

MR. MONTAGUE'S MARRIAGE

Mr. Robert Montagu walked slowly down the quiet country road. He was within a few miles of the great metropolis, but in this peaceful Hertfordshire village he felt a thousand miles from the hub of the universe. And yet he had but lately returned from a very distant country—the western part of Canada—where things had prospered exceedingly with him. He had, in short, come home with his pile—a rich man at least, and had returned to the old country for a well-earned rest, with an idea at the back of his busy mind that it might be very pleasant to settle down at home—if he could find someone to settle down with!

say after Canada you'll find it quite luxurious." And with a laugh Mrs. Henderson rustled out of the room. Robert Montagu with an odd expression on his face followed her meekly to a small, cold room at the top of the house, furnished like a servant's bedroom, and looking out into a yard. "We're a bit upset to-day, too," said Adela, as she looked round with satisfaction, "for we're having a little dance to-night for Amy—and a dinner-party first. Just a hop for the young people. Have you—I suppose you haven't brought a dress-suit?" "Well—I have," said Montagu, meekly; "but of course if you would rather I didn't appear, Adela—"

"And you'd better clear out," said Montagu, wheeling round and facing the infuriated young man, "unless you wish to be—horsewhipped. Get out!" "And leave the field clear for you, eh? Well, I wish Miss Verney joy of the returned prodigal—the beggar man from Canada," muttered Henderson, maliciously; but he went out of the room all the same. "Does he annoy you often?" asked Montagu, sharply. "Because if so I will lodge a complaint with my sister."

"Oh, I care so much," she whispered. The rest was silence. They were married very quietly a few weeks after. And later in the day the newly-married couple set off on their journey to Yorkshire. "We will visit the vicinity of your old home," Montagu said to his wife, and it was with a strangely fluttering heart that in the warm, summer evening the girl found herself alighting at the familiar little station. A handsome motor with a couple of men in dark livery stood in the station yard, and Margaret, to her amazement, found herself being hurried into it, while her modest luggage was put into a smart groom. "But where are we going?" she asked in amazement, as the car glided swiftly away to where Hal lenby Hall reared its grey mass from out of a sheltering plantation facing the limitless sea.

ABOUT THE HOUSE

TOMATOES.

To Peel Tomatoes.—To peel tomatoes without scalding them, rub gently all over with the back of paring knife. Then the skin will peel off easily without any of the meat adhering thereto. Cheese-Tomato Stew.—Peel six medium-sized tomatoes (canned tomatoes may be used), cut in pieces, and boil until thoroughly cooked. When tomatoes are well done, add one-half pound grated Canadian cheese, salt and pepper to taste. Let mixture cook until it is right thickness to spread on toast. After cheese is added stir constantly to prevent sticking to pan. Stuffed Tomatoes.—Take twelve large smooth tomatoes, one teaspoonful salt, little pepper, one tablespoonful butter, one tablespoonful of sugar, one cupful of bread crumbs, one teaspoonful of onion juice, cut a thin slice from the smooth end of each, with a small spoon scoop out as much of the pulp and juice as possible without injuring their shape. Mix pulp with the other ingredients and fill tomatoes with this mixture. Put on tops, arrange in a baking pan that has been buttered and bake slowly three-quarters of an hour. Lift with cake turner to platter, garnish with parsley, and serve hot. Tomatoes Stuffed with Chicken Livers.—Take nice, fresh tomatoes, cut off the tops, scrape out all the inside, and fill with the following mixture. Bake on a buttered tin. Serve each tomato on a crouton of bread. Serve hot on a dish with little white of egg whipped to a stiff froth on each. Pound chicken livers with pepper, salt, and butter, then mix in the tomato pulp; mix well, and fill each tomato fully. Sprinkle bread crumbs on top. Tomato Relish.—One peck of ripe tomatoes, one cupful of celery chopped fine, six white onions chopped fine, two red peppers chopped fine, one ounce mustard seeds, two pounds of brown sugar, one-half cupful of salt. Chop celery, tomatoes, onions, and sprinkle with salt and let stand twenty-four hours. Heat vinegar and sugar and add ingredients and mix in mustard seeds, and pour on vinegar and can airtight.

DELICIOUS DESSERTS.

Delicious Pudding.—To two cupfuls of boiling milk add four tablespoonfuls flour and two of butter, beaten together. When thickened add four tablespoonfuls of sugar and eight eggs. When quite cold add whites of eggs well beaten, and bake in moderate oven twenty minutes; serve hot with sauce made of one-half cupful of butter beaten to a cream, one cupful sugar added gradually, white of one egg beaten stiff. Add flavoring to taste. This is a most excellent dessert. Stuffed Peaches.—Pare six or eight peaches, cut in halves, and remove stones. Chop fine six almonds and six English walnuts. Fill the openings from which stones were taken with the chopped nuts. Fasten the halves together with tiny skewers, sprinkle four or five tablespoonfuls of sugar over them, and set in a saucepan with just enough water to keep from burning. Steam about ten minutes. Serve cold with cream. CLEANING. Carpet Cleaner.—To one bar of white soap cut fine in a gallon of water—let it boil until well dissolved—add one ounce of ether—and use with scrub brush, and take clear warm water and cloth to wipe off suds. Will renew all colors and make goods like new. Cleaning Straw Hats.—Juice of one lemon, the same quantity of water, sulphur enough to make a thin paste. Take band off around hat. Apply paste over outside and under side of hat, using a small brush. Put hat outdoors in the sun until thoroughly dry. Then use a clean, stiff brush to brush off all particles of sulphur which may adhere to the hat. Gasoline Cleaner.—Put gasoline in a bread raiser that has a cover into a tub of hot water to heat; put goods in you want to clean, close it up, and leave it for at least half an hour, when you are ready to work the goods in the same way as you would with cold gasoline, but it is surer to clean better. Do the work out of doors and there will be no explosion. LONDON'S SUBWAY SYSTEM. A Network With a Total Length of Over 145 Miles. London is underdrun by a network of subways, or tubes to use the British name, for an underground line. These roads have been constructed and are still owned and operated by wholly or partly independent companies. Thus, says Moody's Magazine, there is the Metropolitan line (the old Underground), 71 miles in length; the Metropolitan District line, 28 miles in length; the Great Northern and Piccadilly line, 9 1/2 miles in length, which is a double tunnel worked by electric motor power; the Baker Street and Waterloo line, 9 1/2 miles in length, which was originally one of Whitaker Wright's enterprises; the Charing Cross, Euston and Hampstead line, about 8 miles in length; the Central London line, 6 1/2 miles in length, which consists of two separate parallel tunnels worked by electric motor power on the multiple unit system; the Waterloo and City line, about 2 miles in length; the Great Northern and City line, from Finsbury Park to Moorgate street, about 3 1/2 miles in length, and the City and South London line, from Clapham Common to the north end of City Road, Islington, with an authorized mileage of 12 1/2 miles, something over half of which is in operation. These lines cross and intersect at various points, making it possible by transfers to go almost anywhere underground. The total mileage—constructed, authorized, and projected—is 145 1/2 miles, and the total authorized capital of the nine existing companies is £61,533,986. Tommy—"Father, a man is a bachelor until he gets married, isn't he?" Father—"Yes, my son." Tommy—"And what does he call himself afterwards?" Father—"I wouldn't like to tell you, my son."

BREAKFAST DISHES.

Rice and Plums.—Two cupfuls of milk, two ounces of rice, one heaping tablespoonful of sugar, and one teaspoonful of vanilla. Put the milk into a saucepan on the fire and when it boils add the rice, well washed, sprinkling it into the boiling milk. Add sugar and vanilla. The mixture should be just thick enough to pour into a wet mould. Leave it in mould until cold, then loosen around the edge, shake gently, and turn out on a plate dish. Arrange some nicely stewed plums round the rice, pouring over all the syrup from the fruit. Fruit Cup.—This is a good dish when cantaloupes are high priced. Fill sherbet glasses with cantaloupe scooped out with a teaspoon. Sprinkle this with chopped mint leaves, and pour over it a little grape juice or grape fruit juice. Fruit Mash.—Fruit mashes served cold are generally appreciated in place of the usual cereal. Blackberries, currants, or raspberries are suitable as a foundation. Slowly heat the fruit until scalded, then press out the juice. Put it into a double boiler; sweeten to taste. To each pint add one tablespoonful of farina and cook, stirring frequently for three-quarters of an hour. Pour into one large mold or into individual molds and set aside till morning. SEASONABLE DISHES. Corn Pudding.—Six ears fresh corn cut from the cob or one can of sweet corn, three eggs beaten light, three tablespoonfuls of melted butter, but not oiled, one-half cupful of milk, two tablespoonfuls of flour. Butter a baking dish plentifully, pour in the mixture, and bake in a hot oven three-quarters of an hour. No baking powder or soda is needed, only pepper and salt to taste, to be served and eaten as a vegetable. Baked Tomatoes.—Wash tomatoes, cut off tops, remove inside, and make a filling of one part tomato (remove seeds), one part bread crumbs, and two parts corn, either green or canned. Season with salt, butter, and one green pepper to six tomatoes. Be sure to remove seeds from the pepper. Put tops on tomatoes and bake slowly in a well-buttered pan for thirty minutes. Creamed Red Radishes.—Take four bunches of small red radishes, put in cold water over night, partly peel, cut in round slices not too thin, let stand in salt water for two hours, put on to boil in cold water with two slices of bacon, and one teaspoonful of salt, boil thirty-five minutes, drain, melt a large tablespoonful of butter in a saucepan, three tablespoonfuls of flour, a half teaspoonful of salt, a dash of pepper. Stir until smooth; add a cup and a half of milk or cream,

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Well, I don't know whether Frank might be able to do anything for you," said his sister, suddenly, with rather a doubtful air; "only times are bad with him too, and, of course, you'll understand, Robert, that I hate to see any of my own people—well—sponging on Frank. But you can stay for a few days anyway. Have you brought any luggage with you?" "Only a bag. I left it in the hall."