

The Fine Qualities of "SALADA" GREEN TEA

cannot be adequately described but they can be appreciated in the teacup.
FREE SAMPLE of GREEN TEA UPON REQUEST. "SALADA," TORONTO

A NEGATIVE RESULT

BY WALTER E. GROGAN.

PART II.

A granite boulder was embedded in the earth a few yards away. Was it possible that some one could remain hidden behind it? The Political Magnate, despite the sun, suddenly felt cold. He walked briskly round the stone. It was as he feared. The ground at the back was considerably lower than in front. In the hollow, propped against the granite, sat a man. And beside him that horrible thing, a hand camera. The man was staring out over the moor. His eyes were vividly blue. He turned his head as the Political Magnate approached him, and then resumed his stare over the heather.

The Political Magnate thought rapidly. The wind was off shore and both the General and himself had spoken quietly. It was almost impossible that the man could have heard anything. But the camera! He had one terrifying moment in panic.

"Wonderful view," said the Political Magnate affably.

"Wonderful," the man agreed.

"You have a camera, I see. Been a good day for that sort of thing?"

"Quite good. Perhaps a little too much light though." The man betrayed very slight interest. There was a lack of that enthusiasm which proclaims the amateur.

The Political Magnate's heart sank. Evidently a professional operator; probably press.

"Have you taken many—er—pictures?"

The man smiled. It was a most alarming matter—a peculiarly gratified smile. It suggested much to the Political Magnate.

"All the plates have been exposed," the man said. "It is a pity that there were no more."

"Really?" The Political Magnate thought rapidly. "I have often wished to possess a camera. A most interesting hobby—most interesting."

"Oh, yes," the man agreed idly. "One comes across a subject now and then that is well worth taking. It is a question of luck." The Political Magnate winced.

"Ah, yes. I suppose so. Is there much to be made at it? As a commercial proposition it is remunerative?"

"Not if it is merely a hobby." The man smiled again. A baffling man, a man who was cautious, who was anxious not to give himself away and yet a man who could not help smiling at his own thoughts.

He was careful too not to meet the Political Magnate's ingratiating look, but stared steadily out over the landscape. "You may sell an occasional negative to a paper you know."

"Yes, I know," the Political Magnate replied quickly. "Look here, what do you want for your outfit—all of it, camera, plates, all?"

"Want for it?" The man's voice sounded puzzled.

"I should like to buy it. It's—its a whim of mine. I have these sudden impulses. Just name your own price." He took out a large handkerchief and mopped his face. Curiously enough, although the perspiration rolled down his forehead, he felt cold and clammy.

"It is not mine to sell," the man told him. "It is the property of his paper."

"What's this?" cried the man, starting, but making no effort to look at the notes.

"Payment for the outfit." The Political Magnate seized the camera and the satchel and started to run. The man swore loudly after him. The Political Magnate ran all the faster.

An hour later the man woke up at the sound of a human voice.

"Pulford," he cried. "What's happened to Tom? He went off to Coombe Regis to get more plates somewhere about eleven. I guess it's about five now."

"Just on," Dr. Pulford replied. "Tom sprained his ankle badly coming back to you. It was a long time before he made anybody hear. He's in my surgery now and will do well."

The man held up his right hand with the wad of notes.

"Look at that, Doc," he said. "Some madman gave them to me and scouted with Tom's camera and all. He must have come up here when I was asleep. He wasn't here when Tom left me. The beggar never found out what was the matter with me," he added proudly.

"Good heavens!" Dr. Pulford cried in astonishment. "Two hundred and fifty pounds!"

Then he stooped down, helped the man up, and taking him by the arm, led him homeward. The man was blind.

(The End.)

Uncertain.

Teacher in the geography class—"Johnny, how is the earth divided?" Johnny (who reads the foreign news)—"Don't know; I haven't read the papers this morning."

Minard's Liniment Heals Cuts.

About the House

FOR AFTERNOON TEA.

Most girls like to invite their friends to afternoon tea, especially at the close of a sultry day in midsummer, when well-iced tea, attractively served, is so refreshing. But many hesitate to do so because they think that an attractive tea service requires candies, nuts, cakes and other expensive things. Such things are not at all necessary; try serving iced tea with slices of lemon and crackers treated in some new and attractive way, and see if your friends will not ask to be allowed to come again.

To make a palatable filling for plain crackers mash hard-boiled eggs and add oil, vinegar, salt, pepper and a little onion juice. If you choose, add chopped cold meat to the egg mixture.

Crisp soda crackers covered with a savory coating of fresh butter mixed with cream cheese, crushed mint or cress leaves, mashed sardine meat or French mustard are delicious and refreshing.

Fruit fillings are particularly attractive in warm weather. Chop equal amounts of candied pineapple and cherries, some blanched almonds and a small piece of candied ginger, and moisten the mixture with fresh pineapple juice or orange juice. For another fruit filling mash equal parts of raisins, candied cherries, figs, citron and nuts, and stir in a little orange marmalade.

Do not think that you need fine linen and rare china to make up an attractive tea table. The prettier your cups and saucers are the better, of course; but they need not be expensive. Use any simple, clean centerpiece that you have and set it off with a vase or bowlful of fresh flowers.

"AN APRON FOR THE BOY."

When "Brother" has to wipe dishes for "Sister," there is usually trouble. How he does hate to do girl's work! And should some of his chums call around and catch him draped in one of mother's long aprons, his masculine dignity is greatly offended.

A mother who realized her son's feelings in regard to such a situation made for him a black sateen apron, modeled on the style of those worn by mechanics and blacksmiths—an apron having a strap fastening in the back with a buckle, holding the skirt part smooth and secure. There were neither buttons, ties nor fullness. It was a real man's work apron. Thereafter no objections were heard at dish-washing time.

Brother was no longer ashamed to meet his boy friends. It was not the work he detested; it was being compelled to "look like a girl."

The plan is well worth trying by any mother with a boy helper. The apron may be of sateen, denim, duck or waterproofed material—it does not matter of what it is made so long as it is dark in color and fashioned to suit his masculine taste.

A GIRL'S PROBLEM.

My mother is dead and I keep house for father. I like to work and long to fix up the house. Father thinks it foolish and unnecessary to change anything. What shall I do? I am only fifteen.

Just keep trying and perhaps your father will see the need of fixing up the home. Tell him that any worthwhile housewife takes pride in the appearance of her home, and that the desire to fix things up and beautify the house is natural and found in every normal girl and woman. Indeed, it is necessary to offset the monotony of doing certain things over and over again. The difference between the work done by women and men is very great. Men see the results of their work so much more, while much of a woman's work is mere routine. A room is cleaned, but does not stay clean; meals are cooked and consumed, and more cooking must be done; dishes are used, washed, put away, then brought out, used and washed again. This endless repetition of certain tasks needs the interruptions brought about by improvements, otherwise it would seem that nothing had been gained, yet the neglect of one duty shows up more vividly than the performance of a hundred duties.

Do your best to beautify your home with the means at your disposal. Cleanliness and order, a few plants, a little paint and varnish, simple curtains, and covers for tables and bureaus will show your father how sincere you are in your desires.

TOMATOES HAVE ALL THE VITAMINES.

Do you know that the greatest vegetable in the world is—the tomato? It is the richest of all foods in vitamins and in natural health acids which aid in keeping the stomach and intestines in condition. Medical authorities tell us in just so many words that tomatoes not only

have all the vitamins, but actually more of them than any other fruit or vegetable and in the form which nature uses the most.

This is the season of the year when your garden is yielding amply of this fresh vegetable. When the family becomes tired of having them sliced or of other usual ways of serving, try one of these "out of the ordinary" recipes.

Tomato Butter—Scald 20 pounds of ripe tomatoes and remove skins. Put them into a porcelain lined kettle with eight pounds of apples, pared, cored and quartered. Stand over a moderate fire to cook slowly for an hour, stirring occasionally; then add 8 pounds of sugar, the juice of 4 lemons and one tablespoonful of powdered ginger. Cook, stirring continually, until of the consistency of marmalade. Can as for jelly.

Tomato Chowder—6 large ripe tomatoes, or 1 can, 1 pt. or 1 can corn, 1 cup chopped celery, 3 tb. butter, 1 large onion, 4 hard boiled eggs, 4 slices whole wheat bread, 3 tb. flour, salt, pepper. Peel the tomatoes, cut them into halves and press out the seeds. Cut each half into quarters. Put these with the corn, celery and onions into a kettle. Cover and simmer one-half hour. Dice the bread and toast in an oven until crisp. Rub the butter and flour together. Add to the kettle and stir until smooth and boiling. Slice the eggs and put them in a tureen; pour in the chowder and put the toast on the top.

Cup Baked Tomatoes—Put small peeled tomatoes into custard cups. Stand the cups in a baking pan. Remove from the oven and with two forks open the tomatoes carefully in the centre as for baked potatoes. Put in salt and pepper and a half teaspoonful of butter.

Tomatoes Stuffed with Corn—6 large tomatoes, 4 ears corn, 2 tb. butter, 2 tb. cream, salt, pepper. Boil the corn three minutes. Cut a slice from the stem end of the tomato and scoop out the seeds. Score the corn down the centre of each row of grains and with a dull knife press out the pulp. Add, salt, pepper, cream and butter melted. Fill the tomatoes, put on the lids removed and bake 30 minutes in a quick oven.

LEMON PIE.

Mrs. Arthur Roe sends this recipe for a very fine lemon pie that is made with bread crumbs:

One cupful of sugar, 1 cupful of cold water, 1 cupful of bread crumbs, juice and rind of one lemon, 2 eggs, pinch of salt, 2 tb. butter.

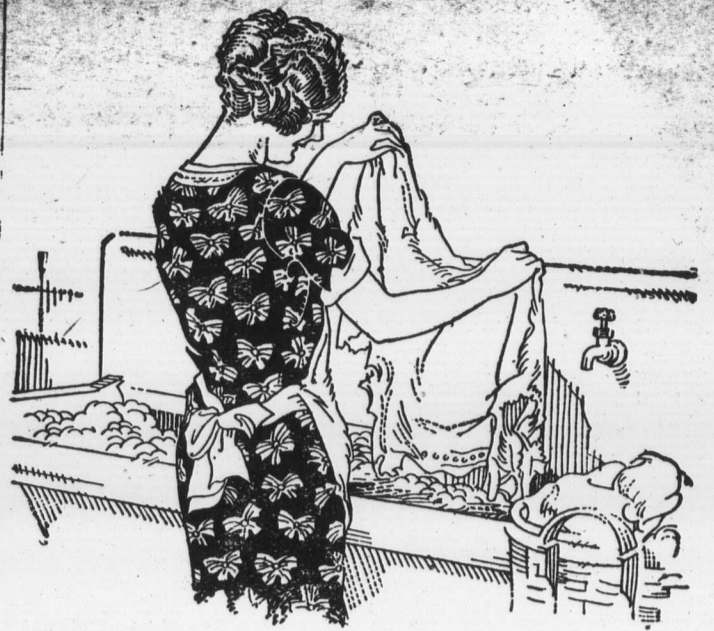
Cover the bread with the water and leave to soak for twenty minutes. Add the egg yolks slightly beaten, juice and rind of lemon, melted butter, salt and sugar. Mix all thoroughly.

Line a pie pan with good pastry and pour in the filling. Bake thirty minutes in a moderately hot oven, cover with meringue made of the whites of the two eggs and two tablespoonfuls of sugar; brown lightly.

IN CUTTING FUR.

Often good strips of fur for trimming coat or dress or hat may be cut out of old, worn-out fur collars or muffs. In cutting these strips lay the fur face down upon the cutting board and cut the skin with a razor blade. If scissors are used, much of the hair will be jagged and the edges of the strip will have a ragged appearance.

It is essential to go without a coat than without a fur. —Jenkins L. Jones.



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Natural Supposition.

"Caterpillars are the most voracious of all living creatures," said a naturalist. "In a month a caterpillar will eat about 600 times its weight."

Whereupon an old lady who was somewhat deaf, interposed, "Whose boy did you say he was?"

For Sore Feet—Minard's Liniment.

Clever Mother.

Julian sought information from his father as to what one calls a person who "reads heads."

"A phrenologist, my son," said dad. "Gee!" exclaimed Julian, "then mother must be one of 'em! She felt of my head this afternoon and said right away, 'You've been swimming!'"

Inspiration.

The Man—"The sound of a cowbell is music in my ear."

The Girl—"Ah—then you are a farmer?"

The Man—"No—I am the leader of a jazz orchestra."

Remember always to keep a dish of water where your dog and cat and other pets can reach it, especially in hot weather.

CLEAN SEED GRAIN

Fanning Mills—I supply screens, wire cloth, zinc, repairs—Chatham Fanning Mills and other makes. Incubator supplies; Thermometers.

MANSON CAMPBELL, Chatham, Ont.

Mustard is valuable in the diet

Did you know that mustard not only gives more zest and flavor to meats, but also stimulates your digestion? Because it aids assimilation it adds nourishment to foods.

but it must be Keen's

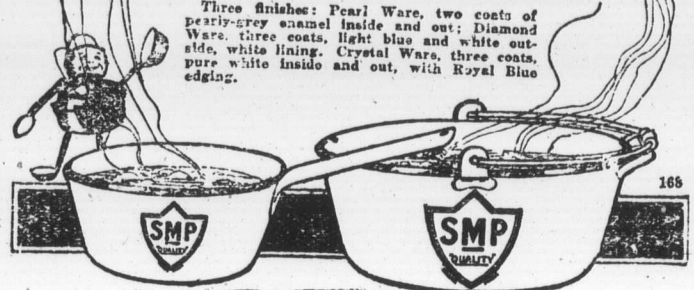
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Save money by using SMP Enamelled Ware cooking vessels. They use less fuel. To satisfy yourself try this convincing test in your kitchen. Take an SMP Enamelled Sauce Pan and one of equal size made of aluminum, tin or other metal. Into each pour two quarts of cold water. Place each sauce pan over the fire. The water in the SMP Enamelled Sauce Pan will be boiling merrily when the water in the other is just beginning to simmer. Save your money. Use

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