

HIRST'S PAIN EXTERMINATOR

Always Effective—and acts quickly
Believes lame back, lumbago, neuralgia, sprains, lame joints and muscles, toothache, earache, sore throat and other painful complaints—HIRST'S Stops the Pain. Get a bottle today. Have it handy—have it handy—use it. At dealers or write us. HIRST REMEDY CO., Hamilton, Can.

STOLEN JEWELS

"I knew I was right," he murmured quietly, as he stroled to the gate; "she stole the diamonds to pay Malton's debt, and Villiers got this for payment as an accomplice. I wish I could get on with the case, but she won't let me—what a pity, dear, dear, what a pity!"

He had by this time reached the gate, and was passing through it, when a handsome drove up, from out which Fenton jumped.

"Well," he asked, when he saw Naball.

"Well," said Naball, dusting his varnished boots with a silk handkerchief.

"What does she say?" asked Fenton inquiringly.

"What a woman generally does say—everything but the truth. Going to see her?"

"Yes," said Fenton, paying his cab fare. "Can I do anything?"

"Two things," observed Naball quietly; "in the first place, let me have your cab; and in the second, give this to Caprice with my compliments, and he handed the crescent of diamonds to Fenton.

"Why didn't you give it to her yourself?" asked Fenton, taking it.

"Because she said it wasn't hers," replied Naball, getting into the cab. "I can't do anything more in the matter; it's a beautiful case spoiled."

"Why spoiled?" asked Fenton, passing at the gate.

"Because there's a woman in it," replied Naball; "good-bye!" and the cab drove off in a cloud of dust, leaving Fenton at the gate looking in a puzzled manner at the diamond crescent.

"Why the deuce did she deny this being hers?" he asked himself as he opened the gate. "I know it well—I ought to, considering I paid for it—there's some game in this!"

He rang the bell, which was answered by Bliggings, who, in reply to his question as to whether Kitty was at home, burst out into a volley of language.

"Oh, gracious an' good 'eavens, missus 'ave bin talkin' to a lady this mornin', and is that upset as never was—chalk is black to her complexion, and penny hices 'ot to the chill of her feet."

"Humph!" said Fenton, entering the house and leisurely taking off his hat. "Just tell your mistress I want to see her."

"Oh, gracious an' good 'eavens!" cried Bliggings, "she's a-lyin' down in company with a lined poultice and a cup of tea, both been good for removin' 'eadaches."

"Great Scott!" said Fenton impatiently, pushing the voluble Bliggings aside. "I'll go and see her straight off myself."

He went upstairs and knocked at the sitting-room door. Hearing a faint voice telling him to come in, he entered the room, which he found in semi-darkness, with the pungent aroma of eau de cologne pervading the atmosphere.

"What do you want?" asked Kitty fretfully, thinking it was the servant.

"To see you," replied Fenton gruffly.

"Oh, fit you," cried Caprice, sitting up on the sofa, looking pale and wan in her white dress. "I'm glad that I've just seen that Naball, and he's been accusing me of stealing my own jewels."

"Well, did you?" asked Fenton complacently.

"Of course I didn't," she retorted angrily. "Why should I? Naball thinks I did it to replace the money Malton stole."

"How did he find out that?" asked Fenton, who knew quite well he had told him about it himself.

"He overheard Mrs. Malton thanking me," retorted Kitty impatiently. "The money has been replaced, so I suppose, you did it."

"Yes, I did," said Fenton, boldly. "For your sake."

"You're a good fellow," Fenton said Kitty, in softened tone. "I'm

glad you did what I asked you—now, go away, for I must get to sleep, or I'll never be able to act to-night."

"But what about this jewel?" asked Fenton, taking the crescent out of his pocket. "Naball said you denied it belong yours."

"So I did," replied Caprice pettishly.

"But why? I gave it to you."

"Well, you can give it to me again," she said coolly. "Put it on the table, and go away."

Fenton thought a moment, then, enjoining over to the table, placed the jewel thereon, and turned once more to Caprice.

"Look here, Kitty," he said slowly. "Did you do anything with those diamonds?"

"Perhaps I did, and perhaps I didn't," replied Caprice enigmatically. "At all events, I'm not going to have any more fuss made over them."

"Well, good-bye at present," said Fenton carelessly. "I say, you might give me a kiss, after fixing up Malton's affair."

"So I will—at the theatre to-night. Do leave me, my head is so bad."

"Not so bad as you are, you devil," murmured Fenton, closing the sitting-room door softly after him. "Well, I guess there'll be no more trouble about those diamonds, at all events."

CHAPTER XIII.

It was called "The Skylarks' Club," because, like those unfurl birds, the members were up very early in the morning. Not that the aforesaid members were early risers any means—but because they never went to bed till three or four o'clock. To put it plainly, they stayed up nearly all night, and it seemed to be a point of honor with them that, as long as a quorum were on the premises, the club should be kept open.

Most of the members were dissipated and led fast lives, drank a good deal, gambled away large sums, betted freely, and, to all appearances, were going to the dogs as fast as they possibly could. The code of morality was not very strict, and the "Skylarks" generally viewed each other's good or bad luck in a cynical manner. Occasionally a member disappeared from his accustomed place, and it was generally understood he had "gone under," or, in other words, was vegetating on some up-country station, doubtless cursing the "Skylarks" freely as the cause of his ruin.

Other clubs in Melbourne were fast—not a doubt about that—but every one declared that the "Skylarks" overstepped all bounds of decency. What ever devilment was to be done, they would do it, and, as they had no characters to lose, they generally amused themselves by trying to destroy other people's good names, and generally succeeded.

It was a Bohemian club, and among its members were stock brokers, musicians, journalists and actors, so that, whatever the moral tone of the place, the conversation was generally brilliant, albeit rather malicious. One way and another, there was a good deal of money floating about, for if the members worked hard at business during the day, they also worked hard at pleasure during the night, so, systematically, burned the candle at both ends. "Pay ce que vous devez" was their motto, and they certainly carried it out to the very last letter.

Keith Stewart was a member of this delectable fraternity, having been introduced by Edg Lazarus, and thanks to his mysterious hundred pounds, was able to cut a very decent figure among the members. He was still in the pawnbroker's office, although he very much wanted to leave it, but, having passed his word to old Lazarus to stay six months, he was determined to do so.

It was now about three months since the diamond robbery, and after being a nine days' wonder, it had passed out of the minds of every one. Nothing

that abuse is wit. I don't think much of the Victorian Parliament.

"It's better than the New South Wales one, at all events," said Keith, smiling.

"That's not saying much," retorted Slingsby, lighting a cigar. "The Sydney men are more like fractious children than anything else, though to be sure that's only proper, seeing our parliaments are nurseries for sucking politicians."

"That's severe."

"But true—the truth is always disagreeable."

"Perhaps that's the reason so few people speak it."

"Exactly—truth is a sour old maid who may for them."

"Not you, at all events, Slingsby."

"No—it's a matter of choice—Video meliora proboque deteriora sequor."

"Don't be classical—it's out of place here."

"Not a bit," retorted Slingsby, grinning. "It's the out of the dictionary, you know, foreign words and affixes."

Every one roared at this candid confession.

"No wonder! The Penny Whistle flourishes when there's such men as you on the staff," said Tolby, with a sneer.

"You've no cause to complain," replied Slingsby; "they've been kind enough to you."

Yes; they recognize good acting," Slingsby looked at him quizzically.

"Dear boy, I understand," said the House to that of the theatre—the actors are much more amusing."

At this moment Felix Rolleston, now looking much older since the Hansom Cab murder case, but as lively as ever, entered the room and danced up to the coteries.

"Well, gentlemen," he said gaily, "what's the news?"

"Good news, bad news, and such news as you've never heard of," quoted Keith, lazily.

"Thank you, my local Gratiano," replied Felix, very quickly recognizing the quotation as from the "Merchant of Venice." "By the way, there's a letter for you outside."

"Oh, thanks," said Stewart rising. "I'll go and get it," and he sauntered out lazily.

"Humph!" ejaculated Felix, looking after him, "our friend is the author of 'Faust Upset,' I understand?"

"Yes," replied Tolby; "dashed good piece."

"That means you've got an excellent part," struck in Slingsby maliciously.

"Quite right," retorted Tolby complacently; "all the parts are good; especially Caprice."

"Oh, that goes without saying," said Felix with a grin. "Our friend is rather sweet there."

"So is she," said Felix significantly. "Case of reciprocity, dear boy?"

"She's given Fenton the go-by."

"Yes, and Medallion is devoted to the vacancy. Wonder how long it will be before she looks back?"

"Oh, even with her talents."

The Cause of Heart Trouble

Early digestion causes the generation of gases in the stomach which inflame and press down on the heart and interfere with its regular action, causing weakness and pain. 15 to 30 drops of Dr. Williams' Pink Pills after meals will relieve the heart, which allows the heart to beat full and regular.

"Great Caesar, what a pig-sticker," said Fenton, holding it up.

"What made you buy such a thing, Stewart?" asked Felix, laughing.

"I didn't buy it," replied Keith; "it's a present from a lady."

"A very young lady, I should say," said Slingsby, drily; "not much idea of taste."

"Matter of opinion," said Keith, serenely; "I like the knife for the sake of the donor—her name's on the handle."

Fenton by this time had opened the bottle, and laid the knife down on the table, from whence Felix picked it up and examined it.

"From Meg?" he read, in an amused tone; "and, Stewart, I thought it was the monther, not the daughter."

Fenton shot a fery glance at Keith, who laughed in rather an embarrassed manner.

"It was just the child's whim," he said, laughing. "I saved her from the tram-car, so she gave me this as a souvenir," and, taking up the knife, he snatched it with a sharp click, and slipped it into his overcoat pocket.

staggering, Caprice can't burst up the richest man in Victoria," said Slingsby vulgarly; "when she does give him up, I suppose Stewart will succeed him."

"Not enough cash."

"Fool! what is cash compared to love?"

"But a good deal in this case, as Fenton found out."

"Speak of the devil," said Felix quickly; "here comes the gentleman in question."

Fenton, looking harassed and worn, entered the room, and glanced round. Seeing Rolleston, he came over to him and began to talk.

"Guess you look happy, boys," he said, in his nasal voice.

"It's more than you do," replied Rolleston, scanning him keenly.

"No; I've overworked myself," said Fenton coolly. "I need pulling up a bit."

"Go and see a doctor—try tonics."

"Ah, bah! glass of champagne will fix me straight. Here, waiter, bring in a bottle of Heidsieck. Any of you boys join?"

All the boys assenting to the hospitable proposition, Fenton ordered two glasses, and lighted a huge cigar. When the waiter came back with the wine, Keith also entered, with a soft look on his face which puzzled Rolleston. He had put on his overcoat.

"Ah!" said that astute gentleman, "you look pleased—your letter was pleasant?"

"Yes, very," replied Keith laconically.

"Then it was from a woman," said Fenton.

"Humph; that's generally anything but pleasant," grunted Slingsby.

"No doubt, to such a Don Juan as you," said Felix, amid a general laugh.

The waiter was opening the wine so slowly that Fenton lost patience, and snatched one bottle up from the table.

"Guess we had better fix those two up at once," he said. "Any one got a knife?"

Keith put his hand in his pocket, and produced therefrom Meg's present.

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When they had all finished the wine, Fenton said he had to see Mortimer about some business.

"About what?" he said, looking at his watch; "they'll just be about through."

"I've got to see Mortimer to-night," observed Keith, "and I'm waiting here for Lazarus."

"About the new play, I reckon," said Fenton; "well, you'd better walk up with me."

Keith shook his head.

"No, thanks; I must wait for Lazarus."

"Then come and have a game of billiards in the meantime," said Felix, rising; "take off your coat, you'll find it hot."

"All right," assented Keith, readily.

"Here, Alfred," and, slipping off his coat, handed it to a waiter, who was just passing, "hang this up for me."

The waiter took the coat, threw it over his arm, and vanished; while Keith and Felix strolled leisurely away in the direction of the billiard room.

"How the deuce does Stewart run it?" asked Fenton, looking after them; "he can't get much salary at old Lazarus' place."

"Case of God tempering the wind to the shorn lamb," said Slingsby, ironically.

"Hang it, I don't think he ought to be a member of the club, a confounded pawbroker's clerk."

(To be continued.)

THE AFTER EFFECTS OF DREADED LA GRIPPE

Worse Than the Disease Itself—Victims Left Weak, Nervous and Worn Out.

La Grippe, or Spanish influenza as the epidemic now sweeping over all America is called, is one of the most dangerous diseases known to mankind. Anyone who has felt its pangs is not likely to forget the trouble. La Grippe, or influenza, starts with a slight cold and ends with a complication of troubles. It lays the victim on his back, it tortures him with fevers and chills, headaches and backaches. It leaves him a prey to pneumonia, bronchitis, consumption and other deadly diseases. Its after effects are often more serious than the disease itself. It is quite possible to avoid la grippe by keeping the blood rich and red by the use of Dr. Williams' Pink Pills—a tonic medicine which enriches the blood and strengthens the nerves. If, however, the disease attacks you, the patient should at once go to bed, and call a doctor before complications set in. This is the only safe thing to do, but recover your strength after the severity of the attack has passed, you will find Dr. Williams' Pink Pills an unsurpassed tonic. Through the use of this medicine all the evil after effects of this trouble will be banished. This has been proved in thousands of cases throughout Canada, where in previous seasons la grippe has attacked them. Among the many thus restored to full health is Miss Irene Bootes, Portsmouth, Ont., who says: "I take much pleasure in recommending Dr. Williams' Pink Pills, because I have proved their worth in my own case. Last winter I had a severe attack of la grippe and it left me weak and all run down. I had severe pains in the chest and under the arms, palpitation of the heart, and attacks of neuralgia, which left me with the feeling that life was scarcely worth living. I was advised to try Dr. Williams' Pink Pills and began their use only on the principle that I would try anything that might better my condition. I had only been using the pills a couple of weeks when the pains began to leave me. Gradually my strength returned, my appetite improved, and in a little more than a month I felt all my old time vigor had returned. I am sincerely glad I was persuaded to try Dr. Williams' Pink Pills, and I shall always have a good word to say for them."

Dr. Williams' Pink Pills not only cure the disastrous after effects of la grippe, but are also a specific for all troubles due to poor blood, such as anemia, rheumatism, indigestion, women's ailments, and the generally worn-out feeling that affects so many people. You can get these pills through any dealer in medicine, or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

THE JOY OF MOTHERHOOD

Came to this Woman after Taking Lydia E. Pinkham's Vegetable Compound to Restore Her Health

Ellensburg, Wash.—"After I was married I was not well for a long time and a good deal of the time was unable to go about. Our greatest desire was to have a child in our home and one day my husband came back from town with a bottle of Lydia E. Pinkham's Vegetable Compound and wanted me to try it. It brought relief from my troubles. I improved in health so I could do my work, and I was a little one, all of which I owe to Lydia E. Pinkham's Vegetable Compound."—Mrs. O. S. Johnson, R. No. 3, Ellensburg, Wash.

There are women everywhere who have their children in their homes yet are denied this happiness on account of some functional disorder which in most cases would readily yield to Lydia E. Pinkham's Vegetable Compound.

Such women should not give up hope until they have given this wonderful medicine a trial, and for special advice write to Lydia E. Pinkham Medicine Co., Lynn, Mass. The cost of 40 years experience back your money.

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APPLE RECIPES

The versatile apple, like the potato, lends itself to an almost endless variety of delicious dishes. Fortunately, too, they may in many instances be cooked to advantage with the addition of corn syrup, honey and maple sugar in place of white sugar, which is a most important consideration now that we are on sugar rations.

First, juicy cooking apples should always be selected for all culinary purposes, never the sweet "eating apples" that are apt to be dry and tasteless and moreover, shrivel up in the cooking.

Baked apples and applesauce are perhaps the simplest methods of preparation, yet these simple dishes can be so varied that they will hardly be recognized, and frequently in an emergency they may be "dressed up" into quite a company dessert.

In preparing apple sauce—when it is to be strained—do not peel the fruit. Simply wash and remove the cores, then cut in quarters. This method gives more of the sauce and requires considerable time in peeling the apples. Also when the fruit is red-skinned it gives a pleasing pink color to the sauce.

Bits of lemon or orange peel, the strained juice from citron and grated nutmeg are the best seasonings to use with apples. But be careful not to use much seasoning, as the true fruit flavor of the apples should predominate.

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APPLE RECIPES

The versatile apple, like the potato, lends itself to an almost endless variety of delicious dishes. Fortunately, too, they may in many instances be cooked to advantage with the addition of corn syrup, honey and maple sugar in place of white sugar, which is a most important consideration now that we are on sugar rations.

First, juicy cooking apples should always be selected for all culinary purposes, never the sweet "eating apples" that are apt to be dry and tasteless and moreover, shrivel up in the cooking.

Baked apples and applesauce are perhaps the simplest methods of preparation, yet these simple dishes can be so varied that they will hardly be recognized, and frequently in an emergency they may be "dressed up" into quite a company dessert.

In preparing apple sauce—when it is to be strained—do not peel the fruit. Simply wash and remove the cores, then cut in quarters. This method gives more of the sauce and requires considerable time in peeling the apples. Also when the fruit is red-skinned it gives a pleasing pink color to the sauce.

Bits of lemon or orange peel, the strained juice from citron and grated nutmeg are the best seasonings to use with apples. But be careful not to use much seasoning, as the true fruit flavor of the apples should predominate.

Steamed apples, or small whole apples cooked in a delicately flavored

TORONTO FAT STOCK SHOW

The Show that produces the good butcher stock and breaks the sale price records.

UNION STOCK YARDS

December 5th and 6th

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