

Told in the Twilight -- In the Realm of Woman

THE CONFESSIONS OF ROXANE

By Frances Walter.

ARTHUR AND I HAVE

A LITTLE TALK.

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I busied myself during the afternoon making preparations for the evening's dinner. I wanted to make everything nice for Arthur. I did not want anything to go wrong, because I felt if he were in a cheerful humor, I might be able, if I found it necessary, to tell him of the gossip. I could not decide on a course that seemed proper to me. There were times when I felt it proper to tell him, and still other times when I did not.

He came, early, as usual, bringing some flowers. I have heretofore referred to my capacity for hiding what I felt. No blush was sufficiently intense to cause me to lose my poise and so, for the purpose of not betraying anything of what was in my mind to Arthur, I had especially steered myself.

I ran to the door as had become my habit since that day when he had told me another of our loves. He put his great arms about me and kissed me and held me and placed the flowers in my arms.

"Roses, Roxane," he said. "Roses like those in the garden where I first saw you. Their odor always comes back to me when I think of you, my sweet."

I could not say anything. He had often referred to the roses in the garden and there haunting fragrance. It had always thrilled me. That night I wondered if he did not make pretty speeches to all women.

about the Tanners," he said. "They are in a very bad way."

It may seem strange, but I had felt no resentment for Mrs. Tanner after that luncheon. I had begun to look to her with a certain amount of gratitude, for had she not been the unconscious instrument that brought Arthur and me together?

"What about the Tanners?" I asked when we sat down to dinner.

"I have not told you about Tanner, although he and his affairs have weighed heavily on my mind for some weeks. An auditor came down last week and examined the books after I had asked headquarters for an inspection. I had suspected for some time there was something wrong. Just where the trouble was I could not ascertain without expert investigation, and now the auditor has told me there is a shortage, and it is in Tanner's department."

I was shocked. Of course I knew that Mr. Tanner was under a severe strain and that he had to scrape continuously to keep up with the extravagances of his wife, but I had never suspected him of being a man who would commit a theft.

"I put it up to Tanner, and although he became pathetically nervous, he would not confess that he had done the stealing. I know how he must have been tempted. Ordinarily, he is a capable man, and I think he is instinctively honest, but, under the urging of his wife for things that he cannot possibly supply on his salary, I can readily see how he might have taken the money."

"What horrible things men will do!" I said.

"For a woman a man will burn

his soul," said Arthur.

"For a woman. Do you mean all men?"

"Most men. He who would not for the woman he loves is not worth anything."

"Would you go that length for the woman you love?"

"Indeed, I would go further."

"Arthur," I asked, "do you love me enough to burn your soul for me?"

"Yes, I love you more than that. My life is yours."

"Then, dear, you would bend every effort to protect me from slander and scorn, wouldn't you?"

"You know I would," he said fervently. "Why do you ask that?"

I ignored the question.

"You would not consciously do anything that would jeopardise the position of either of us, would you? You would not intentionally pain me either, would you?"

"Don't be cryptic, Roxane," he said. "Tell me what you are trying to drive at."

"I have in mind our conviction that we are sufficient unto ourselves. I mean calmly, 'but things have changed. We have a position to maintain and no matter what disregard we may have for what people say, we, and you particularly, must be circumspect. We cannot have people talking.'"

He broke in at this point, angry, almost in a rage.

"See here," he said, "you must tell me what you are driving at. I will not be preached to even by you. Come, out with it."

He had never used such a tone to me. It stung me and I cried.

(To be Continued.)

THE NEW P. C.

Sir George Foster is the Fourth Canadian to be Called "Rt. Hon."

"The two living Canadian public men who have made by far the most favorable impression over here are Sir Wilfrid Laurier and Sir George E. Foster." This was what a writer in The Toronto Star Weekly says. He was told a very long ago by one who is quite exceptionally well placed for gauging public opinion in Great Britain—at any rate in London—and who is himself no mean judge of public figures.

The raising of Sir George Foster to the dignity of membership of the Imperial Privy Council raises the number of resident Canadians who are members of that august body, every member of which is entitled to the prefix "Right Honorable," to four—Sir Wilfrid Laurier, Sir Charles Fitzpatrick, Sir Robert Borden, and Sir George Foster. The honor is, naturally, regarded as a very high one. Prior to its being conferred on Sir George Foster, only one Canadian had had the honor of the Premiership nor been Chief Justice of Canada—namely, the late Rt. Hon. Sir Richard Cartwright, who became a member of the Imperial Privy Council in 1902—had been an Imperial Privy Councillor.

Sir Wilfrid Laurier and Sir George Foster! The one almost the direct antithesis of the other, and in so many ways. And yet he would deny that theirs are the two outstanding figures in Canadian statesmanship. Of the two, Sir Wilfrid Laurier undoubtedly made the greater "hit" in the Old Country. This is in spite of the fact that his general climate of opinion is not so congenial to an Old Country audience—and it is from his speeches that the British public mainly form their estimate of a visiting Canadian politician—as that in which Sir George Foster moves.

Sir George Foster is at his best when making a short, extemporary speech. There he is concise, cogent, and convincing.

It used to be said that his speeches frequently had about them something of a vitriolic quality. That is no longer the case. As a politician he has mellowed considerably. He is no longer frankly a partisan. His attitude now is often almost non-party—that of a man shrugging his shoulders at both parties.

A FISH SURVEY.

Ontario Government Plans Inquiry Preliminary to Restocking.

A survey of the fish resources of every section of this province is to be undertaken by the Ontario Fish and Game Department, as a preliminary to the department with data showing stocking inland waters with game fish.

At the present time, while the fish resources of the Great Lakes are comparatively well known, the department has little definite information as to conditions in the inland lakes, rivers, and streams, with the exception possibly of a survey of the well-known tourist districts. The scheme now being put into effect is to furnish every fish overseer with a detailed map of his district with instructions to return it to the department with data showing the variety and quantity of fish in every river, stream, or lake, together with all general information available.

With these maps and reports on file the department will be able to "take stock" and to decide upon the streams which can be restocked with advantage when the game fish hatchery plans now under consideration are put into effect.

The Game and Fisheries Department has received from Dr. Prince, the fisheries expert at Ottawa, a report upon the immense speckled trout caught in the Nepegon district some time ago. The trout was taken by Dr. W. J. Cook, of Port William, and weighed 1 1/2 pounds. The size of the fish was so remarkable that its species was called in question. In order to remove doubts the department had the fish sent to Ottawa, and Dr. Prince has now declared that it is a true speckled trout. The Nepegon district during the past year or two has been producing some exceptionally large trout, due largely to the fact that the department has been protecting the fish from the depredations of the pike. Last year special men were employed in capturing the pike in their haunts, while this year the Department is permitting the Indians to go into the district without licenses to catch pike.

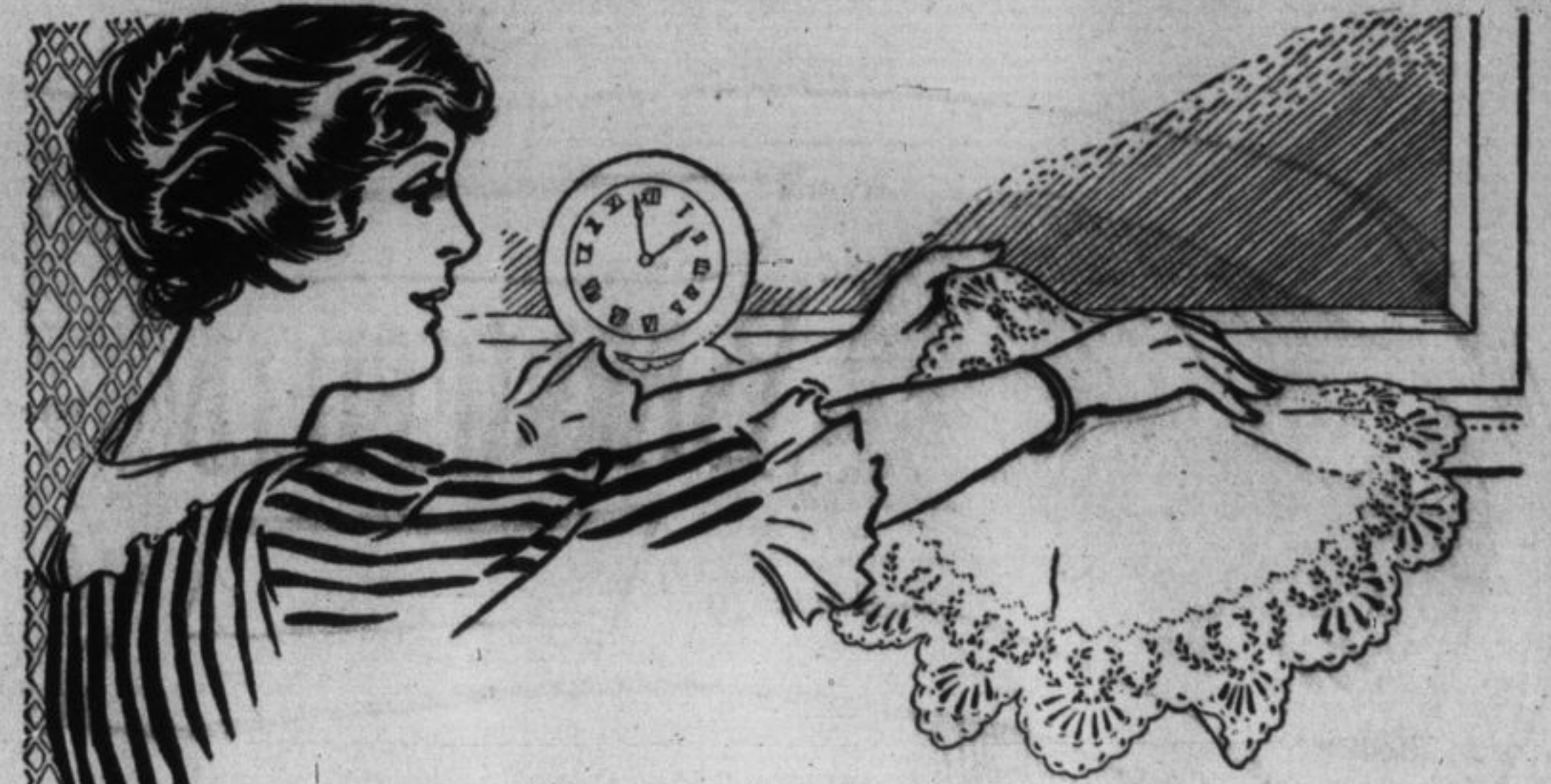
Boy Scouts Will Pick Fruit.

A call has come to the Boy Scouts of Toronto to help pick the fruit in the district of Clarkson. The call is going to be answered. This is one of the activities in which the boys who are not old enough to don khaki can help the Empire, and they are responding splendidly. They will be camped in the district of Clarkson in a number of small camps, each under a camp supervisor, and the whole group under a chief supervisor. Arrangements are now well under way. The staff has been selected, and a large number of names have been handed in of boys who are willing to go out and do their bit.

A Marvel of Vigor.

When at about 75 years of age Sir Mackenzie Bowell made a trip through our Far West there were notes of admiration of the vigor of body and resolution of mind of so old a man. That was 18 or 19 years ago. Now in the 93rd year of his age the venerable statesman has set out on a journey to the Yukon.

Mrs. S. Brien received the sad news on Monday of her mother's illness at Laval. She left as soon as possible to be at the bedside.



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W.K. Kellogg



French women have so successfully demonstrated their efficiency since the outbreak of the war as substitutes for the men at the front that a small beginning in the clerical service and light duties on the railways, their employment has now spread to every department except operation and maintenance. Among their duties at present are clerical, ticket and freight office work, care of platforms, lamps and lighting service, cleaning stations, cars and engines and transferring freight between cars and the freight depots.



"Low Cost of Living" Menu

Most distinguished members of the staff of Queen's University. Dr. and Mrs. A. P. Lothrop, Union street, have returned to town after spending a couple of months at Leominster, Mass. Mrs. F. Lodge and little son, Dick, Lansing, Michigan, are visiting Mrs. Lodge's mother, Mrs. G. Buiden, Barrie street. Mrs. George F. Moore and her two children, Brooklyn, N. Y., are the guests of Mrs. Moore, Union street. Mr. and Mrs. E. O. Sitter left this

"Low Cost of Living" Menu

Menu for Thursday
BREAKFAST
 Sugar Cereals
 Boiled Cereal
 Corat Eggs
 Jam
 Coffee or Cocoa
LUNCHEON OR SUPPER
 Baked Eggplant
 Buttered Beets
 Rice with Berry Syrup
 Buttermilk or Iced Tea
DINNER
 Iced Cherry Juice
 Beef Croquettes with Peas
 Lettuce Salad
 Plain or Fried Potatoes
 Coffee

Coral Eggs
 Materials—One cup strained tomatoes, 3 eggs, 2 thin slices of bacon.
 Utensils—Frypan, measuring cup, egg-beater, silver fork, six pieces of toast.
 Directions—Put the bacon in frypan and fry until crisp; remove and put the tomatoes into the drippings. Beat the eggs until well mixed; season to taste with salt and pepper; pour into the hot tomatoes; as soon as it begins to set stir with fork, same as scrambled eggs. Serve on rounds of wet toast; sprinkle with parsley.

Baked Eggplant
 Materials—One eggplant, 1 cup bread crumbs, 1 tablespoon drippings, 1 tablespoon grated onion, 1 tablespoon finely chopped parsley, 1 egg, 1 teaspoon salt, an eighth teaspoon pepper, a dash paprika, 1 tablespoon melted butter.
 Utensils—Paring knife, two measuring cups, tablespoon, teaspoon, large saucepan, small saucepan, frypan, eggbeater.
 Directions—Wash and pare the eggplant, cut in halves, remove the centre, leaving shell half inch thick. Put the shell in cold water at once, so it will not discolor. The centre is cut in small pieces. Put into a saucepan, cover with boiling water; boil ten minutes and mash. Put the dripping in a frypan, add the onion, mashed eggplant and dry bread crumbs, stirring so it will fry dry. Add salt, pepper, parsley, paprika and well beaten egg. Mix well and remove from fire. Remove eggplant from water. Dry on piece of cheesecloth and fill with mixture; dust with bread crumbs and melted but-

ter; put into a moderate oven for thirty minutes; serve with cream sauce.

Beef Croquettes With Peas
 The meat croquettes are made from the soup meat and are placed on a bed of rice, which is boiled and blanched as usual. The peas are boiled and covered with 1 cup of cream sauce and put around the croquettes and rice.

Materials—Two cups of soup meat, 1 cup cream sauce, 1 teaspoon finely chopped parsley, 1/2 teaspoon grated nutmeg, salt and pepper to taste, 1 egg and bread crumbs.
 Utensils—Mixing bowl, two measuring cups, teaspoon, tablespoon, food chopper, platter, eggbeater, deep frying pan, brown paper.

Directions—Put the meat through food chopper, add the cream sauce, salt, pepper, nutmeg and parsley, and mix well. Spread on platter and set in cold place for two or three hours. Take 2 tablespoonfuls, form in floured hands, dip into the egg, which has been mixed with 2 tablespoonfuls of cold milk and 1 teaspoon cornstarch; then in bread crumbs. Be sure they are well covered with egg and crumbs before frying. Fry in deep, very hot fat, a light brown; drain on brown paper.

Frozen Pineapple
 Materials—Two cups grated pineapple, 1 cup sugar, 1 tablespoon lemon juice, 2 cups water, ice and salt for freezing.

Utensils—Paring knife, two measuring cups, teaspoon, tablespoon, saucepan, ice cream freezer.
 Directions—The pineapple is washed, pared and grated. Sugar and water boiled together for five minutes. When cold pour in freezer, which has been iced, then add the fruit. Let it stand five minutes. Begin to turn, being sure that the freezer is covered with ice and salt. Turn eight to ten minutes. Remove dasher, then cover, and cover top with ice and salt. Be sure to drain off the water if it is going to stand a long time. When one does not have a freezer or the time to make sugar and boil for five minutes. This can be used for gelatin or tapioca pudding later in the week.

The Summer "Life-Savers" are fruit, cereals and green vegetables. Meat in Summer overtaxes the liver and kidneys, potatoes cause intestinal fermentation. Get away from the heavy Winter diet; give Nature a chance. One or two Shredded Wheat Biscuits, served with milk or cream or fresh fruit, make a deliciously nourishing, satisfying meal. Such a diet means good digestion, good health and plenty of strength for the day's work. All the goodness of the wheat in a digestible form. For breakfast with milk or cream; for luncheon with fresh fruits. Made in Canada