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faith in my stupidity. Conseque ntly he loved me to the end.
"I am going to manage the next one in the same way. Will there be another? Oh, why, didn't you know? Well, yes, I am—oh, to Howard Miller. Oh, it hasn't been definitely settled yet. Some time in May, I believe."

time in May, I believe."

The girl in blue beamed upon the widow admiringly

admiringly.

"No doubt your philosophy is sound," she said, "but I never could live up to it. By the way, I suppose you had a fine time going to the theatre last week?" "No," said the widow, "I didn't go at all. Howard was ill. He had to stay home from the office all last week. He wrote to me twice a day. Poor fellow, he wasn't able to get out of the house."

The girl in blue stared hard, then blinked rapidly.

The girl in blue stared hard, then blinked rapidly.

"Merciful goodness!" she gasped. "Oh dear if this isn't what shall I do? I don't suppose I ought yes, I must. See here, my dear," she said, with determination, "I've got to tell you something. I hate to do it, but its my duty. Howard Miller lied to you. Yes, lied. He may have been ill, but he wasn't too ill to get out of the house. Why, my dear, hehe went to the theatre five times last week. My brother saw him there. Five times! Just think of it!"

The widow grabbed her handkerchief and gloves.

"Let me out of here, quick," she said. "Went to the theatre five times in one

"Let me out of here, quick," she said.
"Went to the theatre five times in one week, did he? And yet he wasn't able to come to see me! O-o-oh, how dare he lie to me so! I'll show him! Just wait till I catch him, if I don't—"

THE COW When the Cattle Talk

Do you ever stop to wonder
What the cattle talk about,
When alone within the stable,
And its dark and still without?
First a neigh from patient Nancy Softly pawing in her stall, Answered by a moo from Molly Slowly munching within call.

Do you think that Nancy's asking
If the meadow-grass is fine?
Or is Molly softly telling
Of the green and shady pine
Where she rested at the noontide
Free from gnats and pestering flies?
Or is Nancy just complaining
How the binders flap her eyes?

CRAB APPLE JELLY

Wash well and cut juicy crab apples into quarters; put over the fire in a preserving kettle. Pour on water till you can see it among the fruit; simmer slowly for two hours. Strain and press gently, without squeezing, through a jelly bag and return juice to the fire; let boil for 10 minutes. Add a pound of heated sugar to every pint of juice. Heat the sugar thoroughly in the oven; stir often to ensure even heat. When it boils five minutes or so, test. If it will solidify quickly, fill into glasses while hot. A second quality jelly is made by squeezing the pulp well and using this liquid without so much preliminary boiling before adding sugar.

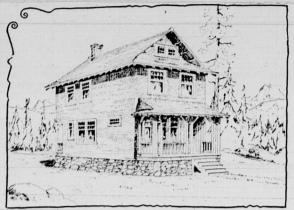
sugar.
Follow same rule for grape or apple jelly.

Green Tomato Pickles.—Wipe and chop or stice one peck green tomatoes. Sprinkle with one cup of salt. Cover and let stand over, night. Drain and place in preserving kettle (don't use the liquid) and add 12 large onions peeled and chopped, six green peppers chopped, 3 teaspoons each, cinnamon, allspice, mustard, £ teaspoons cloves, ½ teaspoon of white pepper (ground), ¼ teaspoon cayenne and one cup sugar. Pour over all enough vinegar to cover. Bring to a boil and let simmer stowly two hours. Green Tomato Pickles.-Wipe and

Orange Pudding.—Make a custard (cooking it in a double boiler) of one pint of milk, one tablespoon of cornstarch, yolks of three eggs, three-fourths of a cup of sugar; boil it until it thickens. Then remove and set aside until it cools. Have the whites of three eggs in the meantime where they can cool. While the Have the whites of three eggs in the mean-time where they can cool. While the custard is cooling break three or four oranges into shreds, removing all seeds and pulp, and sugar well. Whip up the egg white until stiff and fold gently into the custard; then lay on top the shredded orange, after removing some of the juice, and serve with or without whipped cream.

Preserving Eggs.—A plan that the writer used for a number of years on the farm with unvarying success: Gather the

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GIVEN AWAY

THE SIEGE OF OTTAWA

This little book, "The Siege of Ottawa," is the full story of the great delegation of farmers from all parts of Canada that went to Ottawa last December and told the government what they wanted. It will be sent to any address for 25 cents, postpaid, or 5 copies for \$1.00. But it will be sent free to any person who subscribes to The Guide for \$1.00 from now till the end of the next year. Those who send in \$1.00 to renew their subscription will also receive a copy of this book free, but the whole dollar must be sent in either case.—Grain Growers' Guide, Winnipeg.

eggs daily; use none that have a spot of dirt. Cut pieces of soft paper (common newspaper will do, not wrapping paper that is stiff) into sections about seven inches square. Take each egg with the small end toward the right hand. Begin at a corner and roll the egg into the paper diagonally. When rolled twist the paper snugly at each end of egg. Pack in boxes with small end down. Practice keeping the small end of the egg either to the right or left, because when rolled you cannot determine which to put downward without unwrapping. Be careful to clean out the nests and there will be little difficulty about getting clean eggs. One advantage that this plan has over all others is that when you begin to use out of a box or pail of eggs, you do not disturb any other egg than the one you take away. Every egg is preserved separately and there is no leaking or evaporating of the liquids, when such are used.

ment here is one way said to be unexcelled and strongly recommended by the experimental station in the United States: Pack strictly fresh, clean eggs into any kind of large vessel that will hold water. Make a solution of one part water-glass (a soluble preparation of sodium or potassium) and nine of boiled water. Boil the water well first and let cool to an ordinary temperature. Then add the water-glass in the proportion of one to nine. The water-glass costs from 10 to 15 cents per pound and one pound is sufficient to preserve fifteen dozen eggs. Pour this liquid when cold over the packed eggs. When the case or vessel is nearly full allow room for an extra three inches of the liquid. Cover with board or other fairly tight covering to prevent rapid evaporation. Set in a cool, dark place and after a crust has formed over the top, do not disturb. If the water evaporates it will leave the ratio of water-glass too strong and the lower eggs will be cemented

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