

The PURPLE MASK

By Grace Curran
Novelized from the Motion Picture Play of the Same Name by the Universal Film Mfg. Co.

TENTH EPISODE.—(Cont'd.)

"Half my work is done. I'll open the other safe and restore the money to the people," was the note one of Pat's men handed to Kelly as the door was opened to release the detective and his aid from their steel-cage prison.

Kelly hurried to the office where safe No. 1 was located and discovered the trick Pat had so cleverly played. The watchman on guard got his first news of the "robbery" when the Sphinx arrived to investigate.

"We must prevent the Purple Mask tapping safe number two at all hazards," said Kelly to his assistants. Safe No. 2 was located in an old frame building in a quiet part of the town. There were two floors, with an attic. The flat roof, surrounded by a broad high cornice and false front, gave Pat and her Apaches shelter for their operations.

Kelly left one of his men to guard the foot of the stairs and with his chief assistant went up to the office where the safe was located. There was a watchman on guard, and to him Kelly told the story of the other safe-losing.

"You must look alive and stay awake," said Kelly to the guard. "We have been warned that an attempt may be made to rob this one, and we must prevent it without fail." Only thin boards were used in the ceiling of the room, and Pat could plainly hear, from her station in the garret, all Kelly was saying to the watchman. There was a smile of self-satisfaction playing across her pretty face as she listened.

The watchman left the room to talk further with Kelly in the hall. Working rapidly, one of Pat's men bored a hole through the thin planking, making a small opening into the room below.

Presently a number of men, led by the "boss" of the political ring, came into the room, bringing with them a handbag. They transferred the contents of the bag to the safe—great rolls of money—that formed the rest of the "collection" for their corruption fund.

"We expect you to see that this money is protected," said the "boss" of the gang to Kelly.

"Well, you have your own watchman here," the Sphinx replied, "and we will furnish an extra guard. I guess with these precautions the coin will be safe."

After further parley the politicians departed, leaving the watchman alone in the room to guard the spoils.

Pat now proceeded to put her plans into active operation. She had come provided with a narcotic gas heavier than air, of a kind used by Parisian



Pat Escapes With the Money.

Apaches to put their victims out of commission, and this she began letting into the room below through the hole that had been bored in the ceiling. The watchman, sitting at a table in the room with the safe, soon began to feel the effect of the gas. His stupor increased until he sat limp and helpless.

Then Pat's men raised a trapdoor that led into a room adjoining the office and Pat descended to her work on the combination of the safe.

Just as Pat finished her work of solving the combination on the safe and was removing the money there was a great commotion in the hallway outside of the office. Phil Kelly had returned to see that everything was all right.

Pat's men in the hall gave vigorous battle to the Sphinx, and Pat made haste to return to the attic with the money she had taken. She had carefully calculated her

means and method of getting away. Grasping the overhanging branch of a tree that grew near the building, Pat swung herself from the roof. She climbed along the limb and down the trunk of the tree, finally dropping to the ground from the lower branches. Kelly, meanwhile, was putting up a good battle with Pat's Apaches. Realizing that their leader would need all the time possible to make her getaway, Pat's men kept Kelly engaged in rough-and-tumble fighting.

Finally the detective broke away and rushed into the office. There sat the watchman with a purple mask bound over his face. The door of the safe was open and the satchel with the money it contained was gone. Although he had again been baffled by the Purple Mask, the Sphinx acted with speed, going headlong down the stairs in his mad rush for the open air. As he reached the street he saw Pat jump into an automobile more than a block away from the scene of the robbery.

Unfortunately for Pat the Sphinx had come to the "job" in his own machine. He lost little time in getting started, for his chauffeur was waiting with the engine running.

It was a hot chase through the suburbs and into the open country. Pat had a good machine and would have won if Kelly had not resorted to drastic measures.

The Sphinx, seeing that he could not overtake the girl, fired several shots from his revolver. Pat waited for two or three reports to ring in her ears and then pulled up.

"I just wanted to let you know you could not beat me at every game," said the detective. "I've had the satisfaction of stopping you, and now I'm going back to town."

So saying, Kelly jumped into his motor, his man turned around—and Kelly made a leap for the ground when the machine was well started on its journey. He crept up behind Pat's motor and climbed aboard.

Believing she was alone, Pat started up. She was greatly surprised to hear the voice of Kelly saying to her:

"Look behind and see how you fancy the view."

When Pat turned her head she was looking into the barrel of Kelly's revolver.

(To be continued.)

WHEN MOST ACCIDENTS OCCUR.

August is Found to be the Most Dangerous Period of the Year.

Science has made exhaustive inquiry into the reasons behind the high accident and mortality rate in the month of August. Dr. E. H. Ingram of Philadelphia has investigated thousands of cases, noting carefully the conditions which prevailed at the time of accidents and classifying the various factors until some sort of general truth could be reached.

The fact that the number of eye injuries is greatest in August is largely due to the fact that workmen during this month lay aside their goggles because the perspiration clouds the glass.

Furthermore, thin shirts and lack of sufficient clothing increase the number of burns caused by hot scales and rivets, also the number of trivial scratches, contusions, abrasions and lacerations, which are often neglected and become infected.

In shipbuilding the perils of August are augmented. Intense temperatures of dry heat may be readily endured in the holds of a ship if perspiration is free and the air in motion. Hot, moist, motionless air inhibits evaporation from the skin surface. The circulatory vessels are relaxed and the blood rushing to the surface to be cooled returns unsatisfied. The result is an impoverishment of the blood supplying brain and muscular tissue, causing languor, carelessness and a general stupor, with the resulting train of accidents due to indifference.

Pure fatigue no doubt contributes largely to accidents, as the accumulation of the waste products of muscular activity poisons the system. The increased amount of oxygen needed by the active muscles is not forthcoming and the neuro-muscular adjustment is thrown out of gear.

Medical science has long been preaching the perils of fatigue, and new investigation shows that it actually poisons the blood, leaving the system open to all manner of infections. That fatigue is the direct cause of many accidents has been proven since the railroads reduced the working hours of train crews and dispatchers. It is being proven anew in England today, where the government is taking steps to reorganize labor conditions after finding that the speeding up program with its long hours and no Sunday off has not only lessened the quantity of work turned out per day but has lowered the standard and led to many accidents.

Sleep and rest, the foes of fatigue, do not come to the worker at night in hot weather, and frequently alcohol, poor hygiene and a hot, sweltering bedroom prohibit rest and recuperation, the man returning to work the following morning before he has recovered his strength and vigor. Often as many accidents happen on the day following an intensely humid and hot afternoon as occur on the day of extreme heat.

How to prevent August casualties is a problem for every plant to solve independently. Possibly a change of working hours would be of some aid, the men reporting earlier in the morning and laying off for a few hours during the intense heat. Rest periods at certain stated intervals might be adopted in every plant at this season.

Remember the Sabbath day to keep it holy; and it will not do any harm to keep the other six days decently well.



A COURSE IN HOUSEHOLD SCIENCE COMPLETE IN TWENTY-FIVE LESSONS.

Lesson X. Sugar.

The cultivation and manufacture of sugar was introduced into Europe from the east early in the ninth century. Venetian historians state that sugar was imported by their countrymen from Sicily in the twelfth century. The first European plantation of note was at Valencia in Spain. Since its cultivation at this time, it has been grown extensively in every semitropical country of the globe.

Cane sugar is the crystallized product of the juice extracted from the sugar cane. The canes are gathered, freed from all loose leaves, and passed through heavy rollers, which crush them into a pulp, thereby extracting all the juice from the cane. This juice is of a sweetish taste, and muddy brown in color. It is then collected in a reservoir, and there treated by special processes. After this it is run into large caddies, where the process of obtaining the sugar commences.

As heat is applied, a thick scum comes to the top. This scum is removed by running out all the cane juice through a spigot. In this way the scum is left in the kettle. The juice is further processed until the sugar crystals begin to form, when it is run into prepared vessels and allowed to cool. The surplus syrup is drained off, the residue remaining is the raw sugar of commerce, which is then put through a refining process. From every hundred pounds of sugar cane, about sixty to seventy-five pounds of cane juice is extracted.

Reliable Preserving Recipes

The season is rapidly drawing to a close, so that the housewife who has neglected to lay by her store of preserves, canned fruits and vegetables, fruit butters, jellies, jams and pickles will have to utilize every minute of the time left to her if she wishes to reduce her table expenses.

A New Chutney Sauce.—One-half pound of peeled and cored apples, one-half pound of peeled tomatoes, one-half pound of seeded raisins, one-half pound of dates or figs, one-half pound of brown sugar, one-fourth pound of salt, one ounce of cinnamon, one tablespoonful of allspice, one tablespoonful of cloves, one tablespoonful of ground nutmeg, one tablespoonful of paprika, one tablespoonful of ginger, three large onions, peeled and chopped, one clove of garlic. Put in a porcelain preserving kettle and cook until thick, using an asbestos mat to prevent burning. Pack into sterilized jars and seal.

Yellow Tomato Preserve.—Three pounds of tomatoes, three pounds of granulated sugar, juice of two lemons. Cover the tomatoes with sugar and lemon juice. Stand overnight and in the morning drain off the syrup. Boil until thick and then add the tomatoes. Cook gently for twenty minutes after the boiling starts. Seal into sterilized jars.

Tomato Catsup.—One-half peck of tomatoes, one pint of vinegar, three-fourths cupful of salt, one-half ounce of cloves, one ounce of allspice, one-half ounce of cayenne pepper, three-fourths teaspoon of black pepper, one head of garlic. Wash the tomatoes and then remove the cores and cut into pieces. Boil until very soft and then rub through a fine sieve and return to kettle. Add the vinegar and spices. Tie the spice in a piece of cheesecloth. Cook until very thick. Seal in sterilized bottles and cover with paraffin. Tying spices in a piece of cheesecloth keeps the catsup from turning dark.

Plum Jelly.—Select the plums that are underripe. Mash and remove the stems and stones. Put into a preserving kettle and cover with cold water. Bring to a boil and then cook until the pulp is very soft. Drain in a jelly bag. Measure the juice and allow one pound of sugar, one pint of plum juice. Heat the sugar in the oven. Boil the juice for twenty minutes. Add the hot sugar and stir until the sugar is dissolved. Cook for five minutes. Turn into sterilized glasses. Cool and seal in the usual manner for jellies. Store in a cool, dry place.

Sweet Spiced Beets.—Cook the beets until tender and then drain. Remove the skins, cut lengthwise into quarters. Pack in jars and cover with a sweet spiced vinegar.

Sweet Spiced Vinegar.—One quart of vinegar, one-half pound of brown sugar, one tablespoonful of whole allspice, three sticks of cinnamon, one tablespoonful of celery seed, one tablespoonful of mustard seed. Bring to a boil and cook for five minutes. Pour over beets while boiling hot. Seal.

The Value of Sugar as Food. Sugar is valuable as a supply of heat and energy for the body. It is soluble in cold water and readily dissolves in hot water. The digestion of sugar is comparatively simple. It commences in the mouth and is finally completed in the intestines.

Because of its heat-producing qualities sugar should be used sparingly during the Summer. It is valuable in cold weather because it quickly furnishes the required energy and heat. Explorers in cold regions carry large quantities of sugar.

Sugar may be cooked by adding a certain percentage of water until it forms a clear hard candy; this is called barley sugar. Heated beyond this stage, it becomes caramel or burnt sugar.

Particular attention should be paid to the source of supply of the candies eaten by small children. Cheap and dangerous substitutes used in candies may prove fatal to the little ones. It is an easy and pleasant duty to make the children's candy at home.

Other Varieties of Sugar

The discovery that sugar could be obtained from beets was made in the middle of the eighteenth century. In Austria, about 1700, the first factory was established for the manufacture of beet sugar. The sugar beet flourishes in moderate climates and is easy to grow. Other known sugars are fruit sugar, found in fruit; sugar of milk, found in milk; maple sugar from the sap of the maple tree; and corn sugar, obtained from corn.

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General. "They are keen, thoughtful and clear-sighted and for that reason become the best fighters."

The "Three B's."

Unlike the armies of other belligerents, the British are discarding what are termed weapons of frightfulness and instructing their young manhood in the use of what they are pleased to call the "three B's"—the bullet, the bayonet and the bomb.

"Experience has shown us that the rifle and bayonet are the best defensive weapons with which to arm a man," asserted one official. "If he has the proper physical and mental training and knows how to handle his rifle and his bayonet, he is certainly the match, if not the superior, of his adversary."

With a single eye to their task, the British have established elaborate systems of trenches wherein the young men are taught every conceivable method of present-day warfare. Young officers and others recommended for promotion are regularly brought back from the front for intensive training of from ten to twenty days, so that they may return to the front and instruct their respective units. In this way, the British argue, their men never become "stale" and are ever fit and ready for any emergency.

The message the British would impart to their American allies was summarized as follows: "Train your young men to be physically and mentally strong; train them to think for themselves—make them supermen, in the modern sense—and the world will be made safe for democracy."

If there are jars to spare, apples may be cooked to the consistency of sauce and canned, minus sugar, the latter to be added next winter when, let us hope, it will have reached a normal price.

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"A BEAUTIFUL REVOLUTION"

CONTRAST WITH THE RECENT CHANGE IN RUSSIA.

Amusing Stories of Some of the Petty Recurrent Upheavals of Small States.

The recent great revolution in Russia was accomplished with a minimum of bloodshed and disorder; and the provisional government announced with exemplary promptness its full acceptance of all obligations incurred under the old regime. No duties or promises were to be repudiated.

An amusing contrast to the dignity and restraint of this epochal revolution in a mighty empire is often afforded by the recurrent revolutionary overturns in less stable states or among more ebullient races. Edward Lear, the famous writer of nonsense verse and first great popularizer of himericks, chanced to be staying in Sicily in 1848, a year of extreme unrest throughout Europe. He went out sketching one day, but the weather changed suddenly after an hour or so and he returned to the inn to put on warmer clothing. During his absence from the village, however, a local revolution had broken out; and the place had become headquarters for the excited revolutionists, all of whom had drunk many glasses of wine to the downfall of tyrants and the prosperity of good patriots. The Englishman had some difficulty in getting the innkeeper's attention at all, but he finally did so, and requested his key as he wished to go up to his room and change his clothes. Such annoying trivialities were entirely insufficient to bring to earth the soaring, fancy of the patriotic landlord.

"What key? What room? What clothes?" he demanded, with a superb gesture of sweeping aside intrusive cobwebs lest they dim a vision of glory. "There are no more keys! No more rooms! No more clothes! All is love and liberty! Oh, what a beautiful revolution!"

A Five-Day Revolution.

It was during a revolution of somewhat the same variety that an American lady, resident a good many years ago in a small and turbulent South American state, was aroused in the early morning by revolver shots downstairs. Her husband was absent, and it was with a good deal of trepidation that she ventured down to investigate. On the threshold of the kitchen, teetering tipsily on his toes and hanging away at an overturned wheelbarrow in the garden, stood Ernesto, the gardener and odd-job man. He had been several months in the employ of the family—a small, quiet, deferential little man, with the soft, timid eyes of a gazelle. He wheeled and greeted her with an exuberant flourish of his smoking weapon.

"Ah! The revolution is accomplished!" he cried. "Down with tyrants!"

Long live liberty! A good patriot is worth good wages—twice as good wages as a miserable victim of oppression! That is reasonable, senora, is it not? I will work for you still, but I am now a valiant and valuable patriot. You will pay me twice as much!"

"Only twice as much? Absurd!" replied the quick-witted lady, with an anxious eye on the wavering muzzle of the revolver. "You should ask at least three times as much, or perhaps four."

"Admirable! The senora is right! I ask it!" declared Ernesto promptly. "That shows the proper price of a patriot," she agreed. "Doubtless it will be paid. There are many rich men in the city. Go at once to the quarter of the finest residences, choose the most magnificent mansion, and ask boldly to see the master of the house; do not be content with a mere maid-servant at the back door of the kitchen. Deal with a man; with the master. For me, as you know well, I am but the wife of an American engineer whose salary is modest. Regrettably, I confess that I can no longer afford your services. Good-by, Ernesto. Long live the revolution!"

"Long live the revolution, senora! Farewell; I go!" responded Ernesto proudly; and to her vast relief—he went. The revolution lasted five days; at the end of that time a sad and sober Ernesto was re-employed at the old wages.

Gas In The Stomach Is Dangerous

Physicians Recommend the use of Magnesia.

Sufferers from indigestion or dyspepsia should remember that the presence of gas or wind in the stomach invariably indicates that the stomach is troubled by excessive acidity.

This acid causes the food to ferment and the fermenting food in turn gives rise to noxious gases which distend the stomach, hamper the normal functions of vital internal organs, cause acute headaches, interfere with the action of the heart, and charge the blood stream with deadly poisons, which in time must ruin the health. Physicians say that to quickly dispel a dangerous accumulation of wind in the stomach and to stop the food fermentation which creates the gas, the acid in the stomach must be neutralized, and that for this purpose there is nothing quite so good as a teaspoonful of pure bicarbonate of soda taken in a little water immediately after meals. This instantly neutralizes the acid, thus stopping fermentation and the formation of gas, and enables the inflamed, distended stomach to proceed with its work under normal conditions. Bicarbonate of soda is obtainable in powder or tablet form from any druggist; but as there are many different forms of soda it is important that the bicarbonate which the physicians prescribe should be distinctly asked for.

Straw Hat for Storms

A straw hat which can be taken out in the fiercest storm with impunity is a recent invention of Wm. Wilson, of Newark, New Jersey. They are nothing exceptional about the straw. The top of the hat, however, can be turned inside out. The folded waterproof covering that is thus exposed can be drawn over the entire upper surface of the hat.

Ordinarily the waterproof cover is concealed beneath a cloth lining under the top. An elastic band keeps the lining drawn up tight.

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FROM FAR FIJI TO FIGHT CRUSADE

BROWN BAREFOOT BOYS JOIN THE WORLD WAR.

Two Hundred Papuans Are Vanguard of Sturdy Forces Sent to Aid Adopted Country.

On their way from the Fiji Islands in the South Pacific Sea to the British firing line in France, Great Britain's first contingent of Papuans 200 strong, the strangest of the many strange races to-day fighting under the Union Jack, arrived from an Australian steamship at Vancouver, British Columbia, the last of June. Half across the world the sturdy brown men have to go before reaching their destination.

From the steamship they marched through the streets of Vancouver to Hastings Park military encampment, from where they went later to a waiting troop train that carried them by rail 3,500 miles across the breadth of Canada to the Atlantic seaboard, where they again took steamship for France.

From Fertile Eastern Isles.

With great mobs of woolly hair that added to their already not inconsiderable height, barefooted, and dressed in regulation army shirts, with native skirts jagged of edge and allowing freest of movement, the brown men of Fiji made the most striking military spectacle the city of Vancouver has ever witnessed. Though their arms well all cased, the corps still presented a particularly warlike appearance, with their unhampered native stride and perfect physique. They are probably the finest group of men physically that has joined the British forces.

The Fiji Islands are 225 in number, lying some 1,100 miles north of New Zealand. They are volcanic and tropical, and until 1874 were ruled by a native king. Breadfruit, bananas and a wealth of other fruit grow wild in luxuriance, and until very recently the natives bothered very little with agriculture. In 1874 the islands were formally ceded to Great Britain, and since that time great strides have been made toward development. Immense tea, sugar, cocoa and arrowroot plantations are now being worked.

Twenty-two Nationalities.

Only about eighty of the islands are inhabited. So loyal have the natives proved themselves to their adopted country, Britain, that about eighteen months ago recruiting was begun, with very prompt and large response. The 200 who passed through Canada in June are the first of an army whose number the strict censorship does not at present permit making known, but it will be a distinct addition to the men at the front.

The majority of the men were recruited on the two principal islands of Viti Levu (Great Fiji) and Vanua Levu (Great Land). Both of these are some 300 miles in circumference. With the arrival of these men upon the firing line Great Britain will have gathered upon one soil fighting for one cause twenty-two different nationalities and all the range of colors of the human race. It is this unanimity of so many varied peoples that is the surest sign of victory. And in these men of varied color, creed and nation, gathered together from the uttermost ends of the world to fight under the Union Jack, is the hand-writing on the wall for Germany.

SIGNALLING IN OLDEN TIMES

Curious Methods Roman Generals Used for Communication.

The difficulty of keeping up lines of communication between the front trenches and headquarters in the European war zone makes a description of ancient signalling methods found in the writings of Polybius of interest.

This writer had observed the operations of the Roman generals before the fall of Carthage in 146 B.C., and says they provided their signal stations with earthenware vessels, exactly equal in all respects and fitted with corks which allowed the water to escape at the same rate. They were carefully tested to make sure of the last requirement. Corks, of smaller diameter than the vessel, were floated in them bearing rods upon which were marked, at a distance of three fingers apart, the simplest and most urgent military messages.

They were used as follows: The sending station raised a torch; the receiving station, seeing it, did likewise; this was a signal for both stations to open the corks of their water jars. When the rod at the sending station had sunk so that the desired message appeared at the edge of the jar, another torch was raised, the receiving station shut off its cork and read the message on the rod, marked identically with that at the sending station.

A modification of this system, using graduated tubes and rockets in place of the ancient apparatus, might prove effective where visible signalling was out of the question and telephonic lines had been destroyed by shelling.

The ordinary speed of a house fly is twenty-five feet a second; but when chased it often attains a speed of 160 feet a second.