

Tonio, The Clown

Wounded, Weaponless, in a War Hospital, He Played His "Little Joke" a Glorious Courage.

By Edna Howell.

CHAPTER II.

Then his eyes met the eyes of the soldier in the orderly white cot beside his. It was Pietro Morosi who gazed back at him—Pietro Morosi who had run away with the clown's wife, she, who had been his one ewe lamb.

Tonio's eyes, like tarnished gilt mirrors, reflected nothing; but pain, sudden, massive and heavy as a stone wall, crushed down upon him. Tonio swooned.

When he awakened his arm was all damp with the plaster of his organdy bandage. He had a sense of his wounds being newly, more firmly bound. On his head was a round barrette made of a gauze bandage, and his left hand was a mass of soft white cotton held up by a cardboard support. On his bed were soft little cushions in the hollows of his body, giving it pleasant support. He had a sense that after the years of seeking, he need seek no farther for he had found! He turned his head to the other cot. The nurse who had come to feed him stood at his side. Her eyes followed his own. Morosi slept, his long black lashes on his cheeks like a babe's, his lips parted with heavy breathing, his hands, even in their sleep, restlessly moving.

The nurse went to Morosi's bed, poked over him, her hand on his pulse. A little frown gathered in her brow like the faint wings of a seagull and smoothed out again. "Let me go. For pity's sake, let me go! I never did you—" The voice of the sick man paused and went on a delirium of feverish sleep. Tonio's eyelashes drooped. The man sank into a deeper sleep and was silent. The nurse passed on to the next man.

So Tonio lay next to Morosi and his delirium but there was no return which Tonio longed for one ewe lamb.

In the life of the sala, the spirit of the hospital, a man so ill but Tonio smiles at the weary lips, and no more be described than the spice of a

wall back of it. The surgeon and nurse told Tonio as they left that Morosi was in a grave way, that his life hung on a thread. "Rina!" called the sick man, "Rina!" he repeated insistently. "Rina!" he reiterated petulantly and looked toward Tonio. (To be continued.)

VICTORIA CROSS PIGEON

Brave Deeds Performed by Winged Messengers of British Army.

Carrier pigeons of the British army behave like disciplined soldiers and are a valuable asset in war time.

The faithful bird messengers contain all the pluck that is so much admired in human beings. Very often they were shot at by the enemy, and sometimes wounded, but no matter how badly they were hurt they would continue on their way until they had reached their destination.

The story is often told in this connection of a bird, the Victoria Cross pigeon, which, after bringing in a message of great importance dropped dead in the motor-left. The general ordered the pigeon to be stuffed and it is now on exhibition in a war museum in London.

The casualties among messenger birds of the British army were about 2 per cent. They were wounded not only by the enemy shell, but by attacking hawks. The birds were placed in gas-proof baskets, and were safe from the fumes, but if they became affected they were cared for at the hospital.

There is also a prison for enemy birds which have been captured, and they receive the same rationing as the British birds, but can never return to Germany. Their wings are clipped. The British female pigeons are marked with a blue spot underneath the tail, while the male is marked with a red spot.

DAUGHTER OF THE REGIMENT

The Forerunner of the Modern Army Nurse.

before the army nurse was "before" was the "vivandiere" passing from the "vires regret by reasonable picturesqueness. a height of her glory times, but survived to eriod. She was some- he "daughter of the l, wearing the regi- l, tastefully modified ngth skirt, she carried a strap from her tle cask of brandy.

to be approved of by of course. Often quite indeed. But thoroughly a true and loyal com- such appreciated and cers and soldiers of the hich she was in a quasi attached. The heroic "Under Two Flags," was ough idealized, vivan-

the French could have vivandiere. She was a nment of war. Perhaps ent her charms that she ality possess. But the , with its severe disci- nation of women, save ormance of quite ether s no room for her. To- o more than a memory.

Craters of Volcanoes.

"crater" from the hole e, and afterward fought ighly established itself ge of the trenches. It obvious and inevitable n the volcano. But the took the word from the "er"—the mixing bowl eb meaning to mix), in eeks, from the earliest , mingled water with craters, which stood in ositions in the hall, were e size, and the resembl- of the volcano's orifice ient observers who used ater" in the modern vol-

may be removed from by applying pipe-clay, water to a thick cream.

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After The War, Thrift.

Canada has entered upon the period of reconstruction. During this time the practice of thrift by the housewives of Canada which has accomplished so much during the trying four years of war, is still a national duty, in view of the needs of Europe and of Canada. Our net national war debt is over a billion and a quarter dollars.

The health and happiness of simple living is the lesson the war has taught Canada. This lesson must not be forgotten in the exaltation of victory. We have yet to make up for the enormous waste and expense of the war. Buy wisely. Keep on using food carefully, avoiding waste. We must still feed the soldiers who cannot be completely demobilized for many months. And 250,000,000 people in Europe are short of food.

It pays these days to keep household accounts. In fact it has always paid. Order your supplies in each line on one bill if possible and a week in advance. This simplifies household bookkeeping, and gives the housekeeper better control of her expenditure. She can then work out a standard within her allowance and give her family meals a well balanced variety, such as health demands.

In three years France paid off the crushing war indemnity demanded by Germany after the Franco-Prussian War of 1870. This was accomplished by the indomitable spirit of thrift and industry inherent in the French people. Canada's great natural resources will enable us to sacrifice, but the voluntary spirit of housewifely thrift is essential.

When foodstuffs are scarce in the world, prices of food are high. War economy has shown the wisdom of fewer courses at meal-time. People can be happy and well nourished on one-dish meals. Combinations such as cheese, rice and tomatoes; cheese and macaroni; meat stew vegetables and baked rice and cheese, pork and beans; bean soup with milk; chopped meat and potatoes; rice and Salisbury steak provide all the essentials of a full course meal at less expense.

Meat is expensive owing to the demand of our Allies in Europe and the cost of feed for live stock. It is well to remember that the food properties of meat can be secured in fish, milk, eggs, green vegetables, and bread and butter. Food experts hold that children under seven years of age do not need meat. Some people declare from their own experience that we can do well without meat. Canadians should eat more fish.

Why Tools Wear Out.

The want of thought in the care and use of equipment is often the cause of its short life. Some of the apparently trifling mistakes which cause utensils and tools to wear out before they should are the following: Contents of saucepans and kettles boiled until dry and the metal overheated.

Handles, screws and fastenings of knives, forks, egg beaters, etc., loosened from having been left in hot water.

Metal utensils put away wet, causing them to rust.

Covers put away wet with steam as they are taken off the saucepan.

Brooms and brushes used continually on one side and worn to a point.

Brooms allowed to stand on the floor until their weight bends or breaks the straw.

Glasses broken because the bottom instead of the side is put into hot water.

China dulled by washing with too strong soap suds.

Liquids spilled on rugs or polished surfaces because the container was too full.

Contents of the saucepan boiled over on the stove or in the oven because allowance was not made for the expansion of liquids by heat.

Burners of gas and oil stoves clogged and useless by burned food.

Rugs torn by having been held by the edge while shaking in cleaning.

Glazing of porcelain and enameled sinks, tubs and wash bowls scratched and broken by cleaning with coarse cleaning materials.

Finish of furniture marred by placing hot dishes, medicine bottles and by spilling liquids on it.

Furniture cracks and parts loosened because the oil bath and rub are not applied regularly.

China broken in the refrigerator by placing heavier dishes on it.

Dish towels scorched and stained when used for oven cloths and to lift hot saucepans from the stove.

Varnished and oiled woodwork spoiled by washing with soap.

Springs in beds, couches and chairs and other pieces of furniture broken by allowing children to jump and play too roughly on them.

Using Nuts To Save Sugar.

A household expert recently pointed out that nuts were the only food that were a square meal just as they are—not in just those words, but that was the gist of it. Nevertheless people do like to turn them into some one of the new fangled nut loafs or purees or croquettes. Of course

those things are very nice, if we have skill in making them; and of course there are some people who find nuts uncooked, just as they are, too rich to be wholesome.

How shall nuts be served? That is a question that sometimes vexes the housewife.

The English way isn't a bad way. In England nuts and raisins are served as a regular thing after dessert. Often only a few are taken, because the meal has been sufficiently hearty without them.

They are passed in a large nut bowl, with a large silver or wooden spoon, and there are nutpicks in the bowl or at the side for those who need them. The nuts are cracked before being served.

This combination of nuts and raisins goes by the name dessert in England and is so referred to very often on banquet menus, steamship menus and even restaurant bills of fare.

Nuts of course in no way take the place of a sweet for dessert. But nevertheless they may be served in place of dessert. With raisins, which give the desired sweetness, they make a satisfying dessert, and if a dish of maple sugar is passed with them they also are a satisfying dessert; also if a sweet salad, one containing dates, oranges or other fruit, is served before them they are satisfying.

But even so, they are more hearty than the usual desserts. So we must look to the more substantial courses of the meal and see that they are not too hearty on the nights when nuts are to be served as dessert. Or else we must train ourselves to eat only a few nuts.

Sometimes it is necessary to pass nut crackers with whole nuts, so that each guest may crack his own nuts. But usually nuts are cracked before they are passed.

One of the best ways to serve nuts is salted. Then, of course, they are not passed with dessert, but with the salad or meat course. Indeed, they are often on the table, in little individual dishes, when dinner is announced, and are eaten at one's pleasure throughout the meal.

Almost all nuts are good when salted. We used to think that salted almonds were the only sort, but

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The Housewife's Corner

Advertisement for a household product, likely a nutcracker, featuring a large illustration of a woman in a kitchen setting and a smaller illustration of a nutcracker. The text is partially obscured by a vertical tear in the document.