

The PURPLE MASK

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

FIRST EPISODE—(Cont'd.)

Thus it was that Jacques was sent with another message to the Sphinx. Pat had called him into her boudoir immediately after he had returned from Les Ambassadeurs. She was at the moment admiring her aunt's neck-lace, and hurriedly shoved it into her dressing table drawer when the butler entered.

Had Pat observed the gleam in the butler's eyes, she might have prevented subsequent events; and, as it was, she was a bit suspicious of his actions. That evening, during the ball her aunt was giving, the girl had reason to recall the butler's nervous conduct—for when her aunt went to the wall-safes and discovered the jewels missing, Pat observed the butler stealthily leaving her boudoir at almost the same moment.

Hurriedly searching in the drawer of her dressing table, Pat discovered that the jewels were gone. Her plan to furnish Sphinx Kelly with some thing to do had worked beyond her own anticipations.

Mrs. Van Nuys was reporting the robbery to Sphinx Kelly when Pat joined the group.

"It is so fortunate you are here, Mr. Kelly," said Mrs. Van Nuys. "Now you can go at once to work upon the case. I'll reward you well if you recover the jewels."

"You are so wonderfully clever, Mr. Kelly, I am sure you will find the jewels," said Pat.

"I wonder if you mean that," was Kelly's only reply, as he hurried away

to examine the wall-safes and conduct an investigation.

Pat, meanwhile, began to do some detective work on her own account. Donning a light wrap to cover her evening gown, the girl left by an infrequently used door and was soon in the gardens, where bright moonlight made the surroundings almost as light as day. Pat hurried around to the servants' entrance, and waited, hidden by the shrubbery, until her vigil was rewarded by the appearance of Jacques, the butler, who hastened along the pathway to a remote corner of the gardens.

Pat followed speedily, but with great caution, and nearly ran into Kelly who had, likewise, started to investigate the grounds. Kelly dodged into a summer house, while Pat continued on her way cautiously among the trees. The girl was crossing a rustic bridge, when she heard voices below.

"At the Cafe Chat Noir, in one hour," Pat heard in a voice she realized was Jacques'. And as she listened her eyes fell upon a man standing behind a tree, who was likewise interested in the conversation that was being carried on under the rustic bridge.

"We'll be there," said the voice strange to Pat. "I'll take the swag and we will dispose of it there."



"I am Sure You Will Find the Jewels."

The girl crouched low behind the guard-rail of the bridge. The voices ceased, and Pat knew the confab between the crooks was at an end. She watched the man behind the tree, as he disappeared amid the undergrowth. Then Pat hurried back to the house.

Excusing herself on the plea of slight illness, Pat reassured her aunt that her jewels would surely be recovered. Then entering her boudoir, she changed her evening gown to street dress, and unobserved, left the Van Nuys home, in a cab, bound for the Cafe Chat Noir.

"This will be quite an adventure, I'm thinking," Pat said, half aloud, communing with herself while the cab rattled along the deserted streets.

There was another cab hurrying by another route to the Cafe Chat Noir. Kelly's assistant had reported to his chief, in the summer-house, the conversation he had heard between the Apaches under the rustic bridge. And Kelly's detective instinct, suspicious of everybody, led him to expect that the pretty girl with the big blue eyes, who had taunted him in their subtle glances, might not be far away.

When Pat alighted from her cab, at the door of the notorious resort, she made her driver fulfill the final part of his bargain—she could not enter without an escort, and the cabman led her through the door. The unusual sight that met her gaze made Pat somewhat abashed for the moment.

Apaches in their oddly distinctive suits danced with denizens of the underworld.

Pat and her companion moved about, the girl leading the way among the tables. Dancers bumped against them and whirled onward taking the collisions as a matter to be expected. Searching the crowd as she moved about, Pat's eager gaze disclosed Jacques at a table near the edge of the space cleared for dancing.

The girl urged her strange escort to dance, and doing all the guiding herself, Pat noted as she whirled past the table where Jacques sat, that he was showing, half concealed in the palm of his hand, something that his coarse-looking companions were eagerly interested in. Quick to form her plans, Pat was likewise quick to act.

Whirling her dancing partner nearer to Jacques' table, Pat apparently tripped and fell half-sprawling against the butler. Striking against his

The Housewife's Corner

Pastry.

In making pastry the best results are obtained by having all the ingredients as cold as possible and keeping them so until the pastry goes into the oven. It is the sudden change in temperature, as much as the actual ingredients used, that makes pastry light. If soft shortening and lukewarm water are used, the result must be poor pastry—tough and not appetizing. Have board and rolling-pin chilled and roll out pastry in a cold room if possible. Have hands cool also. For plain paste, lard or a mixture of lard and butter should be used. For very plain crust, lard and good beef dripping. The latter is excellent for meat pies. For puff paste, butter must be used, and is even better if the salt is thoroughly washed out of it. It is often desirable to have pastry that is light, flaky and tender, without being too rich, and this result can be attained by the addition of a little baking powder and reduction of the amount of fat used. This gives equally good results as to appearance and flavor, at much less expense.

In making fruit pies always cook the sugar with the fruit, not on top, or the crust will be soggy. Paste for pies should be quite thin and rolled a little larger than the tin to allow for shrinkage. When baking a juicy fruit pie, make an incision in the centre, and place a small funnel-shaped piece of paper in the incision. This will keep the juice from escaping at the sides of the pie.

For baking, pastry requires from 30 to 45 minutes.

Plain Pastry.

1½ cups flour, ¼ cup shortening, ¼ teaspoon salt, cold water.

Mix flour and salt, cutting in the shortening until mixture is like fine meal. Mix to a paste with the cold water. Roll out thin into two crusts, keeping everything as cold as possible. If desired, sufficient may be made at one time to last several days, but it must be kept in cold.

Custard Pie.

2 Eggs, 3 tablespoons sugar, pinch of salt, 1½ cups milk, nutmeg.

Boil milk, add sugar, remove from stove and cool. Add eggs well beaten. Line pie tin with pastry and add custard. Sprinkle with nutmeg. The boiling of the milk adds to the flavor of the custard. Bake in a quick oven at first to set the rim. Decrease the heat afterwards as egg and milk in combination need to be cooked at low temperature.

Preserving Eggs.

During the spring eggs usually retail around 30 cents a dozen and often less. Six months later the price will be double or treble.

Spring eggs can easily be kept over until the high price season by putting them down in water glass, which can be purchased at drug stores for about 25 cents a quart.

A quart of water glass mixed with twelve quarts of water that has been boiled and then cooled will be sufficient to preserve about fifteen dozen eggs. A stronger solution should be used for eggs that are to be held six to eight months or longer.

Stir the water glass and water mixture until thoroughly mixed. Use a stone jar that has been thoroughly cleaned. The eggs should also be cleaned. Cover the bottom of the jar with eggs stood up on end, the small end down. Pack the eggs so they will cover the bottom. The eggs can all be packed at one time, one layer upon another, or the packing can be done from time to time. Pour in the mixture so the top layer of eggs will be covered fully two inches. A thin coating of paraffin poured over the top of the water glass mixture, when the jar is filled, will prevent evaporation, otherwise the mixture will require replacing as often as evaporation makes it necessary. Store the jar in a cool cellar.

How To Keep Baby Well.

Feed the baby regularly and on time, and not whenever it cries.

Don't give the baby any kind of raw food, or any kind of fruit.

Don't give the baby coffee, tea, beer or any liquor.

Bathe the baby every morning in cool or luke-warm water, and in hot weather two or three times during the day. Always wash baby when the diaper is changed.

See that the baby's bowels move every day.

The baby should sleep alone in a crib.

For diarrhoea, stop the milk for twenty-four hours, and give the baby barley water only.

Keeping Cooked Potatoes.

If leftover cooked potatoes are spread out on a large dish instead of piled on top of one another they will not sour so quickly.

Washing Oven doors.

Nothing is as effective as strong sal soda water for washing oven doors which have been discolored.

For The Invalid.

If when making soup or beef tea for an invalid it is necessary to cool it at once, pass it through a clean cloth saturated with cold water. Not a particle of fat will be left in the beef tea.

Grease the Boiler.

If the boiler immediately after use, and while still warm, is rubbed all over with any good household soap, it will prevent rust and will help to make the suds when the boiler is filled for the next working day.

Marking Linens.

When marking linen with indelible ink, first write the name with a lead pencil, then write over the pencil with the marking ink. The pencil prevents the ink from spreading.

At The Door.

If you wish to make an attractive and yet inexpensive door stop, get a brick and cover it with denim or bur-lap in a color to harmonize with the colors used in the particular room. Take great care that the material is fitted smoothly over the brick or the effect will be very ugly. If desired, the top of the brick might be embroidered in some conventional design and the edges outlined in a row of cross stitching.

HANDLING BAGGAGE.

Careful Service Given by Canadian Pacific Railway.

No department of the C.P.R. has more care or thought devoted to it than the handling of baggage, for the traveller owes so much of his good temper and comfort to the knowledge that his trunks are handled carefully and delivered on time. The amount of baggage handled on so large a system is phenomenal—no less than 7,809,652 individual pieces being forwarded during the year 1916. There must have been quite a number of families on the move, for the list includes 28,309 baby carriages. Milk cans form an important element in the work of the baggage department, as in order to ensure the rapid delivery of milk from the farm to the city dweller passenger trains are used. The total number of milk cans forwarded during the year 1916 was 1,162,472.

The most convincing proof of the care with which baggage is handled on the C.P.R. is given in the figures of claims paid on loss, damage, pilferage. Out of nearly eight million pieces of baggage handled, the amount paid on loss was only \$1,791.79; on damage only \$1,669.08; and on pilferage only \$571.07, the cost to the company in these respects being only five cents per hundred parcels.

This is a record of which Mr. J. O. Apps, the popular general baggage agent of the Canadian Pacific Railway, may well be proud, and is sufficient to show that the so-called "baggage smasher" has been entirely eliminated, if indeed he ever existed, between Digby, N.S., and Victoria, B. C.

Mrs. Frith, an old resident of Islesworth, Middlesex, who died recently, had one hundred relatives fighting for the allies.

outstretched hand, the sudden impact of her arm sent the jewels flying from his palm. The necklace landed on the floor several feet away.

Before the surprised Apaches could recover themselves, Pat had darted to the spot where the jewels lay, swept them from the floor with eager grasp, and continued her mad rush toward the exit.

The girl flung open the door, jumped into the street—and found herself looking into the muzzle of Sphinx Kelly's revolver.

(To be continued.)

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