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"SALADA" TEA

"Fresh from the gardens"



BEGIN HERE TODAY

Douglas Raynor is found shot through the heart in the early evening on the floor of the sun room of Flower Acres, his Long Island home. Standing over the dead man, pistol in hand, is Malcolm Finley, former sweetheart of Raynor's wife, Nancy. Eva Turner, Raynor's nurse, stands by the light switch. In a moment Nancy appears, white-faced and terrified. Orville Kent, Nancy's brother, comes in from the south side of the room. And then Ezra Goddard, friend of Finley; Miss Mattie, Raynor's sister, and others, enter upon the scene. Detective Dobbins heads the police investigation. An autopsy reveals that Raynor also was being systematically poisoned with arsenic. Detective Dobbins tells Nancy that he retrieved a package containing bottles of morphine which she threw away. Nancy tells him she found the morphine among her husband's belongings.

"I had to—oh, Mal, there were terrible, dreadful reasons—not reasons of my own—but affecting others—I can't tell you—but there was no way out!"

"I wish you could confide in me, dearest. Don't you know that from now on, I'm your protector, guardian, guide? Don't you know that I'm always back of you, like a rock—a stronghold. Won't you realize this?"

"But you can't—you mustn't talk like that."

"Oh, what are the conventions between us? You never loved Raynor, did you? And you do love me?"

The briefest glance of the beautiful, sad eyes gave Finley his answer. And, then, before either could speak again, Dolly Fay came running toward the arbor.

"Oh, Nan," she cried—and, seeing Finley, she added, "shall I speak right before the Prince?"

"Yes," said Nan, smiling a little, "speak out, Dolly; what is it?"

"Why, I found the will for you."

"The will?"

"Yes, Mr. Raynor's will that leaves the money to you—you know."

"Crazy child—what do you mean?"

"Don't you call me a crazy child—look at that!"

Dolly produced a much folded paper.

"A will doesn't look like this, dear—a will is an important looking document."

But an unfolded the flimsy yellow

thing inadvertently. Nancy, you go with that paper to Stratton at once. Don't take it to Dobbins—go right to the lawyer. Take Dolly with you and tell him the whole story. I'm going to see Gannon."

On his way to Gannon's house, Finley was joined by Ezra Goddard, and they went together.

"You're in an anomalous position, Malcolm," Goddard said, seriously; "you're more than half suspected of that shooting, you know—and yet you don't deny it point-blank."

"They can't prove it on me," Finley spoke defiantly. "Why worry?"

"Don't be flippant. Sometimes I think you really did do it—"

"Thank you!"

"Don't be silly! If you did, I'm not sure I'd blame you much. That woman was going through hell with that man! He ought to have been shot. On the other hand, if she shot him, you're holding, off to shield her when necessary."

"Why, Goddard, you ought to be a detective! A scientific one! How you do discern things! I'm amazed at your perspicuity! But never in the murder for the moment—listen to this complication about the will."

Finley told him the whole story of the copy of the will—and then said: "Now, if Gannon and young Raynor are in cahoots, we must find it out; and if they're not—then we must learn all we can from Gannon."

They found Gannon on his porch as usual.

"Whatcha want?" he growled as they approached.

"We want to know about the Raynor will," Goddard said, sternly; "and we want the truth. We have the carbon copy and we want the original. Where is it?"

"Dunno, gentlemen; you're barkin' up the wrong tree."

"No, we're not," said Finley decidedly. "You know where that will is—and you'd better produce it!"

"Now, now, Mr. Finley," the old man removed his pipe from his mouth as he glowered at the speaker, "it don't become you—the suspected murderer of Mr. Raynor and the present lover of Mrs. Raynor, to come around here with such talk! You ain't in no position to threaten me—you'd better lay low, if you know what's good for yourself."

Grimschaw Gannon, you're an old man—or I'd knock you down for that speech! Moreover, if you ever mention that lady's name except in terms of utmost respect and reverence, I'll deal with you accordingly. Your accusations against myself bother me not at all—but, remember what I have said! Now I know you are a fraud and a rascal. I know you witnessed that will for Mr. Raynor, and I also know



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Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number, and

that it is in your possession. Produce it, or I'll have you arrested for fraud and deceit."

"My good land!" From a complacent, bullying old man, Gannon changed to a cringing, frightened coward. "What do you mean, Mr. Finley? I don't know anything about the will."

(To be continued.)

Day Radio Improves With Sun Spots Dim

Washington—A further link in the chain of evidence that links radio static with sun spots has been forged by continued experiments at the Bureau of Standards.

Daylight radio reception is at its maximum now, with static at a minimum. Investigation by the laboratory of special radio transmission research reveals. The information covers receiving measurements from 13 distant stations, mostly European, and six American stations within 500 miles of Washington.

The sun undergoes an 11-year cycle of activity and observations correlate this period with the growth and decrease of radio static. A period of intense sun spots occurs at the height of the period, with bright spots appearing on the sun's surface as volumes of flames are shot up hundreds and perhaps thousands of miles from eruptions.

Meanwhile the Bureau of Standards is recording night and day the ratio of static to signals, on devices that look like ticker tape. The bureau has a comparison of reception conditions since 1923.

Jim—"Modern Marriage is like a cafeteria." Jack—"And how?" Jim—"A man grabs what looks nice and pays for it later."

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address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto. Patterns sent by an early mail.

Anglo-Saxon Rapprochement

La Patrie (Cons.)—Mr. Dawes has suggested to the English that they should take their American visitors around to the places where their ancestors came from. Nothing could move them more, he said. He mentioned his own case, and did not hide the pleasure he had in finding himself at Sudbury, where he could trace his origin. It is in fact a commonplace pleasure enough for any American. Every Smith and Jones can experience the same. And this is how, in the simplest manner imaginable, the Anglo-Saxon rapprochement will be brought about. As far as we are concerned, we find no sentimental attraction in all this. But we cannot resist a hope that a solid friendship will be established between Americans and English, who after all are their parents. As long, that is to say, as this friendship is not necessary directed against any other nation. And to make this more clear, there can be friendship between England and the United States without this butting, in our opinion, our cordial relations with France.

Hail, Columbia!

Erishane Courier (Aus.)—American megalomanias of anti-British tendencies, east of the manner in which the people of the overseas, British Dominions are gradually drawing away from the United States "rival"—Great Britain—and nearer to the States. They mention Canada, Aus-

tralia, and India. There can be little doubt that American salesmanship has successfully invaded many markets in the overseas Dominions. To such a degree is this so that in Australia we are in danger of being Americanized.

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Prime Minister MacDonald is in complete control—as long as he can please his own party and the Liberals and Conservatives.



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- Competitive Displays of Agriculture in all its branches.
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- International Outdoor Motor Boat Regatta and Yacht Races.
- Government Exhibits from practically every Country in the World.
- Grand Stand Military and Naval Pageant, "Britannia's Muster"; by 1500 performers on the World's Largest Stage.
- First Showing of 1930 Motor Car Models.
- National Aircraft Show and Carnival of the Sky.
- 4 Concerts by 2000 Voice Exhibition Chorus.

Tasty Recipes

MIXED PICKLES

Ingredients.—An equal weight of small mild onions, sour apples and cucumbers, vinegar to cover. To each pint of vinegar add 2 tablespoonsful of salt, 1/2 a teaspoonful of pepper, a good pinch of cayenne. Method.—Peel and slice the onions, apples and cucumbers thinly, put them into wide-necked bottles, add the seasoning and sherry, cover with vinegar, and cork closely. This pickle may be used the following day, and should not be kept for any length of time.

Rhubarb Jam

Ingredients.—To each lb. of rhubarb, allow 1 lb. of preserving sugar, 1/2 a teaspoonful of ground ginger, and the finely-grated rind of 1/2 lemon. Method.—Remove the outer stringy part of the rhubarb, cut it into short lengths, and weigh it. Put it into a preserving-pan with sugar, ginger, and lemon-rind in the above proportions, place the pan by the side of the fire, and let the contents come very slowly to boiling point, stirring occasionally meanwhile. Boil until the jam sets quickly when tested on a cold plate. Pour it into pots, cover closely, and store in a cool place. Time—From 1 to 1 1/2 hours.

RHUBARB JAM

Ingredients.—1/2 pint of double cream, 3/4 oz. of castor sugar, or to taste, 1 teaspoonful of sherry, 1 teaspoonful of brandy (the wine and brandy may be omitted), the juice and finely-grated rind of 1/2 a small lemon. Method.—Put the sherry, brandy, sugar, lemon-juice and rind into a basin, and stir until the sugar is dissolved. Add the cream, and whip slowly at first and afterwards more quickly until firm sweet as required. Raisin or other sweet wine may replace the sherry and brandy, or an equal quantity of raspberry or strawberry syrup. Time.—About 15 minutes. Sufficient for 3 or 4 persons.

PINEAPPLE SOUFFLE

Ingredients.—Preserved pineapple, 1 oz. of best flour, 4 oz. of castor sugar, 4 oz. of butter, 1/2 pint of milk, 3 eggs, 2 inches of vanilla pod, angelica. Method.—Bring the milk and vanilla pod to boiling-point, then draw the steppan aside for about 1/2 an hour for the contents to infuse. Meanwhile heat the butter in another steppan, stir in the flour, cook over the fire for a few minutes, then add the strained milk, and stir and boil well. Let it cool slightly, then beat in the yolks of eggs, add the sugar, 2 good tablespoonsful of pineapple cut into small dice, and very lightly stir in the stiffly-whipped whites of eggs. Have ready a well-greased soufflemould with the bottom decorated with strips or circles of angelica and pineapple, pour in the mixture, cover with a greased paper, and steam very gently from 45 to 60 minutes. Unmould, and serve with pineapple or other sweet sauce. Time.—From 1 to 1 1/2 hours. Sufficient for 5 or 6 persons.

TO CURE HAM

Ingredients.—For 2 hams, weighing each about 16 or 18 lb., allow 1 lb. of moist sugar, 1 lb. of common salt, 2 oz. of saltpetre, 1 quart of good vinegar. Method.—As soon as the pig is cold enough to be cut up, take the 2 hams, rub them well with common salt, and leave them in a large pan for 3 days. When the salt has drawn out all the blood, drain the hams and throw the brine away. Mix sugar, salt, and saltpetre together in the above proportion, rub the hams well with these, and put them into a vessel large enough to hold them, always keeping the salt over them. Let them remain for 3 days, then pour over them 1 quart of good vinegar. Turn them in the brine every day for a month, then drain them well, and rub them with bran. Have them smoked over a wood fire, and be particular that the hams are hung as high as possible from the fire; otherwise the fat will melt and they will become dry and hard. Time.—To be pickled, 1 month; to be smoked, 1 month. Sufficient for 2 hams of 18 lb. each.

MUTTON COLLOPS

Ingredients.—6 or 8 slices of cooked mutton, 2 shallots or 1 small onion finely chopped, 1/2 a teaspoonful of powdered mixed herbs, 1/2 a saltspoonful of flour, fat for frying, 1/2 pint of gravy or stock, lemon-juice or vinegar, salt, pepper. Method.—Cut the meat into round slices about 2 1/2 inches in diameter. Mix together the shallot, herbs, mace, and a little pepper and salt, and spread this mixture on one side of the meat. Let it remain for about one hour, then fry quickly in hot fat, taking care to cook the side covered with the mixture first. Remove and keep hot, sprinkle the flour on the bottom of the pan, which should contain no more fat than the flour will absorb, let it brown, then add the gravy or stock. Season to taste, boil gently for about 15 minutes, add a little lemon-juice or vinegar to flavour, and pour the sauce round the meat. Time.—About 1/2 hours. Sufficient, 1 lb. for 3 or 4 persons.

Mothers

Most of all the other beautiful things in life come by twos and threes, by dozens and hundreds! Plenty of roses, stars, sunsets, rainbows, brothers and sisters, aunts and cousins, but only one mother in all the wide world.—Kate Douglas Wiggin.

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ISSUE No. 32-'29

NEVER wait to see if a headache will "wear off." Why suffer when there's always Aspirin? The millions of men and women who use it in increasing quantities every year prove that it does relieve such pain. The medical profession pronounces it without effect on the heart, so use it as often as it can spare you any pain. Every druggist always has genuine Aspirin tablets for the prompt relief of a headache, colds, neuralgia, lumbago, etc. Familiarize yourself with the proven directions in every package.

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