

THE CABLEMAN

AN EXCITING PRESENT-DAY ROMANCE

BY WEATHERBY CHESNEY

CHAPTER XVII.—(Cont'd.)

"Yes; he, too may have been Gillies," said Scarborough. "I hope he has, because if he has, he hasn't got the stones yet, and we may get them first. We shall have to find out where he is, and watch him. Unfortunately I can only do it between duty spells, but I'll get some of the other cablemen to help. And of course—here's a man who has plenty of spare time—haven't you, Phil?"

Phil Varney had come into the room while Scarborough was speaking. He shook his head and said: "I was riding back from the Casa Davis just now, Miss Carrington, and I met your mother. She was driving home to the Chinelas in a hurry. She says she has been robbed of a valuable document."

Scarborough jumped to his feet with an exclamation.

"The letter from the stone jar!" he cried.

"Mona laughed.

"Andrew Gillies, the hooded woman of the man in the small boat, or whom?" she said, facetiously. "This is becoming interesting."

CHAPTER XVIII.

Phil Varney gave a quick glance round the group. His news that Mrs. Carrington had lost a document would appear to be momentous; for they were all showing strong excitement.

"I seem to have dropped a bomb-shell unwelcome," he said, with a laugh. "What plot are you people hatching?"

Scarborough turned to Elsa.

"Did you show your mother the scratched stone?" he asked—or tell her about it?"

"Neither," said Elsa. "I probably should have done both, but her comment on my father's last letter to me—determined to tell her, for the future, no more than I had to."

Scarborough looked relieved. "That may turn out to be a lucky determination," he said. "It puts us more on a level with her."

"How?" asked the girl.

"Well, if your father's last letter to me was to make those scratches on the stone, they are probably important. We know about them, and she doesn't. On the other hand, she knows what was in the stolen letter, and she knows that she has been stolen from her wasn't she?"

"Yes," said Elsa, and then added meaningfully, "but it's a common little lack."

"That an inquisitive person—shall we say Andrew Gillies?"—tried, would open it?" said Scarborough. "Or it might not be Andrew Gillies?"

"It might be my mother," said Elsa.

"Quite so. Then will you risk back to the Chinelas at once, and see that she doesn't?"

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The Secret of Flaky Pie Crust

It's in our Recipe Book—with a lot of other recipes for making good pies. We're going to tell you right here how to get the top crust flaky and light, even when using fresh fruit.

BENSON'S CORN STARCH

Instead of all wheat flour. Try it, and prove it. Get a tin of BENSON'S at your grocery, and write to our Montreal Office for copy of our new recipe book "Desserts and Cakes" that tells how.

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I've been rather out of things lately, you know, and I'm very much in the dark.

Scarborough gave him a brief outline of the facts, and at the end Varney remarked:

"I see. There are three parties in the field—Gillies, the Carrington woman, and you. Gillies and the Carrington woman work alone, and you others seem to be a sort of syndicate. Like to know which I would bet on?"

"The Carrington woman. I know her in the old days, and she has a pernicious habit of getting her own way."

Scarborough laughed. "Are you free to help us in disappointing her?" he asked.

"So far as professional engagements go, yes, until next week."

"But you have other engagements?" Scarborough hinted.

"I'm trying to enter upon one of them," Varney said. "I expect you can guess where. She's a dear little girl, Horace, and a jolly sight too good for me. She does—in the least mind let me be so frank—she knows it, too."

"I have heard some of the lectures she has treated me to!"

"I have the pleasure of knowing Muriel Davis rather well," said Scarborough laughing, "so I can easily imagine them. I warned you she wouldn't approve of you, you remember."

"So you did, old man. But she has taken infinite trouble in pointing out the error of my ways, you see, and I'm rather hoping that in denouncing the sin, she may have grown more tolerant of the sinner. She says I ought to give up the circus business and steel myself to something serious."

"Does she suggest fruit-farming in the Azores?" asked Scarborough with a smile.

"No, but Mr. Davis does."

"What! You're got round the father-Phil! Your gift of making people like you is positively impudent! What right have you to hang up your hat in the Casa Davis? That's what you're going to do, I suppose."

"Well, something like that."

"(To be continued.)"

The Neutral Newsomonger.

Who cheers us when we're in the blue with reassuring German news Of starving Berliners in queues? The Neutral.

And then, soon after, tells us they are feeding nicely all the day Just in the old familiar way? The Neutral.

Who sees the Kaiser in Berlin Dejected, haggard, old as sin, And shaking in his heavy skin? The Neutral.

Then says he's quite a Sunny Jim, That buoyant health and youthful vim Are sticking out all over him? The Neutral.

Who tells us tales of Krupp's new guns Declares the Hunns are either dead Or hopelessly dispirited? The Neutral.

In short, who seems to be a blend Of Balaam's Ass, the bore's godsend, And Mrs. Gamp's elusive friend? The Neutral.

TESTS FOR AVIATORS.

Those who apply for positions as aviators in the French army have to undergo some interesting tests of endurance and self-control. In one test the applicant must exert on the drum of the testing apparatus a rhythmic and continuous effort that is recorded in kilograms. He is then placed in front of a needle that moves by clock-work and makes one complete revolution a second. As soon as he notices any irregularity in the motion he must stop the needle by pressing a lever. Next a tambour is applied to his thorax or his wrist, to gauge the regularity of his breathing and his pulse. The candidate is then submitted to a violent and unexpected shock, such as the sudden explosion of flash-light powder, a revolver shot or a douche of ice water might cause. Even then he may show no visible effect of the shock, the tambour registers the degree to which his hand trembles, and how much, if any, his breathing and his pulse quicken. A good pilot must have great powers of resistance to fatigue, a high degree of imperturbability and very rapid motor reaction. In spite of fatigue, his system must respond at once, not only to the call of his will, but to the reflexes acquired during his education and training.

FOR THE HOUSEWIFE

USEFUL HINTS AND GENERAL INFORMATION FOR THE BUSY HOUSEKEEPER

HOUSEWIVES BUYING CHART

It Tells When to Buy Native Fruits

Name of Fruit	Variety Name	Rating	Preserving Qualities	Sugar Content or High	Keeping Qualities	Date when Best
Strawberry	Williams	Fair	Excellent	Medium	Excellent	Last week in June and July 1st.
Cherries	Ox-Heart	Excellent	Excellent	High	Fair	July 1 to last. Ripe a month
Raspberries	Cuthbert	Fair	Excellent	High	Good	Late July
Blackberries	Thimble	Fair	Excellent	High	Good	Mid July
Plums	Nagara	Excellent	Excellent	High	Good	Mid to late Aug.
	Belin Claude	Excellent	Excellent	High	Good	Late Sept. to 1st Oct.
Peaches	Late Blue	Good	Good	High (very)	Good	Late Sept. to 1st Oct.
	Johns	Excellent	Excellent	High	Good	Early September
	Crawford	Excellent	Excellent	High	Good	Late Sept. a week later than Early
	Ilberts	Fair	The Best	High	Good	Crawford. First of Oct. to middle.
	Smocks	Fair	The Best	High	Good	Early September
Grapes	Early Blue	Fair	No Good	Low	Fair	Mid. Sept. to Oct.
	Niagara	Good	Jolly	High	Good	First Sept. to mid.
	Bowers	Excellent	Jolly	High (very)	Good	Mid. Sept. to Oct.
	Concord	Excellent	Jolly	High (very)	Good	Mid. Sept. to Oct.

Strawberry Time is Here.

Strawberries are ripe; and if we don't utilize them in every possible way while fresh and fragrant from the garden, and then put up as many as we can for future use, we shall be losing a golden opportunity. The strawberry is a wholesome fruit for most people. But there are persons who cannot eat the fresh berries without bringing on some discomfort of the stomach, though they may eat the cooked fruit with impunity.

When it comes to ways of cooking and serving strawberries we will try, first, old-fashioned shortcake.

Strawberry Shortcake.—Four cups sifted flour, 1/2 teaspoonful salt, 1 teaspoonful sugar, 3 tablespoonfuls butter, 1 teaspoonful soda, 1 cupful sour cream or rich sour milk, 1 egg, strawberries, whipped cream. Sift flour and chop the butter into it. Dissolve the soda in a little warm water, then beat the sour cream or milk into it, together with the beaten egg. Add to dry ingredients, mixing with a flexible knife, but handling as little as possible. The dough should be soft enough to roll out easily. Roll quick and lightly on a floured board into sheets. Lay one round pan, having the first one well brushed with softened butter. Bake in a hot oven. When done, split the cakes over the lower half with a thick layer of strawberries crushed and sweetened then place the second one on top and cover with a layer of whipped cream and place whole strawberries on top of this. Sweet milk and baking powder may be used instead of sour cream and soda.

A Dainty Strawberry Dessert.—One cupful ripe strawberries, 1 cupful sugar, 2 egg whites, stale cake. Mash the berries and stir in the sugar. Beat the whites of the eggs stiff; then put in the berries and sugar and whip stiff. Put a layer of stale cake in the bottom of a dish and pour the strawberry fluff over it. In about an hour the cake will be permeated and softened with the juices while the fluff on top is firmer than before. If you desire to make the dish more ornamental, drop spoonfuls of whipped cream on the meringue, putting a

A little quince preserve improves the flavor of pumpkin pie.

Powdered sugar is sometimes preferred in making hard sauce.

House plants infested with lice should be dipped in tobacco water.

Fermented ketchup makes an excellent polish to clean brass articles.

Good custard is heavy, compact and creamy white in appearance.

Grated horseradish mixed with lemon juice is better than when mixed with vinegar.

A little baking soda is a good thing to put in the dish water when washing dishes.

Gardeners should keep their tools in the proper place; they will then waste no time in looking for them.

A delicious cake filling is made of sugar and cream boiled together and thickened with finely ground peanuts.

Jelly bags, pudding bags and strainer clothes should be thrown into clear warm water immediately after using them.

The housewife can frequently omit meat from a meal if she makes up the nourishment with cheese, nuts and milk or cereals.

A tub of water placed near the house plants in a room where you are afraid of frost will attract the frost, and save the plants.

Always remove the bones and meat from the soup stock before it cools; then when it is cool you can lift the fat off without any waste.

Using a warm iron when cutting the clothing will do away with pins and weights on tissue paper patterns. Lay the pattern on the material and press it lightly with a warm iron. It will adhere to the cloth.

If bacon is soaked in water a few minutes before it is fried, it will retain much more fat than if cooked in the ordinary way. When it is done sprinkle over it a few drops of lemon juice and a dash of paprika which will improve its taste.

If the breakfast egg cups are put into cold water and allowed to soak until the regular dish-washing is done they will rinse out quite easily; and if the egg spoons are rubbed with a little salt, after being rinsed in warm water, all discoloration will be removed without the use of silver polish.

Useful Hints.

Sweet peas should be thinned out if they come up too thickly.

Had Faith in His Father.

Bobby's father is not a brilliant sort of man; it has been said in fact, that he errs decidedly in the other direction. He took Bobby the other day on a short visit to some friends, and thinking to make a good impression, he started a conversation. "I had quite an adventure the other evening," he said. "At the corner of a dark street a man suddenly sprang out on me and said 'If I don't give him my watch he'll knock my brains out.' Fortunately, a policeman came along, and the man took to his heels." "And weren't you afraid?" asked his hostess. "Afraid?" echoed Bobby's papa modestly. "Well, I hope not." "But" went on the lady, "if he had carried off the watch, Bobby, wouldn't you be a little bit nervous?" "Well," answered the visitor, "if he had—"

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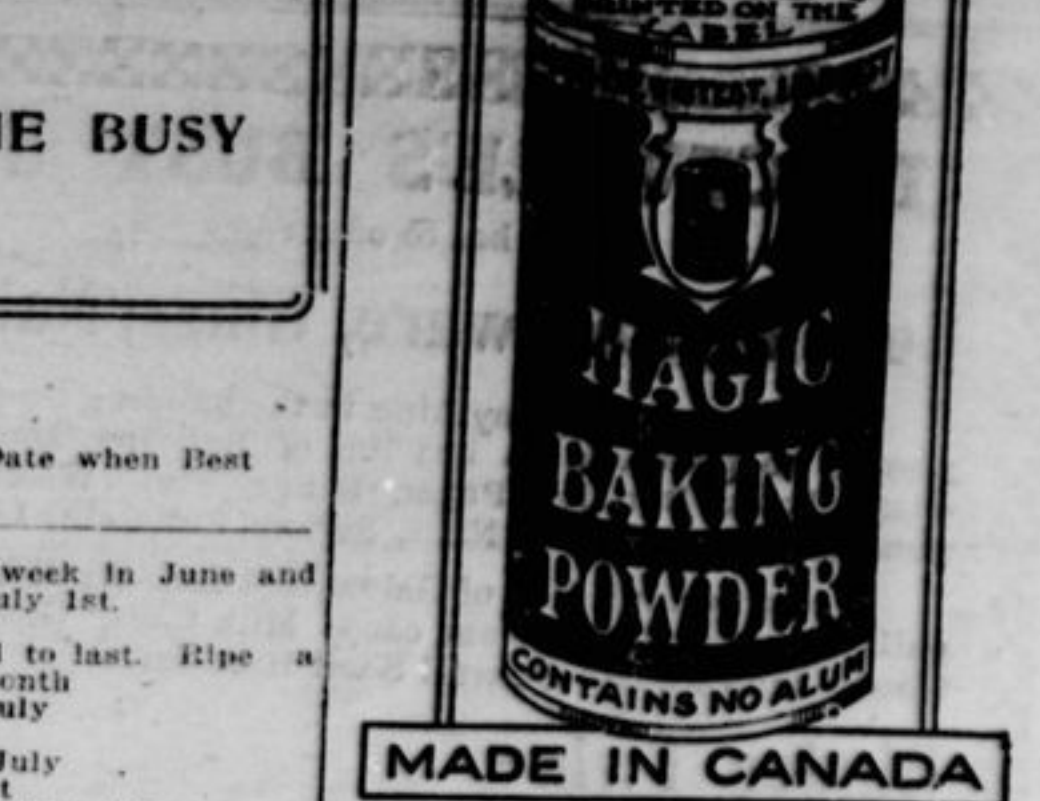
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NO ALUM



MADE IN CANADA

The women sat in the dark, singing, "Keep the home fires burning" and "Tipperary," and such war songs; and the man "felt a bit choky," he said. For he knew they were thinking of their sweethearts and husbands over there.

Yes, those women of England and France are passing through a fiery furnace, and it would seem as though from the burning there remained nothing but pure gold. How could the workingman strike, leaving those men at the front, who were fighting to prevent England's sharing the fate of Belgium, unprovided with ammunition, when half a million women stood ready to do their duty?

And the workingmen now are teaching the women their trades. The English women asked for equality; it seems to me they have won it. Who can say to-day they have not? "The eternal feminine has made one more startling incursion upon the normal web of things," says Mrs. Ward.

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