Canada's finest

Laundry Starch

usewives have used "Silver Gloss" for all their home laundry work. They know that "Silver Gloss" always gives the best results. At your grocer's.

THE CANADA STARCH CO. LIMITED Montreal, Gardinal, Brantford, Fort William.

THE CABLEMAN

AN EXCITING PRESENT-DAY ROMANCE

BY WEATHERBY CHESNEY

tunity of her laughter to make a said that we would rest for an hour thought she hadn't. quaint and possibly outrageous re- and admire the scenery, and perhaps "She smiled. 'Didn't Mr. Scarbor- six weeks. At the end of this time put A coating of thick castor oil applied I was a man of some originality of knew quite well that he wouldn't, and night? I know about the scratched Pickled Beets.—To each gallon of down considerably. thought, and she was pipued into an. I thought she knew it too; but delay stone." swering me in my own vein. That was what I had been playing for all "But you don't know what the ounces of whole pepper. The beets the grocery store are very useful to dulged in a regular duel of badinage without comment. We conversed does.' an hour or two spent in my company electrified me by putting a question the pleasant morning you have given will be ready for use in about a week. berry stains may be removed by wash- toward the demands of these classes would be interesting and stimulating, which had nothing at all to do with me. I worked hard to keep that impres. what I was saying.

thought I should-in doing so. cicerone, and she even adopted my wings; I did not even finish my importance. I think I never felt quite suggestion that we should go, not in phrase but looked at her instead. Her a carriage, but on donkeys. I pointed manner had changed, and she was re- laughed at me. And yet, you know, I out that the carriage road made a garding me with a mocking smile. further; she saw, the advantage of I am a fool?" my proposal, and I think there was a "She had taken the matter into her certain quaintness in the idea which own hands. I realized that further pleased her. I ordered the donkeys, pretense was useless. Since, apparand I had a private word with their ently, she already knew my cards, I

a brilliant conversationalist, when somewhat late for the picnic at Las she meets with someone who is cap- Furnas.' both enjoyed the ride, at any rate in pend a good deal upon him, I fancy. its earlier stages. I know, at least, "'You are going to make him

she was riding went dead lame. It enough that the remark was foolish. was a contingency for which I was "She glanced at me through halfnot unprepared. In fact, in my pri- closed lids. vate words with the man from whom "His name is Andrew Gillies,' she we had hired the donkeys, I had stip- said. 'Do you know him?' ulated expressly that the one he sup- "Then, as though to complete my go five miles without breaking down, she had done and what she meant to The man performed more than his do. She did not even pay me the comcontract, for it broke down, as I say, pliment of regarding me as

had been privately guaranteed to me have had to invent I thought she would do; or to waste a you going to put into it?"

sion alive in her mind, until I had got "Is the pie yours so far, Mr. Monher to agree to what I wanted; and tague?"

I succeeded—as I had of c ourse "My Pegasus of poetic fancy was dashed to the ground, and there was "She accepted my offer to be her not so much as a flutter left in his she didn't consider the act of any

long sweep round, whereas on don- "'Is the ple yours?' she repeated, keys we could take a short cut across 'Does our Mr. Montague consider that the hills which I knew of. Moreover, he is working his commission of dethe San Miguel donkeys are good, and lay with surprising ease and success? are the favorite instruments of travel Or did he dispise his antagonist so called out to him not to be afraid brine. After 24 hours take them out. in these parts; and when one is in much that he anticipated that success Rome—it was not necessary to argue would be easy? Do you really think less. I have been accused of being a a clean jar with half a dozen bay

showed my hand.

"Your mother, Miss Carrington, is "'I think,' I said, 'that you will be

able of apreciating and replying to "'Possibly,' she retorted, 'I shall her sallies; and if I may say so with- not want to go. If you will look beout undue boasting. I think she found hind you, you will see a man apthat person in me Indeed, had not proaching us. By the pace at which past experience justified me in rely- he is coming, it would appear that he

"After about three miles, the beast the day?' I said. But I knew well further.'

onist from whom it would be advis-"Now do you see my plan? I knew able to concear information. I had that you were busy here, and that thought that my fanciful eloquence you did not want to be interrupted, had impressed her. I see now that The widow's intention was to inter- she had been laughing at me all the rupt you, and mine therefore was to time, and I think she regarded me as delay her, by all and any means, jus- a somewhat foolish windbag. You

Go to College

THE

ONTARIO

GUELPH.

April to September at Home.

College Opens September 19

Write for calendar giving particulars.

G. C. CREELMAN, B.S.A., LL.D.

Public school education is sufficient for

will understand that I found that sufficiently galling.

"It seems that a few minutes after Mr. Scarborough and the two ladies left the Chinelas, Mrs. Carrington, who had been wakened by the crunching of their footsteps on the gravel. got up and looked out from her window. She saw a man in the garden, and he saw her at the window. He up for her to see, and then laid it on a garden seat in full view from where she was standing. Then he went When making pickles, remember and she told me that he had in all should be used, and that they should one probability been waiting in the garden be made in an agate saucepan that is in concealment for a long time, hoping quite free from cracks or blemishes. for a chance of delivering the leter. When made, they must be put up as You three, by your early start, gave carefully as jelly in sterilized jars and

him the opportunity sconer than he kept tightly sealed. The jars should

Montague, she told me sweetly, 'and used very, very warily. the place which was mentioned was this road on which we are now. You tifiable and unjustifiable. That was lameness very we'll if we had gone why she was riding a donkey which a quarter of a mile ther, I should and place in a pan of boiling water. as certain to go lame at the first or stopping. As it is you are given me move, drain and dry. When cold place second bit of stiff climbing we came the opportunity unsought. Do you in jars and cover with the following I thought that the widow would still claim the ownership of the pie? mixture: One quart of wine vinegar,

considerable part of the morning by "'That depends,' she said. 'Though kknkife. A steel knife causes them to walking back to Rebeira Grande and we agree that the pie is not yours, I blacken. If peeled in a basin of water hiring a carriage after all. There was can't claim that it is all mine either, it will save the eyes. a third possibility—that she might Andrew Gillies will have a finger in Lemon Pickle.—Wipe six lemons, loose. They can't get out of a sealed

night would be the case, she laughed was curious to see how she would I pool our resources—he supplies the tard. Into these stir two quarts of holes in the top. This will make a at me. However, I didn't mind that : meet it. Of course she met it in the plan, and I the additional information vinegar. Pour all into a strong fire nice clothes sprinkler. in fact I had counted upon her doing one way which I had not anticipated. which makes the plan of value?' proof jar, stand it in a saucepan of To remove odors of onions or fish so, and should have been put out if "She laughed as though it did not "Because you haven't got it to boiling water and boil for a quarter of from cooking utensils, boil a little

mark or two, and thereby succeeded by that time her steed would have re- ough tell you, she said, that I was it into small bottles and the down with a soft flannel cloth to tan shoes In amusing her further. She saw that covered enough to proceed. Now I behind the door for some time last tightly.

again was what I wanted. We in- along, so I fell in with her suggestion words on it mean, I cried. 'No one must be carefuly cleansed without slip over jars and various other artic-

in that stable yard, and if a third par- lightly, perhaps even at times bril- "No, but Andrew Gillies may be carefully into a pot of boiling water, flies. ty had been there to listen. I think he liantly, for about twenty minutes, and able to guess. He knows more than let them cook gently for about one Mud spots may be readily removed would have agreed with my opinion the just when I was in the midst of we do, you remember, about what my and a half hours, drain them, and from dress skirts, trousers, rubber that in the clash of wit against wit, working out a pretty fancy in mega- husband's movements were on the when cold, peel and slice neatly. Put coats, or from children's clothing by we both emitted some quite brilliant phors for her delectation, and thought last day of his life. We will see how into a dry jar. Let the vinegar boil rubbing the spots well with sliced raw sparks of fancy. The result was what that she was honoring me with her the point strikes you. You would like up for a minute, then stand to be potato. I had forseen; the widow was pleased most alert attention, with the purpose to be present at our interview, no come perfectly cool before it is poured Strong ammonia water is excellent with herself, and began to think that of capping my effort if she could, she doubt; and I owe you some return for over the beets. Seal well. The beets for removing iodine stains, and blue-affairs. The Government's attitude

> "She laughed, and I take it that you will believe me when I say that I was der; sprinkle each layer with coarse To get longer service from scrim or mine domestic unity." This is the "'I am of the other party,' I reminded her sulkily.

so futile as I did when that woman

admired her for it. to be hesitating because she wasn't gherkins of the blossoms, put them in alone; and when she saw that, she a stone jar and cover with boiling

that I was a friend of hers and harm. wipe each one carefully and place in vain man more than once in the past leaves. Pour over them a pickle made by people whose opinion wasn't worth as follows: To every quart of vineconsidering. If they could have seen gar allow three blades of mace, two me at that moment they would have tablespoonfuls of bruised ginger, half smiled, for if I am vain, my vanity ounce of black pepper, half ounce of was in a fair way to being flayed off allspice, four cloves, a small quantity quickly. me in shreds; she gave it a whip-cut of tarragon, if liked, may be added to at every sentence.

though. She didn't give him time to the jar with a small plate for two days, think himself a great man. She just when the pickle must be drained off took top station from the first, and and boiled up again. At boiling point

ing to a certain extent on my own is riding a better donkey than either Gillies, she cried. 'Keep your distance the jar. Seal tightly. powers in this respect, I should have of these which you hired for us. Whetill you've answered a question or Pickled Mushrooms.—Young butter

ticular, Rachel Carrington" the line at association with a murder- more. Pour them into a clean, dry jar er.' she answered at once. 'You and seal. have many vices, Andrew Gillies, and Pickled Walnuts (Another Recipe).

my husband's death ?'

"'I did not kill him,' he answered. "Were you present when he died ?" (To Be Continued.)

What Goes in the Missionary Box. "Whatever are you doing, Molly?" asked mother, as she entered the nurwas busily stuffing broken toys, headless dolls, ragged clothes, and other "Oh, mother, can't you see?" cried Molly. "I'm packing a missionary-box. just like the ladies do. And it's all right," she added proudly. "I haven't

A Young Financier.

"Into a quarter, please."

About the House _

Some Dainty Dishes.

not be quite filled with the vegetables, waiting to dress, she but should have the liquid covering threw on an ulster and went for the them for at least an inch in depth. The surplus vinegar is good for flavor-"' It suggested an interview,' Mr. ing minces, hashes and gravies, if the bottom of flower bowls and the

> Now for the recipes : Pickled Onions.-One quart of small white onlons. Remove the outer skin excuse for Cook until they look clear, then re-

thereby be compelled to do one of two "'No,' I said, with a grudging ad- one ounce of white pepper, one desthings: either to abandon the expedi- miration at the way in which she had sertspoonful of salt. Make hot. Pour tion altogether, which was not what played with me, 'it's yours. What are over the onions. Seal when cold. The onions must be peeled with a silver

suggest continuing the journey on my it, too, and I shall wait to see what his cut each into eight pieces. Add one envelope. donkey, and leaving me to lead the contribution is before I offer mine. pound of salt, six cloves of garlic, two To shade an electric light in a sick lame one back home; but to that I You understand the situation, I think. ounces of horseradish; crush one- room make a little bag of thin green was ready with the unanswerable ob- He probably found that fact out very quarter ounce of cloves, one-quarter silk with a draw string large enough jection that she did not know the soon, and that is why he waited so ounce of nutmeg, one-quarter ounce of to slip over the bulb. patiently outside my window this mace, one-quarter ounce of cayenne Take a catsup bottle with a top that "It was a pretty situation, and I morning. Now why shouldn't he and pepper, and two ounces of dry mus- will screw on. Then hammer small she hadn't. I improved the oppor- matter, sat down by the roadside, and supply,' I said at once, and I really an hour. Set the jar away and stir vinegar in the utensils after they have with a wooden spoon every day for been washed.

vinegar, two ounces of allspice, two Paper bags which accumulate from

cabbage finely and place it in a colan- soap. salt. Let the strips drain for two days, muslin curtains, hem both ends alike, crusaders' reply, made in their name then put in a jar and cover with boil- and this permits you to reverse them by Harden: ing vinegar. If a spice is used, it when rehanging each time after being "It is not what Schmidt or Schultz must be put in with the vinegar in the washed. proportion of one ounce of whole black To prevent damp and rust attacking of the war which damages us abroad pepper and one-half ounce of allspice the wires of the plano tack a small bag What hurts our prestige is the figure Paris Actresses Carry Tabbies to Bois to the quart.

Pickled Gherkins .- Brine to put on "The man on the donkey didn't the gherkins: to each quart of water come up to us very fast. He seemed take six ounces of salt. Strip the the pickle. When boiling fast, pour "I liked the way she tackled Gillies, the pickle over the gherkins, cover the gherkins must be thrown in for "'Don't come too near me, Andrew two minutes and then placed back in ply of white silk stockings remain Chaldeans are now moving the armed fashion is merely another way of pro-

two. I know that your hands aren't mushrooms only should be used. Cut clean, but I don't know quite how deep off the stalks from a quart of mushthe stain on them is. You've got to rooms, cleansing the skin with a piece satisfy me on that point before we go of new white flannel dipped in salt. Place them in a deep stewpan and "The fellow had dismounted and sprinkle over them two teaspoonfuls was standing beside his beast, with of salt, one half ounce of whole white one arm resting on the saddle. She pepper and two blades of crushed had treated me pretty scornfully, but mace. Shake them over a bright fire I could have struck him for the look until the natural liquor has been on his face when he answered her :- drawn out and has dried up again. "'I didn't think you could be par- Then pour over them as much cold vinegar as will cover them; let it "I'm so far particular that I draw come to the boil for one minute and no

possibly they added to your commer- - One hundred walnuts gathered cial value in the past. One of the while young enough for a pin to prick most noxious of them is your canting them easily. Brine sufficient to cover parade of piety. But you used to have them, in the proportion of six ounces one virtue; a curious virtue it is too, of salt to one quart of water. Pickle to be part of the complement of a of a full half gallon of vinegar, one common swindler. You speak the teaspoonful of salt, two ounces of whole black pepper, three ounces of "'According to my lights and con- crushed ginger, three ounces of crushscience, I do,' he replied, unctuously. ed mace, one-half ounce of cloves "'I have a different theory as to stuck into three small onions, two that,' she replied quietly. 'Your con ounces of mustard seed. Boil up the science, I do,' he replied, punctuously. brine and remove the scum, and when have cultivated the habit of truth, be- cold pour over the walnuts, stirring cause, considerably to your own surthem night and morning; change the prise, you discovered in early life that brine every three days, removing it pays. Had you anything to do with them in nine days. Spread the walnuts on dishes and let them remain "He shot a curious glance at her, in the air until black (about twelve and I thought his eyes quailed before hours). Boil 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

Pickle of Small Vegetables.-Take young cauliflowers, cut into small pieces, nasturtium pods, string beans, or young runner beans, and lay them sery. For her five-year-old daughter boiling brine composed of six ounces in a stone jar, pouring over them a of salt to a quart of water. The next day drain them off, shake gently in a odds and ends in an old leather bag. clean cloth and put them in a dry jar. Pour over them the following pickle, have remained boiling for one minute : put in a single thing that's any good." To each quart of vinegar put one ounce of black pepper, one ounce of crushed ginger, one punce of shallots, one ounce of salt, one ounce of all-"Auntie, can you change a dime for spice and a pinch of cayenne. Cover the jar for two days, drain off the liq-uor, boil it up and throw in the young vegetables for a minute. Replace them in a jar and cover tightly.

General Info-mation for the Busy Housewife

Useful Hints and

Things Worth Remembering. When dusting have the duster

away. The man was Andrew Gillies, that the very best white wine vinegar slightly damp and finish off with a dry Germans Driven Like Flock of Sheep Always rinse black stockings in blue

water, and they will keep a good color.

over a piece of laundry soap and you opportunity to speak the truth. Paste some soft blotting paper (

will not mar polished surfaces. If the brass polish gives out do worry, but instead go to work at the

To keep meringue from falling, bea saltspoonful of baking powder into it just before puting it on the pie. Before squeezing the juice from th

To clean linen blinds rub them wi a clean cloth dipped in oatmea changing the oatmeal as it gets dirty When enclosing stamps do not stick

breaking the outer skin. Lay them les to protect them from dust and

Pickled Red Calbage.-Slice the ing at once with cold water and white is that public discussion of the war

add to the comfort of the night's sleep. they could, we would be near to the zette.

If the hems 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 Now a City of Crumbling Mosques they can be hung on the line more

simmer together one pint of milk and fered by the war, writes Mr. H. M. to frequenting the Bois de Boulogne at a pound of brown sugar and 2 ounces Allen, is that of the khaki-clad Brit- the fashionable parade hour with the of pepper. Then place the mixture ish soldiers contending with Germans dearest of little tabbies snuggling around in saucers. It is instant death and Turks amid the ruins of Mesopo- reguishly in their arms, or gambol If you would have your summer sup- once swept the war chariots of the "After all, it may be that the new

white, always see to it that they are motors of Germany and England. In testing against the latest order of the dried in the shade and washed in luke- the rivers where the Babylonian and Prefect of Police enacting that al warm water, as heat turns them yel- Persian barges once plied, the shal- dogs must be muzzled in Paris and led

terial flat on the cutting table and planes have already been seen flywith a ruler or yard stick laid across ing across the skies that looked down a finished education has a lot to one corner draw a line with chalk or upon Harun-al-Rashid, and a German learn.

guide in cutting.

To whiten handkerchiefs, fine waists and other fingerie, wash and dry in the usual manner, then to one pint of cold water add two tablespoonfuls of granulated sugar, stirring until thoroughly dissolved. Let handkerchiefs, etc., soak in the water one-half hour. Dry

have grown in intensity, like the Brit-When turning hems in napkins, rub ish artillery fire, within the past few well with soap, and then you will have weeks. The real import is conveyed When using a double thread draw it of gaol who has the courage and the In a late number of his Govern-

by a Merciless Shepherd.

ment-defying weekly review, Zukunft, Herr Maximilian Harden has a remarkable article entitled "Those Underground." It is a straight-from-theand the War Party's fear to unmuzzle public opinion. Written on the eve of the Socialist Liebknecht's sentence and the suppression of the Liberal-Radical Berliner Tageblatt for merely demanding afresh the right to discuss "our war aims," Harden's article is proof that the crusade to face the present facts about the war-Germany's opeless fight for peace on her terms is a strong and growing movement. Without at all exaggerating its importance it is undoubtedly a manifestation of no little promise and encour-

The significance of the crusade for crusaders. They include:

1. The working classes, who realize the utter impoverishment which pro- old recluse must have made a considerlongation of the war means for industrial Germany.

2. The moneyed, commercial and fithe Berliner Tageblatt and Harden Dad." have always ben recognized as spokes-

fighting on the allies' side. Their own en for their purpose. When Harden declares that if the German people's It remained for Harun, ally and talking not for himself but for Ger-

thinks about the conduct and object of unslaked lime inside the instrument we have cut for nearly two years now just underneath the cover. This will of a flock of docile sheep driven before a merciless shepherd. Our ene-This hint is all right-except for a tall peace which is to-day possible, and which only a miracle can improve."

BAGDAD OF THE CALIPHS.

and Dilapidated Palaces.

To destroy flies in the summer One of the picturesque contrasts of sonal advertisement have lately taken tamia. Across the very plains where ling riotously round and about them. low-draft gunboats that fly the Union on a string." To obtain a true bias place the ma- Jack now manoeuvre, British aero-

GET TH

The riders

were gathere

in the bunk h

heard how yo

The scar wi

crossed Mans

to chin. It to

I was ridin

old Bar X.

conceited, of

two other rid

boss wantd to

As I was at

a new one that

startled by so

raced to the

in time to se

he was alway

self, run a col

it frightfully.

my noose. Th

the corral, an

throw the bull

Star sprang to

rope. The rop

started Star;

eyes standing

mine paint on

struck Star ft

him to the g

against the wa

round the bull'

drew it taut an

the bull got ah

dodge, but I wa

although I got

stumbled, and t

to the gate, bu

be tied into he

ral into his own

Guns of 15-i

As I lay the

I halted Sta

deppelin may be reported to-morro overing over the bazaars where the Commander of the Faithful delighted

The visitor to Bagdad recalls that it was the capital of a domain reaching from Spain into Africa and from Underground rumblings in Germany 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," "Sindbad 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 Abbasside 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 the truth lies in the identity of the stolen a bracelet, and his nurse had ever after called him "Molos," the name of a thief then well known. The able impression on the mind of Al-Mansur, for the town was eventually named for him. "Bag" signifies a nancial classes, shippers, merchants, garden in the Persian tongue, and the manufacturers, and bankers, for whom whole word means "The garden of

This caliph, by the way, was perhaps the richest man of his time, for The latter—the Ballins, Gwinners, he possessed some \$150,000,000. He Rathenaus, Riessers, Thyssens, Kir- did not, however, invest his wealth in dorfs, Furstenbergs, Stinnes's and the Bagdad real estate, for he and his other captains of industry and finance sons left it a small town, confined to -know perfectly well that time is the western bank of the Tigris. Moreover, they economized in building mainterlocking associations with the terials, for they used fragments plun-Government make it impossible for dered from the ancient Persian city them to speak out. So they use Hard- Ctesiphon, its near neighbor Seleucia, and from ancient Babylon.

real sentiments could be expressed the friend of Charlemagne, who came end of the war would be in sight he is 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.

The Parisienne is forsaking her lap Pin the sheets at the foot of the bed mies are listening to the right and dog of pre-war days and taking to the together with several safety pins. the left, but can nowhere hear what kitten as a pet, according to the Paris They will not pull up, and this will the will of the German people is. If correspondent of the Pall Mall Ga-

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:

"Actresses whose popularity is sufficient to shield them from the reproach of seeking a new form of per-

Even the youth who claims to have

USEFUL PRESERVING HINTS

Here's the Way to Succeed in Jam or Jelly Making.

10-Use ripe - but not overripe fruit.

20-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.

We advise purchasing

the Red Diamond

Extra Granulated

the most econo-

mical way and assures

absolutely correct weight.

in the 100 lb.

as a rule is

bags which

30-Cook well.

40-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.

Dealers can supply the Red Diamond in PRESERVING either fine, USE ONLY medium, or coarse grain, at your choice. RED DIAMOND SUGAR

Many other handy refinery sealed packages to choose from.

St. Lawrence Sugar Refineries, Limited, Montreal.

LEARN business methods. LEARN how to produce better crops and better stock. LEARN to grow good fruit, better poultry and the best of everything. September to April at the College

AGRICULTURAL COLLEGE Young Man----If you can't go to War LEARN to increase your earning capacity on the farm.

POS This deli

erage, mad a wonderf flavor and from caffei both tea at tum is a t drink tha thousands t

"There's Grocers every

or coffee ha

Canadian Posts

ONTARIO ARCHIVES TORONTO

shell weighing Tea ar For (These be

drug eleme

developmen

and mind

children.

Nowaday

dren, wise