

HER HUMBLE LOVER

"This is delightful!" she says, with half-closed eyes, as the door opens and Lord Delamere comes in. "I am rather grateful to the mountain torrent, Hector; I am sure the place we intended reaching to-night could not have been better than this; the room is charmingly comfortable. Come and sit down!" and she holds out her hand over his shoulder.

ing jacket, his face dark and troubled, his eyes fixed on the line of mountains looming against the sky. "It is fate," he mutters, half audibly. "A week earlier or later, the road would have been open. I would give ten years of my life if we were on any other spot of the habitable globe!"

from the happy, good-natured Hector Warren to the morose and sin-stained Lord Delamere. "Fate! Fate!" he mutters once more. "It was fated that I should return and bring my darling with me. A chance word from one of these tipplers and her whole happiness would be wrecked! Would to Heaven we had braved the torrent; anything would have been better than being here!"

Lantic Sugar Has Nothing to Hide Now that the Government has absolutely prohibited the use of any artificial coloring matter in sugar, we tell you again that we have never used Beets never used Ultramarine Blue never used Aniline Dyes never used Vegetable Dyes in refining any of our sugars.

them out directly, my lord, and try them." Hector nods and walks out into the road. It is a lovely view, but as he gazes at it no sign of pleasure or admiration comes into his eyes; instead, his face grows grave and harsh, and he turns back hastily to see Signa standing in the open doorway. She looks a part of the morning, so fresh and bright is the lovely face, so full of youth and grace the lithe, supple figure.

AFTER DOCTORS FAILED A WELL-KNOWN RESIDENT OF PORT HAWKESBURY IS RESTORED TO HEALTH AND STRENGTH. One of the best known men in the town of Port Hawkesbury, N.S., is Mr. William Duff. He has been a member of the municipal council for 16 years, held other responsible positions.

THE LUSCIOUS STRAWBERRY A Bunch of Tested Recipes for their Use, For the Careful Housewife to Clip Out. Strawberries grow in Alaska and Florida and Maine and Texas. They follow the pull of the sunshine from South to North across the whole country.

STRAWBERRY POPOVERS. These popovers make a very novel and delicious dessert, and, what is better, one that is not at all difficult to make. Beat three eggs rather light, but not quite as light as for cake, and two cupfuls of milk and beat again and then add two cupfuls of flour that have been sifted twice and mixed with a saltspoonful of salt.

STRAWBERRY BREAD PUDDING. Though this dish has a homely name, it is really a most delicious confection and literally worthy "to set before a king." Cut stale bread in rather thin slices and toast a light brown. Butter this very lavishly and line the bottom and sides of a pudding dish with them.

STRAWBERRY WHIP. Rub a quart of strawberries through a fine strainer and add powdered sugar to taste. Beat the whites of three eggs to a very stiff froth and mix this immediately with the mashed berries and put in a quick oven to cook for 15 or 20 minutes, according to the degree of heat in the oven, and serve as soon as baked.

STRAWBERRY SAUCE. Cream two tablespoonfuls of butter, add gradually one cup of powdered sugar and a little lemon juice. Beat in crushed berries and serve cold, or melt the butter over hot water and serve hot.

BERRY BAVARIAN CREAM. Mix one pint of strawberry pulp and juice with half a cupful of powdered sugar. Cover half a box of gelatin with one-fourth cupful of cold water and soak until soft. Add one-fourth cupful of hot water and dissolve and strain. Stir this into the fruit, stand the bowl containing the mixture in a pan of cracked ice and as soon as it begins to thicken, fold in one-half pint of cream, whipped stiff. Turn into a mould and stand it in a cold place. Serve with the whole berries.

STRAWBERRY FOOL. Put two pounds of ripe strawberries into a pan with four ounces of castor sugar. Cover closely and let simmer for 10 minutes, stirring occasionally to prevent burning. Put the fruit through a sieve, add enough custard to make it thick, then some cream. Stand it on ice.

THE GOOD TIME. Frequently you hear a rich man abused because he stays on the job that made him rich instead of spending his time gadding about the earth in search of a good time. But it is hardly fair to censure that avarice and greed prompt such action or even that it is lack of faith in humanity.

SHIP O' DREAMS (Carroll O'Connell) Mitsy night, stars so bright, Dusky shades a-falling, In the distance, hidden quite, Whip-poor-will's scolding.

The little flowers, with twilight hours, Their dainty heads have drooped, Mother Rest their slumbers blessed, As over them she stooped.

The lake so blue has darkened, too, And still, so still, it seems, 'Tis fitting night, for fairy flight, In my little Ship o' Dreams.

The German General Staff reviewed the fighting on the Somme, and summarizing the result with faces fixed and grim, They put it up to Hindenburg with fat conceit.

Making Amends. A poor Turkish slave of Constantinople, to get at work upon the roof of a house, lost his footing and fell into the narrow street upon a man. The pedestrian was rescued by the concussion, while the slater escaped without material injury. A son of the deceased caused the slater to be arrested. The cad listened attentively and in the end asked the slater what he had to say in his defense.

The legislator without statistics is like the mariner at sea without a compass.—Garfield.

Redpath SUGAR is made in one grade only—the highest. So there is no danger of getting "seconds" when you buy Redpath in the original Cartons or Bags. "Let Redpath Sweeten it." 2 and 5 lb. Cartons—10, 20, 50 and 100 lb. Bags. Canada Sugar Refining Co., Limited, Montreal.