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THE CABLEMAN
AN EXCITING PRESENT-DAY ROMANCE
BY WEATHERBY CHESNEY

CHAPTER XXIII—(Continued.)

"The tale, sir, is one that I am ashamed of," said Montague; "but I suppose you've got to know it. After Mr. Scarborough had started this morning, without waiting for breakfast, as he is young enough and foolish enough to be imprudent in these matters, I made a good breakfast and then started myself. When I reached the Chinelas I found it would have been better if I had hurried, for the widow had already gone into the town of Ribedra Grande. I had let her go ahead of me at the start, you see. However, I followed at once, and found her at the livery stable, bargaining for a carriage to take her to Las Furnas. I presented my letter of introduction, and, as Mr. Scott and Mr. Scarborough warned me last night would be the case, she laughed at me. However, I didn't mind that, in fact I had counted upon her doing so, and should have been put out if she hadn't. I improved the opportunity of her laughter to make a quip and possibly outrageous remark or two, and thereby succeeded in amusing her further. She saw that I was a man of some originality of thought, and she was vined into answering me in my own vein. That again was what I wanted. We indulged in a regular duel of badinage in that stable yard, and if a third party had been there to listen, I think he would have agreed with my opinion that in the clash of wit against wit we both emitted some quite brilliant sparks of fancy. The result was what I had foreseen; the widow was pleased with herself, and began to think that an hour or two spent in my company would be interesting and stimulating. I worked hard to keep that impression alive in her mind, until I had got her to agree to what I wanted; and I succeeded—as I had of course thought I should—in doing so.

"She accepted my offer to be her courier, and she even adopted my suggestion that we should go, not in a carriage, but on donkeys. I pointed out that the carriage road made a long sweep round, whereas on donkeys we could take a short cut across the hills which I knew of. Moreover, the San Miguel donkeys are good, and are the favorite instruments of travel in these parts; and when one is in Rome—it was not necessary to argue further; she saw the advantage of my proposal, and I think there was a certain quaintness in the idea which pleased her. I ordered the donkeys, and I had a private word with their owner first.

"Your mother, Miss Carrington, is a brilliant conversationalist, when she meets with someone who is capable of appreciating and replying to her sallies; and if I may say so without undue boasting, I think she found that person in me. Indeed, had not my past experience justified me in relying to a certain extent on my own powers in this respect, I should have made a different plan. I think we both enjoyed the ride, at any rate in its earlier stages. I know, at least, that I did.

"After about three miles, the beast she was riding went dead lame. It was a contingency for which I was not unprepared. In fact, in my private words with the man from whom we had hired the donkeys, I had stipulated expressly that the one he supplied to the lady should not be able to go five miles without breaking down. The man performed more than his contract, for it broke down, as I say, in three.

"Now do you see my plan? I know that you were busy here, and that you did not want to be interrupted. The widow's intention was to interrupt you, and mine therefore was to delay her, by all and any means, just

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About the House

Some Dainty Dishes.

When making pickles, remember that the very best white wine vinegar should be used, and that they should be made in an agate saucepan that is quite free from cracks or blemishes. When made, they must be put up as carefully as jelly in sterilized jars and kept tightly sealed. The jars should not be quite filled with the vegetables, but should have the liquid covering them for at least an inch in depth. The surplus vinegar is good for flavoring minces, hashes and gravies, if used very, very sparingly.

Pickled Onions.—One quart of small white onions. Remove the outer skin and place in a pan of boiling water. Cook until they look clear, then remove, drain and dry. When cold place in jars and cover with the following mixture: One quart of wine vinegar, one ounce of white pepper, one dessertspoonful of salt. Make hot. Pour over the onions. Seal when cold. The onions must be peeled with a silver knife. A steel knife causes them to blacken. If sealed in a basin of water it will save the eyes.

Lemon Pickle.—Wipe six lemons, cut each into eight pieces, add one pound of salt, six cloves of garlic, two ounces of horseradish; crush one-quarter ounce of cloves, one-quarter ounce of nutmeg, one-quarter ounce of mace, one-quarter ounce of cayenne pepper, and two ounces of dry mustard. Into these stir two quarts of vinegar. Pour all into a strong fireproof jar, stand it in a saucepan of boiling water and boil for a quarter of an hour. Set the jar away and stir with a wooden spoon every day for six weeks. At the end of this time put in two small bottles and tie down tightly.

Pickled Beets.—To each gallon of vinegar, two ounces of allspice, two ounces of whole pepper. The beets must be carefully cleansed without breaking the outer skin. Lay them carefully into a pot of boiling water, let them cook gently for about one and a half hours, drain them, and when cold, peel and slice neatly. Put into a dry jar. Let the vinegar boil up for a minute, then stand to cool perfectly cool before it is poured over the beets. Seal well. The beets will be ready for use in about a week.

Pickled Red Cabbage.—Slice the cabbage finely and place it in a colander; sprinkle each layer with coarse salt. Let the strips drain for two days, then put in a jar and cover with boiling vinegar. If a spice is used, it must be put in with the vinegar in the proportion of one ounce of whole black pepper and one-half ounce of allspice to the quart.

Pickled Gherkins.—Brine to put on the gherkins: to each quart of water take six ounces of salt. Strip the gherkins of the blossoms, put them in a stone jar and cover with boiling brine. After 24 hours take them out, wipe each one carefully dry, place in a clean jar with half a dozen bay leaves. Pour over them a pickle made as follows: To every quart of vinegar allow three blades of mace, two tablespoonfuls of bruised ginger, half ounce of black pepper, half ounce of allspice, four cloves, a small quantity of tarragon. If liked, may be added at every second bottle. Boil this for the pickle over the gherkins, cover the jar with a small plate for two days, when the pickle must be drained off and bottled up again. At boiling point the gherkins must be thrown in for two minutes and then placed back in the jar. Seal tightly.

Pickled Mushrooms.—Young butter mushrooms only should be used. Cut into a quart of small mushrooms, cleansing the skin with a piece of new white flannel dipped in salt. Place them in a deep steppan and sprinkle over them two teaspoonfuls of salt, one half ounce of whole white pepper and two blades of crushed mace. Shake them over a bright fire until the natural liquor has been drawn out. Bring sufficient to cover them, then pour over them as much cold vinegar as will cover them; let it come to the boil for one minute and no more. Pour them into a clean, dry jar and seal.

Pickled Walnuts (Another Recipe).—One hundred walnuts gathered while young enough for a pin to prick through the cap. Bring sufficient to cover them, in the proportion of six ounces of salt to one quart of water. Pickle of a full half gallon of vinegar, one teaspoonful of salt, two ounces of whole black pepper, three ounces of crushed ginger, three ounces of crushed mace, one-half ounce of cloves stuck into three small onions, two ounces of mustard seed. Boil up the brine and remove the scum, and when cold pour over the walnuts, stirring them night and morning; change the brine every three days, removing them in nine days. Spread the walnuts on dishes and let them remain in the air until black (about twelve hours). Roll the pickle for a minute, have the walnuts ready in jars, and pour it on them when boiling. When quite cold seal and store in a dry place.

Pickle of Small Vegetables.—Take young cauliflowers, cut into small pieces, nasturtium pods, string beans, or young runner beans, and lay them in a stone jar, pouring over them a boiling brine composed of six ounces of salt to a quart of water. The next day drain them off, shake gently in a clean cloth and put them in a dry jar. Pour over them the following pickle, which must have come to the boil and have remained boiling for one minute: To each quart of vinegar put one ounce of black pepper, one ounce of crushed ginger, one ounce of shallots, one ounce of salt, one ounce of allspice and a pinch of cayenne. Cover the jar for two days, drain off the liquor, boil it up and throw in the young vegetables for a minute. Replace them in a jar and cover tightly.

Useful Hints and General Information for the Busy Housewife

Things Worth Remembering.

When dusting have the duster slightly damp and finish off with a dry one.

Always rinse black stockings in blue water, and they will keep a good color.

When turning hem in napkins, rub well with soap, and then you will have no trouble to hem them.

When using a double thread draw it over a piece of laundry soap and you will never have a snarl.

Paste some soft blotting paper on the bottom of flower bowls and they will not mar polished surfaces.

If the brass polish gives out do not worry, but instead go to work at the brass with lemon juice.

To keep mercuries from falling, beat a tablespoonful of baking powder into it just before putting it on the pie.

Before squeezing the juice from the lemons put them in a hot oven for a minute. You will get twice as much juice.

To clean linen blinds rub them with a clean cloth dipped in oatmeal, changing the oatmeal as it gets dirty.

When enclosing stamps do not stick one corner to the letter. Put them in loose. They can't get out of a sealed envelope.

To shade an electric light in a sick room make a little bag of thin green silk with a draw string large enough to slip over the bulb.

Take a catsup bottle with a top that will screw on. Then hammer small holes in the top. This will make a nice clothes sprinker.

To remove odors of onions or fish from cooking utensils, boil a little vinegar in the utensil after they have been washed.

A coating of thick castor oil applied with a soft flannel cloth to tin shoes whose color is too vivid will tone them down considerably.

Paper bags which accumulate from the grocery store are very useful to slip over jars and various other articles to protect them from dust and flies.

Mud spots may be readily removed from dress skirts, trousers, rubber coats, or from children's clothing by rubbing the spots well with sliced raw potato.

Strong ammonia water is excellent for removing iodine stains, and blueberry stains may be removed by washing at once with cold water and white soap.

To get longer service from scrim or muslin curtains, hem both ends alike, and this permits you to reverse them when rehanging each time after being washed.

To prevent damp and rust attacking the wires of the piano tack a small bag of unslaked lime inside the instrument just underneath the cover. This will absorb all the moisture.

Pin the sheets at the foot of the bed together with several safety pins. They will not pull up, and this will add to the comfort of the night's sleep. This hint is all right—except for a tall man.

If the heels of each pair of stockings are pinned together with a small safety pin when they are washed it will save time and trouble of sorting; also they can be hung on the line more quickly.

To destroy flies in the summer simmer together one pint of milk and a pound of brown sugar and two ounces of pepper. Then place the mixture around in saucers. It is instant death to flies, and is harmless.

If you would have your summer supply of white silk stockings remain white, always see to it that they are dried in the shade and washed in lukewarm water, as heat turns them yellow.

To obtain a true blue place the material flat on the cutting table and with a ruler or yard stick laid across one corner draw a line with chalk or

NO ALLUM MAGIC READ THE LABEL

BAKING POWDER

Zepelin may be reported to-morrow hovering over the basins where the Commander of the Faithful delighted to wander.

The visitor to Bagdad recalls that it was the capital of a domain reaching from Spain into Africa and from Africa to India, and he knows that Harun-al-Rashid was once its ruler. These facts have been inscribed on the tablets of memory through the medium of "Amine," "Ali Baba," "Sinbad the Sailor," and other delightful "Arabian Nights" tales. But the Bagdad of to-day, although the Turkish documents still call it "the glorious city," has naught but crumbling mosques, dilapidated palaces and neglected tombs to bear testimony to the splendor of the past.

It was Al-Mansur, the second caliph of the Abbaside dynasty, who removed the capital of Islam hither from Damascus. When he first saw the spot he was enchanted with it, although there was then only a single habitation upon it—the cell of the venerable hermit Dad. The latter, ignorant who his distinguished visitor was, not only entered into conversation with him, but predicted that one Moslos was destined to found a city where they were standing.

"I am that man!" exclaimed the caliph, and he went on to inform the hermit that in his boyhood he had stolen a bracelet, and his nurse had never after called him "Moslos," the name of a thief then well known. The old recluse must have made a considerable impression on the mind of Al-Mansur, for the town was eventually named for him. "Bag" signifies a garden in the Persian tongue, and the whole word means "The garden of Dad."

This caliph, by the way, was perhaps the richest man of his time, for he possessed some \$150,000,000. He did not, however, invest his wealth in Bagdad real estate, for he and his sons left it a small town, confined to the western bank of the Tigris. Moreover, they economized in building materials, for they used fragments plundered from the ancient Persian city Ctesiphon, its near neighbor Seleucia, and from ancient Babylon.

It remained for Harun, ally and friend of Charlemagne, who came after Al-Mansur and his sons, to extend the capital to the eastern bank. With him, too, began the era of culture, science, literature, and that distinctly Persian luxury that at last wrought the downfall of Saracen power. Against such effeminate degeneracy Omar, conqueror of Syria, Persia and Egypt, sedulously warned his people, but in vain.

KITTENS DISPLACE LAP DOGS.

Paris Atresses Carry Tabbies to Bois de Boulogne.

The Parisienne is forsaking her lap dog of pre-war days and taking to the kitten as a pet, according to the Paris correspondent of the Pall Mall Gazette.

The correspondent does not attempt to say whether the change is due to hard times, to the doubled dog tax or merely to an inexplicable whim of the moment. He says:

"Atresses whose popularity is sufficient to shield them from the reproach of seeking a new form of personal advertisement have lately taken to frequenting the Bois de Boulogne at the fashionable parade hour with the dearest of little tabbies snuggled roughly in their arms, or gambolling riotously round and about them. 'After all, it may be that the new fashion is merely another way of protesting against the latest order of the Prefect of Police enacting that all dogs must be muzzled in Paris and led on a string.'

Even the youth who claims to have finished education has a lot to learn.

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- 1—Use ripe—but not over-ripe fruit.
- 2—Buy St. Lawrence Red Diamond Extra Granulated Sugar. It is guaranteed pure Sugar Cane Sugar, and free from foreign substances which might prevent jellies from setting and later on cause preserves to ferment.
- 3—Cook well.
- 4—Clean, and then by boiling at least 10 minutes, sterilize your jars perfectly before pouring in the preserves or jelly.

Success will surely follow the use of all these hints.

We advise purchasing the Red Diamond Extra Granulated in the 100 lb. bags which as a rule is the most economical way and assures absolutely correct weight.

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