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About the House

Useful Hints and General Information for the Busy Housewife

Miscellaneous Recipes.

For a new dessert, try this: Take sponge cake and cut it into squares. Pare, halve and core some large pears. Boil in a syrup colored with half a cupful of cranberry or other red fruit juice. When tender remove from the syrup and place one of the halves on each sponge square. Decorate with cranberry jelly and serve with plain or whipped cream or with a sauce.

Here is a Belgian recipe for vegetable soup: Take four celeries, four leeks, two turnips, a cabbage, two onions, a few bones, pepper and salt and five quarts of water. Boil for about three hours keeping the vegetable always well covered with the water. Take up and rub the vegetable through a sieve or cloth and let them boil again for at least an hour.

White Ginger Bread.—One pound dry, sifted flour, one-half pound fresh butter, one-half pound granulated sugar, grated rind of one lemon, one ounce new ground ginger root, one-half grated nutmeg, one-half teaspoon soda, one gill milk. Rub flour and butter together, add sugar, lemon rind, ginger and nutmeg. Warm milk slightly, stir in soda and mix to smooth paste. Shape according to fancy and bake fifteen minutes.

To make croquettes of boiled meat, mince your meat and put it into a thick, white sauce well spiced with pepper, salt and nutmeg, and let it remain for two hours. Then prepare your croquettes by rolling the mixture in white of egg and fine bread crumbs. Put a piece of butter in the saucepan, sufficient to take all the croquettes, and let them brown in it for about 10 minutes. A white sauce served with them is a good addition.

Egg Salad.—Cover the eggs with boiling water and reduce the heat at once, cooking the eggs slowly from 25 to 28 minutes over the simmer burner of the gas stove. When the eggs are done, cover them with cold water. Prepare mayonnaise, when thick, add four or five sardines that have been skinned, boned and pounded to a paste Cut the egg engthwise, lay on chilled lettuce and serve the dressing.

Pickling Brine.—A "universal" pickle—that is, a pickling liquid that may be used with nearly all kinds of vegetables and fruits—is made like this: A cupful of sugar added to four quarts of vinegar, two dozen whole black peppers and a handful of cloves, a few blades of mace and 18 whole allspice. Boil all the ingredients for five minutes and pour over the fruit.

Cream of Spinach Soup.—Two quarts spinach, six cupfuls cold water, two cupfuls milk, one clove garlic or two tablespoonfuls chopped onion, bit of bay leaf, one teaspoonful salt, cayenne pepper and celery salt, three tablespoonfuls each butter and flour, one-half cupful cream. Cook spinach in water thirty minutes. Press through sieve, scald milk with onion and bay leaf, add butter and flour, cooked together, strain, add seasonings and spinach mixture. Cook five minutes, and serve, garnished with beaten cream.

Baked Apple Pudding.—Butter an agate baking dish. Slice into this tart apples enough to fill the dish; sprinkle with salt and pour in two or three tablespoonfuls of water. Sift together a cup and a half of flour, three teaspoonfuls of baking powder and one-fourth teaspoonful of salt. Into this work with the tips of the fingers three tablespoonfuls of butter. Beat an egg, add three-fourths of a cup of milk (scant measure), and stir into the dry ingredients. When thoroughly mixed spread over the apples. Bake in a quick oven about 25 minutes. Invert the dish so as to have the apples on the top. Serve hot with butter and sugar or syrup.

Mixed Conserve.—Six pounds of the large blue plums, measured after the pits are removed and the plums halved. Four pounds of granulated sugar. Two pounds of chopped raisins. Half a pound of English walnut meats, chopped fine. Juice of one orange. Skins of four oranges, chipped and parboiled fifteen to twenty minutes. Pour boiling water on the raisins and let stand two minutes. Mix all the ingredients and let simmer fifteen minutes. Add sugar and cook ten minutes in double boiler or until jelly-like. Pour into hot sterilized jars and when cool cover with paraffin. Do not peel the plums, as the skins give the conserve a pretty color. Do not stir the plums to pieces; keep them in halves. When done the mixture will thicken on a cold plate.

Beef Stew.—Use two pounds of round steak cut from one to one and a half inches thick. The steak may be left whole or cut into pieces two inches square. Heat an iron frying pan, rub over the surface with a bit of fat from the meat, put in the steak and cook, first on one side, then on the other, to harden the meat on the outside and thus keep in the juices. Put the meat into the casserole with a dozen and a half pieces each of carrot and turnip, cut in similar shaped slices, cubes or triangles. Add a dozen very small peeled onions, one tablespoonful kitchen bouquet and a generous pint of brown stock or boiling water. Cover and let cook gently in the oven about an hour and a half. After cooking an hour add salt and more stock, if needed. Serve from the casserole. The vegetables may be browned in one-fourth cupful of drippings before being put into the casserole. For this style of cooking round steak gives a richer dish than does a sirloin steak.

Useful Hints.

Celery and pineapple make a delicious salad.

It is better to cook carrots whole and then skin them.

After a whiskbroom has become ragged, trim off evenly and use as a sink brush.

Prick the small end of a potato before putting it in the oven and it will not burst.

A salad of onions, sardines, tomatoes and peppers is properly served with brown bread.

Never hoard old clothing or household articles—give them to somebody who can use them.

Yellow will light up the gloomiest of rooms, just as green will cool and soften the most garish.

Skim milk used instead of water in the cooking of cereals adds to their nutritive value.

Pushing screws in common soap before using will cause them to enter the wood more easily.

It's always more economical to measure materials in cooking than it is to guess at them.

It is the greatest economy to purchase the best spices; poor ones are usually adulterated.

If a small piece of velvet is glued inside the heel of a shoe, stockings will not wear out so fast.

Split a clothespin down the centre, and you have a good tool for scraping pans and kettles.

Always rinse black stockings in blue water, and they will keep a good color right on to the end.

If sugar is too high-priced to preserve fruit, then dry it. You can't starve to death very well on dried fruit.

Before cleaning knives on a knifeboard, damp them slightly. They clean more quickly and gain a better polish.

A few drops of ammonia in the water in which silver is washed will keep it bright for a long time without cleaning.

To prevent carpet from unravelling, when cut, run two rows of machine stitching with the machine where it is to be cut.

Grind a handful of sunflower seeds and give them to the canary. The birds relish the little tender pieces that are found among the seeds.

Stains in table linen are easily removed by plunging the articles in pure boiling water. The addition of soap or soda would have the effect of fixing the stain.

If new enamel pans are placed in a pan of water and allowed to come to the boil and then cool, they will be found to last much longer without burning or cracking.

Watering Boston ferns with weak tea instead of water will cause them to thrive wonderfully. When lice appear on ferns, stick some sulphur matches head down in soil.

For waterproofing boots and shoes, equal quantities of white wax, olive oil, and dectified lard, melted down make an excellent mixture but a little oil of turpentine should also be added.

To wash brushes and combs, put a teaspoonful of ammonia into a basin of hot water and dip the brush up and down in it letting the comb remain in the water for a few minutes. Afterward rinse in cold water.

FRUITY FACTS.

Fruit Is Principally Composed of Water, Sugar and Acid.

For those who in the summer fruit season like to know what they are eating, it may be of interest to learn that you "eat" very little, for fruit is practically nothing but a lot of water and a little sugar! Strawberries, for example, are ninety per cent. water and between five and six per cent. sugar! The small balance is accounted for by a little protein and acid. But strawberries are antiseptic — a valuable quality—and are deservedly favorites.

Grapes have twice the quantity of sugar compared with strawberries, and not so much water.

In currants we get a change—a fourth of the sugar and four times as much acid as strawberries.

Oranges have five times as much sugar as lemons, the same sort of acid, but only a sixth of the quantity.

Prunes (dried) have twenty-six parts of water, sixty-six of sugar, no acid, and some protein. Their excellence is apparent. But for value as food, the apple easily comes first.

Now, when you "eat" fruit, you know that water, sugar, and acid are what you are really eating.

Attractions All Gone.

He—You used to say there was something about me you liked.

She—Yes, but you've spent it all now.

The man who knows the least is often in the biggest hurry to tell it.

THE CABLEMAN

AN EXCITING PRESENT-DAY ROMANCE

BY WEATHERBY CHESNEY

CHAPTER XXIV.—(Cont'd).

"Perhaps he did. He didn't say so to me, though."

"The uncle took over the whole interest when Mona's father retired. He died three months ago; he was a bachelor, and Mona is his heiress. She is a rich woman, richer than ever she was before my father took her inheritance."

Scarborough whistled.

"Good old Mona!" he said, laughing. "I'm glad. But I don't see why she blushed."

"She loves Montague, and she wants him to ask her to marry him. He half did so once before, and took his words back because he found out that she had some money. She thinks that if he were to learn about this he would never ask her at all."

"So we are to keep quiet about it?" said Scarborough. "All right, I won't give her away I think she is a splendid girl, and Val B., in spite of his eccentricities, is almost as good a fellow as she thinks him. But do you approve of the match?'

"Of course I do," said Elsa, "She loves him What else matters?"

Scarborough did not answer; but he stole a glance at the girl who had given that as her philosophy of love and marriage; and he remembered the words, in case he should have to quote them presently against the speaker herself

They rode the rest of the way in silence, giving all their attention to keeping up a good pace At the gate of the Casa Davis they were met by Muriel's father and Scott, who had ridden over from Riberira Grande. Scott put a letter into Scarborough's hand without speaking, and Mr. Davis was waving a slip of shining paper in the air

"Is that the photograph?" asked Scarborough eagerly.

"Yes, Read it!"

The words which they already knew stood out white from the brown background of the paper, but between them there were now other words, faint, but still legible.

"Diamond cache, Blue lake . . feet N. of dripping well."

"Where is the Blue Lake?" asked Varney.

"At Sete Cidades," said Davis.

"And that is the road that Montague said those two had taken! By Jove!" said Varney excitedly. "Or as Val B., himself would say, Jumping Jehoshaphat, sir! We shall have to hurry!"

CHAPTER XXV.

"Now, Horace," said Varney, "dispose your forces. We all put ourselves under your orders. What are we to do?"

Scarborough turned to Scott.

"Are you free to join in?" he asked.

"Yes," said Scott. "I've arranged for both your duty and mine in the instrument room to be taken for us. You promised that I should be in at the death, you know, so I made Mason and the Pathriot volunteer to see our work through."

"Good. Then Phil, will you go to the coast. I think Montague was right, and that if they find the diamonds they'll try to get away at once. Find out where Gillies' boat is lying and keep an eye on her. If you see them trying to escape, stop them if you can; we shan't be far behind, I hope, and will come to your help. If you can't stop them, follow them in Miss Carrington's boat, find out the name of the ship that picks them up, and we'll cable to the American ports, and have them stopped when they try to land. Scott and I will go to Sete Citades."

"What about us?" asked Elsa. "Muriel and I claim to be included in your arrangements."

"Then I arrange that you shall both stay here," said Scarborough at once. "Our work may not be of a kind that you ought to share."

Elsa's upper lip tightened with the line of obstinacy that Scarborough had seen more than once before.

"I shall go with you and Mr. Scott to Sete Cidades," she said quietly, and he knew that it was useless to argue further.

"Very well," he said. "And Miss Davis?"

"Oh," Varney cut in, "Miss Davis won't be available. She and I had a talk on our way back from Furnas, and as the subject was rather an important one, she will stay and tell her father,' but Scarborough has ordered the proper arrangement, I know," he added, turning to Mr. Davis. "I ought to be the one to stay to 'talk to father,' but Scarborough has orderer otherwise."

"My dear boy," said Mr. Davis heartily, "if what Muriel has to say to me is that she and you want my consent to an engagement—why are you blushing, Muriel?—I shall be just as glad to hear the news from her lips as from yours. But," he added silly, "it can't be that of course, because she doesn't approve of you."

"She is going to try to conquer her aversion," said Varney.

"Is she?" asked Mr. Davis, with a pretence at surprise. "Then I am afraid you will have to look forward to a very long engagement. Muriel's opinions about men are, as you know, the result of long and deep study on the subject of man's iniquities; consequently she is just a trifle obstinate in sticking to them. She is my daughter, so perhaps I oughtn't to say so; but no doubt you've noticed it yourself. She'll take a long time to learn to like you, I'm afraid."

Muriel came and wound her arms round her father's neck and kissed him.

"Don't be worried, dad," she said, "It won't take me long to learn to like Phil."

"Sure?" asked her father, smiling. "You don't mean to tell me that my daughter is going to abandon a cherished prejudice without a struggle? How do you know you will learn so easily to like him?'

"Because I love him now."

With flaming cheeks, and a laugh that was almost a sob, she ran from the room, and Elsa followed her. Mr. Davis turned to the three men.

"Gentlemen," he said, and there was a slight quiver in his voice as he spoke, "if you had no more pressing business to attend to than the love affairs of my foolish little girl, I would ask you to stay to-night and drink bumpers to her future happiness; for I think that I have secured a capital fellow for my son-in-law, and that my daughter will have a good husband. Phil, my boy, I hope that you and she will be very happy together, and I think you will. But, if you will profit by her father's experience, don't give way to her crotchets too often. Stand up to her now and then, or she won't leave you in possession of a single opinion, that you can call your own. There, boy, off with you to your post! Where is his post, by the way, Scarborough?"

"Somewhere along the coast opposite the "Ring-Rock," said Scarborough.

"All right, off you go. But Phil—I don't know what you young people have found out to-day, so I don't know whether your duty to-night involves danger or not—but if the choice is offered to you between letting the diamonds go and risking your life to get them, think of my little girl and let them go. Mr. Scarborough, I ask you to back me up in this."

"I shall be all right," said Varney, before Scarborough could answer. "But how long am I to stick down there, Horace?"

Mr. Davis laughed.

"He wants to hasten back to his wooing!" he said: "I'll drive Muriel over to see you to-morrow, Phil, and you and she can have an hour together without the necessity of abandoning your duty to get it.'

"But if there is danger—" Varney began, doubtfully.

"I don't purpose to let my daughter share it, of course," said Mr. Davis, "You young people have been far too busy. I suppose to have had time to observe the fact that the island of San Miguel has suffered to-day from an earthquake. I hear that a new islet has been suddenly formed in the sea near the Ring-Rock, and as it probably will disappear again in a few days, I want to see it. That's why Muriel and I will be in the neighborhood of your sentry-beat to-morow."

Varney said no more, but set off at once; and when he had gone, Davis said to Scarborough :—

"I have to thank you for giving me the chance of making that young man's acquaintance. He possesses the excellent combination of high spirits and sound common-sense. He is a fine fellow, and I like him immensely. I shall give my daughter to him with perfect trust that he will make her happy, and that's a great thing for a father to be able to say now-a-days. Now won't you read your letter? Scott rode over with it from Ribeira Grande on the chance of meeting you here, and I gathered that he thought it was important. You need not grudge a minute or two. Miss Carrington won't be ready just yet, you know. The girls always have confidences to exchange on an occasion like this."

Scarborough had forgotten about the letter, which he still held unopened in his hand. He opened it now. It was from the uncle whom Scott had christened Croesus.

"My Dear Horace," it began. "As from the letter of yours which I received this morning, I gather that you still consider that my opinion is of importance. I'll give it to you straight away. It's this—if you meet a good woman and love her, marry her, if she loves you in return. There's a lot of humbug preacher now-a-days about the folly of marrying, if you haven't this much or that much a year—the exact sum varies according to the social position of the preacher—on which to keep the house going. That's nonsense. Marry on nothing a year if that is your income, and if you are both young and healthy, and if you love each other. Then put your heads together and find a way of making the nothing into a sum of four figures. If you reverse the process, and wait for the wife until you have the four figures to keep her on, the chances are that you will find that one of two things has happened; either a better and bolder man than you has stepped in and taken the prize from you, or you have outgrown the power of loving. For love, Horace, the real thing, the thing that poets sing of, comes to a man only when he is young; but if he gives it a proper welcome then, it will stay with him when he is old; if he does not, it flies, and it never comes back. There is many a middle-aged man in London now—prosperous, contented, perhaps, and very likely married to a woman whom he placidly loves—and yet he missed the supreme joy of life, missed it irretrievably, because he had not the grit to snatch it when it came. A man is apt to think that because he holds himself in hand, and will not ask a woman to share his early struggles, he is doing ssomething noble; but the real truth is that he is merely doing something selfish. The joy is in the fight, the winning battle against the world, for there are persons in the whole world whom you love best; but do you think that joy is an exclusively made prerogative? The woman, if she loves you, can fight as bravely, as joyously, as you. What right have you to deny her the chance of the battle?

(To be continued).

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ROADS AND THE MOTORIST.

Penny Wise and Pound Foolish to Neglect Improved Roads.

By Philip P. Sharples.

Roads and the farmer, until recently, was quite a different problem from roads and the motorist. Gradually as the farmer, through the agent of popular priced cars, has come to consider an automobile part of the farm equipment, the two problems have become more and more amalgamated.

The farmer no longer feels that the city auto owner is trying to put something over in the good roads movement. Driving an automobile has convinced him, as nothing else could, that a mud road, impassable after every rain and for two or three months in the spring, is not the kind of road on which he wishes his farm situated.

Ten years ago, before the advent of the automobile in numbers, the type of road to be built in country districts would have admitted no question. Macadam would have been specified.

Macadam properly built still has its place. Macadam must be distinguished from the apologies for stone roads so often seen. Stone dumped on an old road, with no proper drainage or grading, and without the use of a roller, does not resemble a macadam road any more than a pile of loose bricks resemble a house. The macadam must be well built from the bottom up. If the automobile traffic becomes excessive, the surface can be protected by surface coatings of bituminous materials. In the bituminous macadam the bond between the stone is reinforced by some form of bitumen, either asphalt or refined tar.

The bituminous macadam, where a suitable stone is obtainable, forms a very attractive road proposition. Its cost is not greatly in excess of plain macadam, which has been a standard for country road work. Automobile traffic cannot injure it, the surface produced is suitable and comfortable for horse-drawn traffic, while last, but not least, the surface is easily maintained through a term of years at a low annual cost.

Bituminous macadam is built by two methods—the penetration and the mixed method. The penetration method is especially applicable to country road work. When refined tar is used as a binder, the work may be done for 10c. to 20c. a square yard less than the mixed method, and the results, if the work has been well done, are not inferior for country road traffic.

The building of a penetration macadam is in itself not a difficult matter. At the same time, it brings in play all the skill and knowledge required to build a first-class macadam, and, in addition, a knowledge of the properties and methods of handling the binder. Like other road work, the best results can only be obtained when men of experience and training are employed in supervising and building the roads. The manufacturers of standard binders can be depended upon to furnish the special apparatus and knowledge required to handle the binder.

The maintenance of roads already built is as important as building new ones. The tendency in this country is to neglect roads already built. This is the utmost folly. A good road is a capital asset to the community. Not maintaining it up to its original standard is to allow the impairment of the investment. No one would dream of allowing a building on which he held a mortgage to fall to pieces for lack of repairing the roof or a coat of paint. A community should not dream of neglecting its improved roads. Enough money must be appropriated each year to maintain them in a condition at least equal to their state on completion. To do less is penny wise and pound foolish. The plain macadam and the bituminous macadam are both easily kept in order and even improved in condition by application of cold refined tar. Modern spraying machines, both horse-drawn and motor driven, have been invented, which reduce the costs to a minimum. The process repeated when necessary preserves the road with little depreciation.

GETS BIG FAMILY PRIZE.

Paris Woman Raises 19 Children—Seven Boys at Front.

Etienne Lamy, member of the French Academy, has recently given $100,000 to found prizes for the largest families among the peasants of France. He has suffered more criticism for limiting his prizes to Catholic families than praise for his generosity. As long ago as 1841, a philanthropist, M. de Reverdy, founded a prize, $600 every second year, to be given to the most deserving family in the city of Paris.

This prize has just been awarded to Mme. Devlercy, a widow, aged 66, who has raised a family of fifteen (eight boys and seven girls) out of the nineteen born to her. She has provided for their needs by selling vegetables from a pushcart.

Mme. Devlercy was born in Paris and her husband, a mason, died soon after the birth of her nineteenth child. One of her boys is paralyzed, but the other seven are at the front, as are two of her sons-in-law. The youngest, belonging to the class of 1916, has just been invalided from Verdun. He has been at the front fourteen months and has been cited in the order of the day. Another son has also been cited and a third was wounded. The prize winner has already twenty-eight grandchildren, one of her sons having supplied fourteen.

Whipping does not always separate a boy from his bad habits.

A gentleman is one who does not discriminate in his courtesy.

PERILOUS NAPS.

Some Men Take Their Snooze in Dangerous Places.

A short time ago a man was discovered in his lunch-hour fast asleep on a plank. His arms were hanging down, one on each side of the board, which was about a foot wide. He was snoring gloriously, and quite careless, whether awake or asleep, that if he turned over for greater comfort he would "tumble out of bed" one hundred and twenty feet, for that plank was part of the scaffolding erected for the repair of a church spire!

A similar disregard for danger was reported lately during the erection of some electrical works. One of the men engaged on the tall chimney, missing his mate at the lunch-hour, went up the half-finished chimney to find him. He discovered him fast asleep on a narrow ledge of brick inside the shaft, a fall from which meant a drop of eighty feet.

The other week a circus arrived in a certain town, not a hundred miles from London, at an early hour after a long journey and a performance the previous night, says London Answers. As a consequence few of the company got any sleep. That day there was the usual procession and the afternoon performance. The lion tamer had had a very rough time because of the illness of one of his beasts.

The evening performance arrived, and this man had to pretend to go to sleep with his head on the body of a couchant lion, finishing up the performance by springing up and putting his head in another lion's mouth.

But when the jumping-up time came a gentle snore was heard. The man was fast asleep with his head pillowed on a lion!

STRANGE FACTS OF SCIENCE.

A novelty in the jewelry line is a device to enable a man to light a match and extinguish it when it has been used.

Small talking machine records can be played on a toy instrument that is operated by swinging it around with one hand.

A mixture of linseed oil, slaked lime and cotton fibre is used in some portions of Turkey as a substitute for cement.

Wings to be strapped to the arms and legs enable skaters to make use of the wind form the subject of a recent patent.

Natives of the interior of China hatch both hens' and ducks' eggs by burying them in lukewarm rice, which is reheated daily.

Mountings upon which any buttons can be fastened to form hatpins or broches have been patented in Great Britain.

Waste water is purified by a process employing colloidal clay and milk of lime that has been invented by a French scientist.

Russian railroads protect ties and telegraph poles against decay by soaking them for several months before use in strong brine.

An Italian inventor has taken out a British patent upon an egg holder which may be fastened to the edge of an ordinary dinner plate.

The towers of the Panama Cathedral are roofed with pearl shells, which reflect the sunlight so that they can be seen far out at sea.

A French phonograph for teaching languages displays printed words and phrases on one side as their sounds are produced by its disk.

His Wish Satisfied.

The peddler knocked timidly on the kitchen door. A stout Irish woman, angry at being, interrupted in her work, pulled open the door and glowered at him.

"Did yez wish to see me?" she demanded in threatening tones.

"Vell, I did," he assured her with an aplogetic grin. "I got my vish, thank you." And he went.

Trouble Enough.

Madge—Am I the first girl you ever loved?

Ted—No, my dear; but I hope you'll be the last.

In the case of a photographer success depends on his ability to take things as they come.

FROM OLD SCOTLAND

NOTES OF INTEREST FROM HER BANKS AND BRAES.

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

Scottish miners are asking for an advance of 24 cents a day, in view of the increased price obtained for coal.

The Liquor Control Board have declined the Glasgow Corporation's request for total prohibition during the war.

Mr. Thomas Lindsay, assistant master in the Boys' National School, Berwick, has resigned after nearly fifty years' service.

Lieut. George Stewart, Northumberland Fusiliers, English master in Hillhead High School, Glasgow, has been wounded in action.

Damage to the extent of $10,000 was caused by a fire that occurred at the cooperage of Mesrs. John Drummond & Sons, Wellington Street, Greenock.

The teachers in Eastwood Parish Continuation Schools have subscribed a sum of $250 for the purpose of naming a bed in Bellahouston Military hospital.

Arrangements have been made for the formation of a rural library centre in Montrose as an experiment. The Carnegie trustees will provide $4,500 to meet capital outlays.

The number of women conductors at present employed by the Glasgow Corporation Tramways Department is 1,107. Since the beginning of March 106 women have been driving.

A well-known figure in the musical life of Dundee has been removed by the death of Quartermaster-Sergeant David Lickley, principal tenor in the choir of St. John's (Cross) Church.

The motor ampulance launch "Lanarkshire," built to the order of the British Red Cross Society, and gifted to the Admiralty, recently ran her trials successfully on the Clyde.

The secretary of the St. Andrew's Society, Edinburgh, has received a draft for $1,250 from the St. Andrew's Society of the River Plate as a donation to the funds of the Scottish Branch of the Red Cross Society.

In recognition of his services in musical and other matters, Mr. Hugh M. Milloy, a wellknown Greenock Highlander, has been presented with a gold medal and a sum of money by the congregation of the Gaelic parish.

Thirty-seven additional refugees have arrived in Glasgow, making the number on the Scottish Register now 15,293. The fund being raised by the Glasgow Corporation Belgian Committee now amounts to over $548,435.

The death has occurred of Mr. J. P. Taylor, Edinburgh, a Gordon Highlander veteran, who was for 51 years a guide at Edinburgh Castle. He was for 21 years in the Gordons and was with Lord Roberts on the famous march from Cabul to Kandahar.

Sir Douglas Haig, Commander-in-Chief of the British forces in France, has sent a message of special congratulation to the battalion of Highland Light Infantry, known as the Glasgow Highlanders, who carried out a brilliant raid on the enemy trenches near Ancres during the night of June 17th.

A FAMOUS ROAD.

It Runs Fourteen Hundred Miles Through India.

Everyone who has read "Kim" will agree with the New York Sun that the Grand Trunk Road of India is by all means the most romantic highway in the world. That paper says of it :

A stately avenue of three roads in one—the centre of hard metal, the roads on each side ankle-deep in silvery dust—fringed by double rows of trees, it runs for fourteen hundred miles through the vast northern plain that skirts the Himalayas, from Calcutta to far Peshawar, which keeps sentinel at the gate of Afghanistan.

From horizon to horizon it stretches like a broad white ribbon, as straight as if traced by a gigantic ruler. And dotted along the entire length are hundreds of serats (wayside rest houses), each with its arched and turreted gateway, its spacious inclosure, where humans share shelter with oxen, camels and goats, and its central well of sparkling water.

For three thousand years the Himalayas have looked down on this road, and have seen it as they see it to-day. It has seen a hundred generations of men come and go; a score of dynasties rise and fall. And yet to-day it is to the eye exactly the same as in the long-gone time when Ninevah was a proud city, and our ancestors gnawed bones in their caves.

ONTARIO ARCHIVES
TORONTO