

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-safe 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 something 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 forunte you are here, Mr. Kelly," said Mrs. Van Nuys. "Now you can go at once to work upon the case. I'l reward yoù well if you recover the jewels."
"You are so wonderfully clever, Mr. Kelly,' said Pat.
"I wonder if you mean that," was Kelly's only reply, as he hurried away









flavor, at much less expense. In making fruit pies always cook the sugar with the fruit, not on top, pies should be quite thin and rolled a little larger than the tin to allow for shrinkage. When baking a jujey fruit pie, make an ineising

pies should be quite in to allow for 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-shap-ed piece of paper in the incision. This will keep the juice from escaping at the sides of the pie. 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 sudes when the boiler is filled for the next working day.

shortening until mixture is like fine the ink from spreading. meal. Mix to a paste with the ice water. Roll out thin into two crusts, At The Doo

diaper is changed. See that the baby's bowels move

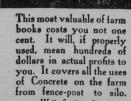
The baby should sleep alone in a

For diarrhoea, stop the milk for twenty-four hours, and give the baby

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 exit. The girl flung open the door, jump-ed into the street—and found herself looking into the muzzle of Sphinx Kel-ly's revolver.

(To be continued.)



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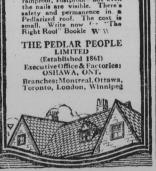
Marking Linens. Plain Pastry. 1½ Cups flour, ½ cup shortening, ½ teaspoon salt, cold water. Mix flour and salt, cutting in the shortening until mixture is like fine the the marking ink. The pencil prevents

At The Door.

keeping everything as cold as pos-sible. If desired, sufficient may be made at one time to last several days, brick and cover it with denim or bur-If you wish to make an attractive

At The Deer.
 At Th





FOR BREADS - CAKES

PASTRIES

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crib.

her plans, Pat was likewise partner near-act. Whirling her danging partner near-er to Jacques' table, Pat apparently tripped and fell half-sprawling against the butler. Striking against his the bu

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PUDDINGS 끨 Can you guess it? There are housewives whose cake is always praised—whose pastry is famous for its melting flakiness—whose firm, light bread wins daily compliments-whose puddings are noted for savoury lightness—whose cook-ies are so lastingly crisp. They have one rule that applies to all their baking.

FIVE ROSES FLOUR

Can you guess it ?