

In The Realm Of Woman--Some Interesting Features

THE CONFESSIONS OF ROXANE (By Frances Walter)

I AM LECTURED.
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When mother and I were alone in the dining room, she came up to me, placed her hands on my shoulders and gazed into my eyes in the same manner that she used to do when I was a child under suspicion of having violated some of the proprieties. "What is it, mother?" I asked at length.

"It is too bad!" she sighed.

"What is?"

"That Kenneth should have left when he did and under such circumstances. I had hoped that the end might be different; that you would find it in your heart to return his love and become the light to cheer his saddened life."

An expression of astonishment escaped me.

"How did you know, mother?"

Her quiet smile rested upon my face for a moment.

"Just as all women know things," she replied. "It has been evident for some time that Kenneth loved you, but I did not know that he would reveal himself so soon."

"It was a great surprise to me."

"There was a reason, perhaps, for you not to notice his partiality for you, but to an outsider the evidence was plain enough. Almost from the day he saw your eyes had a habit of resting lingeringly upon your face, or following you about the room. At first his expression was one of interest. Then it became one of devotion and finally when his love grew strong he gazed at you so hungrily that at times I would not have been surprised if he had seized you by his arms before all of us and cried out that you must be his wife."

"And to think that I did not notice it!"

"He is a good boy," mother went

on half to herself, "and I am sorry that this pain has come to him particularly at the hands of one of us. But it cannot be helped, Roxane, and I would not add to your own sorrow by blaming you."

"But do you blame me, mother? Your tone conveys censure. The very expression of your disappointment shows that your sympathy is with Kenneth and not with me."

Instantly her arms were about me.

"I did not mean to censure you, my child," she said. "I am so sorry for that poor boy that I feel this very keenly. And I fear for his future. He had only begun to take a real interest in life when this blow came to him. Quite naturally you are inclined to minimize it. You cannot see how any one should want you, because it is you. But men look at you with eyes different from your own. Roxane, you are the type of woman who inspires intense passion, and with some natures this is a dangerous thing."

I went to my room, too thoroughly miserable to do anything except to sit and stare out of the window. If what mother said was true, then Kenneth was suffering. But how could I help it? I was quite sure I did not love him, and to marry him under such circumstances would not only be a sacrifice, but a very perilous thing for both of us. Still, he was suffering, and I was the cause of it. His image rose before me. His sad face looked at me. His deep-set eyes were fixed upon my face.

"Roxane," he seemed to say, "I want you for my wife. I cannot live without you."

The unspoken words went through my heart like a dagger. Slowly the tears welled up in my eyes and fell upon my cheeks.

"Poor boy!" I murmured.
(To be Continued.)

THE PRESERVATION OF FOOD. As Approved by the Women's Institutes of Ontario.

Sweet Pickled Peaches, Pears, Sweet Apples, Crab Apples.

- 1 quart prepared fruit.
- 1 quart vinegar.
- 1 cup water.
- 2 ounces stick cinnamon.
- 1 ounce whole cloves.
- 4 pounds sugar.

Boil sugar, vinegar, and spices, twenty minutes. Dip peaches in boiling water, and rub off the fur but do not peel. Pare other fruits. Stick fruit with whole cloves. Put into syrup and cook until soft, using one-half the fruit at a time.

Sour Pickles: Onions, Cucumbers, Green Tomatoes.

The vegetables must first be soaked in brine. Allow 1 1/2 cups salt to 2 quarts boiling water. Pour over the vegetables and let stand two days. Drain and cover with more brine. Let stand two days and drain again. Take fresh brine, and heat to boiling point; put in onions and boil three minutes. Drain and cover with a spiced vinegar made as follows:

- 1 gallon vinegar.
- 1 cup sugar (optional).
- 4 red peppers.
- 2 sticks of cinnamon.
- 2 tablespoons whole allspice.
- 2 tablespoons mace.

The spices in a cheesecloth bag and boil in vinegar ten minutes. Pour over vegetables and bottle.

Mustard Pickles for Mixed Vegetables: Onions Cucumbers, Green Tomatoes.

Prepare the vegetables for pickling by giving them the brine treatment described in the recipe for Sour Pickles. Make a dressing from the following recipe:

- 1/4 to 1/2 cup sugar.
- 1 ounce ground mustard.
- 2 tablespoons flour.
- 1 pint vinegar.

Mix the dry ingredients and stir into the hot vinegar. Cook until well thickened. Turmeric may be added to give color. Pour while hot over the vegetables and bottle.

Tie the white spices in a cheesecloth bag. Cook tomatoes, put through a colander, add ground spices and spice bag and cook for 1 1/2 hours, or until nearly thick enough. Add vinegar and cook until thick. Bottle and seal with paraffine, or cork tightly.

Canned Meats and Soups.

Meat may be canned as successfully as fruits and vegetables. Besides giving a supply of fresh meat for emergency occasions, the canning of some of the most butchered on the farm is a right step in the way of economy. Beef which might otherwise be used more freely than is necessary, at the time of killing, can be saved for use in seasons when fresh meat is difficult to obtain.

Canned Fresh Beef No. 1.

Cut the beef into pieces of about 3/4 pounds in weight. Roast or boil slowly for one-half hour. Cut into small pieces, remove gristle, bone, and excessive fat and pack directly into glass jars. Fill with gravy from the roasting pan, or hot liquid concentrated to one-half its volume. Add 1 teaspoonful salt for each quart of meat. Put rubber and cap in position, not tight.

Sterilize 5 hours in hot water bath. Sterilize 4 1/2 hours in water seal outfit.

Sterilize 3 1/2 hours in steam pressure outfit at five pounds pressure. Sterilize 2 hours in steam cooker at ten pounds pressure.

Remove jars, tighten covers, and invert to test joints.

Canned Beef No. 2.

Free the meat from the bone, and cut it in pieces of a size so go into jars easily. Pack the raw meat solidly into jars, filling the jars to within three-fourths inch from the top. Sprinkle over the meat one teaspoonful salt to each quart of meat. Add no water. Celery leaves, onion, pepper or other seasonings may be added if desired. Place rubbers and tops in position, not tight. Sterilize and seal as in Canned Beef No. 1.



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DROP PLAN TO MOVE LAKE SHIPS BY WELLAND

Shipping Board at Washington Forecasts This in View of Difficulties Intervening

Washington, D.C., Sept. 10.—Abandonment of the Shipping Board's plan to move lake tonnage through the Welland Canal to the seaboard, for use in the coast-wise trade, is forecasted in a statement pointing to the serious difficulties encountered in the project. The chief difficulty, it is stated, is the absence of dock facilities, in which the vessels could be reconstructed after coming through the canal. It will be necessary to cut many of them into sections in order to navigate the locks of the canal.

The Shipping Board has communicated with shipping officials at both Montreal and Quebec regarding dock facilities at these ports. Unless docks can be secured in Canada, it is probable that only about twenty steel tugs will be brought to the sea board from the locks. These vessels can navigate the canal.

Officials of the Shipping Board are making a survey of the bridges over the Ogdensburg Canal, with the intention of recommending that they be raised to permit the passage of lake vessels through this channel. It is said that if the Ogdensburg bridges were raised, practically all the lake tonnage could be sent to the sea board for use in the coast-wise trade during the winter months, when the lake traffic is closed. This project, however, is more for the future than for the present emergency.

Tentative arrangements have been made by the State Department for a conference between Mr. Hurley, Chairman of the Shipping Board, and members of the Japanese mission next Wednesday. The chief subject to be discussed is ocean freight rates on the Pacific.

A great many of us are too prodigal with criticism.

U. S. MAY CLOSE MAILS TO DISLOYAL SUBJECTS

Action Would Include Printed Matter and All Private Correspondence.

Washington, Sept. 10.—Closing the mails to disloyal citizens is under consideration by the Post Office Department, and by the Department of Justice is another step in the Government's campaign to wipe out disloyalty and sedition.

The subject was discussed today by William H. Lamar, solicitor of the Post Office Department, and William C. Pitts, Assistant Attorney-General, under whose direction the nation-wide seizure of I.W.W. papers was made last Wednesday. The two officials will hold further conferences before a decision finally is reached. Attorney-General Gregory also has conferred with post office authorities on the contemplated step.

Should it be decided to close the mails to disloyal citizens and others suspected of disloyalty the action would not be confined to passage of printed matter through the mails, but would include correspondence of all sorts.

Activity on other phases of the campaign to suppress anti-war movements continued today unabated. Investigation of the names of documents taken by Government agents in raids upon I.W.W. offices has resulted, it was said, in many interesting disclosures for presentation to Federal grand juries.

The man who claims this old world is growing worse day by day and year by year is usually the man who never tries to better it.

So far as your peace of mind is concerned you had better consider the neighborhood quarrel outside of your jurisdiction.

Men who talk much have plenty of ill luck to complain of.

Every man has a license to be a gentleman.

A friend's eye is a good looking glass.

- Chili Sauce.**
- 2 quarts ripe tomatoes.
 - 4 large onions.
 - 4 peppers.
 - 2 tablespoons sugar.
 - 2 tablespoons salt.
 - 2 teaspoons cloves.
 - 2 teaspoons cinnamon.
 - 2 teaspoons ginger.
 - 1 teaspoon ground allspice.
 - 2 teaspoons nutmeg.
- Boil together until quite thick, then bottle for use.
- Tomato Catsup.**
- 1 gallon tomatoes.
 - 2 medium sized onions.
 - 2 tablespoons salt.
 - 2 tablespoons sugar.
 - 1 tablespoon powdered mustard.
 - 1 pint vinegar.
 - 1 level tablespoon each whole allspice, cloves, cinnamon and pepper.
 - 2 small red peppers sliced and seeds removed.

How to Banish Wrinkles Quickly

If your face is disfigured with wrinkles, no matter what the cause, you can quickly dispel every line, even the most obstinate, by using a simple, home-made wash lotion. Merely dissolve an ounce of powdered sassafras in a half pint of water—mix with ingredients found in any drug store. Bathe the face in this, and— presto— you scarcely believe your own eyes when you look into your mirror and behold the marvelous transformation!

The remarkable astringent action of the sassafras so tightens the skin, wrinkles are literally pressed out. Best of all, this result is not purely temporary, for the lotion also has a healthful tonic action, which (when used on a regular basis) will strengthen and tone up the weakened tissue, and added benefit may be expected with continued use. Use this once a day for a while; it cannot injure the most delicate skin. The treatment itself leaves no trace—no one guesses the secret of your increasing youthful appearance.

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Easy & Practical Home Dress Making Lessons

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Lettuce Green Gingham and Braid.

white lawn ornamented with four daisy little buttons. The buttons running along the applied panels of the skirt, however, are of mother-of-pearl. A deep open front lends a smart air to the front of the waist and there are large revers and an immense square collar for the major details. Deep two-piece cuffs finish the gathered sleeves and the skirt is joined to the waist under a straight, braided belt. In medium size the dress requires 3 yards 40-inch material, with 1/2 yard lawn for the slip-closing vest and one bunch of braid.

There is no need to tax the memory with rules, when the guide shows the home dressmaker so plainly how the material should be cut. A careful study of the guide will avoid mistakes. First, fold the material in half, then place the front, and back goes directly on the lengthwise fold. As the panel is slightly narrower than the gored, it can be accommodated with the belt in about the same width of one of the gored. The large "O" perforations in the panel rest on a lengthwise thread of material, while the straight edge of the belt is on the selvage.

To the right of the panel, lay the front of the waist, with the sections for the cuff at either end of the undergarment seam. The large "O" perforations rest on a lengthwise thread of material. Blue fastener combined with orange or green Georgette would make up the model very effectively also.

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