



The TRIFLERS

Frederick Crin Bartlett

CHAPTER XIII.—(Cont'd.) However, he was pleased by this trivial attention, and she knew it. It was an absurdly insignificant incident, and yet here she was recalling it with something like a thrill. Not only that, but she recalled another and equally preposterous detail of the day. She had dropped her vanity-box in the car, and as they both stooped for it, his cheek had brushed hers. He laughed lightly and apologized—forgetting it the next second. Eight hours later she dared remember it, like any school-girl. Small wonder that she glanced about to make sure the room was empty. It sent her to bed shamefaced. The fourth day came, with the golden road still unfolding before them and her fairy prince still beside her. Then the fifth day, and that night they stopped within sight of the ocean. That evening they walked by the shore of the sea, and Monte appeared quieter than usual. "I have wired ahead for rooms at the Hotel des Roses," he announced. "Yes, Monte," she said. "It's where I've stopped for ten years. The last time I was there I found Edhart gone, and was very uncomfortable." "It was what lured me on to Paris—and you," he smiled. "Then I must be indebted to Edhart also." "I think it would be no more than decent to look up his grave and place a wreath of roses there," he observed. "But, Monte," she protested, "I should hate to imagine he had to give up his life—for just this." "At any rate, if he hadn't died I'm sure I should have kept to my schedule," he said seriously. "And then?" "I should not have been here." "You speak regretfully?" she asked. He stopped abruptly and seized her arm. "You know better," he answered. "For a moment she looked dizzily into his eyes. Then he broke the tension by smiling. "I guess we'd better turn back," he said below his breath. It was evident that Monte was not quite himself at that moment. That night she heard the roll of the ocean as she tried to sleep, and saw many strange things on her. She did not sleep well. The next morning they were on their way again, reaching the Hotel des Roses at six in the afternoon. Henri was at the door to meet them. Henri, he thought, had greatly improved since his last visit. Perhaps Edhart, from his seat on high, had been instructing him. The man seemed to understand better without being told what Monsieur Covington desired. The apartments were ready, and it was merely a personal matter between Monte and the garcon to have his trunk transferred from the second floor to the third, and Marie's trunk brought down from the third to the second. Even Edhart might have been pardoned for making this mistake.

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I wish there was a Walker House in every little town. The Walker House Toronto.

I wish there was a WALKER HOUSE in every little town. The Walker House Toronto.

until he appeared again. Every time he appeared again, her heart beat faster. He seemed such a lonely figure that her conscience troubled her. He was so good, was Monte—so good and four-square. She had left him to dine alone, and without a protest he had submitted. That was like him; and yet, if he had only as much as looked his disappointment, she would have dressed and come down. She had been ready to do so. It was only the initial excitement that prompted her at first to shut herself up. Coming to this hotel, where for ten years he had been coming alone, was almost like going back into his life for that length of time. Then, Monte had signed the register "Monsieur and Madame Covington." With bated breath she had watched him do it. After that the roses in her room and the attention of every one to her changed. He served as Monte's right hand—the hand of the sling. He was very much disturbed because Madame refused her dinner, and every now and then thought of something new that possibly might tempt her.

SPONGE BOX AS KITCHEN COMMODITY. A home-made sponge box or bread-raiser will prove a great convenience in the wartime kitchen. It enables the housekeeper to keep her sponge or dough at the right temperature so that it will rise in less time. A sponge box or bread-raiser, therefore, takes much of the uncertainty out of bread baking. It can be made from an ordinary dry goods packing box, and the government has sent out directions for making it, as follows: A box 26 by 20 by 20 inches is a convenient size. About ten inches from the bottom of the box a shelf made of slats or strips of wood rests on cleats fastened to the sides of the box. A second shelf is placed four inches above the lower one. The shelves can be removed when cleaning the box. Below the lower shelf a sheet of galvanized iron slightly wider than the shelf is inserted. It is curved in order to make it slip in and stay in place securely. This prevents scorching of the lower shelf when a lamp is placed below and also helps to distribute the heat more evenly. The door is hinged and fastened with a thumb-latch or hook and staple. Several small holes are bored in the lower and upper parts of the sides and in the top of the box to promote circulation of air. A cork which has



been bored through the centre to admit a straight thermometer is inserted in one of the holes in the top of the box. A Fahrenheit chemical thermometer that registers as high as 100 degrees can be used. Such a thermometer may be ordered through a hardware dealer or directly from an instrument dealer. To avoid all danger of fire, the box should be lined with asbestos or tin when a kerosene lamp is used for heating the box. If an electric light is used the lining is not necessary. A sixteen-candle power light will heat the box nicely. A small and inexpensive night lamp is placed in the bottom of the box and a shallow pan of water is placed on the lower shelf so that the air in the box will be kept moist. The bowl of sponge or pans of dough are placed on the upper shelf. The temperature of the box should be kept at near 86 degrees F. as possible (80 degrees to 88 degrees F.) when bread is being made in the quick way. If a sponge is set over night 65 to 70 degrees F. is the better temperature until the dough is made in the morning, after which the temperature may be increased to 86 degrees F. The temperature in the box may be varied by raising or lowering the flame of the lamp or by using warm or cold water in the shallow pan.

Honey a Sugar Substitute. Honey is much more easily digested than sugar, and much more quickly assimilated. It has the peculiarity of retaining moisture, keeping bread and cakes, for instance, fresh and soft for a long time. It is delicious on dry cereals of all kinds, even dry bran. In combination with most fresh fruits and nuts, there is no sweet like honey. Try it with baked apples, baked peaches, sour cherries, boiled or baked quinces, grapefruit, cocconut, almonds and Brazil nuts and you will surely want it a second time. Raisins, spices and spicy seeds blend well with honey. Honey cakes, as we have said, are noted for their keeping qualities. For this reason, the use of honey is recommended for wedding or black fruit cake, while it gives a richness of flavor and texture to even a plain raisin loaf like the following: Honey Plum Cake.—1/2 cupful shortening, 1/2 cupful brown sugar, 1/2 cupful honey, 1 egg, 1/2 cupful milk, 2 cupfuls pastry flour, 1 teaspoonful soda, 1/2 teaspoonful salt, 1/2 teaspoonful ginger, 1/2 teaspoonful nutmeg, 1/2 teaspoonful cloves, 1 teaspoonful cinnamon, 1 cupful raisins or mixed fruit. Cream the shortening and brown sugar together, add honey and egg well beaten. Mix and sift together all the dry ingredients, reserving a little of the flour to dust over the raisins. Add dry ingredients alternately with the milk to the first mixture; beat well, add raisins and bake in a well-greased and floured loaf pan in a moderate oven. Honey is unequalled for making small cakes. The following will keep indefinitely: Nutlets.—1 cupful shortening, 1 cupful honey, 1 cupful brown sugar, 1 cupful chopped nut meats, 1 egg, 2 scant teaspoonfuls soda, 1 teaspoonful salt, 1 teaspoonful cinnamon, 4 cupfuls pastry flour. Sift the dry ingredients together, beat the egg well, and mix in order given. This will

make a stiff batter; drop by teaspoonful on a greased pan and bake in a moderate oven, as cakes made with honey will burn easily. This recipe makes about eight dozen small cakes. Honey Hermits.—1/2 cupful shortening, 1/2 cupful honey, 1/2 cupful mixed spices, 1 cupful chopped raisins, 1 egg, 1 teaspoonful soda, 1/2 teaspoonful salt, about 3 cupfuls pastry flour. Drop by teaspoonful on a greased pan and bake in a moderate oven, as cakes made with honey will burn easily. This recipe makes about eight dozen small cakes.

IT'S PURE COMFORT 100% PURE LYE. IT'S STRONG.



her, but to Madame Covington. This was what made her ears burn. This was what made her seek the seclusion of her room. She left like an impostor, claiming honors that did not belong to her. It made her so uncomfortable that she could not face even Marie. She sent her off. Sitting by the open window, she watched Monte as he walked alone with a queer little ache in her heart. How faithfully he had lived up to his bargain! He had given her every title of the freedom she had craved. In all things he had sought her wishes, asking nothing for himself. It was she who gave the order for starting every morning, for stopping at night. She chose this inn or that, as pleased her fancy. She talked when she wished to talk, and remained silent when she preferred. If, instead of coming to Nice and Etois, she had expressed a desire to turn in some other direction, she knew he would merely have nodded. (To be continued.)

FEWER STIFF COLLARS. Better Uses Are Found at This Time For Starch and Linen. The separate starched collar was invented about ninety-two years ago by the wife of a blacksmith of Troy, N.Y., who made one for her husband. Since then it has grown in popularity until there is probably nobody who has not worn a starched collar at some time or other. Now its popularity is on the decline again, partly on the score of comfort and partly as a result of the war.

The crux of the matter does not lie with the collar itself, though that is made from material which is useful for bandages. It's the starch that is to be saved—valuable foodstuff that ought not to be wasted on collars. A permanently stiffened collar is being introduced which is not celluloid, but is a regular fabric collar treated with a kind of varnish that makes it possible to clean it under the tap or with a damp cloth. Automobiles should be among those who appreciate this new fabric, for in spite of road dust, it is always possible to "feel clean" in a clean collar. A collar of this kind will last from two weeks to a month.

Destroy the Rat. A single pair of rats, breeding uninterruptedly and without deaths, would at the end of three years be increased to 359,709,482 individual rats. The common mouse increases almost as fast as the rat. These facts show why it is necessary to trap and kill rats and mice to keep them from overrunning a house, to destroy food and other valuable property and spread disease. Destroy these pests! Eradicate cedar trees growing near orchards to keep down apple rust. It is chiefly a foliage disease, but also attacks the fruit.

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Food Control Corner. Wifful waste of any food or food products or waste resulting from carelessness or from imperfect storage facilities, has been made illegal and subject to penalties by Order of the Canada Food Board. By the terms of this Order, responsibility is laid upon private citizens to see that no food is lost by being kept too long or kept in improper conditions. If a private citizen has reason to believe that a cold storage warehouse, store, restaurant or hotel is wasting food in any way, he has now the opportunity of making a complaint to the municipal authorities with the knowledge that the law is behind him. At a time like this, when food is so scarce in Canada where comparative abundance still prevails, it is the positive duty of the private citizen to uphold the law against waste and to carry out the full spirit of the law in his own household and in his own daily routine. In the past it has been the habit of many people to complain bitterly about lack of regulations in regard to waste and to lay responsibility upon the Dominion Government. The constant remark was "Why does not the Government do something?" The cold storage in some far off city like Winnipeg would develop some imperfection and some thousands of pounds of food would be spoiled, then immediately would arise the question "Why doesn't the Government do something?" The fact that local initiative might "do something" was slow to occur to many good people. The new order against waste makes it abundantly clear that the Government has "done something." It has, in fact, done all it could without creating special and expensive machinery to do more. It has followed the principle of local enforcement and the decentralization of authority. It has provided that prosecutions be undertaken by local officers. Thus, if the municipal health inspector or any municipal officer discovers waste in a local cold storage warehouse, he lays the charge before a police magistrate or two justices of the peace and, securing a conviction, secures one-half the fine for his municipality. Similarly in the case of a provincial officer securing a conviction. The penalties are fairly stiff ones. The fines being limited to amounts between \$100 and \$1,000 with the alternative of imprisonment up to three months. If circumstances warrant it, and wastefulness by neglect be flagrant, both fine and imprisonment may be imposed. Further, if local authorities learn that food is being held when it should be sold for fear of spoiling, they have only to notify the Canada Food Board. The Board is in its turn, authorized to notify the offender that the goods must be immediately sold and in default of obedience, the Board itself may step in and seize the goods and sell them. Most people in this country realize that there is a great war raging and that people on whom the world depends are in danger of starvation. Some few apparently do not. This new law will do much to teach them.

TWO LONG-LIVED PENS. One Used by Thackeray, Other by Oliver Wendell Holmes. "For two years," announces one of those eccentric persons who make a business of collecting strange and startling facts, "Thackeray did all his writing with one pen, which also served him for writing two novels. Oliver Wendell Holmes used a gold pen for more than thirty years, during which he wrote twelve million words." That, we may consider, is genuine pen conservation, and it may be typical of a general economy that was far more prevalent in the days of Thackeray and Holmes than it is to-day. Pens, in the last quarter of a century, have come to be rather lightly esteemed by most persons who find a continual use for them. One throws away an old pen and puts a new one in the penholder with little thought of the potential waste. A gold pen, of course, is exceptionally durable, as a rule, but the one that performed service for Dr. Holmes for more than thirty years must have been a marvel. Anyway, it was obviously a far better one than the one that served Thackeray for only two years. His was probably an old-time quill pen, but even then a quill pen that would last through the writing of two novels as extensive as those produced by Thackeray must be regarded with profound respect. This economy in the use of writing utensils seems awe-inspiring to-day. In the last ten years we personally have knocked out two typewriters and have started on our third, and in that time have probably turned out less than half the number of words that Dr. Holmes produced with his little old gold pen. And when you come to think of the comparative values of the words the reflection becomes positively humiliating.

Answer:—It will be and greatly assist the to apply lime to you, you are seeding your help strengthen the d sibly the best form of ground limestone at the two tons per acre. 80 growers use from 15 good seed per acre. R. F.—We are counting a small acreage of coming season and our first experience along would like to have you what analysis of fertilizer field is heavy ground w The other is black grou by bottom. Answer:—For fertilizer leets use from 400 to acre of fertilizer analy cent, ammonia, 8 to 12 sible phosphoric acid, a cent. potash. The high lizer should be used ground since much s short of this type of best results apply 200 lizer through the fertili of your sugar-beet dring the seed. The re fertilizer should be g ground by the fertilizer drill or a broadcast lizer will be well wor R. S.—I intend so strip in my garden alfalfa an orchard gra rows. I thought as f about the same time the good combination. What do you think of how far should the row Answer:—Alfalfa a grass ripen about the Grass of any sort ten alfalfa. You will do rows of alfalfa if you this crop or if you quantity of feed I would sow ensilage corn. If

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