

# THE CONFESSIONS OF ROXANE

By Frances Walter.

## I AM KISSED BY DICKY AND AM OBSERVED.

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For a moment I lay passive in Dicky's arms, and my head dropped to his shoulder. He must have thought that I was willingly giving myself to him, for his strong young arms wound themselves closer about me and held me more tightly to his breast. It was this passion of his that recalled me to myself, and I tore away from him.

"How dare you?" I cried, stamping my foot, as the color mounted to my cheeks.

The boy stood before me, panting, his hand clenched. He was so overcome that for a moment he could not speak.

"I thought you were Arthur," I exclaimed.

Slowly the color left his cheeks and he became very pale.

"Though I was Arthur?" He laughed bitterly.

"So it was he you thought you were welcoming home?"

His tone angered me, and I replied hotly. "Who else would you have thought?"

"Well, you invited me over, and I thought you wanted to see me."

"I did, Dicky," I returned, growing suddenly sorry for him. "I wanted to have a good talk with you."

Something about the boy as he stood there filled me with sympathy. I could not remain angry. After all, it was I who had taken the first step, and he had only followed where I led.

Motioning to him to follow, I walked into the library, and seating myself on a divan, I pulled him down to my side.

"I want to talk to you about last night," I told him. "I am afraid you misunderstood me in that, through my own fault, you were led into a grievous error."

I paused for a moment, but he volunteered no comment. I went on:

"I fear that you gained a very wrong impression of the relations between Arthur and me. I may not convince you, yet I believe Arthur loves me very tenderly and that he has never even in thought been untrue to me. You told me that you knew Myrtle loved him and that you suspected Arthur either did return or would soon return her affection. You are not the only one who has told me this. Another person used even a stronger argument to convince me that Arthur loved Myrtle."

I paused and looked up into his face. All of the youthful enthusiasm and joyousness for which he was noted had left him. His brow was furrowed and there was a deep sadness in his eyes. A deep yearning swept over me, and I put my arm around him.

"Dear, dear boy," I said, "can you not forgive all this? Can you not take my word that all is well between my husband and me? I would love so much if you and I could be friends. Yes, if all of us, including Arthur, could be very dear friends."

He shook his head slowly.

"I love you, Roxane," he said, "and that is all there is to it. I could no more be your friend in the sense you mean than could your husband. I have been touched by a deeper fire. With me, as with every man, it is love or nothing. There is no middle ground."

His words jarred on me, yet I knew he was earnest, and I was compelled to respect him.

Besides, he was so lovable and I had grown so fond of him that I could not bear to see him in this mood. My pain was all the greater because I realized that my own frivolity had brought this upon him.

"Dicky," said I, "in a few weeks you will be laughing at yourself. You will wonder how you ever came to take yourself so seriously."

He sprang up:

"Oh, Roxane," he exclaimed, "you insult me. You insult my love. I know now that you care nothing for me. You could not have hurt me so keenly if you had cared for me. It



His strong young arms wound the maiden closer about me and held me more tightly to his breast.

is true. You must love Arthur, brute though he is. How like a woman, to kiss the hand that strikes her!"

The outburst was so sudden that it overwhelmed me for a moment.

"I didn't mean to hurt you," I told him. "Heaven knows I have hurt you enough already. I did not wish to imply that you were not manly. On the contrary, I know that you are. I was only trying to point out your mistake, to convince you that my heart belongs to another and that you have no right to love me."

He resumed his seat.

"Forgive me, Roxane," he said. "You are right. If you would divorce Arthur I would be the happiest man in the world, but evidently you do not know him well enough. The day will come when you will be wiser and you will regret that you postponed the inevitable so long."

His voice was so deep and convincing that I felt as though an icy wind had enveloped me. I shivered.

"That day will never come," I told him. "I am confident of Arthur's affection."

"Oh, woman, woman, always the same!" cried Dicky. "Faithful to the last!"

He put his hand upon mine as he continued:

"Your faith shall be my faith, Roxane. As long as you believe in Arthur I shall be faithful to his promise: never to broach the subject of

my love again. One thing only I ask, and that is that when the parting of the ways come, you will turn to me. Promise!"

He bent forward and I put my arms around his neck and kissed him as I would have kissed a brother.

The door opened and I walked Arthur.

(To be Continued.)

### New Setting For an Old House.

Many an old house has been allowed to pass into a state of disrepair and finally has been torn down to make place for a more modern building merely because the owner has not been able to see in the old building a possibility for the attainment of attractiveness and charm by means of a new setting. The rarest gem in a battered setting can hardly show its value. Put it in platinum and gold, modern in cut, and the same gem is a glory to its owner. Provide the old house with nature's setting in the form of judicious planting, together with tasteful garden arrangement and a pergola, and straightway it is given a new lease of beauty.—L. G. Hoyt in *Countryside Magazine*.

### The Diamond.

While the diamond is the hardest substance known, it is also brittle and may be fractured by a blow. But if it is placed between two hard steel faces in a hydraulic press and a slowly accelerating pressure applied the hard steel will become indented.

"And Thy Neighbor as Thyself." Willie—Ma, may I have Tommy Willson over to our house to play, Saturday? Mother—No; you make altogether too much noise. You'd better go over to his house and play.

### Described.

"Pa, what is the difference between good taste and good judgment?" "Well, my boy, the man who marries a pretty girl may have excellent taste but mighty poor judgment."

### The Clans of Scotland.

The clans of Scotland are generally understood to have arisen about the year 1008, during the reign of King Malcolm II. The legal power of the chiefs and the other remains of heritable jurisdiction were abolished in Scotland about 1740.

### And Then Profound Thought.

She—You shouldn't squeeze my hand going out of the theater. When I squeezed back I meant you to stop. He—Me? I—why, I—I didn't touch your hand!

### Differentiation.

"Have you a good cook?" "Oh, the cook's good enough, but the cooking is atrocious."

Faith will move mountains today if backed up by hard work.

## "Low Cost of Living" Menu

### Menu for Friday

**BREAKFAST**  
Iced Melons or Stewed Fruit  
Cereal of Choice  
Breadcrumbs Omelet  
Rolls or Toast  
Marmalade or Fruit Butter  
Coffee or Cocoa

**LUNCHEON OR SUPPER**  
Potato Salad with Deviled Eggs  
Whole-Wheat Roll  
Raspberries  
Buttermilk or Iced Tea

**DINNER**  
Trot in a Creole  
Baked Potatoes  
Creamed New Carrots  
Lettuce Salad, Blackberry Trifle  
Iced or Hot Coffee

### Breadcrumbs Omelet

Materials—One cup dry bread-crumbs, 1 cup cold milk, 3 eggs, 1 tablespoon drippings (bacon is best), 1 teaspoon salt; flavor either with chives, parsley, onion, or serve with grapes or apple jelly.

Utensils—Mixing bowl, two measuring cups, teaspoon, tablespoon, eggbeater, frying pan.

Directions—Put the bread-crumbs in bowl, cover with cold milk and let stand fifteen minutes; beat the eggs until well mixed, add to the bread and add salt and flavoring to taste; mix well. Put drippings in pan; when hot, pour in the omelet (do not have fire too hot), raise edges to let the soft part run under and raise centre; when set double over. This is exceptionally good with jelly between and around.

P.S.—If the crumbs are not dry, less milk is used.

### Potato Salad with Deviled Eggs

**POTATO SALAD**  
Materials—One quart of potatoes, 1 cup finely cut celery, 1 teaspoon mustard, 1 teaspoon salt, 1 teaspoon sugar, 2 tablespoons vinegar, 1 egg, 2 tablespoons butter, 1 tablespoon grated onion, 2 cups shredded lettuce.

Utensils—Mixing bowl, saucepan for boiling potatoes, measuring cup, teaspoon, tablespoon, eggbeater, double boiler, knife.

Directions—Wash and boil 1 quart of potatoes. Skin and cut into dice; add 1 cup finely cut celery and mix the dressing.

Separate the egg, beat the yolk, add the sugar, salt, mustard, vinegar, onion and butter. Cook in top of double boiler until the butter melts; add the stiffly beaten white

of egg and stir thoroughly. You can add more onion if you desire.

### DEVILED EGGS

Materials—Four hard-boiled eggs, 1 teaspoon mustard or mustard to taste, ½ teaspoon salt, 1 tablespoon finely cut parsley, dash cayenne pepper, dash paprika, 1 tablespoon butter or olive oil, 1 tablespoon vinegar.

Utensils—Small saucepan, knife, teaspoon, tablespoon, silver fork.

Directions—Cut the hard-boiled eggs in half lengthwise, remove the yolk, being careful not to break the white. Powder the yolks with a silver fork, then add the mustard, sugar, salt, paprika, cayenne pepper and vinegar mixed together; add the butter or oil or ½ cup of mayonnaise, mix until smooth and fill into the whites; rough top with fork. A little grated onion will add to the eggs.

Serve the potato salad on shallow dish which has been lined with shredded lettuce. The halves are put around the potatoes.

### Blackberry Trifle

Materials—Eight or 12 small pieces of stale cake cut thin, 1 quart very ripe blackberries, ½ cup sugar, 1 teaspoon lemon juice, 2 cups whipped cream.

Utensils—Cream whip, wire strainer and masher, knife, teaspoon, measuring cup.

Directions—Line a glass bowl or ice cream glasses with pieces of stale cake; cover with blackberries which have been mashed through the wire strainer; add sugar and lemon juice. Set in cold place; fill bowl or glass with whipped cream and garnish top with a nice whole blackberry.

### Creamed New Carrots

Materials—One quart carrots, 1 tablespoon finely chopped onion, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk or carrot stock, 1 teaspoon chopped parsley, 1 teaspoon salt, dash pepper.

Utensils—Two-quart saucepan, measuring cup, teaspoon, tablespoon, small saucepan.

Directions—Put the carrots on a boiling water, enough to cover; boil until tender; drain; put the butter and onion into saucepan and cook one minute; add the flour and mix well, then add the cold milk slowly; stir until smooth and creamy and add the salt and pepper and add to the carrots. Sprinkle with the parsley.

### Making the Best of One's Outfits

Just at present many of us are making preparation for vacation and the all-important matter of suitable clothing is again to be considered. There is great satisfaction in having, not an overlaid wardrobe, but one that boasts of suitable apparel for all occasions. Leaving lingerie and hose out of the question, shoes are the next consideration. Unless for dancing or Sundays high heeled shoes of a fine quality should not be worn. White canvas sneakers are the most sensible form of footwear for beach wear. In the way of clothing, three plain white shirts is a "good buy." With these can be worn striped muslin or silk waists, fine volles or middies. To complete the costume a colored sport coat is necessary. The silk sweater coats are very smart, but since the price of these is not within the reach of everyone, a fine substitute is a separate coat of silk, which has quite as good an appearance, and will give good service. Soft taffeta in one of the popular shades of rose, royal purple, apple or dark green or Joffre blue lends a charming effect when worn over a complete white outfit. One of the new waists with jabot front and collar looks extremely well with the colored silk coats. Hats are for the most part discarded at the summer resorts, but

when not carrying a gaily colored parasol, one of the popular drop colored parasol, one of the popular drop wash hats with silk cord and tassel for trimming or the awning stripe hats are very smart.

For wet or cool days a suit or one-piece dress of navy has good style. Smart touches in the way of tailored or fussy neck and cuff accessories are necessary to tone up this outfit.

### Cowboy Rode the Horse.

The horse which Andrew McIlquham, Princess street, took to the circus last night was ridden by one of the cowboys. The circus offered the sum of \$100 to any man who would bring a horse which could not be ridden by one of the cowboys. Mr. McIlquham brought up a fiery beast of his and after trying the horse up and holding it with a rope one of the boys got on the steed and rode it around the arena.

A woman isn't satisfied with a purchase unless she can make herself believe that she got more than her money's worth.

One hundred and forty million barrels of gasoline were marketed in the United States during the first half of 1916.

It's the contrariness of her sex that causes a woman to love a man after she thinks she has broken his heart.

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