

THE CONFESSIONS OF ROXANE

(By Frances Walter)

ARTHUR AND I SPEND AN EVENING AT HOME.

(Copyright, 1916, by the McClure Newspaper Syndicate.)

To all outward appearances, Arthur and I had every reason to be happy. He was now the head of a great company, and I was installed in a handsome home, with money to provide anything my heart might desire. Yet I was miserable, and he was miserable.

One evening as we sat in our cosy sitting room the feeling came over me that I could not stand it any longer; that there must be a change. I turned to him.

"Arthur," I began, "why do you not join a club?"

The feeling had come over me that I would rather he would not be home than to be sitting there silently reading his newspaper. I wondered what enjoyment he got out of the place which I had fitted up for us both; what possible pleasure he could derive from my company when he would go for hours, as it seemed, without addressing me.

He stirred in his seat as the full import of my question reached his consciousness, and turned slowly and stared at me.

"Why don't I join a club?"

"Yes."

He gave me another sharp look, and then turned back to his newspaper.

"What is the matter?" he asked.

"There is nothing the matter with me."

"Oh, yes there is. What is it?"

"Nothing," I insisted. "I have asked you a plain question. Why don't you?"

"Well, supposed I should say that I prefer home to a club?"

"And I might believe it and I might not."

Another long silence. At length:

"What would I gain by spending my evenings at a club? I assume that that was, in effect, what you meant to ask me, wasn't it—why I do not spend my evenings away from home?"

I nodded.

"Suppose, as I said, that I should reply that I prefer to be at home? Surely this place is as comfortable as any club I could find."

"Yes, it is comfortable. I grant that."

"Then why should I seek another place—a less comfortable place?"

I saw that I could not pursue the matter without danger of a quarrel, so I attempted to gradually retire from the field. I had poor success.

"I have heard of so many men who belonged to clubs and spent their evenings at them that I was merely wondering why you preferred home."

I faltered.

"There are more men who play away from clubs than go to them," was his comment. "I do not go because clubs bore me. One meets men there to whom one does not wish to

talk. Occasionally one meets a congenial spirit, but not often. The gay and boisterous of the old and grouchy make up the rank and file of a club's membership. The healthy, busy, normal American man does not care for such surroundings. He prefers his own fireside."

I had noticed that the reasons which he gave for wanting to stay home all concerned his own comfort. I could not help uttering the catty remarks which came suddenly to my lips.

"It is purely a matter of personal comfort, then?"

He glanced quickly at me.

"What do you mean by that?" he demanded, frowning. "What is the matter with you to-night, Roxane?"

"There is nothing the matter with me," I replied a little bitterly. "I was merely seeking to satisfy a suspicion who has been in my mind for some time."

He continued to stare at me during the pause which followed.

"Well—"

"The suspicion was amply verified," said I. "You stay home because it affords you comfort and not because of a desire to please me."

"Good heavens!" he almost shouted. "What are you talking about?"

"Just that," I replied, with a shaking voice. "You do not stay home on my account. So far as I am concerned, you might as well be at your office or anywhere else. I see you when you haven't got the newspaper covering you, but that is all. You seldom speak to me, and when you do it is in monosyllables. You are either reading or thinking of your business, and most of the time you are unconscious of my presence."

Arthur threw down his paper and brought both heels to the floor with a dull thud.

"What has got into you, Roxane?" he inquired. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

"No," I said. "You are not ill to-night, are you?"

Told In Twilight

(Continued from Page 3.)

Mrs. Charles Livingston, Barrie street, is visiting in Toronto.

The Marchioness of Aberdeen and Temairé is expected to visit Canada towards the end of this season.

Hon. T. W. McGarry and Mrs. McGarry have taken Mrs. George Burnett's house on Wychwood Park, Toronto, for the winter.

Rev. Dr. Bidwell, Bishop of Kingston, is spending a few days in Ottawa the guest of Mr. D. M. Pinnie.

Mrs. H. B. Mills, who has been in hospital for several months suffering from inflammatory rheumatism, left on Monday for her new home in Portland, Maine.

Mrs. W. Glidden, Brock street, leaves this week for Denver, Colorado, where she will spend the winter.

Mrs. W. M. Elliott, Toronto, is in the city to be with her sons, Lieuts. Alexander and Fraser Elliott, taking a course in the Royal Artillery School. She is stopping at the Belvidere.

Mrs. Barnett, Utica, N.Y., has been visiting Mrs. W. Mulrhead, Clergy street, for the past few days.

Miss Muriel Brooks, Earl street, leaves on Friday for a short visit with friends in Toronto.

Miss Mildred Jones, King street, was hostess at the Bridge Club on Tuesday evening.

Mrs. Haultain, Cobourg, is the guest of her sister, Mrs. E. F. Torrance, Princess street.

Miss Minnie Smith, Montreal, is the guest of Mrs. Buxton Smith at "The Wellington."

The L.C. Reading Club met on Monday afternoon, when Miss Betts was the hostess.

Lieut. Clarke, 230th Battalion, Brockville, spent the week-end in town.

Mrs. W. Claxton and Miss Winifred Claxton expect to go to Toronto on Friday.

Master Stratford Dawson, who has been with his grandmother, Mrs. Loucks, and Master Walton Smith, who has been visiting Mrs. Buxton Smith, returned to Montreal on Sunday.

Miss Kellogg is the guest of Mrs. J. O. Crisp at St. John's Rectory, Portsmouth.

Miss Helen Nicol, Cataract, will entertain at a young people's dance on Saturday evening.

Garroll Ashby was in town from Brockville for a few days this week.

PROGRESS IN AUSTRALIA.

Endeavoring to Bridge Gulf Between Producer and Consumer.

Hon. R. B. Rees, M.P., of Melbourne, and practical farmer from the great wheat belt in the Wimmera district, Australia, was a visitor in Toronto recently, and in the course of an interesting interview gave some of his impressions of Canada and incidentally some valuable information regarding the great Commonwealth to which he belongs.

As a member of a Royal Commission of Australia he has been traveling through Canada and the United States observing the methods employed in landing, transporting, and selling of grain. Mr. Rees has had ample opportunity to gather a wealth of first-hand information on such a live question. Shipment of wheat in bulk as employed in Canada does not obtain in Australia, where all cereals are shipped in bags.

While in Winnipeg he visited the Grain Exchange and from his observations there was convinced that the methods used in Canada in getting the grain from the grower to the consumer are too complicated and costly. The same complaint obtains in Australia. At present they are working on a plan in Australia, tending to considerably lessen the intermediary cost. The honorable gentleman was greatly struck with the fact that in a great grain growing country like Canada, a 2-pound loaf of bread should cost sixteen cents in Toronto. In Australia the fixed price for a four-pound loaf is thirteen cents. Shortly after the outbreak of the war the Australian Government commandeered the wheat and fixed prices for local consumption and export and at the same time fixed the price of bread, with profit to the farmers, and benefit to the consumer.

Another point brought out by Mr. Rees was that there is a great deal of alfalfa grown. It was found that the middlemen were keeping down the prices for loose hay, where the farmers were concerned. But in selling it to the Government for war purposes, \$2 a ton in excess of the market price was charged. Here the Government Commission intervened in the interests of producer and consumer with good results to both.

Another proposition that the commission is considering is the formation of a beneficial "Hog Trust" for the good of all. Both in Canada and Australia, some co-operative means should be secured to bring the producer and consumer more into touch with each other in the interests of public welfare.

A Welshman himself, Mr. Rees is naturally delighted with the proud distinction that has come to Lloyd George and the Hughes.

Leaving here, Mr. Rees goes to France, where he has two sons doing their bit in the world's great struggle. He will remain there indefinitely, but hopes to soon see the Allies invade German territory. Some three years before the war Mr. Rees was in Germany and was struck with the deference paid to the military. He recalled that on one occasion while dining in a restaurant in Berlin, a party of officers came in, and immediately all the diners rose to attention. Thinking that the Kaiser must have the party, Mr. Rees got to his feet with the rest. It was ascertained to learn that they were just mere officers.

"Low Cost of Living" Menu

Menu for Thursday

BREAKFAST

Stewed Fruit
Hominy and Bacon
Bran Bread
Jam or Fruit Butter
Coffee or Cocoa

LUNCHEON OR SUPPER

Baked Beans
Cheese and Tomato Toast
Crisps or Apples
Milk or Cocoa

DINNER

Tripe and Oysters
Cabbage Salad
Rice Pudding
Coffee.

Cheese and Tomato Toast.

Materials—Eight slices of thin, brown toast, 1 tablespoon grated cheese, 2 cups strained and seasoned tomatoes, not thickened, 1 tablespoon grated cheese, 1 teaspoon chopped parsley.

Utensils—Platter, measuring cup, tablespoon, teaspoon, saucpan.

Directions—Put the toast on platter that can be put in oven; pour

over the hot tomato sauce and sprinkle with cheese; put in hot oven 10 minutes, or until the bread has absorbed the tomato and the top is crisp. Sprinkle with parsley.

Tripe and Oysters.

Materials—One pound boiled tripe, 25 oysters, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, 1 teaspoon salt, ¼ teaspoon white pepper, dash paprika, ½ teaspoon onion juice or ¼ teaspoon nutmeg.

Utensils—Knife, saucpan, measuring cup, teaspoon, tablespoon, shallow pan for oysters, large saucpan.

Directions—Wash and cut the tripe into inch lengths, put into saucpan, cover with boiling water, add 1 tablespoon cut onion and boil 1 hour. Drain and add to the cream sauce.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

Sauce—Put the butter into saucpan over fire; when melted, remove, add the flour, mix well and return to fire, add the cold milk slowly; stir until smooth and creamy; add the salt, pepper, paprika, onion juice or grated nutmeg; boil three minutes.

Put the oysters in shallow pan, cook until the gills curl, drain and add to the tripe and sauce.

A Woman's Problem

How to Feel Well During Middle Life Told by Three Women Who Learned from Experience.

The Change of Life is a most critical period of a woman's existence, and neglect of health at this time invites disease and pain. Women everywhere should remember that there is no other remedy known to medicine that will so successfully carry women through this trying period as Lydia E. Pinkham's Vegetable Compound, made from native roots and herbs. Read these letters:—

Philadelphia, Pa.—"I started the Change of Life five years ago. I always had a headache and backache with bearing down pains and I would have heat flashes very bad at times with dizzy spells and nervous feelings. After taking Lydia E. Pinkham's Vegetable Compound I feel like a new person and am in better health and no more troubled with the aches and pains I had before. I took your wonderful remedy. I recommend it to my friends for I cannot praise it enough."—Mrs. MARGARET GRAMMAN, 759 N. Ringgold St., Philadelphia, Pa.

Beverly, Mass.—"I took Lydia E. Pinkham's Vegetable Compound, for nervousness and dyspepsia, when I was going through the Change of Life. I found it very helpful and I have always spoken of it to other women who suffer as I did and have had them try it and they also have received good results from it."—Mrs. GEORGE A. DONNAN, 17 Roundy St., Beverly, Mass.

Erie, Pa.—"I was in poor health when the Change of Life started with me and I took Lydia E. Pinkham's Vegetable Compound, or I think I should not have got over it as easy as I did. Even now if I do not feel good I take the Compound and it restores me in a short time. I will praise your remedies to every woman for it may help them as it has me."—Mrs. E. KISLINO, 351 East 24th St., Erie, Pa.

No other medicine has been so successful in relieving woman's suffering as has Lydia E. Pinkham's Vegetable Compound. Women may receive free and helpful advice by writing the Lydia E. Pinkham Medicine Co., Lynn, Mass. Such letters are received and answered by women only and held in strict confidence.

FALSE LABEL ON NICKEL. Johanne and Ole Olson, declared there was no intent to violate the law in his act, but stated the goods were shipped as baggage in order to protect his principals abroad from the effect of the British blacklist. He maintained the nickel and antimony were not for Germany consumption, but were intended for use in Sweden. Judge Thomas fined Fridland \$500.

OUR NEW FRUITS HAVE ARRIVED

Raisins, Currants, Peels, Dates, Figs, New Walnuts and Almonds, Choice Mince Meat at THE PREMIUM STORE

Over-gaiters

In all the newest shades and choice materials, in White, Fawn, Champagne, Battleship Grey, Light Grey, Cream, Black, Etc.

From 50c to \$3.00.

The Sawyer Shoe Store

Clothes do not make the man and a touch of promise suits may even unmake him.



Thorough mixing is what makes cake delicate and tender

Lantic Sugar

makes the best cake because it creams quickly and thoroughly with the butter which is the hardest part of the mixing. Its purity and extra "fine" granulation make it dissolve at once.

2 and 5-lb. Cartons 10 and 20-lb. Bags

"The All-Purpose Sugar"

Bring Out Your Hidden Beauty

Beneath that soiled, discolored, faded or aged complexion is one fair to look upon. Mercocized wax will gradually, gently absorb the dermalized surface skin, revealing the youthfully fresh, white and beautiful skin underneath. Used by refined women who prefer complexions of true naturalness. Mercocized wax in one ounce package, with directions for use, is sold by all druggists.

FEATHERS

The Cleaning and Dyeing of Feathers is a most important branch of our business, and one to which we devote a great deal of attention. Feathers can be cleaned or dyed very successfully. We carry at all times an extensive stock of feathers manufactured in our own workrooms, which are on sale at very moderate prices.

PARKER'S DYE WORKS LIMITED

69 Princess Street, Kingston, Ontario.

One of the most apparent evidences of personal cleanliness, follows the use of a Sanitary Hair Dressing HERPICIDE Applications at the better barber shops. Recommended by The Herpicide Co. Sold Everywhere

When Your Daughter Gives a Party

Is your little daughter to have a birthday soon? And will she give a party to her little friends? For an occasion of this sort we suggest a nice birthday cake with her name and age on it. We make a special layer (colored) at 60c. Get one her next birthday.

P. H. BAKER & CO

302 King St. Phone 141

You Can Have Soft White Hands

Soak the hands on retiring in hot CUTICURA Soap suds, dry and rub CUTICURA Ointment into the hands. Wear old glove or bandage during night.

Sample Each Free by Mail

Address post-card, "Cuticura, Dept. 236, Boston, U. S. A." Sold everywhere.

In a Single Night By Using Cuticura

At Brockville Luella Levere, a married woman, charged with vagrancy, was sentenced to six months in Central Prison. Lena McAvoy, a sister of the Levere woman, was charged by her father with the same offence, and was sentenced to two years in the Andrew Mercer Reformatory.

