

Told in the Twilight --- In the Realm of Woman

THE CONFESSIONS OF ROXANE

By Frances Walter.

I START ON MY SEARCH FOR PLEASURE.

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As Mariam, Mr. Gordon and I drove away from the hotel toward the theatre, I felt as if I was starting on a long journey. My determination to become independent of my husband in seeking to amuse myself had been upon my mind so constantly during the last few days that I had come to feel that I was passing through some critical period of my life. Perhaps I was. Who could tell?

Whenever a woman decides to disregard her husband in any phase of her daily activity, entirely new vistas are opened up. She begins to see things which she never saw before. Roads branch off at unexpected places from the beaten pathway, and new scenes are to be discovered on either hand.

This simple thing of going to the theatre therefore took on the aspect of a momentous event. Had I been going with Arthur I should have hurried through my toilet, pulling on my gloves as we left the hotel, and we should have spent the time going in almost gloomy silence, for of late Arthur had come to think of little except his business. And while watching the play both would be thinking how quickly we could get away, for Arthur would have shown plainly that he was there merely to give me the pleasure of seeing the play, and I should have been miserable because he was suffering agonies to get home.

But I was not with Arthur. I was leaving my husband behind, not only for the evening, but possibly, in a sense, for the remainder of my life. I was leaving my husband behind, not only for the evening, but possibly, in a sense, for the remainder of my life. I was leaving my husband behind, not only for the evening, but possibly, in a sense, for the remainder of my life.

These thoughts made me quiet enough as we started on our way, but Mariam's chatter soon banished the shades of foreboding and brought me gradually into the light of her own gay good humor. Mr. Gordon, who had been somewhat stately at first, had relaxed under the same influences, and became all smiles and graciousness.

How to Easily Shed That Bad Complexion

We cannot restore degenerated facial tissues any more than we can restore a lost limb. It is useless to attempt to convert a worn-out complexion into a new one. The rational procedure is to remove the complexion instead—remove the degenerated tissue. Not by surgical means, however, as the underlying curia is too thin, too tender, to withstand immediate exposure. Applying ordinary mercurized wax will gradually absorb the offending cuticle. By degree, a new youthful skin appears; soft and delicately tinted as a rose petal.

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know what the plot is, Roxane?"

"I haven't the least mite of knowledge about it," I replied. "Perhaps Mr. Gordon can tell us."

"And I was relying upon you young ladies to give me a synopsis of it," he declared. "Of course, I understand that it is the gentleman's duty and privilege to be able to answer all questions put to him by his guests; but on this occasion I must plead for forgiveness. I was so tangled up with the affairs of the A. B. C. Company to-day that I did not have time for anything else."

At mention of the name I became all ears, but Mr. Gordon did not continue, and of course I could not question him about the matter.

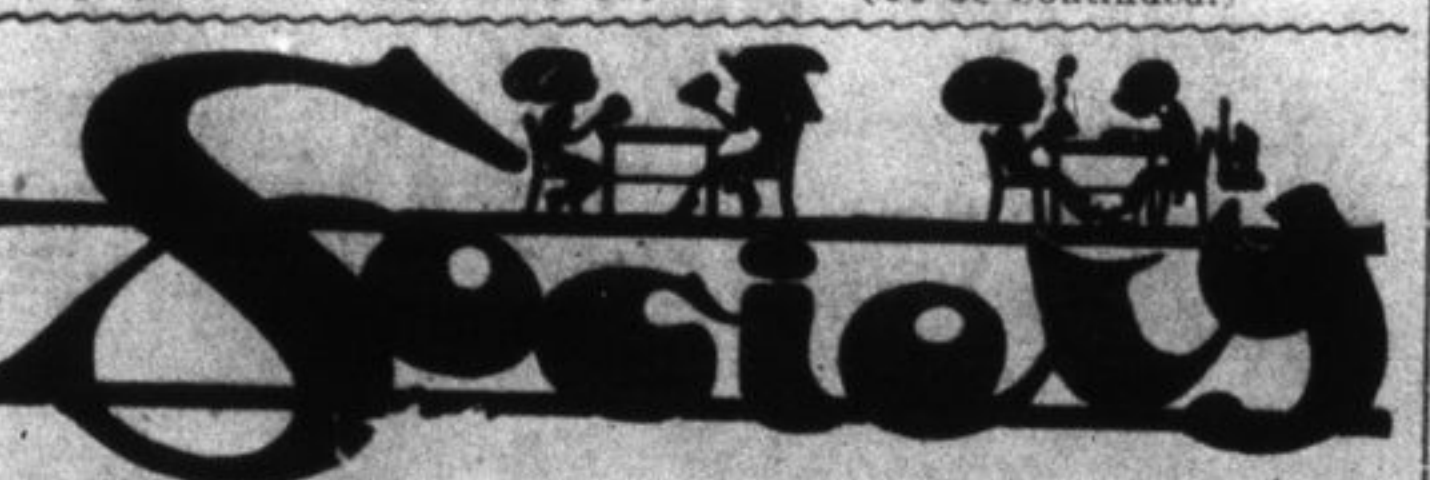
"Nothing wrong?" Mariam inquired quickly, as she detected a note of weariness in her uncle's voice.

"Nothing that cannot be straightened out," he replied. "But I shall not spoil the evening by talking business. I merely mentioned it to establish an alibi."

"I intentionally did not read anything about it because I did not want to have any preconceived ideas on the subject," Mariam said. "I have found that my imagination becomes too busy when I form all sorts of ideas of heroine and hero, and sometimes even the villain, and of course, my ideas are always wrong and I am disappointed."

"I never thought of that," said I seriously, "but how that you have mentioned it, I know that I am precisely the same way. I shall adopt your method, Mariam."

The play is called 'The Rose,' but



(Continued from Page 7.)

The members of the Y.W.C.A. and Y.W.C.A. of Queen's University entertained at their annual reception on Friday evening in Grant Hall in honor of the freshmen and freshettes. The evening was most enjoyable. The patronesses were Mrs. Matheson, Mrs. W. E. McNeill, Mrs. Baker and Miss Gordon.

Mrs. C. W. Livingston, who has been with Mrs. C. Livingston, Barrie street, has returned to Toronto.

Mrs. George McKay is now the guest of Mrs. Lionel Smith in Montreal.

Mrs. G. S. Bowrbant and her daughter expect to sail for England at the end of the month, to be the guests of Brigadier-General and

The Kurds. London Chronicle.

The Kurds, whose transfer of allegiance from Turkey to Russia in consequence of the fall of Erzurum is now alarming the official world at Constantinople, trace back not only to the Carthage of classical days, but far beyond that to the Turanian Kurds, who were a powerful nation in Assyrian times. When Nineveh fell they became merged in the Medes, and up to to-day have been subject partly to Persia and partly to Turkey. Being alien to the former in religion and to the latter in language, it is not surprising that they have an indifferent reputation among their neighbors. But this is not altogether deserved, for, though wild and lawless, they are neither fanatical nor cruel, and are by nature brave and hospitable. The great Saladin was a Kurd.

"Low Cost of Living" Menu

Menu for Sunday

BREAKFAST
Stewed Fruit
Cereal of Choice
Waffles With Honey
Coffee or Cocoa

DINNER
Chicken Noodle Soup
Chicken Cutlets with Green Peas
Stewed Potatoes
Spiced Apples
Grape Whip
Coffee

SUPPER
Cottage Cheese Salad
Peanut Butter Biscuits
Lady Baltimore Cake
Milk or Tea

Chicken Cutlet with Peas.
Materials—Two cups chicken, ½ cup cream sauce, 1 tablespoon finely chopped parsley; ½ tablespoon grated nutmeg, ½ teaspoon salt, or salt to taste, dash white pepper, 1 egg, breadcrumbs, green peas.

Utensils—Meat chopper, 2 measuring cups, teaspoon, tablespoon, mixing bowl, platter, small bowl, egg-beater.

Directions—The back, neck, wings and giblets of the chicken are picked and put through food chopper; add to this the cream sauce and parsley and seasoning. Spread on a platter; when cooled take a spoonful, shape oblong, dip in the egg, beaten with 1 tablespoon milk and roll in the bread-

Menu for Monday

BREAKFAST
Stewed Quinces or Fruit of Choice
Cornmeal Mush with Milk Top
Crisp Bacon with Cream Gravy
Warm Rolls
Fruit Butter
Coffee or Cocoa

LUNCHEON OR SUPPER
Baked Beans
Pickled Beets
Whole Wheat Bread
Fruit Roll
Tea or Milk

DINNER
Cream of Pea Soup
Cold Roast Lamb
Novelty Salad
Relish
Tapioca Custard
Coffee

Baked Beans.
Materials—One Pound small beans, ¼ pound salt pork or bacon, 2 ta-

bleepoons molasses, 1 tablespoon salt, ¼ teaspoon pepper.

Utensils—Saucepan, tablespoon, teaspoon, bakepan, knife.

Directions—Wash and soak the beans overnight (it is best to do this while getting dinner). Put them in plenty of water and boil until tender; some beans will take longer than others, but will be tender in two hours. Drain the beans and put in bakepan, with salt, pepper, molasses and pork or bacon, which has been cut in thin strips and laid over top; put enough water to cover to top of beans. Put in moderate oven 30 to 40 minutes, or until they are nice and brown. These are not Boston baked beans.

Novelty Salad.
Materials—One cup rice, ½ cup carrots, ½ cup beets, 2 cups water-cress or shredded lettuce, ½ cup French Dressing, 1 cup mayonnaise, 1 hard-boiled egg, 6 olives.

Utensils—Bowl, 2 measuring cups,

crumbs; fry in deep, hot fat.

Lady Baltimore Cake.
Materials—One-half cup butter, 1 cup granulated sugar, ½ cup milk, 1 ½ cups flour, 1 teaspoon baking powder, whites of four eggs, flavoring to taste.

Utensils—Mixing bowl, 2 measuring cups, teaspoon, tablespoon, jelly tin, paper to bake on, flour sifter, saucepan and knife for filling.

Directions—Cream the butter and sugar together until very light, then add the milk very slowly, beat constantly; add the baking powder and flour, which have been sifted together twice; fold in the whites, which have been beaten until stiff and dry; line two jelly tins or 8-inch square pans, with thin paper, pour on the mixture and bake in moderate oven 20 to 25 minutes. Put together with filling.

Materials—One cup chopped figs, 1 cup sugar, whites of 2 eggs, 3 table-spoons chopped almonds, ½ cup water.

Directions—Dissolve the sugar in the ½ cupful hot water, put over fire and boil until it spins a thread. Beat the whites of the eggs until stiff and dry, and add the sugar to the egg slowly, beating constantly; beat until thickens; add the nuts and figs and spread between the cake and over the sides. Be sure that the sugar boils until it spins a thread, and do not stir while boiling, or the icing will be gritty.

The yolk of eggs are used for cookies, or a yellow cake can be made at the same time.



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