

The PURPLE MASK

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

SEVENTH EPISODE.—(Cont'd.)

Neither Pat nor Phil Kelly knew that the other was on board until the ship was well out to sea. They met on the companion-way leading to the saloon at dinner time. The surprise was mutual.

Pat took Kelly's extended hand and passed a few little pleasantries, while her aunt proceeded to their table. Just at parting the Sphinx remarked: "You have me completely puzzled. Miss Montez. I can never quite tell whether you are working with or against me."

Pat bestowed one of her bewitching smiles upon Kelly, as she replied: "Perhaps, in America, you can make up your mind definitely." Then she hurried on to dinner, leaving the Sphinx more in doubt than ever.

In the days that were consumed in the ocean voyage Pat found opportunity to interest herself in a case that particularly appealed to her warm-hearted and charitable disposition. The discovery was made quite by accident.

Among the passengers she had noticed a young man and his wife who seemed to be particularly objectionable, in their manner, to all of their fellow passengers. The woman was particularly diffident and self-satisfied.

One morning Pat was walking alone on deck, approaching the second class. Her attention was attracted to a particularly bright and winsome baby that a forlorn-looking little mother was holding on her lap.

Pat very soon made the acquaintance of the mother and heard her pitiable story. The woman had been de-



Listened to the Woman's Story.

serted, after the man she loved had betrayed her, and she was now following him to America, using the last of the fortune she once possessed to provide for her transportation.

"He is on board this ship, traveling first class with the woman who is wearing pearls and diamonds, purchased with the money he induced me to give him when I believed in him," said the woman. And as she watched the passengers walking on the upper deck she pointed out to Pat the man and woman who were so unpopular with their fellow passengers.

"Phillips, John Phillips; that's the man," said the poor soul as her eyes flashed hatred. And then she told Pat her story, in full detail. When she had finished Pat pressed a roll of bills into the woman's hand and said: "This is a part payment on what that man owes you. I'll collect the rest, and pay you after we get to America."

It was decided between Pat and the woman that the baby and its mother should be sure to remain out of sight, that Phillips might not know he was being watched and followed.

On the night the steamship passed Nantucket lightship, with good assurance of landing in New York the next morning, Pat made her move.

The deck was deserted when Pat stealthily approached the door of the Phillips stateroom. The night was hot and the door was fastened only with a hook, to keep it partly open. Pat quietly unhooked the door and entered the room. She soon emerged, and as stealthily as she had entered, proceeded to her own room.

She had dressed in her Apache costume, to give freedom of movement. And when she threw off her cape, in her own room, she fished out of its capacious pocket a string of immensely valuable pearls.

At daylight many of the passengers were awake and moving to watch the pilot come aboard. There suddenly arose upon the quiet air the shrill screams of Mrs. Phillips, shouting that she had been robbed of her pearls.

Officers of the steamship rushed the woman as soon as they could rush to her assistance.

"We are not responsible for your loss, Mrs. Phillips," said the captain of the boat. "But we will do all we can to help you find them."

Turning to one of his officers, the captain said:

"We have Sphinx Kelly, the famous

detective on board, and it should be a matter for him to look into at once. Have him come to my cabin and I will arrange matters with him."

The Sphinx was among the first passengers to gain the upper deck, as the officers had prevented others from hurrying to the scene when Mrs. Phillips first created the uproar. But a word of explanation from Kelly got him quickly past the sentinel.

"The captain is looking for you, sir," said the mate. "He would like to see you in the cabin." And Kelly straightway accompanied the ship's officer to the captain's cabin.

When matters were explained Kelly agreed to take up the case. There was still several hours in which he might operate before the steamship reached quarantine and still later be docked.

"I'll do what I can, captain," said the Sphinx when he finished his interview with the master of the ship. "The woman was foolish to have so much valuable jewelry about her when there is a safe place to deposit it with the purser."

"That I have already told her," said the captain. "And we employ you only because we want to do what we can for a passenger in distress."

The Sphinx had no doubt as to who had taken the pearls. But there was no proof, merely upon his own suspicions, he was averse to proceeding. He watched Pat while she was at breakfast with her aunt and instructed his assistants to report her movements immediately thereafter.

When word came to him that Pat had gone down to the second cabin, Kelly waited near the companion way until she returned. She was carrying a baby in her arms and proceeded at once to her own stateroom.

Kelly waited a few moments and then, directing his assistants to follow him, the Sphinx made his way to Pat's stateroom and knocked upon the door. There was no answer when he first rapped upon the panel, but upon knocking a second time Pat invited him to enter.

The Sphinx opened the door and stepped into Pat's stateroom. His assistants remained outside, awaiting developments.

(To be continued.)

CONSTRUCTION UNDEED FIRE Work of the Canadians Behind the Front Lines.

A. R. Pegg, of a Canadian construction battalion, in a recent letter says: "We are just back of our front line and the shells from our big guns are going overhead with a message for Fritz incessantly—while every once in a while, one of his lands somewhere near. You can generally hear them coming and have a few seconds to throw yourself in a shell hole and are generally safe unless he makes a direct hit."

The company I am with are building a light railway behind our lines up to the trenches to take the shells you are helping to make, and all other supplies. I have been transferred to headquarters as stretcher bearer and have very little to do unless one gets wounded.

I had to quit writing for about an hour and seek another shell hole, as one of Fritz's aeroplanes was just overhead, and out anti-aircraft guns were firing at it and the shrapnel was dropping pretty close. We have been on this job four days or rather nights and to-morrow we go on days. We work in three shifts of eight hours each. We all live and sleep in a dug-out on top of the hill, that is seventy-two of us, about fifty feet underground and as we dare not show ourselves outside in the day time, as it would give our place away, and we would get shelled out, it gets pretty monotonous. We sleep most of the time.

Thus far we have had no one hurt on this trip. The last trip, a few weeks ago, we were repairing roads when a shell got a section of our platoon, wounding six and killing two men, while two of the wounded died later. "C" Co., which was on this job last week or week before, lost fifty casualties, so you see we have been lucky. Coming to work this a.m. we had a splendid view of the fighting line. We were putting up a barrage and the Germans sending up star lights, etc., evidently expecting an attack. It is a good thing we have plenty of shells, it certainly saves the lives of a good many men.

One of our scout aeroplanes just flew over our heads and so close I could see two people in it.

Everything is quiet now, 5.30 and not a gun firing anywhere, while the birds are singing all round.

Barnardo Boy a Major.

The Duke of Somerset, at the annual meeting in London of Dr. Barnardo's Homes, spoke of the splendid patriotic spirit displayed by the boys, especially among those who had been migrated to the overseas dominions. Nine thousand five hundred and sixty-five Barnardo boys are known to be in the army and navy and mercantile marine, 5,525 of these being in the overseas contingents.

"Barnardo boys have been in most of the naval engagements. Several have been mentioned in despatches; eight have gained the Military Medal; one the D.S.M.; and one was recommended for the V.C., but died before he could receive the coveted honor. Eleven have gained commissions—one has reached the rank of major."

A cement made by melting alum in hot water has been found serviceable in mending broken ivory.

Doctor: "Have you been drinking hot water an hour before each meal, as I directed?" Patient: "Doc, I tried hard to do it, but I had to quit. I drank for fifteen minutes, and it made me feel like a balloon."



A COURSE IN HOUSEHOLD SCIENCE COMPLETE IN TWENTY-FIVE LESSONS.

Lesson V. Combustibles.

It is necessary for health that the diet should have variety. All five of the principal elements of food should be present in each day's allowance, though it is not necessary that each meal should consist of all five. We have already learned the function of each kind of food. Proteins are necessary for building and repairing of tissues. Mineral salts regulate the body processes. Carbohydrates (starches and sugar) supply heat and energy. Fats are needed for energy and lubrication. Water is a necessary part of the blood stream and for the elimination of waste.

If we take an excess of some of these elements into the body, certain results follow. In the case of protein, the body retains only the amount needed and rejects the remainder, which process often overtaxes the liver and kidneys. In the case of fats, the excess is stored in the form of fat. In the case of fats, the result is to raise the temperature of the body unduly in hot weather.

All these forms of food are called combustibles, because they are burned, i.e., they unite with oxygen in the body. The blood carries oxygen which

it obtains from the air breathed. Impure air is dangerous because it does not contain a sufficient amount of oxygen.

The amount of food required for combustion differs very greatly with the age, condition and occupation of the individual. The largest amount is needed by the young and growing child. Middle-aged and elderly persons require much less. Persons engaged in heavy out-door work require more than those of the same age whose work entails less physical exertion.

A calorie is a term used to express food value, and denotes the amount of heat necessary to raise one pound of water four degrees Fahrenheit. The average adult requires daily from 2500 to 3000 calories. If food were sold, as it should be, by the calorie and not by weight and measure, we would be in a position to judge whether we were really receiving true food value for our money. For example, one pound of rice costing 10 cents contains 1,691 calories, while one pound of potatoes at 8 cents contains 379 calories, and one pound of round steak at 26 cents contains 890 calories.

Home-Made Pickles.

Dill Pickles.—Select cucumbers of a medium size, using only those that are perfectly solid. Make a strong brine solution that will float an egg. Bring to a boil and then cool. Line that bottom of the utensil with grape vine leaves. Now place a layer of salt in the bottom of the keg, bucket or crock. Place a layer of cucumbers, then sprinkle lightly with salt and cover with dill; add six bay leaves. Repeat this operation until the vessel is filled. Now place a cover over the pickle, made of cheesecloth or muslin; have a cover that will fit inside of the utensil. To keep the pickles weighted down, place a heavy weight on the vessel's cover. Now pour over the prepared brine and set aside until needed. Care must be taken that the brine does not evaporate. Cut a root of horse-radish in thin pieces and place it among the pickles. This will prevent the brine from forming a mold.

Cucumber Pickles.—Wash the cucumbers and prepare the crock by putting in a layer of salt and then add the pickles; cover with brine that will float an egg. Weigh down with a cover or lid two sizes smaller than the crock. Place the pickles on the cover and let the pickles stand for three days. Take from the brine and wash in cold water. Place them in a preserving kettle. Cover the top of the kettle with green grape leaves. Add sufficient cold water to cover. Heat very slowly until just below the simmering point. Remove and let cool, then drain. Now make a pickle of two gallons of cider vinegar, one ounce of whole pepper, one ounce of whole cloves, one-half ounce of mustard, one-fourth ounce of bay leaves. Bring to a boil and then pour over the pickles. Weigh the pickles down in the vinegar and cover the top of the

crock to prevent evaporation. Care must be taken that the vinegar is at least two inches above the pickles. This amount of vinegar will do for fifty medium-sized pickles.

Sweet Pickles.—Prepare forty small cucumbers by placing them in brine that will float an egg, for three days. Drain, then wash the pickles in cold water; now place in a porcelain preserving kettle the following: Two quarts of cider vinegar, one quart of water, four cups of brown sugar, one ounce of mustard seed, one ounce of celery seed, one ounce of whole cloves, one-half ounce of allspice, one-fourth ounce of bay leaves, four lemons, sliced thin. Bring to a boil and then cook for five minutes. Add the prepared pickles and cook for ten minutes after the boiling starts. Remove and seal in jars or crocks. To seal in crocks, etc., place two thickness of absorbent cotton over the top of the jar, then cover with paraffin paper. Tie with a stout string.

Mustard Pickle.—Prepare twenty-five medium-sized cucumbers and place in a brine for three days. Remove and wash and then cut as desired. Place in preserving kettle and cover with cold water. Bring to a boil, then cook for ten minutes. Drain well and then cover with prepared mustard. Boil for five minutes after adding the prepared mustard. Two cups of brown sugar, one-fourth pound of mustard, one-fourth ounce of turmeric, one cup of flour, one ounce of celery seed, two quarts of cider vinegar, one quart of water. Mix the dry ingredients and then blend with water. Add the vinegar and then bring to a boil and cook for five minutes, stirring constantly. Add to pickles and cook as directed. Pour in glass jars and seal. Pour one teaspoonful of olive oil over pickles after placing in jars before sealing.

A FINNY ACROBAT.

The Leaping Salmon of Newfoundland is Most Agile of Fishes.

Salmon are the acrobats of the fish family. It is a regular thing for them to leap from the bottom to the top of water falls from ten to twelve feet high. They have been photographed as well as seen performing this feat.

The Humber river in Newfoundland, a magnificent stream, pursuing a course through the great lake known as Deer Pond, and lapping the bases of precipitous cliffs, is popular with these fish. During the latter part of June great numbers of salmon are to be found ascending the river, and as they jump the falls six or eight of them may be seen out of the water at the same time. It is a strange and interesting picture—but a difficult one to transfer to a photograph plate. Not only human fishermen, but seals as well, make sport of catching the salmon in the pools below the falls, and often at night their peculiar crooning may be heard.

The salmon come from the sea but ascend the river to spawn in fresh water. Some of them are unable to surmount the highest falls and leap until exhausted, when they finally reach their spawning grounds and after laying their eggs return to the salt water. After spawning, though, they are very lean and undesirable. The young fish remain two or three years in the fresh water before seeking the ocean with its many perils.

It is in the shallow running waters of these streams that the eggs are laid. A trough is scooped out by the mother laying on her side and ploughing a channel by energetic motions of her body. Into this trough the eggs are deposited, after which the parents heap a considerable gravel over the eggs where they lay until hatched, which time varies from seventy to 150 days.

Salmon are powerfully built fish; otherwise they could not make their

way through the swiftly moving rapids and over the falls. In leaping they seem to be most successful when the water at the base of the fall is deep. In some of the rivers of Eastern Canada the falls are beyond the reach of the salmon and "ladders" have been built to assist them. Several pools, one higher than another, make it possible for the fish to ascend by degrees.

Formerly salmon were netted, trapped and speared, but these methods have been abolished. Now fishing for them with a line is a sport that men cross the ocean to indulge in.

"Waste makes want" is a proverb that is being much quoted nowadays, and a thorough campaign against waste will be waged.

If a sprig of parsley is dipped in vinegar and eaten after an onion no unpleasant odor from the breath can be detected.

PEDLARS' SHAW SHINGLES

DON'T think your home will always be spared the danger of destructive flames. Lightning and the straying spark show no favors to fine buildings and love-abiding homes. Unless your roof is of inflammable material, at any moment lightning or fire may envelop all you possess and endanger the lives of those the heart's dearest cannot replace. Fulfill the duty of guardianship the home-keeper has placed in you by seeing to it at once your level roof, your property, are fully protected from the ever-present menace of fire.

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It is the duty of every subject of the Allies to help win the WAR, and they can best do it by preventing WASTE and storing up for the COMING WINTER all food products, especially those perishable foods such as fruits and vegetables.

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WAR DOGS HUNT FOR WOUNDED

Description of Work Done by Faithful Animals in German Army.

Johann Gottlieb, who has been in charge of the war dogs of the German army, gives an enlightening description of the work of these faithful animals on the firing line. He says:

"When a war dog is loosed from the leash holding him and receives the command 'Find wounded,' he rushes in the direction indicated. He noses around through fields, forests and swamps. Moved by his instincts of smell and hearing, the war dog rarely misses finding a wounded soldier. This is especially true when a number of dogs operate together.

"When a war dog has found a fallen soldier, he picks up a knapsack, bread-pouch, cartridge-box or gun, with which to report his discovery, or if nothing is at hand, the dog, returning, by jumping up to his master, or by characteristic expressions, makes known that he has found a wounded man. The master then fastens the leash and gives the command to go in the words: 'Where is the wounded?' The leader and a corps of ambulance men, stretchers in hand, follow. In a similar manner, battlefields are searched for wounded soldiers, regardless whether the fallen men are friends or enemies.

"Very often the presence of a wounded soldier is not discovered until the dogs have been set loose. The visual faculty of the dog as a rule is not greater than that of man; in fact, the very opposite is true. However, his sense of hearing is very marked, and, above all, the sense of smell.

Even when a wind blows most unfavorably, the war dog knows how to overcome the resulting difficulty. With the nose on the ground, and rapidly examines a remarkably extended area. In order to accomplish the work performed by a dog in an hour, ambulance men would have to labor for days."

Gardening is an old, old story. It is related that nearly twenty centuries ago Pliny the elder summed it up in a sentence of just six words: "Dig deep; manure well; work often."

ROYAL ROAD TO HEALTH.

Laughter is the Worlds Friend and Best Health-Promoter.

Aids to health are constantly finding their ways into various periodicals. Lengthy articles are composed, which dilate upon the advantages of plain water over other beverages; the extraordinary value of fresh air; and which also tell you what wholesome food really does consist of.

They all seem to miss, however, a far greater benefactor than any of these, and that is—laughter. Hygienic experts can say what they like; but they will never compose a diet, or discover a better health-promoter, than good, hearty laughter.

Laughter carries everything before it. It sweeps away the "blues," shakes up the old bones, and stirs new life into every corner of the brain.

It fills the lungs with good, pure, new air, and drives out all the bad, impure breath. It is the world's friend, and one of the few human characteristics which is universal.

Promote real laughter—the genuine result of humorous incidents. Not giggles, sickly smiles, or sardonic and sarcastic grins, but honest, open, whole-hearted, side-splitting, rib-tickling, face-distorting laughter!

That's the only royal road to health.

A combination seat and dam for a bathtub, to keep the water in one end of the tub if desired, has recently been invented.

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