

Page of Interesting News for Women

One Million Francs By Arnold Fredericks

Grace, who had received the message from Madame Tissot early that morning, had been in a state of considerable mental agitation all day. She felt the utmost confidence in Duvall and was ready to carry out his instructions regarding her visit to the Rue L'Hirondelle, but the prospect of going alone, at nine o'clock in the evening, to a far-removed and disreputable part of the town, was most unpleasant, and she hesitated greatly af the task which lay before her. She knew that under ordinary circumstances it would be out of the question for her it would be out of the question for her to leave the house at this hour of the night, unless she did so in secret, but, believing that the Count was at the bottom of the leave the land to decay has to this believing that the Count was at the bot-tom of the plan to decoy her to this woman's place, she felt that every op-portunity would be given her to start upon the expedition without interfer-

When her uncle informed her that Mr. When her uncle informed her that Mr. Duvall was in the library and wished to see ther, she was unable to repress an exchamation of pleasure. The latter was the first American man that she had met in the course of the past year, and her heart, hungry for sympathy and love, had gone out to him almost unconsciously when the had shown such a deep and kindly interest in her welfare. She had dreamed of him half the night before, and had been thinking of him almost constantly ever since. She wondered why he thad so suddenly interested himself in her affairs, and secretly hoped that his interest arose from a more per-

ed why he had so suddenly interested himself in her affairs, and secretly hoped that his interest arose from a more personal feeling than that which one American might feel for another in a strange land. She had no idea whatever as to what the outcome of the evening's expedition would be, but Duvall had told her that he would be there, and this had been enough, not only to give her a feeling of safety, but also of happiness that she might see him so soon again.

She came into the library with a bright smile, and went up to him eagerly. "I got the letter," she said. "Do you still think it best that I ishould go."

As Duvall looked at her he realized that his own visit to the house this afternoon had not been prompted entirely by professional motives. He had wished to assure himself that she had received the message from Madame Tissot, and that the Count had made no change in the plans because of the incidents of the evening before. Her first words gave him the information he desired. "Yes," the said gravely, "you must go. I would suggest that you send one of the servants for a cab not later than half-past eight. It will take you nearly half an hour to drive to this place, and it is important in the reports from his head solitary meal at his hotel in the Rute de Vivoli. The Prefect was into he delivation of him in the office when he returned there at eight. "What have you learned, Monsieur Duvall?" inquired the latter, as he seat-ed himself comfortably and lighted a cigar. "Last night," said the detective. "List inght," said the detective. "List for a cab not later than nan-past eggst twill take you nearly half an hour to drive to this place, and it is important that you should be there on time. At what hour did this woman ask you to meet her? Nine o'clock, was it not?" meet her? Nine o'clock, was it not?"
The girl exhibited the note, which she carried in her left hand, unfolded it, and glanced over the writing. "Half-past nine," she said.

nine," she said.

Duvall was somewhat surprised at her reply. "I thought the hour was nine," he said. "However, it makes no difference, although it might have been serious though it might have been serious. evening is over."

To Be Continuous it might have been serious ence, although it might have been serious had I not discovered my error. Under the circumstances, it will not be necessary for you to leave here until nine."

He drew a memorandum pad from his pocket and made a few hurried notes upon it. "You are going to find your the past hour. Vernet has instructions treet. To Be Continuous is your plan?" inquired the "What is your plan?" inquired the "New Import our men. Girard has not yet put in an our men. Girard has not yet put in appearance, unless he has arrived within suppearance, unless he has arrived within suppearance, unless he has instructions treet. Open evenings.

They talked together for a few moments longer about themselves and about the future. Duvall explained to the girl that he expected to have his work in Paris completed at an early date, and that he would then return to America. He suggested that if she were able to prove her claim to a share in her aunt's property by that time, she should return with him. They were talking along happily about their plans when they were interrupted by the Count. He came in and announced that he was going for a drive, and wished his niece to accompany him. It was quite evident that his intention was to prevent them from having a longer interview. Duvall took up his hat, preparatory to leaving. "The twenty-four hours is up at midnight, Monsieur Duvall," D'Este remarked with a sneer. "I have still eight hours," said Duvall, looking at his watch.

"What is your plan?" inquired the

to permit him and anyone who may come later to enter without difficulty. No one is to leave the house under any circumstances whatever. I have given instructions that, as soon as any disturbance takes place within, our men are to break in at once. If no such distrubance takes place, they are to await a signal from you. I trust that you will find it possible to be present."

"By all means," said the Prefect. "I am ready to start at once."

"Before we do so, may I ask that you will telephone Monsieur the Count D'Este and ask him to join us here? I have a particular reason for desiring his presence," he went on, noticing the Prefect's look of surprise. "Be so good as to ask him to come here at once." The Prefect took up his telephone and sent the desired message. Presently he turned to Duvall. "The Count will come at once." he said. "Please be careful not to advise him, when he arrives, of our destination. I consider it most important that he should be kept in entire ignorance of our plans. When we reach the house it is my intention to leave you, in order to see that our arrangements are being satisfactorily carried out. I would suggest that you and Monsieur D'Este wait in the hallway of the building adjoining. It is used by a manufacturer of buttons, and is, of

carried out. I would suggest that you and Monsieur D'Este wait in the hallway of the building adjoining. It is used by a manufacturer of buttons, and is, of course, closed in the evening. Vernet will also be stationed there. I shall rejoin you not later than ten o'clock. It may be necessary for me to enter the bouse in advance, but should I do so you can depend upon my meeting you at that hour. I feel certain that this time Victor Girard is not going to escape us. Before the twenty-four hours is up I shall have placed him under arrest."

A short time later they were joined by the Count D'Este, who had been rapidly whirled to the Prefecture in his ilmousine. To his inquiries as to their object in sending for him, the Prefect repited only that they were going to arrest Victor Girard, and wished him, the Count, to be present. The nobleman exhibited considerable satisfaction upon receiving this information, and it was evident that his opinon of Richard Duvall's abilities had begun to rise. He offered the party the use of his automobile, but they declined, making use of the Prefect's instead, and in a few moments they were proceeding rapidly in the direction of Charrenton. instead, and in a few moments they were proceeding rapidly in the direction of Charenton.

On the way, Duvall, in response to the Count's questions informed him the

instead, and in a few moments they watch.

He spent the rest of the afternoon in listening to reports from his men, and at six o'clock ate a solitary meal at his hotel in the Rue de Vivoli. The Prefect was waiting for him in the office when he returned there at eight.

"What have you learned, Monsieur Duvall?" inquired the latter, as he seated himself comfortably and lighted a cigar.

"Last night," said the detective, "I discovered a scrap of paper in the overtootat which Victor Grard left behind him, which contained an important bit of information." He drew the piece of paper from his pocket and handed it to the Prefect. The latter examined it carefully. Upon it was written, "The Rat's Hole. Number twenty-seven, Rue L'Hrondelle."

"I have still eight hours, informed him the direction of the spent the direction of the direction of the spent the direction of the direction of the spent the direction of the direction of the spent the direction of the direction of the spent the divisions, informed him that he Count's questions, informed him that he Count's questions

that tonight you are going to have the surprise of your life."

The Count leaned back against the

asked.
The Prefect thought for a moment.
The Count leaned back against the luxurious cushions of the automobile, purfing a cigar contentedly. After all, things were beginning to turn out much better than he expected. Not only did it seem probable that he was about to recover this morning. I have further information which leads me to believe that he has an appointment there at some time this evening."

"Good!" cried the Prefect, with rapidly growing interest. "I see you have not been idle. Monsieur Duvall. With whom is his appointment?"

"That I cannot tell you now, but I think we shall be able to get both the man and the stolen money before the evening is over."

"What is your plan?" inquired the

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9231-A Stylish Shirt Waist-Ladies Waist With Coat Closing.

The popularity of the shirtwaist is still at its height, and surely a more spread sparingly with butter comfortable and suitable garment has orange marmalade, makes delicious not yet been designed. The model here shown has good style features, in the group of plaits at the shoulder, and the simple stylish closing. The design is through a sieve, and work together suitable for cotton voile, "Jap" silk,

Age (if child's or misses' pattern).....

CAUTION.—Be careful to inclose above illustration, and send size of pattern wanted. When the pattern is bust measure, you need only mark 32, 34, or whatever it may be. When in walst measure, 22, 24, 26 or whatever it may be. If a skirt, give walst and length measure. When misses' or child's pattern, write the figure representing the age. only the figure representing the age. It is not necessary to write "inches" or "years." Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in

Porch Entertaining

The most enjoyable party is one which is not attended by too much preparation. Do not, therefore, plan special games, but if your guests are all congenial, allow them to entertain themselves and each other.
You might have card tables placed conveniently near the light, where those who desire can amuse them. selves in this way; music, too, could be provided, if your guests are so in-

Then there are a number of quiet games, such as "Consequences."
"Conundrums" and others which sometimes serve to amuse during a warm evening. Light your porch with warm evening. Light your porch with Japanese lanterns and have bowls of flowers about. On a nearby table have a large punch bowl of some tempting iced drink, from which your guests may help themselves as they wish. For refreshments, sandwiches, small cekes and ice cream will be small cakes, and ice cream will be sufficient. These should be served about 10 o'clock.

Sometimes a festive air may be given to the ordinary oread and butter it it is merely cut very thin and two slices placed together in form of a sandwich. It is well to butter the bread on the loat for this purpose and then to cut it very thin with a sharp knife. A shee of brown or graham bread placed with one of white makes a dainty and appetizing

andwich. Graham bread sandwiches spread with butter and some tart jelly are relished by the children and the grownups alike. Entire wheat bread. sandwiches.

For a piquant sandwich try Cream two tablespoonfuls of butter canned pimento forced one until thoroughly blended; season with salt and spread on slices of brown bread and cut in fancy shapes.

HONORS FOR CANADIANS. London, Aug. 9.—The King has appointed Sir Henry Pellatt, Lieutenantof Quebec, Major Governor Langelier Hodgetts, D. R. Wilkie, president of the Imperial Bank, Knights of Grace of the Order of St. John, and Ladies Mont-Order of St. John, Stephen, Tilley, Drummond, Mrs. Samuel Nordheimer, Toronto, and Madame Nordhelmer, Toronto, and Madamo Belque Ladles of Grace of the same or

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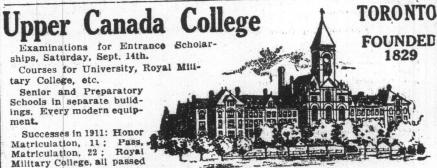
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Autumn Term Begins on Thursday, Sept. 12th, at 10 a.m. H. W. AUDEN, M.A., Principal

HOW LONDON MATRONS MAY SERVE THE DELECTABLE PEACH



PEACH COBBLER.

Peel ripe peaches, halve them, and fill deep earthen baking dish with them. Leave in a few of the pits to add flavor. Half fill the dish with ice water. Sprinkle sugar over the peaches, then place over them a sheet of light but thick pastry. Pinch this down around the edge. Slash the centre crosswise and prick well. Bake until brown. Then serve hot or cold with cream.

CREAMED PEACHES.

Lay large, ripe, free-stone peaches on the ice for several hours, peel, cut them in half and remove the stones. Whip half a pint of cream light, with two tablespoonfuls of powdered sugar. Fill the hollows left by the stones heaning with whipped cream. Keep in the icebox until time to serve.

PEACH MOUSSE.



T each cup of peach pulp (fresh or canned) allow a heaping teaspoonful of gelatine (two cups of pulp making a generous quantity). Dissolve gelatine in onethird cup of cold water. Then place it over the steam to dissolve, and strain into the peach pulp. After sweetening well, add a teaspoonful of lemon juice and a little raspberry or strawberry syrup. Coat the lining of a mold with a tablespoonful of melted gelatine, then pour in the mousse and pack well. Cover it with ice and freeze six hours.

CANNED PEACHES.

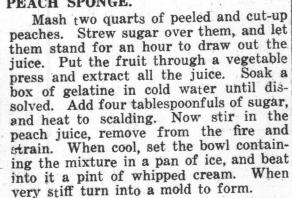
water as you do so. To four quarts of fruit allow a cupful of dry in slow oven. When needed for use, soak over night with Peel, stone and halve the peaches, dropping them into cold sugar. Pour a cupful of water into the bottom of a preserving just a little water. It should then be ready for using in pie, cttle. Put in a layer of peaches, sprinkle with sugar. Add more peaches and sugar until all the fruit is used. Bring slowly to a boil. Do not cook for more than 15 minutes. Can and seal immediately, boiling hot.

PEACH MARMALADE.



1. Peel, stone and weigh the peaches, and allow three-quarters of a pound of sugar for every pound of fruit. Put the rrunt into a preserving kettle and bring gradually to a boil. Stew until tender and broken; drain off superfluous liquid; add the sugar and boil for ten minutes longer. Just before taking from the fire stir in one tablespoonful of lemon juice for every pound of peaches used. Remove at once from the fire, can and seal.
2. Pare and stone peaches, cutting

pound of sugar. Mash well and place in crock in oven, covering and baking like beans for several hours. When cooked sufficiently to be jelly-like, remove and place in jars. PEACH SPONGE.



cored apple a stored peach first filling the cavity with sugar, soaked into a saucepan and bring to a gentle boil. Add a little and fit halves neatly together.

PEACH TART. Line a pie pan or baking dish (bottom and sides or sides only) with a sweet, short-biscuit dough and bake well. When brown fil with uncooked, sliced peaches. Place lattice strips of the paste across the top and bake in a quick oven till

the strips are brown. If desired, the filling ray be of peach sauce or the uncooked pulp. One may also substitute meringue or whipped cream for the lattice strips.

PEACH LEATHER.

Peel and crush very ripe peaches. Spread on platters and cobbler or other peach recipe.

PEACH BETTY.



Chop fine two cups of not too ripe peaches. Butter a baking dish and place in It a layer of peaches, sprinkling with cinnamon, sugar and butter. Place on this a layer of the crumbs, alternating quarters full, leaving bread crumbs on the top. Add no water, but cover tight and steam three-quarters of an hour in moderate oven. Remove, cover and brown quickly. Serve with milk or sauce.

PEACH PAN DOWDY OR PEACH SPIDER PIE.

Pare and slice the peaches and fill baking dish (no under kernels over quick fire until soft. Add then same weight of crust), sprinkling with sugar, butter and cinnamon. Cover as sugar. Cook 15 minutes longer and place in jars.

3. For each pound of pared, sliced fruit allow three-fourths whole. Place half the neaches on a platter and the crust whole. over them, unside down, then the rest of the fruit. Serve with

PEACH FRITTER.



Peel and slice a dozen peaches. Stir to the waist in long, graceful lines. them into a batter made by beating together three whipped eggs, a cupful of dazzling. milk, a pinch of salt, and a cupful of pre-pared flour. Drop this mixture by the One of the newest chains is formed of platinum set with diamonds and pearls. The links are plaques of netspoonful into deep boiling fat. When the fritters are of a golden-brown color drain in a colander and sprinkle with powdered sugar. Serve very hot.

SWED EVAPORATED PEACHES.

Wash the sliced peaches carefully, and soak for six hours Make as you would apple dumplings. Substitute for the in cold water Turn the fruit with the water in which it was sugar and stew until the peaches are tender. With a split spoon remove the slices of fruit; add a cupful of granulated sugar to the liquor, and boil quickly to a thick syrup. Pour this over the peaches.

Peaches Surely Are Peaches

[By Cynthia Grey.]

A peach has the most exquisite complexion in the world. Upon this fact is probably based the fashion of twentiethcentury beauty connoisseurs who sometimes liken a beautiful woman to a beautiful peach. And from this has come the rather inelegant but entirely appropriate slang expression: "She is a PEACH."

Few fruits can equal the luscious fragrance of the peach. In almost every country, it is noted for its flavor and dain-

The peach belongs to the apricot, plum and cherry family The question of its exact origin is a moot question. Darwin said it was an evolutionized form of the wild almond. The flavor of the almond is easily tasted in the kernel of

The peach is not only a thing of beauty. It has many uses. beaten and added to it, rinsing well to remember in eating the raw fruit that it should be fully ripe to be entirely wholesome.

In its perfect stage of ripeness, the peach has been given with the peaches until the dish is three- even to typhoid patients when all other fruits were forbidden. It has often been found beneficial in serious cases of intestinal the amount is in inverse ratio to the

Fresh or stewed, the fruit is laxative. The seeds and flowers of peaches are used in the manufac- little rest, and the same may be said ture of a liquor called Persico. The bruised pits give to almost the average amount required by the any alcoholic liquor the flavor of Noyeau. The flowers of the tree, steeped, are thought to exert, to a

The flowers of the tree, steeped, are thought to exert, to a is apt to be impaired. A good night's moderate extent, a sedative influence over the nervous system. sleep will do more toward building up The blossoms, although acting as a poison to the skin of seneral health than all the tonics some children, are used considerably in Europe in the treatment of infantile diseases.

The leaves, like the kernel, when rubbed or steeped in hot water, give out a strong almond flavor. Oil is distilled from both leaf and kernel. That from the kernel is frequently used as an adulterant of almond oil.

New Neck Chains Set With Gems

and fit closely around the neck or hang

work, like moths in a Chantilly scarf, and the pendant follows the same pattern in its platinum background for

he diamonds and pearls. Bright, sparkling peridots give color to a necklace of gold that has three small pendants suspended from it. Alternate peridots of vivid greens and prowns are mounted in the chain and three large green peridots are in the pear-shaped pendants. A necklet of platinum has a row of

large diamonds of marquise shape. They are the last word in the cutting of diamonds. In the colored stones emeralds pro-

dominate just now, but they are difficult to wear and only the very whitest of necks should ever be subjected to such a trial as the wearing of a necklace of diamonds and emeralds. one such necklace there is a triple row of stones; a row of emeralds between two lines of diamonds and the long, narrow pendant holds an emerald surrounded by diamonds.

Another neckiace has suspended from a snakelike chain of Oriental work-manship an enormous pear-shaped emerald, and the piece is remarkable for its simplicity and severity.

HEALTH HINTS

A raw egg swallowed immediately will dislodge a fish bone in the throat. For one who cannot take a raw egg a swallow of vinegar will prove effec-

Women with dry hair should not shampoo it oftener than once in four or five weeks. Oily hair may be washed as often as once every two weeks with benefit. Castile or tar soap may be used, but must never be rubbed on the hair; use in form of suds only When dry and dead looking wash once a month, using fairly warm water with the yolk of a fresh egg well washing the hair.

The amount of sleep necessary de-pends upon each individual Usually strength and development of con-sciousness. Thus children need more sleep than adults. Some men need very human body to restore its vitality by complete rest. If less is taken health

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