

In The Realm Of Woman---Some Interesting Features

The Woman Who Changed

By JANE PHELPS

ON THE WAY HOME

CHAPTER XIV.

George was very quiet when we first left Mrs. Loring's and I asked the reason.

"Did you not have a good time?"

"Certainly I did—that is, until your idiotic performance spoiled it."

"What do you mean? They all said I played wonderfully well. I also knew that I had played well; was he angry because I had yielded to their pleadings and accompanied a paid performer? I could think of nothing else."

"How in the world did you come to tell Madge Loring about buying those books—etiquette books?" the sneer with which he said the last words was indescribable.

"Why, it was that day I took her to luncheon at the Elite Restaurant. You had threatened to hire a woman to teach me things; so I thought I would buy all the books of etiquette I could find and study them. They were in the car. Mrs. Loring asked me what they were, and—"

"What did she do?" George interrupted.

"Nothing—she just laughed."

"I don't wonder," he returned with withering sarcasm. "Most anyone would."

"But I was doing it to please you," I said, goaded into a reply. "And Mr. Gray didn't laugh when I told you and him about it."

"Some people have no sense of humor," he said dryly. "Etiquette books! I gave even you credit for more sense."

George again referred to the subject. I thought I would coax him back to good nature so I said:

"Now George you aren't really angry at me because I tried to please you, are you?"

"Will you ever learn not to talk? If you hadn't told Madge Loring that you had bought those damn books it wouldn't have made any difference. I don't care how many books you buy. But to have it go all over the city that my wife, my wife, is studying books on deportment, is too much!" and he angrily yanked off his tie and collar.

"You are angry with me George," I wheedled, laying my hand on his arm, "and after buying me this lovely coat and dress. Please don't be mad at me. I'm sorry. I know I talk too much. Yet I don't seem to have anyone to talk to, either. I wouldn't have told Mrs. Loring a thing about the books if she hadn't asked me. I'll learn in a little while. Really I will."

I had started to say that Merton Gray had promised to help me, to answer my questions, and teach me the things I needed to know. But something held me back. In some way I realized that George would be also angry at that.

I stood leaning against him. I loved this tall fine looking, severe man; and I wanted him to love me. If he would only endure my little idiosyncrasies until I had time to learn a better way to do things. Some day, by persistent effort, I would overcome the silly, offensive (to him) traits, and be just as he wanted me to be.

Then he would show me more consideration. He wouldn't ignore me when we were out together, and pay all attention to the other women.

Her Own To Keep.

He had chosen me as his wife. If I were as entertaining as those other women in his set he would be proud of me. Had he not cared more for them instead of me? Didn't Merton Gray say that they were jealous because I had carried away the big matrimonial catch of the town? He didn't have to marry me. I brought him no fortune, nothing save myself. Even my clothes were unsuitable for my new station.

Those other women needn't think I was foolish enough to sit calmly down and let them take him away from me after he had shown that he cared more for me by marrying me. No indeed.

I don't think George quite realized when a woman like Madge Loring could have her own way with a girl like me. How she could easily get out of me all I was doing; everything she wanted to know. He of course knew nothing of the subtle stabs— which I scarcely understood, the cutting insinuations which I was not worldly-wise enough to either appreciate—or answer.

"You do understand that I didn't mean anything wrong, don't you George?" I pleaded.

"Oh, go to bed! Hell is paved with good intentions. That you didn't mean to do anything wrong won't prevent everyone I know from laughing at you and me, too, because of your foolishness."

"I don't see why they will laugh at you," I said.

"Aren't you my wife?" he asked, and something in his tone seemed to imply that he regretted the fact.

(To be continued.)

a savory mutton stew. That portion near the head is in almost constant motion in the living animal, therefore, it is tough, but rich in flavor and nutrition. The shoulder and breast of mutton may also be used in this method of cookery. Game and poultry make good stews and are an excellent war-time choice, and this variety of meat cannot well be shipped. Use older birds for stews.

FINNISH FOLK SONGS.

Expert Speaks of Beautiful European Music.

"The Finnish folk songs are not purely Finnish in origin. Modern research shows that the popular melodies of most countries have wandered about from one land to another, and those of Finland are no exception to the rule. In them we do but find Finnish characteristics stamped on to what was originally a common European stock. Nevertheless the national note is strong in them. It is both grave and gay, seeming in the one case to embody the surging joy of the summer on which no darkness ever falls; in the other, the long snow-lit twilight of the winter, when for months on end the sun scarcely peeps above the level of the frozen earth." Prof. Arthur Reade of Helsingfors University, writes in "Finland and the Finns." "The ancestral love of song is also clearly expressed in the actual life of to-day, and one cannot help realizing that it springs out of the inmost heart of the people. In the long summer evenings people sit together and sing. On anniversaries choirs sing before the statues of Finland's great men. At dinners given to honored guests, singing is often part of the entertainment afforded. The Finns impressed in Russia for defending the constitution have often been sent off with singing and welcomed with singing on their return. From emigrant ships upon the Atlantic boats the sad cadence of Finnish songs, and in the new world the Finns meet together and sing their country's immemorial songs in a strange land."

"Finnish composers have, as might be expected, turned mainly to folk songs and the 'Kalevala' for their themes. The latter, with its vast indefiniteness, is full of suggestions to musicians, and, if Finland develops a modern opera, will no doubt furnish its heroes and heroines, as Homer did for Greek tragedy. In this way Finnish legend may become more widely known to the rest of Europe."

"Among Finnish composers Jean Sibelius is by far the greatest. While transcending the limits of nationality and forming part of the main current of European music, he is yet distinctively Finnish, in his love of nature and his patriotism. The latter is discernible in his choice of subjects, both for orchestral music and for songs, but it is best described as an atmosphere pervading all his work. Not only did he often turn to the 'Kalevala' for his inspiration, but also to that other great source of national feeling, the poems of Runeberg. He is not only a great lover of nature but there seems to be something peculiarly Finnish in his way of apprehending her, the Finnish landscape in all its moods being often brought most vividly into the mind of the hearer. . . . He excels in depicting poignant moments, especially in his songs, which are among the finest of modern times."

"It is appropriate that a nation in whose music the song has always played so great a part should be unusually rich in fine voices. Their quality is clear and metallic, like the physical atmosphere of the country. Finnish singing is rich in spontaneous feeling and has a fine primitive quality. Probably we shall hear much of Finnish singers in the near future. . . . Lieder singing has been but little developed among them. . . . It is rather in opera and folk song that they shine, where fineness is less requisite and their simplicity and strength tell. When they sing the songs of their native country really well, one has the impression, not of exquisite art, but of the simple utterance of nature, heartfelt and inevitable, the sublimation of peasant songs."

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Brockville, March 6.—At the Town Council meeting to-night the rate of taxation for the year was placed at 34 mills, an increase of two mills over last year. This is exclusive of the Provincial war tax.

Occasionally you hear of a man who was struck dumb with astonishment, but nothing like that ever happens to a woman.

Yes, Raffalo, a woman is sometimes used to hide things, but that isn't necessarily why they screen coat.

The less experience a man has the easier it is for him to fall in love and the harder he falls.

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Any druggist can supply you with 2½ ounces of Pinex (50 cents worth). Pour this into a 16-oz. bottle and fill the bottle with plain granulated sugar syrup. Shake thoroughly and it is ready for use. The total cost is about 35 cents and gives you 16 ounces—a family supply—of a most effective pleasant tasting remedy. It keeps perfectly.

It's truly astonishing how quickly it acts, penetrating through every air passage of the throat and lungs—loosens and raises the phlegm, soothes and heals the inflamed or swollen throat membrane, and gradually but surely the annoying throat tickle and dreaded cough will disappear entirely. Nothing better for bronchitis, spasmodic croup, whooping cough or tracheal asthma.

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Told In Twilight

(Continued from Page 3.)

The Skating Club on Saturday evening was much enjoyed by a large number of guests, who included: Mr. and Mrs. George McKay, Mr. and Mrs. K. F. Mather, Mr. and Mrs. Jack Inglis, Mrs. A. B. Christmas, Miss Mary Prime, Mr. and Mrs. A. Browne, Capt. and Mrs. Morton Hall, Mrs. Harold Howe, Miss Jean Duff, Miss Mildred Jones, Miss Eva Richardson, Miss Marion Leslie, Miss Lucy and Gwendolyn Waddell, Miss Ruth Anglin, Miss Nora Martin, Miss Ethel Kent, Miss Marjorie Uglow, Miss Helen Stranage, Miss Laura Kibborn, Miss Jean Wismer (Barrie), Miss Pauline Savage (New York), Miss Helen Uglow, Miss Margaret Murray, and Major Kidd, Major Bridesall, Major Goodwin, Major Lawson, and Messrs. Kenneth Taylor, Victor Minnes, H. Ryan, P. Ryan, A. B. Laird, Goweth, J. Penny.

Richardson, Currie, Manley Baker, E. C. Gidderleeve, Eaton, Parks.

The annual dinner of the University Graduating Class took place on Saturday night at the Westminister Apartments, Toronto, about 125 being present. Prof. Hutton acted as toastmaster. Sir Robert Falconer and Prof. Willis were present and the guest of honor was Dr. Bruce Taylor, of Kingston.

Sir Robert Borden while in New York gave sittings for his portrait, which is being painted for the English war gallery.

Mrs. Arthur Bywater has returned to Kingston, after spending a week in Trenton with her mother, Mrs. Little.

Miss Edith Stark has left for Toronto to spend a few weeks.

Prof. and Mrs. Adam Shortt have received news of the birth of a son in London, Eng., to Capt. and Mrs. George Shortt.

Sir Clifford and Lady Sifton are staying at Tower House, Hillmorton, near Rugby, England.

Miss Pauline Savage, New York, is the guest of Mrs. Hubert Ryan at the Wellington.

Mrs. Bulloch, Gananoque, is the guest of Major and Mrs. Lawson at the St. Clair Apartments.

Mrs. David Murray, Frontenac

street, returned from Toronto on Monday.

Captain and Mrs. Cecil Adams have returned from Toronto.

Miss Wismer, Barrie, is the guest of Capt. and Mrs. Horace Lawson at the Royal Military College.

Mrs. E. A. Stone, Earl street, has returned from Toronto.

Mr. and Mrs. M. R. Davis have just returned from Montreal and Cornwall where they have been spending a few days. They have rooms at 318 University avenue during the summer. Mrs. Davis will travel with her husband during the season, and later they intend building an up-to-date bungalow and make Kingston their permanent home.

Dr. and Mrs. R. E. Sparks are returning from California, coming by way of Vancouver.

Miss Loretta Swift is a visitor in Montreal.

Mrs. Wilson, Calgary, and her sister, Miss Hilda Smith, are with Mr. and Mrs. Arthur Smith. Miss Smith, Toronto, will be here for a week, and Mrs. Wilson will remain for some time with her parents.

Mrs. P. H. Macarow, Ottawa, has left for Riverside, California, to visit her brother, Cornelius Bermingham and Mrs. Bermingham of Kingston, who are spending the winter there.

Mr. and Mrs. Edward L. Fort, Kingston, are visiting in Toronto.

Mr. and Mrs. William Linton, Wellington street, have gone to New York for a visit.

The Savory Stew.

Mabel J. Crosby, in Good Housekeeping.

Perhaps the best, most economical, and most satisfactory way to make a little meat go a long way is by the use of savory stews, as the main dish for at least one dinner a week.

To turn our entire population into non-meat-eating people is by no means desirable. But to stretch the supply of meat over the needs of the United States and our Allies is necessary and quite possible without entailing any hardship.

Beef, lamb, mutton, and veal are each an excellent choice in making a savory stew; but the Food Administration has requested that the killing of young animals be avoided, as they mean a very much larger amount of meat if left to grow to maturity. A dairy heifer, when grown, also represents milk and many pounds of it, each pound being of inestimable value in feeding the children of our nation properly. So we should rely upon beef and mutton for our stews. There is very little real difference in actual flavor between lamb and mutton—the difference is mainly one of weight and size. And a few months added to the life of a growing sheep results in greatly increasing the amount of available meat. Therefore choose mutton whenever possible.

There are, in general, three qualities in beef. Those cuts designated as the third quality are best adapted to the making of stews. The cuts belonging to this class are tougher than those of the first and second classes. The flank and leg are good examples. The flank has no bone; the muscles are coarse, loose, and tough; but this piece of meat is very juicy and has a very fine flavor. The meat from the shoulder, rump, and brisket is also excellent for stewing purposes. The muscles in the shoulder cut do not run in one general direction, and there are many tendons in it; therefore it should be cooked slowly and for a long time. The leg and shin of beef are also full of tendons and must be cooked for a long time, so that they are well adapted to the making of stews. A stew "fit for a king" may be made with oxtail joints as the foundation. The neck of mutton is the portion to buy for

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