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faith in my stupidity. Consequently  
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."

The girl in blue beamed upon the widow  
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.

"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 deter-  
mination, "I've got to tell you something.  
I hate to do it, but it's 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, he—  
he 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  
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.

Follow same rule for grape or apple  
jelly.

**Green Tomato Pickles.**—Wipe and  
chop or slice 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, 2 teaspoons cloves, 1/2 teaspoon  
of white pepper (ground), 1/4 teaspoon  
cayenne and one cup sugar. Pour over  
all enough vinegar to cover. Bring to  
a boil and let simmer slowly two hours.

**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 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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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.

For those who prefer the liquid treat-

ment here is one way said to be unexcelled  
and strongly recommended by the experi-  
mental 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