

of one box gelatine dissolved in a cup of water and poured into 3 cups boiling water and mixed with 2 cups sugar and the juice of 4 lemons. The liquid should be strained. Let stand 12 hours before using.

Lettuce with Cooked Dressing.—Yolks of 3 eggs, well beaten, 1 teaspoon salt, ½ saltspoon Cayenne, 1 tablespoon oil or butter, 1 cup cream, ½ cup vinegar, juice of 2 lemons. Stir oil, salt and mustard together, and add well-beaten yolks. Beat well and add vinegar, lemon, frothed whites and cream. Put in a double boiler and stir constantly until thick. When cold put on the lettuce. The lettuce may be cut into shreds with scissors, or served whole.

Iced Cocoa.—Use 1 teaspoonful, well rounded, for each cup. Mix with a little water and boil, adding a pinch of salt. Add good milk to make up required amount, let just come to a boil, sweeten, then chill in very cold water or on ice. Just before serving beat well with a Dover egg-beater.

Blueberry Cakes.—1 pint sifted flour, 1 pinch salt, 2 even cups sugar, 2 teaspoons baking powder, 1 egg (yolk and white beaten separately), 1 cup milk, 1 heaping cup huckleberries or blueberries. Sift together flour, salt and baking powder, two or three times. "Cream" butter by beating, beat in the sugar. Add beaten yolk, then milk.

Stir in the flour and beat thoroughly. Add the whites, beaten stiff, and, lastly, the berries, which have been well washed and sprinkled with flour. Bake in muffin tins or deep patty pans about ½ hour. Instead of the baking powder and sweet milk, sour milk and ½ teaspoon soda may be used.

Egg Toast.—Six slices of bread ½ inch thick, 2 eggs, ½ cup milk, ½ teaspoon salt, 1 tablespoon butter and 1 of beef shortening. Beat together eggs, milk and salt in a shallow dish. Dip in the slices of bread, first one side, then the other. Heat the butter and shortening in frying-pan, lay in the soaked bread, and fry a good brown on both sides. Serve very hot.

Cornstarch Pudding.—One pint rich milk, 2 tablespoons of cornstarch blended with a little of the milk, 3 tablespoons sugar, 2 eggs well beaten. Heat milk almost to boiling point; add ½ teaspoon salt, the sugar, then the dissolved cornstarch, stirring constantly. When uniformly smooth add the eggs and let boil a minute. Pour into mould to cool. Serve with any kind of berries, crushed with sugar, or with jam or jelly, and cream.

Vegetable Salad.—Mix together chopped cucumber and pickled beets. Mix with salad dressing, and serve on shredded or whole lettuce leaves.

The Golden Dog

(Le Chien D'Or.)

A Canadian Historical Romance.

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CHAPTER XXXII.

"On With the Dance."

Bigot, a voluptuary in every sense, craved a change of pleasure. He was never satisfied long with one, however pungent. He felt it as a relief when Angelique went off like a laughing sprite upon the arm of De Pean. "I am glad to get rid of the women sometimes, and feel like a man," he said to Cadet, who sat drinking and telling stories with hilarious laughter to two or three boon companions, and indulging in the coarsest jests and broadest scandal about the ladies at the ball, as they passed by the alcove where they were seated.

The eager persistence of Angelique, in her demand for a lettre de cachet to banish the unfortunate Caroline, had wearied and somewhat disgusted Bigot.

"I would cut the throat of any man in the world for the sake of your bright eyes," said he to himself, as she gave him a parting salute with her handkerchief. "but she must not ask me to hurt the poor foolish girl at Beaumanoir. No, by St. Picot!" she is hurt enough already, and I will not have Angelique tormenting her. What merciless creatures women are to one another, Cadet!" said he, aloud.

Cadet looked up with red, inflamed eyes at the remark of Bigot. He cared nothing for women himself, and never hesitated to show his contempt for the whole sex.

"Merciless creatures, do you call them, Bigot? The claws of all the cats in Chen could not match the finger-nails of a jealous woman—still less her biting tongue."

Angelique des Meloises swept past the two in a storm of music, as if in defiance of their sage criticisms. Her hand rested on the shoulder of the Chevalier de Pean. She had an object which made her endure it, and her dissimulation was perfect. Her eyes transfixed his with their dazzling look. The lips were wreathed in smiles, but talked continually as she danced, and with an inconsistency which did not seem strange in her, was larger, even, in the absence from the ball of Le Gardeur de Repentigny.

"Chevalier," said she, in reply to some remark of her partner,

"most women take pride in making sacrifices of themselves; I prefer to sacrifice my admirers. I like a man, not in the measure of what I do for him, but what he will do for me. Is not that a candid avowal, Chevalier? You like frankness, you know."

Frankness and the Chevalier de Pean were unknown quantities together; but he was desperately smitten, and would bear any amount of snubbing from Angelique.

"You have something in your mind you wish me to do," replied he eagerly. "I would poison my grandmother, if you asked me, for the reward you could give me."

"Yes, I have something in my mind, Chevalier, but not concerning your grandmother. Tell me why you allowed Le Gardeur de Repentigny to leave the city?"

"I did not allow him to leave the city," said he, twitching his ugly features, for he disliked the interest she expressed in Le Gardeur. "I would fain have kept him here if I could. The Intendant, too, had desperate need of him. It was his sister and Colonel Philibert who spirited him away from us."

"Well, a ball in Quebec is not worth twisting a curl for in the absence of Le Gardeur de Repentigny!" replied she. "You shall promise me to bring him back to the city, Chevalier, or I will dance with you no more."

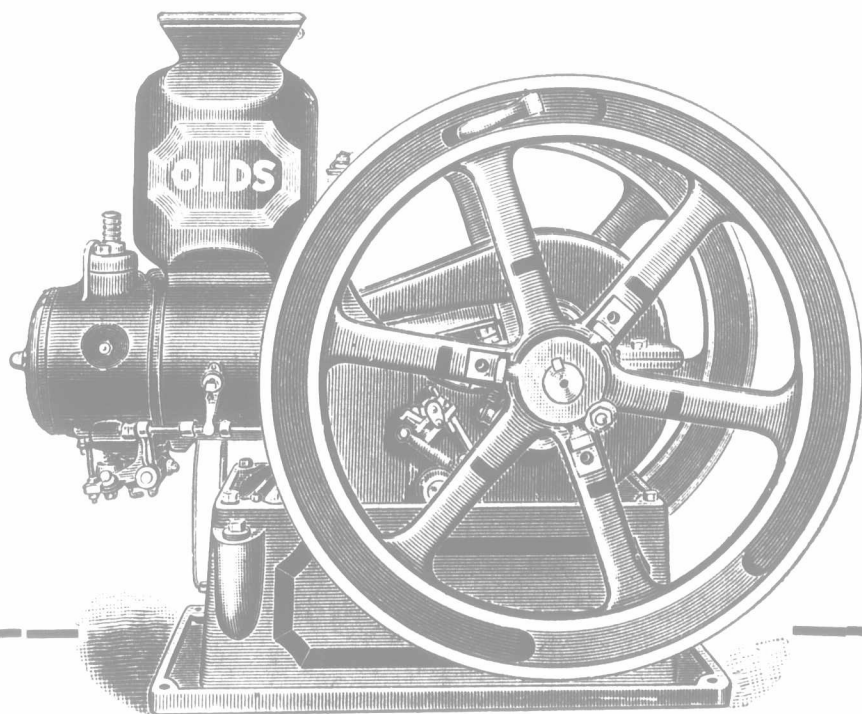
Angelique laughed so gaily as she said this that a stranger would have interpreted her words as all jest.

"She means it, nevertheless," thought the Chevalier. "I will promise my best endeavor, Made-moiselle," said he, setting hard his teeth, with a grimace of dissatisfaction which did not escape the eye of Angelique; "moreover, the Intendant desires his return on affairs of the Grand Company, and has sent more than one message to him already to urge his return."

"A fig for the Grand Company! Remember, it is I desire his return; and it is my command, not the Intendant's, which you are bound, as a gallant gentleman, to obey." Angelique would have no divided allegiance, and the man who claimed her favors must give himself up, body and soul, without thought of redemption.

She felt very reckless and very wilful at this moment. The laughter on her lips was the ebullition of a hot and angry heart, not the play of a joyous, happy spirit. Bigot's refusal of a lettre de cachet had stung her pride to the quick, and excited a feeling of resentment which found its expression in the wish for the return of Le Gardeur.

"Why do you desire the return of Le Gardeur?" asked De Pean, hesitatingly. Angelique was often too



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