

# The Secret of the Old Chateau

By DAVID WHITELAW.

(Copyrighted)

**Synopsis of Previous Chapters.**  
Vivian Renton and Eddie Haverton, modern soldiers of fortune, have been gambling with Hubert Baxter, a prosperous attorney, in his London apartments. After their departure late at night Renton returns to the house, murders Baxter and hides the body on the roof. While waiting for night to come again in order to make his escape, he finds in a desk a curious old yellowed document telling of a mysterious chest left in the care of one of Baxter's ancestors by a French nobleman, the Marquis de Darnigny, of the Chateau Chauville. The chest has been handed down from one generation of Baxter's to another and is carefully guarded in the hope that some day its rightful owner will be found. Renton decides to find the missing heir and claim the chest. He goes to France to make some useful inquiries about the Darnigny family. The story of the mysterious chest goes back to the troubled days of the French Revolution and the escape of the Marquis and his little granddaughter to England, where the chest and document were given to the Baxter family for safe keeping. Now, more than one hundred years later, Hubert Baxter's body is found, but the police find no clue. Meanwhile, Renton changes his name to Baptiste Denton, and visits Canada; then he presents his fictitious claims to Robert Baxter, new head of the firm, and receives the treasure chest. Robert calls on Stella Benham whose heart is set on making a great success on the stage.

## CHAPTER IX.—(Cont'd.)

Robert took the slim little hands between his own, straightened out "Because, darling, in my business I have seen so much, straightened out so many matrimonial crosses. The stage plays a part in a lot of marriages nowadays; they begin in show-ers of roses and end in— No, Stella, a woman should find her applause in the look of her husband, in the love-light in the eyes of her children; she should have no other life but that— they should be all that matters. What should you do for the stranger who gazes at you and claps their silly hands together—why should you please them?"

Stella Benham rose suddenly. Her head was again turned to the gardens and a flush had spread over her white neck, and rebellion clouded the gray eyes.

"Now you're lecturing me, Robert. I won't stand it to-day of all days. I'm going to cry in a minute—and—and I think you're horrid!"

It was all said in a breath, there was a swish of skirts and Robert Baxter was alone.

He remained where he was, gazing moodily out over the gardens. It was now all but dark, and the last of the tiny revelers were being escorted home by their nurses. The block of flats facing him across the trees was a silhouette of purple shadow, in which twinkling out one by one. How long he sat there he did not know, but he was aroused from his reverie by a taxi drawing up at the door below him. It waited a moment, its engines throbbing, then swung across the road, backed, and with a warning note on the hooter, made off quickly in the direction of London.

Robert turned to find Mrs. Benham standing by his chair.

"What is wrong, Robert, between you and Stella? She has gone off to the theatre alone—and she has been crying—she said you would understand."

"Oh, yes, I think I understand—that is, as far as women were meant to be understood. Good night, Mrs. Benham; I've barely time to dress if I want to see Stella in the glory of her new part. Won't you come, too, for once?"

The little lady shook her head.

"My nerves, Robert. Suppose she failed. I really think I would get up and abuse the audience. The time will not pass so quickly here—but it will be more peaceful."

Robert walked part of the way to his room. He felt a little angry with himself at upsetting the girl on the day of her appearance. He hated the stage and all connected with it, but he wished now that he had hidden his own thoughts—at any rate, until Stella had made her appearance in Ruby Foster's part.

By half-past nine the young solicitor was in a box at the "Odeon," watching rather sadly the person of Stella Benham, who, attired in the picturesque garb of a gypsy girl, was fascinating the impossible hero of the particular musical comedy which was

casting the spell of a moment over the metropolis. Robert's hands clenched hard upon the velvet arm of his stall as he watched.

The scene in the hands of Ruby Foster had never had any meaning, but now that the girl he loved was a principal in it it took on a new significance. He called to mind the evil reputation of the ladies' idol who was now on the stage with Stella, his disolute associations and habits, and his club-talk of women. It seemed to the man sitting in the box as though every word of Mrs. Eppgrave uttered, every gesture, every glance, every well-dressed audience. He gazed at the mannequin around him, the bored smiles, the eager, vacant expressions. How he loathed them all!

A titter went up from the house and the solicitor turned his eyes again to the stage. The hero, with a leer that wrinkled up his full cheeks, and a hand on the arm of Stella's waist, and had kissed her—not on the cheek, but full on the lips.

The girl herself came in as he was leaving. She was hot and tired and rather a disreputable. She had had a manager, an ill-bred young man who resented "the chief" introduction of raw talent over the heads of the tried members of his company. It had needed Mr. Haverton's personal intervention to smooth out the ruffles, and, after all, the quarrel was only patched up.

Stella told Bobby all about it as she walked for some fresh tea to be brought in. She had not intended to talk, but there was a friendliness about the square face and gray eyes, young.

There can be no question about it, particularly apple pie, is the great Canadian dessert. Making a pie is a household art in which every Canadian housekeeper wishes to be proficient. Quite naturally so, for any meal is ruined if the last part, the pie, is soggy or tough. In fact, a poor pie is a justification for copious tears in any kitchen, provided determination is accumulated during the weeping to overcome the obstacles the next baking day.

Every woman, regardless of her experience in cooking, can make pies—good pies, the kind for which Canada is famed. There are but a few things to remember. And here they are:

1. Have the ingredients cold. 2. Handle the pastry carefully. 3. Avoid using too much water. 4. Bake in a hot oven.

Nine chances out of ten the pie crust will not be a success unless it is cold when placed in the oven. Cold air has a greater expansion than warm air, and therefore helps to make a flaky crust. It is almost as easy to keep it cool as not. I have a glass jar reserved for pastry mixture the year around in my home. This jar, with the butter and cream, always get the coolest place in the household for its home. In the summer this is the refrigerator; in the winter, a shelf on the back porch.

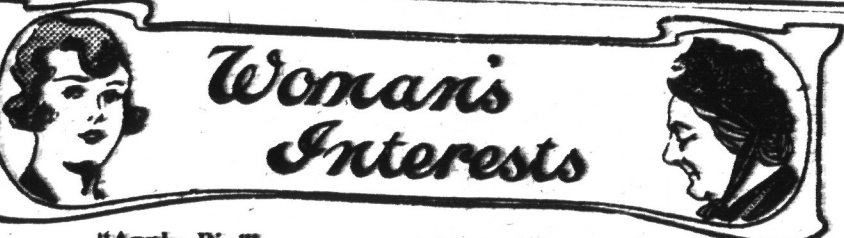
The pastry mixture consists of the flour, salt, and fat blended together ready for the addition of cold water. This water cannot be added any great length of time before the baking, because it invites mold, which ruins the mixture. When a pie is needed, all there is to do is to add the cold water, roll out, fill, and bake. Think what a saving of time and worry in preparing a meal to have the dry ingredients cold and ready for use!

And there's this much about it: If the shortening, flour, and other ingredients are combined and blended immediately before baking, it is extremely difficult to keep them from getting warm, particularly in summer time. Usually, after they have been blended, it is best to set the mixture aside in a cool place for at least two or three hours before adding the water and rolling out the crust. And the water should be as cold as possible.

In combining the ingredients and in rolling out the crust, care is needed to handle the dough lightly. You would not think of taking a bouquet of beautiful, fragile roses or the lover's organdie sash on your summer gown and treating them roughly. Consider the pastry mixture in the same way.

Combine the ingredients deftly, toss the mixture on a floured board, pat lightly with a rolling pin. The newest thing in rolling pins, by the way, are those made of glass in which the centre can be filled with ice to help keep the pastry cold.

In dividing the paste, more is allowed for the upper crust than the lower one. It is rolled about one-quarter inch in thickness, and made a little larger than the pie pan to allow for shrinkage. The upper crust is always perforated to allow the escape of steam. When putting the two crusts together, the under one is brushed with cold water, and then the two are pushed together lightly. After the lower crust is in the tin, and before the filling is added, the pie pan containing the crust and the bowl with



## Woman's Interests

**"Apple Pie"**  
The girl herself came in as he was leaving. She was hot and tired and rather a disreputable. She had had a manager, an ill-bred young man who resented "the chief" introduction of raw talent over the heads of the tried members of his company. It had needed Mr. Haverton's personal intervention to smooth out the ruffles, and, after all, the quarrel was only patched up.

Stella told Bobby all about it as she walked for some fresh tea to be brought in. She had not intended to talk, but there was a friendliness about the square face and gray eyes, young.

There can be no question about it, particularly apple pie, is the great Canadian dessert. Making a pie is a household art in which every Canadian housekeeper wishes to be proficient. Quite naturally so, for any meal is ruined if the last part, the pie, is soggy or tough. In fact, a poor pie is a justification for copious tears in any kitchen, provided determination is accumulated during the weeping to overcome the obstacles the next baking day.

Every woman, regardless of her experience in cooking, can make pies—good pies, the kind for which Canada is famed. There are but a few things to remember. And here they are:

1. Have the ingredients cold. 2. Handle the pastry carefully. 3. Avoid using too much water. 4. Bake in a hot oven.

Nine chances out of ten the pie crust will not be a success unless it is cold when placed in the oven. Cold air has a greater expansion than warm air, and therefore helps to make a flaky crust. It is almost as easy to keep it cool as not. I have a glass jar reserved for pastry mixture the year around in my home. This jar, with the butter and cream, always get the coolest place in the household for its home. In the summer this is the refrigerator; in the winter, a shelf on the back porch.

The pastry mixture consists of the flour, salt, and fat blended together ready for the addition of cold water. This water cannot be added any great length of time before the baking, because it invites mold, which ruins the mixture. When a pie is needed, all there is to do is to add the cold water, roll out, fill, and bake. Think what a saving of time and worry in preparing a meal to have the dry ingredients cold and ready for use!

And there's this much about it: If the shortening, flour, and other ingredients are combined and blended immediately before baking, it is extremely difficult to keep them from getting warm, particularly in summer time. Usually, after they have been blended, it is best to set the mixture aside in a cool place for at least two or three hours before adding the water and rolling out the crust. And the water should be as cold as possible.

In combining the ingredients and in rolling out the crust, care is needed to handle the dough lightly. You would not think of taking a bouquet of beautiful, fragile roses or the lover's organdie sash on your summer gown and treating them roughly. Consider the pastry mixture in the same way.

Combine the ingredients deftly, toss the mixture on a floured board, pat lightly with a rolling pin. The newest thing in rolling pins, by the way, are those made of glass in which the centre can be filled with ice to help keep the pastry cold.

In dividing the paste, more is allowed for the upper crust than the lower one. It is rolled about one-quarter inch in thickness, and made a little larger than the pie pan to allow for shrinkage. The upper crust is always perforated to allow the escape of steam. When putting the two crusts together, the under one is brushed with cold water, and then the two are pushed together lightly. After the lower crust is in the tin, and before the filling is added, the pie pan containing the crust and the bowl with

**What Baby Sees.**  
The baby has no alicies  
But mother's eyes,  
Nor any God above  
But mother's love.

His angel sees the Father's face,  
But he the mother's, full of grace.

**Study Canada.**  
A knowledge of one's country is one of the first essentials of an education, even of those who are unable to proceed to the higher courses. With the amount of literature available on Canada and its natural resources, there is little reason for Canadians not being fully conversant with the many advantages Canada possesses.

A review of current literature on such subjects as the water-powers on our rivers, the protection and development of our forests, and our mineral deposits only whets the appetite for more detailed information. To those desirous of knowing more fully what Canada's heritage really represents, the Commission of Conservation can supply a number of reports on water-powers, on forests and on mines and minerals. These have been produced in a form to give them permanent value, and are generously illustrated.

The school teacher, with limited library and often limited means, will find in the Commission's reports much information that will be of assistance in teaching, apart from providing the opportunity of acquiring knowledge of Canada and her resources at a minimum of expense.

Minard's Liniment for Burns, etc.

**He Lost the Bet.**  
Stephen Girard was a very close man, and every penny was treated with respect. His seldom bet, and when he did it was as near a sure thing as he could make it. He had a young cashier in his employ that had lost various small sums to Girard from time to time, and who was anxious for revenge. One day the two got into an argument as to how long it would take to count a million dollars.

"You couldn't make a million dots of ink in the time it would take me to drive to my farm, spend two hours there and 'back back," exclaimed Girard.

"Bet \$50 I can," retorted the cashier. The money was posted, and Girard drove away. When he returned, instead of finding the cashier humped up over a pile of blank paper with his pen jabbing hopelessly away, the rich man discovered the cashier calmly smoking a cigar. He waved his hand at the walls of the counting house. Girard looked closely and saw they were literally covered with ink dots.

"That's a million?" he gasped.  
"Count 'em," said the cashier.  
"Oh, no, I did them with a tooth brush," grinned the employe, pocketing the money. "Nothing was said about a pen."

Sixty-nine per cent. of the world's petroleum production in 1919 came from the United States.

"If everybody gives a thread, the naked will have a shirt," is a Russian proverb illustrating their belief in co-operation.

Minard's Liniment Relieves Colds, etc.

**COARSE SALT LAND SALT**  
Bulk Carlots  
TORONTO SALT WORKS  
G. A. CLIFF - TORONTO

**Merchants**  
PHONE YOUR RUSH ORDERS  
For anything in Fancy Goods, Cut Glass, Toys, Smallware, Sporting Goods, Wire Goods, Druggists' Sundries, Hardware Specialties, Etc., to MAIN 6700 on a Reversed charge.

**Torcan Fancy Goods Co., Ltd.**  
TORONTO  
Major Harry Cameron, Man. Dir.

**So many daily uses**  
In 2, 5, and 10-lb. tins

As it is served in some form at every meal, and keeps indefinitely, many thrifty housewives order several cans of Crown Brand at a time. Thus they always have a supply on hand. How pleased they are to find that no emergency calling for cooking, baking or candy-making finds them unprepared. It is economical.

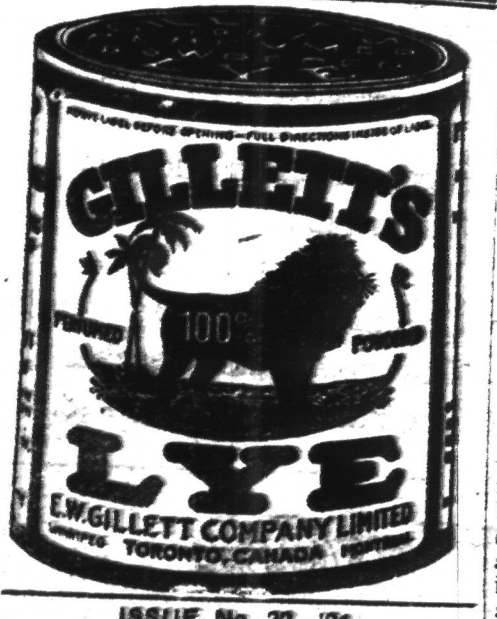
THE CANADA STARCH CO., LIMITED, MONTREAL.  
**Crown Brand Syrup**  
"The Great Sweetener"



**FLEET FOOT**  
The Most Economical Work Shoes For Summer

Men, who are on their feet all day, certainly do appreciate the comfort of FLEET FOOT as well as their sturdy wear and sound economy. There are FLEET FOOT Heavy Shoes for work—and many other styles of White Shoes for "dress-up."

Put the whole family in FLEET FOOT this summer; it is a wise economy. There are FLEET FOOT shoes for men, women and children for work and play, for every sport and recreation. The name **FLEET FOOT** is stamped on every genuine FLEET FOOT shoe. Look for the name. It means style, comfort, long wear and economy.



ISSUE No. 22-21.

GERMAN  
Some Bills  
Up the  
A despatch  
Germany's first  
valent of 150  
the Reparation  
made up as  
500,000 pounds  
French francs  
12,000,000 Be  
crowns, 3,000,  
500,000 Norwa  
pennas and 10  
The 10,000,0  
will be sent to  
there the gold  
est value. T  
yet notified the  
will deliver th  
These amount  
cash or curre  
the balance bo  
which may be  
into cash and  
POLAND  
Premier W  
tude of Go  
A despatch  
Premier Witos  
on Thursday,  
the British Pri  
George, on the  
caused the Pol  
He displayed  
refute the sta  
George that th  
Stelia was G  
admitted the  
ish race and  
The Premier  
respect the tr  
asked that the  
bordering Pola  
accordance wit  
people of that  
M. Witos decla  
Stelia did not  
lies with an  
were prompt  
fear of being p  
ination in opp  
M. Witos ju  
the Polish Gov  
ures taken to  
end the insur  
asserted its  
for the gre  
the workmen  
in some district  
had been effect  
Hon. Walter  
A despatch  
The acceptanc  
Walter Long  
by-election at  
ster, one of th  
most from the  
believed that  
offer of a Pol  
inclinations  
vention of his  
His personality  
one of the m  
parties. Some  
from a trip to  
that the Doug  
a share in the  
pay for  
Rioting in  
A despatch  
—throughout  
on Thursday  
hill Road, a  
and seriously  
Belfast the St  
with National  
were three cas  
of the City H  
designated as  
of the new l  
was blown up  
midnight.  
The British Ar  
ing supplied with  
result of a contr  
War Office to Ma  
director of fish m  
dian Army. It  
Canadian fish ma  
British naval men