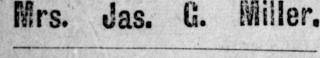


THE BEST TONIC AND -BLOOD MAKER-"I was asleep when he called in. It had been a cold day, and I had **50c Bottles** stopped early to camp. As usual We Guarantes it at fire and rested on it in my sleeping that is, the shady and coolest side Mackenzie's Medical Hal hag. It was about midnight, when of the lake. woke up with a shout. Somebody had stepped right on my stomach. do not help much. Some of the In-FINI OHATHAM. H. M. IIII When I opened my eves I just made dians say that the bullpout or catout a big buck Indian on snowshoes fish are good path-finders then. They Fifmaces! Furnaces! standing alongside. He was dressed say that if you catch ten of them in buckskin made, I should say, by a through the ice and let them flop tailor, and carried a Wood or Ccal which I can furnish at Reasonable Prices. "Where is your pork ?" he said quite cool, and easy. I knew by STOVES that he was not travelling by night for fun, and he must be mortal of the ground so that he can swing COOKING, HALL AND PARLOR hungry. So I threw him the bag and when he is dead his belly will with the frozen pork, which was un- face the north. But the Indian is STOVES at low prices. der my pillow, and sat up and after not particular about points he a while got him some tea. PUMPS! PUMPS!! "We had a bit of a sleep together till morning, and then he explained Sinks, Iron Pipe, Baths, Creamers the very best, also Japanned stamped and to me that he was making the port-a bad sign in most open places. Up plain tinware in endless variety, all of age between Chapleau and Moose here it commonly leans towards the

A. C. McLean, Chatham.

.Insurance.

SCOTTISH UNION AND NATIONAL. IMPERIAL. LONDON & LANCASHIRE LANCASHIRE. ÆTNA, HARTFORD, NORWICH UNION, PHENIX OF LONDON. MANCHESTER.



GOODS

WE MANUFACTURE & HAVE For Sale Laths Paling

have any compass needle to bother The proof of the old woodsman's story was passed around-a wellmade Scotch mariner's compass, the best thing to do is to sit right launched into the surf and, impelled my own inactivity, I rushed out to with its needle pointing stubbornly a down and take a meal if you have by the oars of the crew, it at once the stables. little south of nor'-nor'-east, in- anything to eat. If not, light a fire headed out to sea. The Prince stead of due north, Probably all the and get a rest. If I was guide to steered the boat with great skill, cause of the phenomenon was the the party I would rather have you and the boat forged ahead towards Indians' having slept close beside a just stay where you are until found. the imaginary wreck as rapidly and hill of magnetic iron ore, such as is The old hand always goes down hill surely as if scores of human lives known to exist near Port Arthur, when he has missed his way, because were at stake. The Prince, having and has also been discovered at the he is pretty sure to find running wa- brought the boat within a short height of land dividing this pro- ter at the foot of the hill. Once distance of the supposed wreck, Box-Shooks

west side so that the morning sun goes, a certain distinguished visitor idea-but it was dispelled. there would have been another good shall not beam on them. Then the was kept waiting some time for an "I require the aid of a man," she man killed through being fooled by a frogs and young fish they feed on audience at Lambeth Palace. When ventured.

circus rider.

the brusque response.

Naples, sister of the murdered Em-

press of Austria. Thirty years ago

Sardinians were storming the for-

tress of Gaeta the Queen donned uni-

form and fought bravely against

them, showing her contempt of

danger and coolly smoking a cigar

while the bullets were raining

around her. She was also one of

the cleverest horsewomen in Europe,

and on more than one occasion has

hired a circus in Paris and executed

the most daring bare-back feats of a

Queen Alexandra is very fond of

of the Neapolitan army. When the of dawn.

most likely

had nothing to eat, rabbits being toward the settlements the winds

at his being so far east, and then toward the east or southeast. If

pass, and put it alongside my own. that is, on the south or east side

compass made it 12 o'clock his was your way through an unknown bush

pointing twenty past 3 or there- is to know your direction at start-

the Abitibbi River when he didn't you camp for meals or for the night

make clear

LIGHT CARBINE RIFLE.

the best stock, which I will sell low for Fort, but his journey had taken him south because the prevailing winds

longer than ever before, and he had

scarce, for four days. I wondered

he owned up that he did not know

compass according to orders, but

somehow, as I told him, he was

"Then I had a look at his com-

wrong. It was as though when my "in

well nigh 300 miles out of his way.

No wonder the poor fellow had gone

"I tell you it was a mighty good

thing for him I had made a good

green wood fire, which he had been

"He gave me his compass, and I

gave him all the pork and biscuit I

had. It would just about carry him

through for there was no fear but

he would go straight enough down

able to smell a mile off.

abouts.

where he was. He was following his

FOR THE SAME REASON.

"Of course in winter such things

about as they like that when they

are dead eight or nine of them will

have their heads towards the north.

Or if you can only catch one fish let

him swallow the hook well and then

hang him up by the fishing line clear

usually travels by the lay of the

"The top of the white pine is not

are from the north. Lower down

are westerly and the pine tree looks

you ever crossed any of the upper

lakes in the teeth of a wind you

would not wonder to find the moss

on the trees along the shore and on

the side of the trunk away from

the northerly or westerly winds.

"But the only sure way to make

on something straight in front. Keep

two trees in line if you can and

when you cross a lake or open plain,

always take a rear sight at your

last sign post, and then standing

straight in your tracks, pick out

some tree top or rock on the other

side, and make right for it. When

always mark two trees at least, to

THE LINE YOU ARE ON.

country or along water courses.

are mostly found on that side and at last the gentleman was admitted I rose. That was my answer. She his Grace somewhat bluntly re- gave me her hand and thanked me. marked :-- "Take a seat. What is it "Would you run a risk for me?" in frosty times, I had laid a good You know in warm weather you gen- you want ?" The visitor replied :- I could see she awaited my reply heap of spruce brush atop of the erally find the bass are on the west. "I am Lord ---, your Grace, and with anxious expectancy. "What may I do for you?": -" "Then take two seats," was

Bavaria is the ex-Queen Sophia of me, but I assented.

in the various styles, marks, and Sir Jasper Leigh.

jardinieres, a copy of the famous leave his home.

blue ware. One specially fine col- so jealously watched.

chased by George IV. and bequeath- live here about."

masted vessel in royal blue, a plate And why?

du Barri vases which are absolutely life of i's"

One of the unique experiences of surprise.

ing, and then always keep your eye Louis XVI., but the Revolution in- friend, "the young sir has lost his

"If you get lost anyway ? Well, crew and Royal steersman, was and what had I done? Enraged at

ed by him to the Crown.

glazes which differentiate one piece I learned that Sir Jasper was not

den, Chelsea, and Crown Derby. The ter to leave the grounds, and then

Cupid and doves, and a set of Rose villager, "Sir Jasper has had a sore

priceless. There are whole cabinets I asked why the son, the twenty-

full of apple-green and turquoise- five-year-old son of Sir Jasper, was

lection of bleu du roi was made for "Well," said my communicative

tervened, and eventually it was pur- head over a widow whose parents

the King when Prince of Wales was "The Countess of Pitsea," said he.

as one of the crew of a lifeboat at a I took a turn through the town,

Sussex watering-place, in the Jubilee cudgelling my poor brain for a

year of 1897, sharing in the work scheme which would enable me to

and excitement of an imaginary res- get into Leigh Hall to see Frank

cue. Donning a suit of oil-skins, he Leigh. But I was dull, and utterly

time!'

"Indeed!

man, and I---'

took his place as coxswain. At a incapable of concocting a ruse. I had

given signal the lifeboat, with its been at the village inn four hours,

"Deliver a letter to the son of Sir I. The most original and interesting Jasper Leigh." I started. The name surprised member of the ill-fated House of

from Newton.

gain admission?"

"When will you start?"

"I was soon well started on my

The residence of Sir Jasper Leigh

was about three miles on the other

side of Grausden, some thirty miles

I had much to occupy my

thoughts. I should soon be within

Sir Jasper Leigh. How was I to

information I possibly could con-

"Saddle my horse, and lose no

"I shall be leaving here soon sir."

"My chance has come at last

Sir Jasper Leigh requires a stable-

This from the stableman.

He edged up to me closely.

journey to the railway station.

"Insolent rascal!"

I interpolated banteringly.

trusion!" he exclaimed.

so!" I suggested.

phlegmatically.

"I could thrash you for this in-

"You would be ill-advised,"

On the following morning Frank

wonder. Marie had agreed to marry

him, and a happy affair it was, too.

To prove to you that Dr.

He walked off in a furious temper. | ter game. or as a dessert. Time was pressing. At any mo- Browned Sweet Potatoes - Cook "To-night," said I, for I did not ment we might be surprised by the potatoes first by baking slowly she was a woman of remarkable wish to wait the morrow, lest my someone from the house. I urged or by steaming. Remove the skin, beauty and daring, and was the idol ardor should vanish at the approach Miss Leigh to return to the house cut them in thick slices and put

"Say rather you would like to do Add just a few grains of mace or

nutmeg and a little powdered sugar ounce of gelatine in a half pint of "I will do it, too!" he retorted if you like. Mix thoroughly, then water; then dissolve it over the fire. fill the orange cups. Arrange on in- stirring all the time. Grate the said dividual glass plates, with a gar- rind of two lemons, mix with six nish of orange leaves, and if possible ounces of sugar. Add this to the a sprig of orange blossoms on the hot solution, which is then to be "In the presence of a lady I de- top of each. Serve as a first course taken from the fire and poured into cline to be opprobrious," I replied. at luncheon, or as a fruit salad af- a pint of cream, stirring and beating all the time till cool. Put into

quite sweet add sufficient lemon vor with vanilla; pour into molds

juice to give it the desired piquancy. and set on ice to harden.

molds and set on ice to harden. While over the fire it should not be allowed to boil.

Velvet Cream-Soak three-fourths

COOKING MUTTON.

immediately. By the time she them closely into a baking dish, To deprive mutton of the strong should have found assistance Frank suitable for serving. Make a syrup flavor which characterizes it cut off and I would be well away. with two cups of sugar and one and Miss Leigh came towards me and one-half cups of water boiled until as much of the fat as possible, and thanked me. She looked into my thick. Stir in two cubes of butter when a joint is to be cooked place eyes and read my secret, and in her measuring one and one-fourth inches it upon a rack in the pan instead of eyes was sweet response. I smiled each way. And, by the way, this is allowing it to be cooked in the fat. love, and she beamed reciprocity. the measure for an ounce of butter, A leg of mutton boiled or roasted, Frank brought out my horse and which it is well to remember, and, the neck is stewed. Chops are boila stone's throw of the residence of urged me to mount. Miss Leigh if one's eye be correct, time and ed, a saddle is roasted. Caper tripped softly away down the wind- utensils may be saved by using this sauce is served with boiled mutton. ing little path. I went to the sta- standard instead of the spoon. A The sauce is made as follows: Take On arrival at Grausden I visited a bles and quickly changed my coat rounded tablespoon is also one about half a pint of good melted tailor, and resolved to glean all the for one Frank had brought me from ounce, and two rounded tablespoons butter and stir into it one and onethe house. I leapt into the saddle equal one-fourth of a cup, or two half tablespoonfuls of chopped caold china, and is really very skilled cerning that eccentric personage, and galloped down the glade after ounces. Two rounded tablespoons pers and two tablespoonfuls of vinethe retreating figure of Frank. also equal the amount indicated in gar. Stir the sauce over the fire, We rode straight to the station, the old-styled expression, "butter letting it simmer very gently for from another. The Crown possesses to be duped with impunity; that he very valuable china-Sevres, Dres- seldom permitted his son or daugh- and gave our steeds into the charge the size of an egg," and two of about a minute. Serve in a sauce of a porter, with orders to have these cubes are also an equivalent. tureen.

Sevres ware is especially valuable. never alone. Further, that he never them sent home a few hours later. Pour this syrup over the potatoes, The following are some excellent The sweet figure of Marie came and on top of them put another suggestions for cooking mutton: It includes a pair of "royal blue" entertained visitors, nor did he ever tripping towards us. She was dress- cube of butter cut in bits. Baste Rolled Loin of Mutton - This ed in delicious taste, and looked ex- frequently with the syrup; by tilting makes an excellent dish hot or cold. in "partridge-eye" blue adorned with "Well, you see, sir," said an old cruciatingly pretty - so much so, the pan it may easily be dipped up. Get your butcher to bone the joint, indeed, that Frank's cheeks were suf- Keep the top moist and let them for he will use sharper knives than cook slowly until well browned all you can, and so there will be no fused with crimson blushes. And I-well, I had served my cou- through. Serve them hot, and as wasted meat on the bones. Form no more butter will be needed in the the meat into a neat roll after stuf-It was a merry trio that supped serving, it is not extravagant to be fing with veal forcemeat. Sew up that night. Marie played and sang generous with it during the baking. carefully and roast. Just before to us, and Frank recited an amorous Cookies for Afternoon Tea - In serving scatter browned bread one bowl cream one-half cup of but- baste with a little butter. Pour scene with such excellence as to send | my cousin mad with delight. But ter and one cup of coffee sugar (a round a rich, good gravy in which a "A widow?" I interrogated, with then Marie's merriment was con- light brown variety) until very tagious, and wine and a woman's light. In another beat two eggs good tablespoonful of red currant smile are excellent pills for tired well. Add two level teaspoons of jelly and a squeeze of lemon are men. Yet I was somewhat morose. cinnamon, one-half teaspoon grated slices, and there will be a nice mixblended. To carve cut into thin I was thinking of Frank's sister.

nutmeg and a dash of mace. Mix ture of fat and lean. two heaped teaspoons of baking was agog with excitement, and no powder with one pint of flour, add bone out of a small and tender leg Steamed Leg of Mutton-Take the this in alteration with one-half cup of mutton. Chop some apple and

of milk, and add more flour sparingonion very finely, season them with ly until you have a dough which powdered mace, a few cloves, and a you can handle. It must be as soft tablespoonful of red currant jelly. Chase's Ointment is a certain and absolute cure for each and every form of itching, take up a teaspoon of it and roll it take up a teaspoon of it and roll it take up a teaspoon of it and roll it the bone with the stuffing, roll it the manufacturers have guaranteed it. See tes. in your hands into a small ball. If tightly and place it in a double timonials in the daily press and ask your neigh, the hands are floured the dough may cooking pot so that the water will timonials in the daily press and ask your height the too stiff, so try greasing them not touch the meat. If you do not

bors what they think o'n. For can us to and be too sonn, bor unsalted but- have this, set the meat on a dish, all dealers or EDMANSON, BATES & Co., Toronto, ter. Drop each ball as formed into standing it on a cake tin in a large Dr. Chase's OINTINERS a dish of sugar and roll or shake the pot, and have water below the dish dish until it is coated all over.

Imagine my surprise, however, bowever, when Marie signified her intention of a buttered baking sheet and bake in deep pie dish and pour the gravy



over it. Scatter chopped parsley and capers thickly over it and serve caper sauce in a separate tureen.

USEFUL HINTS.

The most wholesome form in which onions can be consumed is when boiled. Fried or roasted they are more indigestible. Boiling removes most of the pungent volatile oil, and any degree af mildness desired may be secured by changing the water several times in the process of cooking.

Where white spots appear on polished surfaces from the dropping of liquids or from heat the immediate

I are forgiven. Old Sir Jasper ar- In a week's time I had wrested a application of raw linseed oil will rived in high humor, and thinks me promise from Eugenie. Marie clap- generally restore the color. The oil an angel. If he stays long enough ped her hands, and said she knew it should be left on the spotted surhe'll be sure of it! A lady is also all the time. We were married, and face for several hours, or over night. here who wishes to renew the ac- Marie, all kindness, said, from ex- When the color has returned, the quaintance of a gallant cavalier who perience she could recommend the spot should be repolished with a tickled the ribs of Charles Raymond, Riviera, as also could Sir Jasper. piece of cheese cloth moistened with

Oatmeal will absorb about four Sir Jasper was present at the times its own bulk of water, so The old baronet was delighted to wedding, so was Marie, so was when it is cooked the proportions meet me, so he said. I knew his Frank. Tom, now my stableman, should be four cups of water to one daughter was, although she made no for I had kept my promise to him, cup of oatmeal. Oatmeal is fit to such assertion. But her eyes be- drove our carriage .- London An- eat only after long cooking. Six hours is none too long. If cereals

are under-cooked they are unwholesome, and often cause sickness which

is attributed to other causes. A shortening just as good and cheaper than lard is obtained by rendering flank suet, which butchers generally call cod fat. It generally costs about six cents a pound and nakes a soft, fine white shortening which is excellent for pastry, cookies, gingerbread, etc. An easy way to render it is to cut it into long per, then put into a granite vessel and set in the oven to melt. It reduces to a clear oil in a few hours. Onions are a nerve tonic that is not to be despised. No other vegetable will so quickly relieve and tone

len ankles and legs are among the we were afraid of dropsy. We had Good winter succotash can be prefirst indications of dropsy, and this a book of Dr. Chase's in the house, pared from canned corn and dried symptom arises from the fact that and reading about Dr. Chase's Kid- lima beans. The beans should be the system is filled with water that ney-Liver Pills, decided to try them. soaked over night in cold water and should pass off by way of the kid- Relief soon came with this treat- in the morning drained, put into ment. My wife has been entirely fresh water, simmered two hours, There is probably no ailment which cured and says she would not be then put with a can of corn, a cup I felt satisfied. He was very con- leads to such dreadfully painful and without Dr. Chase's Kidney-Liver of cream or a cup of milk with a little butter, seasoned to taste and

"I have noticed that it is the bad

as bad as he was when he was a boy tions for his departure.

