.

Peach Salad.—Scald and peel large, ripe fruit. Cool and remove stones, and fill with blanched almonds, or stick full of shredded almonds. Cover with French dressing made with lemon, then with whipped cream or cream mayonnaise.

Steamed Blueberry Pudding.—One cupful milk, two eggs, one cupful blueberries, rolled crackers or sifted graham bread, one teaspoonful salt, one-half cupful sugar, two table-spoonfuls melted butter. Beat eggs and add milk with salt and sugar. Seasoning with salt and pepper. Drop batter. Steam one hour. Serve with pudding sauce. About one pound of bread crumbs will be needed.

Celery and Onion Salad.—Dice crisp stalks of celery and mix with same amount of diced Spanish onion (or less, depending on which you prefer uppermost, celery or onion), and toss lightly in cooked salad dressing, after seasoning with salt and paprika. Discard salad portions on crisp lettuce leaves, tuck a radish rose or two, one side of celery and onion mixture, and serve.

Peach Fritters.—Skin three or four small peaches and cut into small pieces. Mix and sift one cup flour, one and one-half teaspoons baking powder, three table-spoonfuls powdered sugar and one-fourth teaspoon salt. Add one-third cup milk, gradually, stirring constantly, and one egg well beaten; then stir in prepared peaches. Drop by spoonfuls into hot deep fat and fry a delicate brown. Drain on brown paper, sprinkle with powdered sugar and serve on napkin with lemon vanilla sauce.

Scalloped Tongue.—One cup chopped cold tongue, one and one-half cups cream sauce, three hard boiled eggs, one-half cup boiled rice, one table-spoon melted butter. Butter baking dish, put in alternate layers of tongue mixed with cream sauce, chopped eggs and a little rice, seasoning grated cheese on top and bake until light brown. Ham may be used to advantage this way.

Bean Soup.—Wash, pick over and put beans on to cook over a slow fire in about twice as much cold water as beans. Change water after first five minutes' boiling, using hot water for second cooking; add pinch of baking soda as large as bean and one-half teaspoon finely chopped onion, and cook two hours slowly. Add one-fourth pound sliced bacon to soup and cook until beans are tender. Skim bacon out, crisp it in frying pan and fry one-half cup stale bread cut into cubes in hot bacon fat, browning them well. Keep them dry and hot in oven until time to serve soup, then place a few in each soup plate.

Mutton Stew with Salt Pork.—Buy one or one and one-half pounds of diced salt pork to every four pounds of shoulder of mutton. Have mutton cut in small pieces for stewing, and roll pieces in flour. Remove fat from mutton, put salt pork on to fry, add mutton and saute until slightly browned. Have ready one onion, peeled and diced, one green pepper with seeds removed and diced, two peeled carrots, sliced lengthwise, and peeled potatoes, enough for family's needs. Add onion, pepper, carrots and one potato, diced, to contents of pot, season with salt and boiling water and let cook slowly until mutton is almost done; add remaining potatoes and cook until potatoes are done, adding more boiling water if necessary. Serve with mutton heaped in middle of dish, surrounded by potatoes, carrots and rim of parsley, and pass gravy in separate bowl. Those who do not like mutton will find this way of making the stew gives new turn to an old dish.

Useful Hints.

The best iron-cleaner is a piece of wet gauze.

Tinned and bottled fruits should be kept in the dark.

Fine cotton is better than silk for mending gloves.

Artificial flowers can be restored by being held in steam.

Tussore silk should be washed in bran water, and no soap used.

Suede shoes can be freshened by being rubbed with sandpaper.

Brown boot polish is excellent for polishing dark varnished doors.

Blue will not streak linen if a little soda is mixed in the blueing water.

A paste of chloride of lime and water will remove ink-stains from silver.

A pan of charcoal in the larder keeps everything sweet and wholesome.

A pinch of carbonate of soda added to soup will keep it from turning sour.

A warmed knifeboard polishes knives quicker, better, and with less labor.

Powdered alum added to ordinary stove-polish increases the latter's brilliancy.

To remove fat from soap, pour the soup through a cloth saturated with cold water.

A little piece of cotton-wool in glove-tips prevents holes being rubbed by the finger-nails.

New tinware will never rust if rub-

FALL FASHIONS HAVE MANY DELIGHTFUL NOVELTIES.

Many have been the fashion changes of this season. Some have been good, some bad; some permanent, some ephemeral; some beautiful and some ugly. A feature of the Autumn frocks that will be seen largely in silks and chiffons is a novel distinguishing armcye. Ladies' Home Journal Pattern, No. 9042, above not only has this delightful feature, but it has a very smart new skirt opening in front, and a deep hip yoke in girde style. The lower part of the skirt is extended in cascade effect. It cuts in sizes 32 to 42 inches bust measure, requiring in size 36, 5/8 yards of 36-inch material, with 1 1/2 yards of 36-



No. 9042.
inch chiffon for sleeves, and 1 1/2 yard 24-inch net.
Patterns, 15 cents each, can be purchased at your local Ladies' Home Journal Pattern dealer or from The Home Pattern Company, 183-a George Street, Toronto.

SAVING BY SPENDING.

The Wise Buyer is the One Who Saves.

Benjamin Franklin, the great apostle of thrift, was not a mere penny-saver. Few men have given their money more generously than he gave his, even when each cent he got was earned only by industry which even his hard-working neighbors thought prodigious. He saved when saving was necessary, but for that very reason he had money for his friends as well as for himself when the need for money arose. He was just as strong in advising wise spending as he was in advocating timely saving. The wise buyer is the true economist, for he saves his money by using it. The storekeeper who knows his business and has a true regard for it desires the custom of the thrifty. His business is to give service, and a man finds more pleasure in serving those who can appreciate what he does than in serving those who have so little regard for their own interest that they know not whether they are served well or ill. The merchant who advertised his goods thereby calls upon the public to judge his work and declares his willingness to be rewarded strictly according to his merits.

He Knew Her.

Wife—"I threw myself away when I married you!"

Husband—"Well, Jane, I never knew you to throw anything away yet that was worth over a nickel."

Up to the Wrong Ears.

Knicker—"Is Jones up to his ears in debt?"

Bocker—"Worse; it has come to other people's ears, too."

Caught At It.

"What's become of Bill?"

"Oh, he opened a store."

"Doing well?"

"Now; don't time."

Also in Debt.

"The beauty of automobiling is that it keeps one out of doors."

"Not always. It frequently lands one in jail or the hospital."

It's useless to be good unless you're good for something.

NO ALUM

MAGI BAKING POWDER

CONTAINS NO ALUM

MADE IN CANADA

FROM OLD SCOTLAND

NOTES OF INTEREST FROM HER BANKS AND BRAES.

What is Going On in the Highlands and Lowlands of Auld Scotia.

Some 6,000 Scottish teachers have volunteered to spend their holidays on war work.

The roll of honor of the Edinburgh University on active service now contains 4,007 names.

There are now 570 women acting as conductors on Glasgow Corporation tramway cars or training for the duties.

An appeal for men for the army by Archbishop Maguire, was read in the Roman Catholic Church in the Archdiocese of Glasgow.

The Ayr Parish Council has invested £1,500 in the War Loan, and are trying to get the sanction of the sheriff to allow them to invest a further \$5,000 belonging to a bequest.

The King's Scottish Borderers are the only regiments privileged to march through Edinburgh with fixed bayonets. Other regiments are applying for the right to be equally favored.

The receipts from the flag day held in Paisley, in connection with the hospital, Saturday, amounted to over \$2,860, leaving a balance after all expenses had been paid, of over \$2,645.

Proposals to establish canteens in shipyards and engineering shops and docks in the Clyde area were under discussion at a conference of the Central Board of Control, and representatives of the employers and workmen in Glasgow.

Cleopatra was the daughter of a brother and sister, and married her younger brother—the custom of the Ptolemies.

"Tommy," said the Sunday school teacher who had been giving lessons on the baptismal covenant, "can you tell me the two things necessary to baptism?" "Yes'm," said Tommy, "water and a baby."

On coming home from the office the father met Jack and Dick. "What have you been doing to-day, boys?" he questioned. "Fighting," replied Dick. "Fighting, eh? Who licked?" "Mamma did," answered Jack.

A Londoner who was showing some country relative the sights of London one day recently, and was pointing out a magnificent old residence, built years ago by a famous and rather unscrupulous lawyer of his time. "And," the Londoner was asked, "was he able to build a house like that by his practice?" "Yes," was the reply, "by his practice and his practices."

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CANADA'S pioneer sugar refiner was John Redpath, who in 1854 produced "Ye Olde Sugar Loafe"—the first sugar made in Canada.

Redpath Sugar has been growing better and more popular ever since. When there seemed no further room for improvement in the sugar itself, we made a decided advance by introducing the *Redpath* Sealed Cartons.

These completed a series of individual packages—2 and 5 lb. Cartons and 10, 20, 50 and 100 lb. Cloth Bags—which protect the sugar from Refinery to Pantry, and ensure your getting the genuine *Redpath*.

Get Canada's favorite Sugar in Original Packages.

CANADA SUGAR REFINING CO., LIMITED, MONTREAL.

THE DANGERS OF OVERCROWDING

By A. F. Mars

Overcrowding is the peck of troubles. Overcrowded hens, and over-crowded eggs, and over-crowded chicks, and over-crowded roosts, and over-crowded sweat, leaving them in condition, resulting in overcrowding also produces hens becoming mischievous, the disgusting vice is the result. Better health and egg production flocks that have plenty of room.

As the young chicks larger they should be in quarters. It is out of to keep them in the same coops and expect they and do as well as when moved to roomier quarters. In placing chicks, keep them evenly active, hustle. Perches should be for them as soon as they a little size. It keeps and they seem to do it avoids crowding together causing them to sweat as in the cool of the early morning. In placing perches all on the same level, a part of the bus away and should be readily to level the fowls will fight the chances are that many be injured by falling off. The perches should be in part of the pen, as the most protection from the night, when the fowls are colder than during the day. At this time the perches should be easily to facilitate cleaning, dist fighting smites. They should be constructed that a disinfectant readily applied to them should be as simple as possible in such a way as to make smallest number of cracks, which offer hiding mites, rule, small hens should six inches of perch space larger hen should be all inches. In the winter close together, but in the there should be plenty allow them to spread out should be twelve inches not closer than fifteen in wall or ceiling. Show birds by Leghorns, or similar to be kept at a greater distance from walls and ceilings. Many are spoiled by brushing against the walls.

In determining the size consider the number of fowls to be kept in one pen. Fowls are too crowded for production. A pen should usually be allowed square feet of floor space. Where the attendant is keep the house clean and heavily littered with straw space will be necessary. It is far better to allow too space rather than too little. In the pen the floor should be required per hen. Ovens will thrive in a pen 2 that is four square feet per hen, but one hen will in a pen 2 x 2 feet. In each one has a chance to view the entire floor space, the more exercise. As the floor becomes less, the amount space per hen must increase one keeping eight or ten allow at least ten square space per hen, unless he to give special attention and bedding the house. In condition in a poultry house on many farms winter egg production. The ventilation of a pen is very important. A tight walls, roof and floor front will contain cold air,—three essentials for the fowls in winter. With plenty there will be no stercion of fresh air. Close the front opening can on cold nights or during ther, and a glass window entrance of light at all cases of colds have been moving the south side of and allowing sunshine and air to enter. Hens must neither do they need to be in the summer time a glass window in the back of the house may Air enters this and goes the studding and rafters hood above the heads of This allows circulation of allowing the warm air to the summer without a dis chickens' heads. To allow passage the back plate is tween three studdings. It visible to use ventilator other devices to insure. In fact, many houses that satisfactory in every ventilation schemes whatever roosting hood.

Dumas Foresaw Germany

There remains a story by Dumas which has not been published by Stanley. The story was originally published in France before the war of the title "La Terreur Prankfort." Dumas' plot awakes France to her rise of Prussian military the Prussians terrorized city of Frankfurt, after it Austrians at Sadowa, he to collect his material.