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A Business Bride

By Hilda Richmond

CHAPTER I.

Some of the neighbors at old Mrs. Grayson's funeral remarked that Jessie Potter "took it hard," and wondered why she should feel so sorry to lose the old woman; while others were sure that Jessie was "putting on" her grief. Still others were sure that she was tired and worn out with the care of the poor old lady, and so could not help crying from sheer weariness. But they were all wrong.

When Jessie Potter went to the farmhouse to do the housework and care for Mrs. Grayson, the latter had been brisk and able to manage the work; but for the past two years she had been failing until she had been a heavy burden to both John Grayson, her son, and to Jessie. Indeed, during the very last of the old lady's lifetime, Jessie had been obliged to send her two children to an aunt to be cared for while she gave her time and attention to Mrs. Grayson. John was a busy stock buyer and often called away from home two or three days at a time, so he was thankful to have a reliable person to care for his mother, and he paid Jessie well for her work.

"Now I'll have to go, Mr. Grayson," said Jessie as they returned from the funeral. "I have my things packed and the undertaker can carry me to the station for the five-thirty train. I thank you for your kindness to me and I hope you will find somebody to look after your house for you."

"Have to go!" said John, rousing himself from his reverie. "Why?"

"Because it will be impossible for me to stay and keep house for you," said Jessie impatiently; "I must go back home." She had often felt irritated because John Grayson was so absorbed in his business affairs that he paid little heed to anything else, though he was always kind and patient with his mother; and now worn out by hard work she was vexed at his lack of common sense.

"That's no reason," said John. "I don't think it's fair to go away and leave me without a little notice."

"Well, then, I'm going because peo-

ple will talk if I, a young widow, stay to keep house for you, an unmarried man," said Jessie tartly. "You know it's out of the question."

"We—we might get married," said John, quite as if he were setting a price on a herd of cattle. "They wouldn't talk then, would they?"

"I don't know about that," said Jessie, with a gasp at his matter-of-fact statement. "I have no desire to get married again."

"Oh, I meant it just in a business way. You'd have your wages just the same and I could go on with my work. When a fellow gets to be thirty-five and settled in his ways it isn't easy to start in again. You've been with us five years and I'm used to your cooking and all. Of course I'd want you to sign an agreement not to interfere in my business affairs, and not to expect me to gad around with you; but you could have things pretty much your own way in the house. You could have the butter and egg money for your own use, same as other women, and I'd give you a horse to drive. I really don't see but you'd be as well off that way as to take up some other work and have to get used to a new place."

Jessie was angry, but as he talked her anger cooled. She had no desire to go back to her father's house, where she had spent an uncomfortable six months after the death of her husband; and she had no idea where to look for work. People who want to hire a woman with two children are not so plentiful as might be supposed—she had found that out early in her widowhood. After all, a business marriage seemed to have some advantages.

"If you'd like to keep the children at your aunt's I'd pay you enough so you could board them there," went on John. "You could go over every Sunday and stay with them if you wanted to. I don't mind staying alone a day now and then. I like peace and quiet and I'm away a good deal, so it won't matter. Not that Grace and Bobby ever bothered me," he added, "but the school here is far away and there's no Sunday-school nor anything for them. Just



The Present Day Sugar Bowl.

Sugar is scarce. There are fewer ships to carry supplies from the East Indies. The West Indies, from which Canada draws her supplies, must furnish sugar for twice as many people as last year. If we put ships into the sugar trade, and if we continue to use that second needless spoonful of sugar in tea and coffee we shall have to, it will lengthen the time needed to bring our boys home. Therefore, save sugar. Use strictly no more than 2 pounds for each person in the family in a month.

Sugar is the best of the "quick energy" foods to stimulate blood and brain of soldiers in the grim campaign. They must get it. Manufacturers and all large users have been strictly limited by the Food Board in the use of sugar, and they are now using substitutes in large quantities in a splendid effort to conserve, yet serve the public as well as before. Private homes should follow their example and use substitutes, especially corn syrup and glucose.

"As much candy in the shops as ever," you say? Perhaps, but do you know most of them are made with substitutes for sugar? Candy makers, with manufacturing confectioners, public eating places and others, have splendidly responded to the call

suit yourself about that. If you want them with you it's all right, but if not I'll pay their board where they are. It's money in my pocket not to be chasing around over the country to find another housekeeper. You're clean and honest, and dear knows what I might get if you left."

That was more than John usually said in a week, and it gave Jessie time to think it over. She remembered that all the debts from her unfortunate marriage were not paid, though she had done her best; and she also remembered that her step-mother would receive her coldly even for a short visit. The years in the quiet farmhouse had been peaceful and, in a measure, happy, so perhaps it would be well to think the matter over before declining it.

"If you have your mind made up we can go on to Squire Longabaugh's," said John, breaking in on her musing. "I've got to go to Bloomfield for some cattle to-morrow and we may as well settle things right here."

"I'll do it," she said faintly.

CHAPTER II.

At supper that night Jessie tried to realize that she had just been married. She looked across at John eating heartily the good ham and eggs she had prepared, for a hot, hearty, undisturbed meal tasted good to him and, manlike, he enjoyed the nourishing food. They very smell of the food seemed to sicken her and she ate next to nothing, but John never noticed that. He knew there was plenty on the table and if she was hungry she would probably eat, so he finished his meal in silence and betook himself to his interrupted business affairs until late in the evening.

"I'll stay long enough to pay all the debts and get the children well started in school," was Jessie's final conclusion, as she turned the matter over and over. "If I get the butter and egg money, which I feel I have earned this long time, I can soon pay up everything. It's very evident that he doesn't want the children here and there are advantages in leaving them with Aunt Mary. So I'll dig in as hard as possible. Grace is nine now and Bobby seven, so it won't be long. Dear me, in eight more years Grace will be as old as I was when I married Sam! If mother had lived things might have been different—but there! nothing is gained by fretting over the past. I have a chance to pay all debts and to give the children a nice start in life, then I can be free. If I had been taught to do any one thing well I might not have to be grateful for John's matter-of-fact proposal to-day, and a marriage before Squire Longabaugh—but, it won't last forever. I'm only a little past thirty—and" and then her thoughts trailed off into restless slumber.

It was midwinter when they were married, and the rest of the cold weather slipped away as if by magic. She was alone a great deal in the old house, but that suited her exactly. Having few housekeeping cares she was free to care for the chickens and to do the much needed sewing for her children. For herself she did next to nothing, but as the eggs began to roll in, the debts were paid one by one; she even invested a little of her wages in some new clothes, and began to venture back into the world from which she had so long been shut out.

"I'm going over to Grantville this morning and I'll take you in the automobile," said John one Sunday morning. Usually he hitched up old Fanny for her and she left early, as Fanny was none too swift and the distance was long. "I'll not be back till night. I'll call for you this evening about five."

He was amazed to see her coming out of the house in a pretty new suit and stylish hat; for he had never seen her before except in the shabbiest and dulkiest of garments. Even his slow perception took in the fact that she looked ten years younger. He said nothing, except the most commonplace things about the weather and the crops, to which she replied in the briefest possible manner. (To be continued.)

to conserve. They are using glucose to a large extent, and are including nuts and what not in their toffees and candies. The next step must come in the home. When the housewife does as well in limiting her sugar, the problem will end. It is a matter of loyalty.

The Children's Food.

The school lunch box presents an everyday problem to the busy mother of several growing children. She must select the necessary foods in sufficient quantities to meet the needs of the growing child; she must provide variety in choice from day to day and pack the food carefully in a suitable receptacle so that it may be in perfect condition when served.

The war breads are extremely wholesome for children. The four authorized substitutes are barley flour, oat flour, rye flour and corn flour. Milk, eggs, bread, lean meat, cheese and beans provide the child with muscle-building material. Heat and energy are derived from sugar, fruit, milk and vegetables, while the mineral matter in fruit and vegetables is essential for all ages.

War Bread.—4 cups mashed potatoes, 4 cups boiled rice, 4 cups rolled oats, 2 cups corn meal or corn flour, 2 tablespoons of sugar or one cup of corn syrup, 2 tablespoons salt. Put in a large pan and pour boiling water, stirring it until it is thin enough for sponge. After cooling to the right temperature add two and a half dry yeast cakes or one compressed yeast cake. If bread is set in the afternoon, mix in stiff loaf with wheat flour and let rise over night. Mix down and let rise again and put in greased tins, greasing between loaves, and bake in a slow oven until done. In mixing at first mix quite stiff, it may stick to the hand. In mixing down the second time and putting in tins, don't put in more flour, use a little flour on hands and board. If wanted, can use about one-third barley flour in place of wheat flour. Can use more rolled oats in place of potatoes or corn meal. The sponge, when thinned, makes good griddle cakes.

Foes of the Home.

The two worst enemies with which the housewife has to contend are the bedbug and the clothes-moth. Against the depredations of the latter she is never safe; and as for the bedbug, eternal vigilance is the price of security.

Hence the importance of experiments which experts have recently been making, with a view to ascer-

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taining definitely the most effective means of fighting these insects.

The bedbug experiments were made in two ways. One might be described as a laboratory test of various insecticides, twenty bugs being placed in each of a number of glass jars (with paper scraps or excelsior to afford opportunity for hiding), and dusted or sprayed with different powders and fluids.

The other was conducted on a practical scale by spraying or dusting rooms that were badly infested with bedbugs.

The experts tried out dozens of things for the purpose and they found the ideal and perfect remedy. It is kerosene.

Kerosene is the sure killer. One advantage it has is that when used as a spray it will penetrate every crack and cranny. With powders and most liquids it is very difficult, if not impossible, to reach the bugs, which in the daytime are hidden in cracks in the beds or behind wallpaper, washboards and molding. Kerosene, however, easily reaches them in such places.

But it does more than that. It destroys the eggs, saturating them so that they cannot hatch. The business is all over in twenty-four hours. All the bedbugs are dead and the eggs likewise. The premises are clear of the pest.

The results obtained in dealing with clothes-moths were not less definite and conclusive. To housewives the decision reached ought to be of substantial value.

In each of many wooden cages ten to twenty moths were put. Inside of each cage were three boxes with sliding covers, nearly closed. Each box contained a piece of flannel—a kind of fabric specially attractive to the moths. The flannel in two of the boxes (for a "check") it was untreated.

The moths, having an aversion to light, were attracted into the nearly shut boxes. When naphthalene flakes or "moth-balls" (which are made of naphthalene) were put with the flannel, all of the moths died, and none of their tiny caterpillars or eggs were found.

Various insecticides were put with moth-infested flannel in trunks. Results differed; but when naphthalene or moth-balls were tried, all of the moths promptly died.

The conclusion drawn is that the proper and really effective remedy for clothes-moths is naphthalene, whether in the form of flakes or moth-balls. Housewives have been accustomed to latent the rise in the price of camphor, coal-tar product, though now much higher in price than in peace-times) is declared by the experts to be decidedly superior.

Fish And Potato Pie.

ALAS, MY POOR BROTHER.



To make a fish and potato pie line a deep greased dish with well-seasoned mashed potatoes to a thickness of one inch. Fill to within an inch of the top with creamed fish. Cover with potato, brush with melted butter and bake in a hot oven until brown. Garnish with parsley and lemon.

The tree knows its fruit and drops the unsound and squirrels take no stock in unsound nuts and rats desert a sinking ship. Yet a man with his God-given faculties will keep cows that produce less than 150 pounds of butter-fat in a year.

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The Canada Food Board has issued a book of recipes and suggestions for using Corn Syrup. Write to the Food Board in Ottawa, for a copy and in the meantime go to your grocer for a tin of LILY WHITE Corn Syrup, or CROWN BRAND Corn Syrup and try some of the following recipes:

APPLE SAUCE

8 apples 1 inch stick cinnamon
6 tablespoons Lily White Corn Syrup 1 cup water.
Wash, pare, core, and slice apples. Put into sauce pan with water, syrup and cinnamon. Cook over a medium flame until soft.

CAKE WITHOUT SUGAR

1 cup shortening 1 1/2 tablespoon baking powder
2 cups Lily White Corn Syrup 1 teaspoon salt
2 eggs 1 cup milk 2 cups flour
Cream the shortening, add the syrup and the egg, and mix well. Add the milk. Sift the baking powder and flour together, add it slowly to the mixture and beat. Bake in a moderate oven, as a loaf or layer cake or small drop cakes. One-fourth cup of raisins added to the batter gives more flavor and sweetness.

MARMALADE

1 grapefruit 1 orange 1 lemon
8 cups water 10 cups Lily White Corn Syrup
Cut fruit in thin slices and allow to stand in water for 24 hours or overnight. Separate seeds and cook them in part of the water. Cook fruit until tender and add Corn Syrup. Continue cooking until jelly is obtained.

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