

The Secret of the Old Chateau

By DAVID WHITELAW.

(Copyrighted)

Synopsis of Later Chapters.

Dartin, in possession of Dartigny fortune, has to pay Haverton silence money. On Stella's birthday Baxenter gives her the Dartigny locket. Stella's mother recognizes the crest it bears as the same as that on a ring handed down from Stella's great-grandmother, the long lost Sylvia Dartigny. Baxenter, his suspicions aroused, accepts Dartin's invitation to Adderbury Towers. On the hall table ready for the post, Baxenter notices an envelope in the same handwriting as the scrap of paper picked up in Mortimer Terrace. Haverton, unobserved, was watching Baxenter, and the two soundboreds are on their guard. They drug Baxenter, leaving him bound in a cellar. Two days later he makes his escape to Barchester.

CHAPTER XIX.—(Cont'd.)

The solicitor ordered a cab to be ready in half an hour and, his tea finished, sat gazing out on to the stableyard of the "Crown" and listening to the sounds of it, the hissing of the cester as he rubbed down the horse, his guttural admonitions to the animal as he led him across the cobbles with harness hanging, jingling, and backed him between the shafts of the crazy old landau in which Robert was to make the journey to Mayfield.

Then the ostler, throwing his cap into the harness room, took down a battered silk hat from its peg, and placing it tenderly on his head, changed from ostler to coachman, and presenting himself at the open window, intimated that all was ready.

But when the express for London left the station at Mayfield, Robert Baxenter was not among the passengers, for events had happened which had considerably altered that gentleman's arrangements. At the time the train left, he was moodily pacing the High Street of the manufacturing town in the vicinity of the Post Office.

Every ten minutes or quarter of an hour he entered the ugly red brick building and inquired anxiously if a telegram had arrived for him, and at last his impatience was rewarded. He crossed over to the light that struggled in at the long, dirt-encrusted windows, and eagerly tore open the buff envelope. The message was quite short:

"Leaving Euston seven, arrive eight-thirty. SILAS."

Robert glanced up at the clock which hung in the centre of the great bare wall, and saw he had the kick part of three hours in which to kick his heels in Mayfield. A warm, drizzling rain had commenced to fall, and he made his way to the comfortable inn in the market square where he had been deposited by the cab which had conveyed him from Barchester. He drew up a chair close to the old-fashioned bow window and sat looking out through its blurred panes across the deserted square. At the best of times an unattractive town, it was on this particular evening in the most cheerless mood. The factories, the tall chimney-stacks of which showed above the houses of the market place, were sending out shrill siren-scries to tell their workers that the hour of release had come and that they were free to attend to their personal affairs.

Below him in the street a few miserable figures shuffled past, or from the doorways of the shops opposite surveyed the weather.

A moment, and the square teemed with life, men and women, stunted and pinched, hurried past, their shoulders bent to snatched past, their shivers as slaves and sacking afforded. Their rough ironed shoes made a not unmusical clatter on the wet cobbles.

With the coming of darkness the scene grew more than ever depressing. Little patches of blurred light flickered out from the public house across the square and the houses surrounding the Town Hall loomed a shapeless mass through the curtain of sooty rain. A clock in the neighboring street chimed a doleful seven times, and Robert, with a little shiver, rose and pulled down the blind, as though to shut out the scene of sordid equal.

He sat down to write a letter to Stella. It was fortunate for her peace of mind and his own independence of action that the girl was that week playing in the west of England and would not be expecting to see him. Robert hoped that he would be able to see his affair with Dartin through to its conclusion without her needing to know or worry her little head about it at all. Any anxiety she may have felt when she did not receive a letter at the theatre would have been dispelled by the telegram he had sent

unless further than that they show us that your man is acquainted with the French language. I expect, when he said to you that they were crossing the Channel, he wasn't far from the truth, only I should say that they altered their plans and chose the North Sea. You see here, and Barchester placed his index finger on the map, "either Goole or Hull would suit their purpose."

"Goole is only a few miles off Doncaster, and there are boats going from there to the Dutch ports continually; from any of these they could reach Paris."

"You think they've gone there, then?"

Berwick gave a little laugh and shrugged his shoulders. "It's a shot in the dark—but it's really surprising how many fugitives make a bee line for that city, Paris and Brighton are the two places I always get into touch with as soon as possible when I am after game like Dartin. There are rookeries enough and to spare in Montmartre and the Quartier. Given a knowledge of the language, there are few better places to hide in than Paris."

"You see, it will take them a little longer, via Holland, and I'll wire through to France to-night, to a friend of mine in the police, to keep an eye on the arrivals. They won't expect anybody on their heels yet."

The two men, having seen to the sending of the telegram, sat late over their cigars, but were early astir in the morning and pursuing their inquiries in the ancient city of Doncaster. The car, by reason of its size, was not hard to trace, and they ran it to earth in the garage of the "George." The gentlemen who had left it, the proprietor of the hotel informed Baxenter, had expressed their intention of returning for it in a day or two. They had not done so.

The hours spent in Doncaster by the two men, making inquiries, had no result, and later, at Goole and at Hull, their questions received no satisfactory answer. Berwick knew that there were many of the smaller craft which crossed the North Sea which did not officially carry passengers, but he also knew that some captains did not disdain to earn a pound or two did the occasion serve. On the subject, however, they were discreetly quiet.

In this way the best of two days was wasted, and Berwick began to have doubts as to whether the men they were after had really left the country. It was after midnight on Friday when a reply came from Monsieur Brieux, his friend in the Paris force, stating that two arrivals by the Amsterdam train had borne some resemblance to the telegraphed details. M. Brieux added that this was strong enough to warrant his having their movements watched.

The message was vague enough, but it was sufficient to determine the movements of Baxenter and his companion. The deadlock with which they had been faced at the ports of the Humber had made them greedy for action. The telegram had been sent to the Post Office at Hull, and there was ample time to reach King's Cross in order to catch the boat train from Victoria.

(To be continued.)

"Many Cargoes."

A Greek warship in the Sea of Marmora stopped a Turkish vessel coming from New York and searched it for munitions. Instead of the means of making war the searchers found nothing but food for the horde of refugees in the Levant.

The episode suggests how much better off this world would be if the common carriers could be employed in the transportation of bread instead of bullets.

As long as one part of the world has an abundance and another part suffers from an insufficiency there will be shiftings of the surplus in the direction of the deficit, and there will be work for boats and trains and planes and dirigibles to do. Camel caravans across the desert and laden files of porters in the jungle will have their occupation for many years after long air voyages with passengers and freight are the diurnal commonplace.

There is such an overwhelming task for every transportation system in feeding the hungry among mankind that the provision of mannon-fodder cannot too soon be relegated to the realm of "old, unhappy, far-off things." It is deplorable to think of armored ships filled with armed men and their accoutrements, sailing to distant places to kill other men, burn their houses and ravage their lands, when the white harvest fields of peace cry out for the ingathering. It is becoming more difficult to persuade men as public education grows in all the lands, that there is glory to be gained and honor to be won in spraying the soil with the bullets from machine guns where it should be sown with wheat.

Reforestation on Forest Reserves.

The supply of trees for reforestation on the Dominion forest reserves was obtained largely from the nursery stations at Indian Head and Sutherland, Saskatchewan, but, in order to develop such work on the forest reserves convenient to the places where planting is to be done and in order to give training in forest nursery and forest planting work to the staffs on reserves where planting is necessary, small nurseries have been started on several of the reserves. These reserve nurseries will not be increased to large dimensions, so as to be general sources of supply, but will be developed to serve the full requirements of the reserves on which they are situated.—Annual Report, Director of Forestry, Ottawa.

Minard's Liniment for Dandruff.



Woman's Interests

Scoring White Bread.

Readers who are planning to exhibit at one of the Fall Fairs will find this score card an excellent one for judging bread. It is also a good one to use for scoring bread in the home as the average bread-maker learns to advance more rapidly in the art if she has a standard loaf in mind and a measuring unit by which she can judge her results.

Good bread is the staff of life and tends to produce health, morality and happiness.

It is the most essential of all cookery and the ability to make good bread is one of the most desirable accomplishments. The modern housewife no longer depends on "luck." She realizes that it is only by careful work, thought and attention to details that she will become successful.

If good ingredients are used and care is exercised in the manipulation, a loaf should score 100 per cent.

The following points should be carefully considered in judging bread:

General appearance 5
Proper cooking 10
Odor 10
Flavor and taste 20
Grain and texture 20
Lightness 10
Crumb 10
Color of crumb 5

General Appearance—The loaf should be well rounded over the top, not flattened, not extending over the edges of the pan, nor cracked at the sides, and be evenly baked. The size of the loaf should be such that the crust need not be baked too hard in order to bake the crumb thoroughly.

Proper Cooking—This is indicated by color and thickness of crust and condition of the centre of the loaf. The crust should be a chestnut-brown on all sides of the loaf and about one-eighth of an inch in thickness. The centre of the loaf should be well done, not soggy. The best results in baking bread can be obtained by using the smaller pans, which can be moved around in the oven. Most ovens have different temperatures in the centre than at the sides and if small pans are used, a more even crust and better baked crumb can be obtained.

Odor—The odor should be sweet and nutty, with no suggestion of a sour or rancid smell.

Flavor—The flavor should suggest the taste of good wheat. There should be no approach to sourness.

Grain and Texture—The cut surface of a loaf of bread should be silky in appearance, evenly honey-combed, and the holes of aeration somewhat small but not close and compact.

Lightness—A well-risen loaf is about twice the size of the dough when placed in the pan. When the cut surface is pressed with the finger, it is elastic or springy to the touch. The loaf should feel light.

Crumb—The crumb should be glossy and moist, not gummy when pressed between the thumb and finger, not dry and crumbly but soft and flaky. There should not be heavy streaks at the sides and bottom of the loaf.

Color—The inside of the loaf should be creamy not a chalky white, and the color should be uniform not streaked or spotted.

Factors which influence the quality of bread are yeast, flour, liquid, salt, shortening, temperature, manipulation, baking and cooling.

For best results, the yeast, which consists of microscopic plants, must be fresh and vigorous, and plenty of it used. A large amount of good yeast does not cause bread to smell or taste "yeasty." Too little or poor yeast (hence slow rising) often results in a "yeasty" flavor in bread.

A temperature of 75 to 85 degrees F. should be maintained uniformly throughout the process as at this temperature the yeast plants develop best. Too high or too low a temperature of liquid when setting bread, and too much or too little heat when dough is rising, result in a poor quality of bread. Temperatures of 110 degrees or more destroy the yeast, those below 75 degrees retard its growth.

Flour of good quality, namely that containing a large amount of gluten, is essential. The starch in flour furnishes food for the growth of yeast. The gluten stretches with the growth of the yeast and holds the dough in shape until by baking the gluten is stiffened.

The liquid, which may be milk, water or both combined, furnishes the moisture required to satisfactorily blend the materials and assists in the growth of the yeast, thereby producing a light elastic dough. Potato water can be used for the liquid. In using potato water, it is preferable to add freshly mashed potatoes to clear warm water.

Salt is used in bread to develop flavor. The proportion is important. One teaspoonful to a loaf gives a good flavor. Too large an amount causes the crust to lose in color and the crumb to lose some of its tenderness.

STAMMERING

Cured in 30 days. Particulars mailed free. H. O. Reynolds, 399 Wellesley St., Toronto.

and flavor. It also tends to retard the action of yeast.

Sugar is not necessary but may be used in small quantities if desired. Two teaspoonfuls to a loaf give good results. Sugar hastens the growth of yeast but if used in large amounts destroys the natural sweetness and flavor of the flour. It also toughens the crumb and the crust.

Fat is not necessary to produce good bread. It tends to reduce the strength of the gluten and retards the action of the yeast but does, however, render the product more tender. Small amounts may be used satisfactorily. Two teaspoonfuls to a loaf are considered a good proportion. Many excellent bread makers use much less.

Manipulation or a thorough beating of the sponge before all of the flour is added helps to make a light loaf of bread.

Kneading consists of a stretching and folding of the dough, which thoroughly mixes all of the materials and distributes the yeast plants evenly throughout the dough. It makes the gluten more elastic if done for the right length of time. It is best to knead the dough with quick even strokes 15 or 20 minutes. The big gas bubbles should be broken up so that the bread will have a fine texture or small even holes throughout the loaf.

The time of rising is influenced by the temperature, quality and amount of yeast used. When the short process is used, the dough should double in size during the first rising in 2½ to 3 hours. After shaping into loaves, one hour should be sufficient time to allow them to double their size.

Thirty-five to forty-five minutes should be sufficient to bake a loaf in a tin 3¼ by 4 inches by 8 inches. Good temperatures for baking are 400 F. for the first ten minutes, an increased heat for the last 20 minutes. Bread allowed to rise partially in the oven has a larger loaf and a firmer texture than that which has been allowed to rise to a proper degree in the pan. If allowed to rise in the oven, an even heat should be secured so that the rising will take place during the first ten minutes. Then the heat should be increased so that the crust will form and prevent the bread from bulging over the sides of the pan. The dough should double its bulk when the crust is formed.

When baked, the loaf should be removed from the tin, brushed over with sweet milk or butter and placed across the top of the tin or a wire cooling rack so that it will cool quickly and not steam as it does when placed on a flat solid surface. It should not be wrapped in a cloth while hot as this prevents the escape of the steam.

A Toothless Race in India.

Toothless babies are familiar. We make allowance for their edentate appearance because we know that they really do possess teeth, almost ready to sprout.

If a child were never to develop any teeth at all, and to remain through life what scientists would call an "anodont," how unpleasant it would be!

That is exactly what happens in the case of a type of men native to a town called Hyderabad Sind, in India. They are Hindus, always have remarkably bald heads and are toothless through life.

These men are known as Bhudas, which means "toothless." Their women, oddly enough, always have a normal equipment of teeth. Toothlessness is exclusively a male trait among them.

When a Bhuda man marries a girl whose parents are both free from the defect, all of the children resulting from the mating are properly provided with teeth. But when the daughter of a Bhuda marries a normal man their female children are normal, while the sons are toothless.

It is through such marriages that the toothless characteristic is perpetuated from generation to generation. It is evidently an inheritance trait that remains lacking in the female offspring of a Bhuda.

A Little Wisdom.

Temper is too precious a possession to lose.

Avoid the temptation and you miss the sin.

What is sown in youth is reaped in middle age.

"Safety First"—and last, means security in between.

Practice makes perfect—in virtues as well as vices.

Do not hurry; do not flury; nothing good is got by worry.

There's no ill-luck in turning back if you are on the wrong road.

Minard's Liniment for Burns, etc.

That Settled It.

"No, George," she said, "I can only be a sister to you."

"Very well," he replied, reaching for his hat, "of that's your decision there is no more to be said, but I expected a different answer. Good night."

"George," she breathed, tremulously, "Well" (crossly), "what is it?"

"Aren't you going to kiss your sister good night?"

He did not go.

NURSES

The Toronto Hospital for Incurable Diseases, in affiliation with Bellevue and Allied Hospitals, New York City, offers a three years' course of training to young women, having the required education, and desirous of becoming nurses. This Hospital has adopted the eight-hour system. The pupils receive uniforms of the School, a monthly allowance and travelling expenses to and from New York. For further information apply to the Superintendent.

Bits of Canadian News.

It has been intimated that the census returns for the city of St. John, N.B., will show an increase of about 5,000 in population, making the total about 47,000. Most of the city's growth since the previous census has been outside the city limits.

Authority has been granted to the Minister of Agriculture to purchase a piece of land at Rimouski, Que., for the sum of \$5,700, on which will be erected a medium-grade agricultural school, which will be opened next spring. Construction will start immediately.

An aerial week-end fire prevention patrol has been instituted by the British Columbia government to protect valuable timber on Vancouver Island and along the coast. The patrol will cover an area on the mainland for the province and Vancouver Island between three hundred and four hundred miles long.

Oil claims have been staked along the Mackenzie River right up to the Arctic Circle. The staking extends from a point several miles south of Fort Norman, which is 1,500 miles north of Edmonton, to another point within some fifty miles of Good Hope, a post just sixteen miles south of the Arctic Circle. The total distance of the oil staking along the Mackenzie River in this territory is now approximately 150 miles, though not continued over this entire length.

Saskatchewan co-operative marketing societies had an increase of \$1,125,103 in the amount of business handled last year, compared with the turnover in 1919. The membership was increased by 646, making the total at the end of the year 13,894. The paid-up capital invested increased from \$362,251 to \$436,009. Fifty-four societies marketing livestock shipped 912 carloads and received therefor \$1,529,309. The value of supplies sold was \$5,885,385. The total business handled amounted to \$7,314,695.

Paying for an irrigation system in one year is the unique experience of the Taber project, comprising 17,000 acres, in Alberta, just east of the irrigated area operated by the Canadian Pacific Railway. It cost sixteen dollars an acre to build the ditches and laterals and conservative estimates of the average yield on the 13,000 acres under crop are twenty bushels to the acre, as against eight bushels on the dry land adjoining. This is the first year that the Taber project has been in operation.

The Financial Times, Winnipeg, in its latest survey of Western Canadian crop conditions, states that the wheat yield this year should be the most valuable the West has ever produced, worth at least half a billion dollars.

New World and Old.

Map makers are having a busy time in these days of everchanging boundaries. Europe has re-grouped itself, and the old map of our school days is wrong from top to bottom.

But what tremendous changes have taken place in the Christian Era, a comparatively short time in the history of the world. The Roman's map of the world was the Middle Sea—the Mediterranean—and the lands washed by its waves. To sail out of the Straits of Gibraltar—the Pillars of Hercules—was as great an adventure as being shot in a rocket to Mars would be to-day!

For another thousand years, after the decline of Rome, very little progress was made. India was a sort of fairyland, China—or Cathay—might have been in the moon, Russia and Siberia were wholly out of bounds, America was not dreamed of, Australia had never been heard of, no European ship had ever sailed on the Pacific ocean.

Then, quite suddenly, came the age of exploration. The Spanish and Portuguese navigators, followed by the great English adventurers, doubled the world's land area for the map-makers. But even then the maps were fearful and wonderful. America was a piece of guess work. Even Europe part of Africa the same. Even Europe looked like nothing on earth, and where they were at a loss they drew fabulous beasts and birds to fill up the spaces.

The Oxford University Press will publish shortly a collection of verse written by women from the sixteenth century to the present day.

The people of the United States eat sufficient candy and ice cream every year to build half a dozen super-dreadnaughts—in two years, enough to build another Panama Canal.

300 MILE
BREAKEY

The used car dealer who shows you how they run instead of talking about what they are like.

USED AUTOS

100 Actually in stock

Percy Breaker 402 YONGE ST. TORONTO

MENTION THIS AD

1691

Purity-Quality-Economy

The combination of purity-quality and economy has made Magic Baking Powder the standard baking powder of Canada. Positively contains no alum or other injurious substitutes. Its use insures perfect satisfaction.

"Costs no more than the ordinary kinds"

Made in Canada

E. W. GILBERT COMPANY LIMITED

WINNIPEG TORONTO, CAN. MONTREAL

