

help yourselves. You were born for each other.

"A fiendish idea occurred to me. To shoot you would be murder. I was quite prepared to do murder, but I wanted Hilda, so I hit upon the plan of getting you out of the way by making you appear to have committed suicide.

"That rock you are sitting on," I said, "will be covered by the tide in an hour's time. You shall sit there and drown. If you move I will shoot you; but I know you won't move. You will hang on till the last moment in the hope of someone coming to save you."

"I remember sneering at you; I remember pointing out how dramatic the situation; I remember watching the water creeping slowly up the rock, covering your legs, and then your thighs, till it reached your chest.

"You pleaded with me, you threatened me—but you could do nothing. I was ready to shoot—and you knew it. So you sat there hoping for something to happen. But there was nobody about.

"And all the time the water was creeping slowly up your body, and you were sitting there—waiting.

"I—I enjoyed it. I enjoyed it. Your sufferings were a joy to me. I hated you so, and I was so sure I had you in my power, so sure of my revenge.

"I held all the trumps. If you had moved I should have shot, and taken my chance of being hanged. I pointed out to you that even that chance was not very safe for you to count upon, as your body would probably be so battered by the rocks when it was found that the mark of the bullet would be indistinguishable.

"And then, when I was so sure of you, when every now and then a wave would touch your chin, something happened which I have forgotten. You must have escaped—but how?"

"Once more he broke off, and the beads of sweat stood out upon his forehead.

"I cannot remember," he moaned. "Tell me—or I shall go mad!"

But the memory of that dreadful hour upon that rock, brought back like this, was so terrible, that, for the moment, Granville was deprived of the power of speech. Vainly he swallowed the lump in his throat and moistened his lips with his tongue; the words would not come.

"Tell me what happened. Tell me what happened!" pleaded the man in bed. "I can't bear it. I must know how you escaped, and how I came to be like this!"

"It is all over now," said Granville, slowly. "But it was rather horrible at the time. Most of the time I was debating which death you to shoot, or to wait and be drowned. But I hung on. While there's life there's hope, and just as I had given up in bitter despair, I thought of a way.

"There was no one about. Anxiously though I strained my eyes, I could see nobody. But suddenly I began to nod as if I had seen people on the cliffs above, and then I beckoned to them to make haste.

"At first you commanded me to be still, then as the meaning of my signs dawned upon you, you turned to see who it was I was summoning to my aid.

"There was no one, of course, but while your head was turned from me, and you were looking for the people I had pretended I had seen, with the desperation of a drowning man, I leapt off the rock, taking a furious spring that landed me on the beach, a literal leap for life. Before you could cover me again, I had stooped and seized a stone, and hurled it full at your face. It struck you—so quick had I been in my final effort—full upon the head, before you had even realized that you had been tricked; and you fell senseless at my feet."

"It was a clever ruse, and undoubtedly it saved your life," commented Compton, dispassionately. "But what happened after that? Tell me the rest!"

"Oh! I threw the revolver into the sea, and then put on my clothes. While I dressed, my anger against you faded away. I understood that you had gone mad, and did my best to bring you back to consciousness. But I didn't succeed. I had thrown that stone with too much force; so at last I had to leave you and go off for help."

"That was rather decent of you," said the invalid.

"You were ill for a long time—brain fever, very bad; but at last you got better. But your memory was gone. You were a man without a past; you had forgotten everything, even your name."

"Oh! Who nursed me?"

"Ah! I did—I and Hilda. We got married as soon as you were well—six months or so later."

"By Jove, but you were a pretty large-hearted couple, considering everything," said Compton, gratefully. "Fancy nursing me after what I had done!"

He lay silent for a little, then suddenly he asked: "How long ago was all this?"

"About three years."

"Three years! And what have I been doing since?"

"Living with Hilda and me."

"Living with Hilda and me?"

"Living with Hilda and me! You have been looking after me for three whole years!"

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"Yes. We both felt that we ought to, you know."

"After the foul way I tried to encompass your death?"

"Oh, you were mad for a bit. We both understood that."

"My stars, West, you are the finest man I have ever known, and your wife's as fine a woman as I thought her when I went mad about her! I can't express my gratitude in words. It—it's beyond me."

"No need to say another word," said Granville, cheerfully. "The story is ended. Two days ago you slipped and fell on the back of your head, and the concussion restored your memory, as the doctor tells me it has done in dozens of similar cases. Hilda and I are jolly glad. We have been waiting for it ever since your accident."

"Three years!" Compton muttered, after a long silence. "Three years without memory—tended by the man I tried to murder and the woman I loved in vain." He held out his wasted hand. "Sorry, old chap," he said. "I was mad, as you said. I—I can't say any more."

West took the invalid's hand in his own strong, cool grip, and watched the hot tears surge blindingly to the sick man's eyes.

"Try and sleep," he murmured soothingly.—London Answers.

es to taste. Put into a greased pan by the spoonful. The different colors will give it a "leopardlike" effect.

Cinnamon Cake.—Two cupfuls flour, yolks of two eggs, one cupful of sugar, lump of butter size of an egg, two teaspoonfuls ground cinnamon, two teaspoonfuls baking powder. Filling: Put through meat chopper one cupful raisins. Beat the whites of the two eggs thoroughly and add enough powdered sugar to make it stiff. Mix raisins with the eggs and sugar and put between layers. The frosting may be either of chocolate or plain white.

Cinderella Cake.—Two eggs, one cupful of sugar, one and one-quarter cupfuls of flour, one gill cold water, one teaspoonful lemon juice, one teaspoonful baking powder, one tablespoonful chocolate; one-half glass jelly. Beat yolks of eggs with sugar, add chocolate, and beat in whites of eggs, lemon juice, water, flour, and baking powder. Beat four minutes. Bake in two pans in moderate oven eighteen minutes. When done spread with jelly and ice with chocolate icing.

MARKS AND OPEN SPACES.

The London County Council maintains parks and open spaces with an area of 5,006 acres, the capital expenditure on which is £1,702,837 and the annual cost of maintenance £111,514. The City Corporation own and maintain 6,491 acres and the Metropolitan Borough Councils 325 acres.

On January 1, 1908, there were 28,796 certified lunatics, pauper, private and criminal, being 61.4 in 10,000 of the population, a steady increase being shown since 1892, when they numbered 43.6 in 10,000. The largest proportion of cases is attributed to alcoholism and heredity.

The number of theatres licensed for the performance of stage plays was 52, with an approximate seating accommodation of 63,332. In addition there are 51 music halls with a seating accommodation of 64,851. In all there were 360 premises licensed for public entertainment.

London has 4,823 public houses, or houses licensed to sell wine, spirits and beer; 1,718 beer houses, where no spirits or wine may be sold, and 462 hotels and restaurants.

SMALL ARMY OF POLICE.

The total strength of the metropolitan police is 17,919 and of the city police 1,144. During 1907 57,637 articles were found in public carriages and deposited with the metropolitan police by drivers and conductors. Of these 25,000 were umbrellas and 274 were watches. The number of persons for trial at the courts of assize and quarter sessions in London in 1907 was 3,543. Of these 453 were acquitted and 107 not tried. Four were sentenced to death. The estimated net cost of the administration of police and justice falling on the administrative county in 1907-08 was £2,100,000.

The authorized strength of the London Fire Brigade is 1,424, and there were 5,328 calls (including false alarms) received in 1908. As a result of the fires 298 persons were injured and 93 killed.

On the rolls of efficient schools on March 31, 1908, there were 750,121 children, being 84.8 of the number scheduled. The cost of elementary education in London was for the year £4,318,270, of which £1,316,589 came from Government grants and £3,001,681 from the rates.

An interesting table gives the rates of wages in certain trades in London in October, 1906. The wages per week of bricklayers were 43s. 9d.; carpenters and joiners the same; plumbers, 45s. 10d.; painters, 35s. 5d. to 37s. 6d.; cabinet makers, 41s. 8d. to 45s. 11d.; bakers, 27s. to 36s.; gas stokers, 31s. 6d. to 36s.

successful substitute for calomel and other alterative drugs.

A dash of lemon juice in plain water makes a cleansing tooth wash, not only removing the tartar but sweetening the breath.

A lotion of lemon juice and rose-water will remove tan and whiten the skin.

Lemon juice with olive oil is far superior to vinegar for a salad dressing—equal parts used for blending.

Lemon juice and loaf sugar is good for hoarseness.

Outward application of the juice allays irritation caused by insect bites.

If when boiling sago or rice a teaspoonful of lemon juice is added the kernels will be whiter and a delicate flavor imparted.

An old-fashioned remedy for croup is honey, alum, and lemon juice.

Salt and lemon juice remove iron rust from white goods.

After the juice is extracted the rind dipped in salt cleanses brass well.

DOMESTIC HINTS.

When washing cut-glass add a little ammonia to the suds. This gives a brightness to the glass that nothing else can.

In cooking cabbage never add the salt until the vegetable is cooked, as it makes the cabbage tough. Instead, when the water boils, put in a pinch of baking soda, and add the salt five minutes before serving.

To mend the knees and heels of children's stockings when badly worn out cut a square of old stocking leg bigger than the hole and pin it on the stocking. Then neatly hem it all round on the right side, and then on the wrong. This can be done much quicker and looks much neater than darning.

Marks on a polished table caused by hot plates are a special source of annoyance to the housewife. French polishing is usually considered the only remedy, but an application of paraffin well rubbed in and polished with a soft cloth produces good results. The treatment must be repeated for several days until the spots disappear.

The German fashion of cleaning knives is simpler than ours and saves much manual labor. Take a stout cork from a wine bottle, and dip it into the knife powder, which must be previously moistened. Place the knife flat and rub it with the cork. In a few seconds the knife will be quite clean and polished, and only require wiping with a duster.

If room plants are to keep healthy, great care must be taken to remove dust from the leaves. To keep the latter glossy it is a good plan to add a few drops of paraffin to tepid water and sponge the leaves with the mixture. Plants are very sensitive to sudden changes of atmosphere, and should be kept as much as possible in an even temperature.

Forty Thousand Marriages and 25,000 Lost Umbrellas Every Year.

Statistics dealing with the organized life of a community numbering over 7,000,000 people are likely to contain some impressive figures, and such are not wanting in the volume of 500 pages just issued dealing with the Administrative County of London for the year 1908-09.

The population of Greater London in 1910 is estimated at 7,537,496. The parliamentary electorate of London county is 664,294, being 13.7 per cent. of electorate to population, which is returned as 4,843,612.

In 1907, the latest year for which the figures are available, the number of marriages solemnized was 40,551. Of these, 25,992 were in the Established Church and 9,654 in Registers' offices; 1,822 were in Nonconformist and 1,595 in Catholic churches. Jewish weddings numbered 1,474 and Quakers 14.

On January 1, 1908, the number of paupers was 148,644; vagrants, 1,157.

During the year 2,632 tons of meat and foodstuffs, exclusive of 10,000 rabbits, were seized as unsound.

MANY ACCIDENTS.

In the city and the metropolitan boroughs there are 2,151 miles of streets, of which 127 miles are laid with tram lines. The number of horse buses was 2,155, compared with 3,621 in 1899, while motor buses were 1,133, compared with 5. In the same districts 10 persons were killed by cabs, 25 by trams and 45 by horse and motor buses.

Eight thousand two hundred and eighty vessels entered the port of London from foreign countries during 1907, being 39.3 per cent. of the United Kingdom. The total shipping entered was 22,531, or 10.4 per cent. of the United Kingdom. The value of the articles imported was £504,379,429, as compared with

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# HOME.

## NOVEL RECIPES.

Prune Pudding.—Cook twenty large prunes until tender, without sugar. Cool, stone them, and run through food chopper. Whites of five eggs beaten stiff; one teaspoonful of white sugar in the whites; one teaspoonful of vanilla. Bake thirty minutes.

Baked Veal Loaf.—Use three pounds of veal roast and stew for two hours, salting a little. Remove from fire, and make flour gravy. Cut meat into pieces, putting through food chopper. Then add salt, white pepper, celery seed, mustard seed, a little onion, shredded fine, and ten or twelve crackers crumbled and powdered. Grease a deep granite pan with butter. Mix all ingredients well and pour into buttered pan. Stir in gravy till all is smooth and even. Cover with water one-half inch deep, and bake till water is absorbed and meat is a light brown. Delicious served on rosette crisps for parties.

Mint Jelly.—Genuine mint jelly that is a beautiful green. This is both good to the taste and the most desirable. The mint jelly recipe cannot be surpassed by anyone who cares to entertain artistically. This is especially nice when lamb is used. When cooking one-half peck of apples for jelly add two bunches of fresh green mint, strain as usual for jelly. Later, when cooking the juice and sugar half and half add enough green vegetable coloring (which can be gotten from any druggist) to give the desired color. Use the tiny wine jelly glasses so that each guest may have an individual mold, or so the meat platter may be decorated effectively.

Liver and Pepper.—Lay some strips of fat fresh pork in a small earthenware dish and place over the fire until they begin to brown, add half an onion sliced; two ripe peppers, also sliced (rejecting the cores); and two pounds of fresh pig's liver, deeply gashed and larded on top with more strips of pork. Dredge thickly with flour and fry slowly for ten minutes, turning the meat once. Scrape half a dozen carrots and cut in strips lengthwise, place these around the liver with a handful of minced parsley or celery tops and salt and sweet herbs for seasoning, lastly add one cup of boiling water and half a glass of currant jelly; cover closely and bake in a moderate oven for two and one-half hours. This makes a most savory and satisfying dish from an inexpensive piece of meat.

Squabs Stuffed with Corn.—Cut the kernels off six ears of green corn, scraping out all the milk, but taking care to get in none of the cob. Put into a causerpan two tablespoonfuls of butter, a half cupful of hot water, salt and pepper to season. Cook a few moments, add one beaten egg, and cook until thickened. Stuff the birds, lay in a baking pan, with a thin slice of bacon, blanketing each fat little breast, put a cupful of hot water in the pan, and roast, basting frequently. This makes a delectable dish. Canned corn can be used instead of corn on the cob when the latter is not in season.

CAKES.

Leopard Cake.—White part—White of five eggs, one-half cupful of butter, three cupfuls of granulated sugar, two cupfuls of white flour, one cupful of sweet milk, and two teaspoonfuls of baking powder; vanilla flavoring. Dark part—One cupful brown sugar, one-quarter cupful of butter, one-half cupful sweet milk, one-half cupful molasses, two cupfuls of flour, one egg, and one-half teaspoonful soda. Sni-

## CITY OF 7,000,000 PEOPLE

### IMPRESSIVE FIGURES AS TO LONDON'S LIFE.

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## SOME WILLIAMS OF HISTORY.

The Conqueror, Shakespeare and Tell Most Interesting.

William the Conqueror shares his place as the most interesting William in history with Shakespeare and Tell. Ever since the world first heard about these three men there has been a certain fascination and delightful mystery about them. The Norman warrior, who by his victory of Hastings or Senlac Hill in 1066 made a place for himself among the greatest conquerors of the world; the English writer, who by his wonderful poems and dramas put himself among the few great writers of the ages; and the Swiss patriot, subject of poem and play ever since the half-legendary story of his life was first told, has each of them a good many claims to first place among the heroes of their name.

But Shakespeare and the Conqueror were not the only noted Williams in England. There were three other kings—William of Orange, the husband of Queen Mary; and William IV., uncle of Queen Victoria. There were the two William Pitts, the famous Whig father and son, and William Gladstone, Victoria's great Prime Minister and adviser. There was William of Malmesbury, who died in 1142, and whose histories and lives of the saints and books of miracles throw much light on the history of his times; William Claxton, who went to Flanders to learn the art of printing—"the art preservative of all arts"—returned home and set up his shop "at the sign of the red pole," advertised that his work was "good chepe," and in 1477 turned out the first book printed in England; Tyndale, born a few years later, who was burned for heresy; Laur, Archbishop of Canterbury in the time of Charles I.; William Wordsworth, the famous poet, and the novelist William Makepeace Thackeray.