The Beacon

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ONE CROWDED HOUR

SOUND the clarion, fill the fife!
To all the sensual world proclaim,
One crowded hour of glorious life,
Is worth an age without a name.

SIR WALTER SCOTT.

(Born August 15, 1771; died September 21, 1832.)

PUTTING UP WITH IT

A POST-DIGRESSION

THE surplus from our garden, we agreed, was to be canned. In fact, as I remember the discussion of the tactics of war gardens in February, this likelihood that we should survive through the coming winter on provender taken down in abundance from well-filled shelves in a pantry I was to build in the cellar with a tool chest I was to receive for my birthday in May was one of the controlling factors in the decision of our military council to cultivate a war garden. Elizabeth has never really liked the grocer's clerk since laundry soap was advanced from six bars for a quarter to five cents straight, and privately I have fancied that it was the expected pleasure of subsisting throughout the cold canned-goods months independently of this clerk which decided her to vote for the intensive programme of conservation in our martial council. However history may deal with this point, the die was cast, and Elizabeth bought several dozen glass jars in March, because she had read that glass was probably to be more expensive in the summer, owing to the demand for test tubes in the laboratories of companies manufacturing war munitions.

The same impulses of preparedness and self-preservation led to my birthday being moved forward automatically two months, and the tool chest was delivered the second week in March. Elizabeth said that after the garden was planted and bearing, I should have little time to remain indoors and build pantry shelves for the glass jars which were to be filled with succulent vegetables, and the sensible thing to do was to make the pantry in the cellar while the weather was inclement. Further, since I had the tools so early in the season, it would be the wisest thing to put up a special shelf and hook in the attic on the third floor for my golf clubs and tennis racquet, instead of having them throughout the summer in the garment closet, which is conveniently near the front door. Elizabeth had bought a garden hat and basket to go on the hooks where the golf clubs and tennis racquet had been.

Our early estimates of winter rations had to be revised. Reporting for the quartermaster's department, Elizabeth calculated that the yield for 200 linear feet of bean rows we planned to plant, based on the potential harvest as indicated by the seedsman's catalogue, would allow us a crop sufficient for fifteen dozen quart jars of beans. It was plain, then, that beans should be a staple in a war garden, the first line of defence. Allowance had to be made for the fact that we detest and rarely eat string beans—in fact, never, unless politeness requires us to while we are dining out; but then Elizabeth said that next winter, many of the bars of conventionality would be let down, and that when we were asked out she would thoughtfully send over a jar of our beans to our host's in advance, and so in that way we would benefit from the conservation of things out of our garden.

Then Elizabeth discovered that fifteen dozen quart jars of beans gave a net available ration of 180 jars. Reference to the calendar disclosed the fact that this supply would presage string beans at least every other day for the fiscal bean year closing next July; or every day for the six months of the fiscal bean year beginning October 1 and ending March 31. An immediate rearrangement of the disposition of vegetables in our war garden was effected, and the beans suffered a loss of all positions along a front of 175 feet. Twenty-five feet of bean rows would be enough for the cook, who was likely to leave, anyway.

It seemed best to devote the flower of our energy to peas. Careful calculation of space in our garden and indicated yields convinced us that no surfeit was likely here. As a matter of fact, our experience has demonstrated the falsity of the simile of being like as two peas in a pod. So far as we have discovered, there never are two peas in the same pod, although the picture in the catalogue shows seven. Another praiseworthy thing about the pea, Elizabeth said, was that it matured early in the season, and so provided for a proper rotation of crops, which was essential to a successful garden and a well-filled pantry. In our case, the pea had a place in what may be called the irritation of crops; it was planted early, and with care, lagged along through the spring weeks when it should have been progressing, and matured exactly at the time when everything else in the garden was ready to eat. We have six jars of canned peas on the pantry shelves now, but these Elizabeth bought at the Red Cross bazaar. The peas from our own garden spoiled in the jelly glass which we finally found small enough to contain them.

Our garden is in full bearing now. Last evening for dinner we had canned corn and canned peas, from the grocery. Elizabeth says that it is entirely too much to ask of our maid, who is receiving less than any one else's in our neighbourhood, to prepare fresh vegetables from the garden for dinner just as our household kitchen is in the midst of putting up things for next winter. Besides, it is an excellent idea to become accustomed now to living on canned stuff, so that next winter will be easier to pull through. Of course, one of the normal pleasures of having a garden in one's own back yard is the delight of eating vegetables only an hour or two out of their germinative sod. But that epicurean revel is no more—it was permitted back in other years before 1917, before Hoover and Houston and the women's pages of the newspapers assumed control. As it is, Elizabeth is putting aside her dislike for the clerk in the grocery and our dinner is served through the courtesy of the Sheet Tin Trust, from the garden vintage of 1916, so that everything now green can be canned for democracy.

The process of preserving food in glass jars, as I remember it from Elizabeth's explanation in March, is really a very simple one. It was all described in a Government communiqué. As nearly as I can recall, the first thing, of course, in the cycle was to plant the garden—I was to be sure to get the seed and a full set of tools the next day. Then the glass jars—I could stop by the hardware shop the next evening on my way home and attend to having those sent up. The rubbers for sealing hermetically the tops of the jars were most important—I could run uptown in the city very soon to the store she mentioned, and be sure to get the right kind. Also, it was vital to label the jars correctly according to contents—I could leave the office early some afternoon that week and go by another place and purchase a certain brand of gummed labels; the gum on these was guaranteed to do something or not to do something when used in just this sort of work. One of the nice features about home canning, Elizabeth said, was that the apparatus required was so simple. Almost the only article needed besides those already enumerated was a large boiling-kettle—I could drop in at the hardware store myself and bring that home, and while there could choose a long-handled ladle or spoon, unless the dealer did not have exactly the shape she wanted, in which case I could go to a shop in the city where she was certain I could find them.

Also, if I could take time to telephone and ask Smith where it was that he got that metal rack for Mrs. Smith, to go in the bottom of the boiler and prevent the jars from breaking, and buy one just like it, some day, that would be nearly all which was absolutely needed. The gratifying part of this canning business, Elizabeth said, was that it was something the women can do by themselves, and feel that they were accomplishing something equally with the men to help the country. She was not sure that I could leave the office long enough to go and inquire about prices on a steam-pressure cooker, but if it were possible to get one, that would simplify her work tremendously, and then I *could* feel that I had helped a little bit in preparing for our campaign of food conservation.

Elizabeth stipulated from the first that I was to have no share in the actual cookery. That she said, was women's work by nature and by choice, and it was not fair for a man to assume any part of that burden while he could be helping in so many other ways to assist the nation in war time. She did admit, however, that if I could manage to come home from the office very early on the afternoons when she was putting up beans and corn, and take the children out for a picnic in the woods, that would be a great relief. It would be very trying to have the children about the house while she was engaged in canning our garden produce, and she knew I would not mind.

Of course the present sturm and drang are, as it were, only the preparation behind the lines for the winter drive on the pantry. Elizabeth says that the prices which the food barons and the middlemen and the local grocers will be charging for canned foods then will be prohibitive. The main problem, military ond diplomatic, I am convinced, resolves itself for the American husband into putting up with what his wife puts up. C. McD. P.,

in *The New York Evening Post*.

HERRICK ON HIMSELF

A WEARIED pilgrim I have wandered here
Twice five-and-twenty, bate me but one year;
Long I have lasted in this world, 'tis true,
But yet those years that I have lived, but few.
Who by his gray hairs doth his lustres tell,
Lives not those years, but he that lives them well.
One man has reached his sixty years, but he
Of all those three score has not lived half three.
He lives who lives to virtue; men who cast
Their ends for pleasure, do not live, but last.

ROBERT HERRICK.

(Born August 24, 1591; died October, 1674.)

WHAT EVERY DISABLED SOLDIER SHOULD KNOW

(Issued by the Military Hospitals Commission.)

That there is no such word as "impossible" in his dictionary.

That his natural ambition to earn a good living can be fulfilled.

That he can either get rid of his disability or acquire a new ability to offset it.

That the whole object of doctors, nurses, and instructors, is to help him in doing that very thing.

That he must help them to help him.

That he will have the most careful and effectual treatment known to science.

That interesting and useful occupations form a most valuable part of the treatment in convalescent hospitals and sanatoria.

That if he cannot carry out his first duty by rejoining his comrades at the front, and if there is no light duty for him with the Canadian forces overseas, he is taken home to Canada, as soon as his condition and the shipping facilities make this possible.

That his strength and earning capacity will be restored there to the highest degree possible, through the Military Hospitals Commission.

That if he requires an artificial limb or kindred appliance it will be supplied free.

That every man disabled by service will receive a pension or gratuity in proportion to his disability.

That his pension cannot be reduced by his undertaking work or perfecting himself in some form of industry.

That his pay and allowances continue till he is cured or till his pension begins.

That an extra three months' pay, field pay, and separation allowance when there are dependents receiving such allowance, will be paid to all men returned from overseas and honorably discharged after at least six months' service,—with certain exceptions, such as members of the permanent force and federal or provincial civil service who can step right back into their old positions.

That if his disability prevents him from returning to his old work he will receive free training for a new occupation.

That full consideration is given to his own capacity and desires when a new occupation has to be chosen.

That his own will-power and determination will enable him to succeed, both in the training and in the occupation afterwards.

That his maintenance and that of his family will be paid for during the training he may receive after discharge, and for a month longer.

That neither his treatment nor his training will cost him a cent.

That his home province has a special commission to assist him in finding employment on discharge.

That hundreds of towns and villages have committees, associations, and clubs, to welcome him on arrival, and to help in securing a position for him.

That the dominion and provincial governments, the municipal authorities and all sorts of employers, give the returned soldier preference in filling vacant positions.

That the returned soldier wishing to take up land and farm it, will be helped to do so, under federal and other settlement schemes.

That the Military Hospitals Commission exists to carry out his restoration and training in Canada.

That the board of pension commissioners exists to distribute the pensions provided by his country for him and his dependents.

That the Military Hospitals Commission and the Board of Pension Commissioners are in the position of trustees, appointed for his benefit, and representing the whole people of Canada.

That, therefore, he should write direct to the commission or the board if he needs advice or help.

Canadians are unanimously resolved that every returned soldier shall have a full opportunity to succeed. When that opportunity is put within his reach, his success will depend on his own good sense in seizing and using it.

Military Hospitals Commission, 22 Victoria St., Ottawa.
Board of Pension Commissioners, Union Bank Bldg., Ottawa.

SWEET MAIDEN OF PASSAMAQUODDY

SWEET maiden of Passamaquoddy,
Shall we seek for communion of souls
Where the deep Mississippi meanders,
Or the distant Saskatchewan rolls?
Oh, no! in New Brunswick we'll find it—
A sweetly sequestered nook—
Where the swift gliding Skoodoowabskooksis
Unites with the Skoodoowabskook.
Meduxnakik's water are bluer;
Nepisiguit's pools are more black;
More green is the bright Oromocto,
And browner the Peticodiac.
But colors more radiant in autumn,
I see when I'm casting my hook,
In the waves of the Skoodoowabskooksis,
Or perhaps in the Skoodoowabskook.
Let others sing loudly of Nashwaak,
Of Passadumkeag or Miscouche,
Of Kennebecasis or Quaco,
Of Miramichi or Buctouche;
Or boast of the Tobique or Mispec,
The Musquash or dark Memramcook;
There's none like the Skoodoowabskooksis,
Excepting the Skoodoowabskook.
Think not, though the bright Magaguadavic,
Or Bocabec, pleases the eye;
Though Chiputnecticook is lovely,
That to either of these we will fly.
No, when in love's union we're plighted,
We'll build our log house by a brook
Which flows to the Skoodoowabskooksis
Where it joins the Skoodoowabskook.
Then never of Waweig or Chamcook
I'll think, having you in my arms;
We'll reck not of Digdeguash beauties,
Nor care for Pocologan's charms;
But as emblems of union forever,
Upon two fair rivers we'll look;
While you'll be the Skoodoowabskooksis,
And I'll be the Skoodoowabskook.

JAMES DE MILLE.

(Born, in St. John, N. B., August 23, 1836; died, in Halifax, N. S., January 28, 1880.)

RECRUITING IN NEW BRUNSWICK

The official report of the result of recruiting in the Province of New Brunswick, for home and overseas service, for the week ending Aug. 11, is as follows:

York County		
236th Battalion	22	
C. A. M. C.	2	
Forestry Company	2	
Home Service	1	27
Kings County		
Forestry Company	10	10
St. John County		
8th Fied Ambulance	2	
Forestry Company	1	
C. A. S. C.	1	
I. R. F. C.	1	
62nd Overseas Draft	1	
Artillery Draft (St. Lucia)	1	
Home Service	1	8
Charlotte County		
I. R. F. C.	1	
C. A. S. C.	1	
8th Field Ambulance	1	
62nd Overseas Draft	1	4
Carleton County		
Forestry Company	1	1
Westmorland County		0
Kent County		0
Northumberland County		0
Gloucester County		0
Albert County		0
Restigouche County		0
Madawaska County		0
Victoria County		0
Queens and Sunbury		0
Total for week		50

Of the 27 recruits shown for York county for the week, 26 were recruited in the United States.

ELMSVILLE RED CROSS

The Elmsville Red Cross Society met with Mrs. Alex. Roach on August 2nd, closing for remainder of month to reopen September 6th at Mrs. Beriah Johnson's. It is hoped all well be present as new officers are to be appointed.

The Society acknowledges, with thanks, the following donations:—

A quilt from Mrs. A. Jacobs; two pairs socks from Mrs. A. Roach; one pair socks from Mrs. Effie Maguire; $1.00 from Mrs. Wm. Gillis; 50 cents from Mrs. John Hanson and 25 cents each from Mrs Mrs. A. Roach, Mrs. H. Acheson and Miss Wilson.

A box containing nine pyjama suits and four pairs socks, was recently sent away

THE ALGONQUIN HOTEL

The following guests registered at the Algonquin Hotel during the week ended August 14th.

New York: Henry Preble, M. T. Pearson, F. P. McColl, R. E. Lamour. Boston: Dr. and Mrs. John Bryant, J. Winthrope and Mrs. Davis, Miss K. Bridge. T. P. Harrison J. F. Goddard. Philadelphia: Mrs. H. J. Wright, Miss E. Hays, Mrs. Newbold Ething, Miss H. R. Bell, Mrs. Henry Farley, F. H. and Mrs. Shelto. St. Louis; W. P. Wetsting, J. E. and Mrs. Hall, Mrs. J. H. Holliday, Mrs. Hugh Jones and family, Miss Bertha Bridges, Mrs, J. L. Drummond. St. Paul: F. R. and Mrs Bigelow, and family. Minneapolis: A. R. Dunsmore, C. L. and Mrs. Williams, and family. Milwaukee: Mrs. A. L. Kern, Mrs. A. Syme, Miss H. Kern. Brownville, N. Y., Mrs. M. N. Jamieson and son. Casper, N. Y., A. J. and Mrs. Cunningham. Saranac Lake: H. M. and Mrs. Kinghorn. Bridgeport: Dr. and Mrs. Le Brun Peters. Cambridge, Mass: P. E. and Mrs. Marian. Orange, N. J. Russel and Mrs. Colgate. Wiscassel Me; W. S. Warland. Camden: Miss E. D. Porter, Miss T. R. Porter, Miss M. S. Smart. Montreal: T. B. Heney, Dr. J. Kaufmann, C. J. Clark. Toronto: R. J. Christie. Quebec: Mrs. T. C. Allwin. St. John: Mrs. S. C. Lee, Major Smith, W. Good, G. F. Burt, J. W. Montgomery, E. G. and Mrs. Horne, F. L. Elkin, and wife, Dr. and Mrs. F. C. Bonnell. Winter Harbor: D. C. and Mrs. Davis, S. J. and Mrs. Henderson.

SCHOONER SINKS IN LAKE ONTARIO

Kingston, Ont., August 9—Eleven persons were drowned and a child died from exposure in Lake Ontario yesterday, when the coal schooner *George A. Marsh*, of Belleville, Ont., foundered in a heavy gale on the voyage from Oswego, N. Y., to Kingston. The lighthouse keeper at Simcoe Island reported the disaster. The dead include Captain Smith, his wife and five children, William Watkins, mate; George Cousins, and Mr. and Mrs. McClennen and a child. One man and a boy were saved.

STATISTICS OF CANADIAN FORCES

Ottawa, Aug. 8—Sir Edward Kemp replying to a question in the house of commons, said that the number of enlistments in the Canadian Expeditionary Force to June 30 last was 424,456. Of this number 329,943 had gone overseas. Of them 142,779 were in France, 756 at other theatres of war and 124,399 in England.

Of the men in England 23,275 were in hospitals and convalescent camps on May 31.

There were 3,944 troops en route from Canada and 18,475 under arms in the dominion.

The total number of men killed, died, missing and prisoners of war was 31,955, discharged abroad or returned for discharge at once, about 26,000; discharged, etc., in Canada, 76,058.

The minister of militia told J. H. Sinclair, of Guysboro, N. S., that the number of recruits enlisted in July was 4,257 and the number of casualties in the Canadian Expeditionary Force in the same month was 3,637.

KENNEDY'S HOTEL

The following guests registered at Kennedy's Hotel during the week:

Montreal: C. H. Chapman, R. A. Raymond, J. B. Brown. Winnipeg: J. L. Neville. Woodstock, Ont: D. Campbell. Woodstock, N. B: C. L. Kennedy, Miss F. M. Plummer, L. L. Belmain, Sussex: W. P. Erb, L. E. Landers. Milltown: M. I. Watters, L. Parks. Hillsboro: Miss K. Steeves. Yarmouth: E. A. Umphrey. Bocabec: C. E. McCullough. Biological Station: W. Sadler. Hartland: G. F. Burt. Rothesay: M. J. and Mrs. Earll, Miss Domville, J. W. Davidson. Halifax: J. W. Roddis. Fredericton: H. L. MacLaughton, A. H. Booth, D. W. Burpee. St. George: Mrs. Emery Grearson Miss K. McCarton, Miss F. Gillmor, Misses A. and C. O'Neill, Mrs. Edward McGrattan, Mrs. J. McKay, Miss M. Magowan, Mrs. A. C. Gillmor, H. H. McLean, H. J. McClean. Lord's Cove: Dr. A. and Mrs. Murray. Grand Manan: Irving Ingalls. St. John: R. G. and Mrs. Schofield, Mrs. G. W. Thomson, G. Hilyard, Major H. H. Smith, Lt. Col. H. G. Good, G. D. Ellis, W. E. Neve, E. G. and Mrs. Horne, Dr. J. H. Frink, Misses K. F. and E. M. O'Neill R. W. Watson, W. L. Stewart. St Stephen: Mrs. P. F. McKenna, W. A. Fancy. T. Casey, H. E. Hill, J. M. Scovil, Miss A. Sullivan, Miss M. Short, Miss M. Crawford, Miss Myrtle Ganong. New York: J. H. Fitzpatrick. Medford, Mass: A. F. Crowley, Mrs. D. M. Crowley, H. W. and Mrs. Langels and son. Boston: R. J. Cram, A. H. Brown, C. L. Redmond, Miss J. Morrison. St. Louis: Mrs. J. H. Holliday, S. C. and Mrs. Davis. Philadelphia: S. J. and Mrs. Henderson, T. J. Sevenny. Bridgeport: E. P. MacAndrews. Houlton: G. S. Gentle, Miss Edna B. Gentle Presque Isle: C. J. and Mrs. Hanson, G. E. and Mrs. Gartley. Danforth, Me.; S. D. and Mrs. Springer, Mrs. O. D. Standfield. Monclar, N. J.; Miss Randall. Eastport: A. S. Allan, H. B. Grady. Calais: W. L. Thomas, R. H. Shinton, Miss G. Eliott, L. W. and Mrs. Eaton.

A large number of automobile parties from the outlying districts registered as guests at the hotel on Sunday. We regret that lack of space prevents us from printing the full list.

CANNING DEMONSTRATION

Miss Myrtle Ganong, of St. Stephen, and Miss Steeves, of Hillsboro', held three classes of practical canning in the Prince Arthur School on Thursday and Friday. The classes were primarily for the Girls' Canning Club which was formed by Inspector MacLean at the close of the school year, but all those interested in the subject were cordially invited to be present and many availed themselves of the invitation. Miss Ganong is a most zealous advocate of economy, conservation, and canning, and she greatly stimulated the enthusiasm of her hearers. Miss Ganong and Miss Steeves both were anxious to help in any matter pertaining to efficient housekeeping, and readily answered the questions that were put to them. Great things in the way of home canning are to be looked for from the Girls' Canning Club and its followers.

FORMALLY NAMED

Washington, Aug. 11.—Herbert C. Hoover was formally named as Food Administrator yesterday by President Wilson under authority vested in him by Congress, and immediately served notice on speculators and profiteers that the time of reckoning for those who will not cooperate in the efforts of the Government to obtain lower prices for the consumer and help supply the Allies of America in the war against Germany had Come.