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Runaway Julietta

By Arthur Henry Gooden

CHAPTER XIV.—(Cont'd.)
Except for her promise to Maggie nothing could have held Julietta to town on this morning, with the memory of that kiss hot on her lips. She shrank from the possible meeting with Clay Thorpe.

What kind of madness, she wondered as the horse jogged along the dusty road, had seized upon her last night? What kind of madness had impelled her, not only to allow, but to return that kiss? She sat stiffly in the jolting buggy, staring straight between the ears of the horse, her face changing from white to red.

Was it madness after all, or was it something else? She thought of Paul Morrow, and was miserable. With a pang she realized how simple, honest, kindly Paul Morrow must love her with all his big, generous heart.

The horse slowed to a walk, and stopped under the big cottonwood, but Julietta sat rigidly unmindful, the reins dangling from her cold hands. Her thoughts had hurried the backward stretch of years to that first meeting with Paul Morrow, to that first little head resting upon a rough coat-sleeve. She travelled up the flight of years—her debt to Paul Morrow was great indeed, and his happiness lay in her keeping.

A woodpecker tattooed upon a fence post nearby. As if in echo to that tattoo came the sound of hoofbeats on the dust. Julietta stirred, heard the creak of stirrup leathers, the jingle of a bit and spur, the thud of hoofs ceased, and a voice awakened her back to the present.

"Dare!"
He was standing beside the buggy, one foot resting on a wheel hub. There was a touch of color under the bronze of his face, but his eyes were steady, unafraid, unapologetic. Because they were grave and unsmiling also, Julietta could meet them frankly.

"I wanted to see you," said Clay, his voice pregnant with meaning. Wurrell told me you'd just gone. His words quickened. "I had to see you—you know why—after last night. I want to tell you—"

"No!" Julietta wondered at the calm which was upon her. "I'd rather not discuss it."
"But I've made up my mind to discuss it," he persisted quietly. "I love you, Dare, and I want you to marry me." He leaned forward, his hand closing upon hers. "I love you, and I want to tell you last night."

"We're a pair of sillies!" she broke in, withdrawing her hand; but her face was white. "Clay, you don't know me at all."
"I've always known you, Dare," he answered steadily. "We've always known each other. I'm not silly, nor are you. I saw in your eyes last night what you must have seen in mine; between us is no talk of superficial things, no silly talk of time and days and pennies. We've waited for each other always. Do you remember what I told you that day long ago—the day you ran away?"

"I can't marry you," she forced the words desperately, yet with finality in her tone, and caught up the reins. "I can't explain—now. I must be on my way to town, Clay. I promised Maggie, as I told you, that I'd see her this morning. I'll explain later."
She urged on the horse, using the whip in her grim eagerness to put her resolution beyond recall. She had a last glimpse of him standing by his horse under the cottonwood, a stricken, amazed, perplexed figure.

Breaching La Vina, she drove straight on to the railroad station and sought the telegrapher's window.
Three minutes later she handed a yellow form to the operator. He read it, looked at her blankly, read it a second time, and then repressed a grin as he repeated it aloud and checked off the words:

Big Ram Oil Company, Los Angeles: Arrive home Thursday. Am going to marry you immediately.

Julietta.
Julietta drove on past the warehouse and hitched her horse not far from the cabin of Maggie Wurrell. She stood for a moment, lost in thought.

Since that day when Parkie the Odi-ous had cast insinuations before her, Julietta had known that some time there must be an auditing and settling of accounts with Paul Morrow. And now—the time had come, and payment was not shirked. Julietta felt a little proud of herself, even through the hurt that ached somewhere inside her.

"Miss Dare!" She heard a voice calling, and saw Burt hastening toward her from the warehouse, hat in hand. "Miss Dare! It's a hot day. Guess you didn't see me, see? By George, if you didn't go right past me!"

"Did I?" She studied him, unsmiling. "Yep! Say, I wanted to see you mighty bad. Can you stop over to the bank a minute?"
"No, I can't," she returned curtly. "What do you want?"
"Well, well—hurry never got nobody anything," and Burt laughed.

(To be concluded next week.)

Paris.
O queenly city on the Seine,
Who dares disturb thy streets of dream,
The regal splendor of thy ways
With lordly stride and murderous reign?

The world has not thy counterpart;
Who dares thy grandeur to molest,
Thro' shadow-victory unseen
With hand of woe upon thy heart?

Fear not the open foe without
Whose deeds have filled the earth with pain;
The Hun shall ne'er thy streets parade,
Nor still thy soul with whispering doubt.

Nearby thy city walls perchance
Will dauntless hearts thy cause defend,
Brave with unconquerable flame,
Avenge the wrongs of glorious France.



CANNING PEAS AND CARROTS.

Under existing circumstances today, it is vitally necessary that we can, dry and conserve every bit of available food. Do not let as much as a single handful of vegetables go to waste. From now on plenty of available war garden products will abound.

To Can Peas

First, see that the jars are in good condition: that is, see that the lids fit securely. Fill the jar with water and fasten the lid tightly; invert and test for leaks. This is most important. No matter how long you sterilize the product, if the jar does not seal airtight, the contents will be lost. Many lids are damaged by the housewife using a knife to open the jars. This forces the rim of the lid out of position.

When in doubt, purchase new lids. The best grade of rubbers are the cheapest in the end. Hard, leathery rubber will crack and become worthless during the processing and thus cause a loss of time and material. It is important to thoroughly sterilize all utensils that are to be used. The additional time required for this purpose will pay big dividends in good canned products.

Owing to the composition of the peas, which are rich in nitrogenous material and which will set up a rapid decomposition under certain circumstances, it is vitally necessary to observe the following rules:

First. Do not use peas that have been picked longer than six hours.
Second. Do not use peas that are heated or wilted. The best test for this condition is to put the hand down deep in the basket; if any heat is felt, do not use the peas for canning purposes.

If intending to can home-grown peas, pick them early in the morning. Shell them out of doors in a cool, airy place. Now when starting to can:

First. Blanch. This is placing the peas in a square of cheesecloth and plunging them into a deep saucepan containing plenty of boiling water. Cook for fifteen minutes and then remove and plunge at once into cold water. Drain quickly and then fill into sterilized jars and then fill with boiling water, adding one teaspoonful of salt, one teaspoonful of sugar, to each quart of water used. Adjust the rubbers and lids and partially tighten. Place in a hot-water bath and process for three hours. Count the time from the minute the water in the bath starts to boil. As soon as the time limit expires, lift the jars at once from the bath; test for leaks after securely tightening the lids. Place them in a room apart from the kitchen, so that they will cool quickly.

As soon as the jar can be comfortably held in the hand, place at once in a cold-water bath, adding two table-spoonfuls of salt to each gallon of water. When thoroughly cold remove and wipe dry. Place in a clean, cool, dry storeroom.

Do not use salt in the blanching process. Do not prepare for canning more peas than will fill the number of jars that the water bath will comfortably hold. This can be easily done by measuring the peas, allowing five cups of the shelled peas for each two pint jars. Use pint jars; if the quart size is desired, allow one hour to the length of time necessary for processing. This means that you must process in a hot water bath the quart size jars for four hours.

Drying Peas

Peas not suitable for canning purposes may be dried and they will be found available for food purposes if properly done. Shell the peas and then place them in trays in the sun. To test: Drop a few of the peas on a plate; if they give forth a hard, hollow sound and are perfectly dry and leathery looking on the outside, it is safe to assume that the product is dried sufficiently. Stand aside in a cool room to thoroughly chill before storing in glass or tin containers.

The Canning Process

Shell the peas and then lay them aside in a cool place. Scrape the young carrots and then cut in dice and place them and the peas in a sauce pan. Cover with boiling water and cook for twenty minutes. Remove from the fire and drain. Plunge into cold water, and then drain.

Fill into jars and adjust the rubbers and lids. Partially tighten the lids and then place the jars in a hot-water bath and process for three hours for pint jars and four hours for quart jars. Carefully follow the directions for sealing and cooling the canned peas.

It is most important to have water about four inches above the top of the jars when starting to process in the hot-water bath. Failure to have the water about this height will cause the jars to be only partially filled with liquid after the processing is finished. This fact can be explained in this way: If the tops of the jars are not covered with water the intense heat will cause evaporation to take place through the tops of the jars and thus cause a shrinkage of the amount of water content of the jar.

To partially tighten the lids before placing them in the water bath: If

It is fine for cleaning cans - says the dairyman

Comfort Lye

Canuck BREAD MIXER

MAKES BREAD IN 15 MINUTES

Excellent for making bread, cakes, pastries, etc. Saves time and labor. Keeps dough soft and pliable. Delivered all charges paid to your home, or through your dealer. One lot size \$2.75, two lot size \$5.25.

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QUEEN MARY LIKES BOOKS.

Does Not Read Much Fiction But is Fond of Memoirs.

The Manchester Guardian publishes this interesting intimate sketch of Queen Mary on the occasion of the royal silver wedding:

"Queen Mary does not care particularly for sport, animals or opera, nor has she the modern interest in variety shows, but she loves modern plays, particularly comedies; she is fond of reading, particularly memoirs, historical or modern. Her taste in this direction was formed by a French woman, Mme. Brimka, who succeeded the German governess who guided her youthful education. This lady was with her from 1885 till her marriage, and soon after returning as her rectrice, and so remained until she died two years ago.

"I doubt if the Queen has read very much fiction. Unlike Queen Victoria, she is not known to have written anything with the faintest idea of even

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private publication. But she is a great letter writer. She writes simply, feelingly, and with much force of diction. She corresponds at length with her children, especially the Prince of Wales.

"She is a lady with her strong dislikes as well as likes and to her mind there is no special virtue in the word 'smart.' Queen Mary's taste in dress is her own—not fashionable or unfashionable, but above or outside of fashion."

Armies can't fight with empty guns or empty stomachs. They must have ammunition and wheat.

BRITON WHO SANK THE DEUTSCHLAND

CAPTAIN JOHN THOMPSON WAS TWICE HUN CAPTIVE.

Rammed the Huge Submersible in the Mediterranean and Captured the Crew.

Captain John Thompson, who has been called "the man who sank the Deutschland," is exceedingly modest about the achievement that won him the D.S.O. ribbon and a substantial cash bonus from the British government.

Many yarns have found their way over the cables to this country as to what happened to the German U-boat Deutschland, and the final disposition of the merchant submarine has been variously reported as having taken place in the North Sea off the north coast of Scotland, in the wide Atlantic and in Kiel Harbor. As a matter of fact, the giant submersible was sunk, through ramming, in the Mediterranean in June, 1917. The vessel that rammed the Deutschland was commanded by Captain Thompson, and he not only destroyed the submarine, which had been converted into an armed raider, but effected the capture of her crew.

Stabbed in Hand by Hun.

Before this happened Captain Thompson had a vessel torpedoed under his feet, and on another occasion he was captured by a submarine and was questioned by the German commander when a question of veracity came up between them. It culminated in Captain Thompson knocking the German officer down and the latter running his sword through Captain Thompson's hand. The Briton still bears the mark of the encounter.

Captain Thompson's third experience with a submarine was that with the Deutschland. He was on a voyage through the Mediterranean from Malta to Alexandria, when he encountered the Deutschland lying on the surface, and for an hour looked for position with the Hun U-boat.

The Deutschland did not dare submerge, because Captain Thompson kept his bow straight at the submarine's beam. Finally the British commander was able to get full speed ahead and struck the huge submersible fairly amidships. Her crew was captured.

Again U-Boat Captive.

Some time after the Deutschland incident the vessel commanded by Captain Thompson was torpedoed and he was taken on board the submarine, where he was kept prisoner for two weeks. Had the German commander known who had sunk the Deutschland it is doubtful if Captain Thompson would be alive today.

Twice since then Captain Thompson has met with disaster because of German U-boats, but has always managed to escape alive.

The New "Victory" Bread.

The Canada Food Board has required all bakers to use at least a specified percentage of substitutes for wheat flour. As a guarantee that these proportions have been used, every baker is required to place on every loaf of bread a label or sticker bearing his name and address, and the words "Victory Bread." When this order was passed, the Food Board was not aware that the word "Victory" had been registered as a trade mark by Mr. Dent Harrison, of Montreal. Mr. Harrison has, however, patriotically surrendered to the Board his rights to the trademark for the duration of the war. He writes: "I find I can produce a very good loaf of bread, both white and brown, with twenty per cent. substitutes."

Important Saving of Food.

Miss Hayes, demonstrator of war cooking under the British Columbia Committee of the Canada Food Board, reports that much attention is being given by the women of the province to conservation of food and particularly to the saving of white flour. She states that she believes the saving in this way has been very large. Mr. T. A. Robley, secretary of our Food Conservation Committee, at Trail, B.C., had reported that the recent visit of Miss Hayes to that city resulted in greatly increased interest in food conservation.

MEAT SHORTAGE IN FRANCE.

Beef Sold in Paris at Average Price of Sixty Cents per Pound.

As a result of the meat shortage, and also in order to check the slaughter of dairy animals, three meatless days per week have been instituted in France and the number of animals slaughtered has been limited to two-thirds of the weekly average in March, 1917. In Paris recently beef averaged 45 cents per pound wholesale, and 60 cents per pound retail. Moreover, some difficulty has been experienced in obtaining adequate supplies of fresh meat for the armies.

Food Regulations Imperative.

"If present restrictions should be in the slightest degree relaxed it would result in serious want for the people in Europe before the wheat crop could reach the market."—Herbert Hoover, United States Food Administrator.

WILLIAMS New Scale PIANOS

THE example of the late Queen Victoria in selecting the Williams New Scale Piano has been followed by many of the world's most renowned musicians. This fact has caused it to be known as the Choice of the Great artists.

Louis XV Model, \$550.00

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Many women look older than they really are because they do not take proper care of their complexion. Ingram's Milkweed Cream will keep you looking younger than you are. It keeps the complexion clear and colorful. It keeps the skin soft and in a healthy condition because it has a distinctive therapeutic effect. It removes the delicate skin blemishes. Two sizes, 50c and 60c.

For thinness of the nose and forehead try Ingram's Velveteen Bouquet Face Powder. It is so fine and delicate in texture that you can scarcely detect it yet it stays on and effectively conceals the minor imperfections of complexion and hides perspiration, etc. A full line of Ingram's toilet products including Zedettes for the teeth, etc. is at your drugstore.

A Picture with Each Purchase

Each time you buy a package of Ingram's Toilet aids or Perfume your druggist will give you, without charge, a large portrait of a world-famed motion picture actress. Each time you get a different portrait so you make a collection for your home. Ask your druggist.

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Don't take chances with your preserves. Protect them from mold and fermentation with Parowax, the air-tight seal.

Parowax on preserving day means happiness on opening day. The preserves come out with all their original flavor and freshness.

Melted Parowax poured thinly on the jelly glasses does the trick. Air can't enter. On fruit jars, adjust cover and dip in the melted liquid.

Parowax is odorless, tasteless, and absolutely pure. Sold in inexpensive 1 lb. and ½ lb. cartons. Your grocer or druggist has it.

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