

The Tea of Teas Always Good Alike

"SALADA"

Deliciously Different to the Ordinary.

Black - Mixed or Natural Green } Preserved and Sold only in Sealed Packets

His Great Decision

Which Shows the Attitude of Our Southern Neighbor At the Beginning of the War, and How the Republic's Noblest Sons and Daughters Rose to the Occasion.

By Edith Brown Kirkwood.

CHAPTER V.
Marjorie, at first, had felt no nearness to the war in Paris than she had been at Clinton. With the approach of a big defensive, the war seemed at her side. Whose wounds would be cleansed by the filmy material before her? English, French, Belgian, Algerian, African, Oriental—whose? Americans? She turned suddenly white but stooped the nearer her work that every tiny thread of raveling might be removed. No man brave enough to face death for his country should find infection lurking in the dressings she sent forth.

The opening of the big defensive came. It filled the hospitals with wounded and the country with fresh heartbreak. No word had come from Crane. Marjorie realized that now it would be many more days before he could find the opportunity of coming to her. She had made many inquiries about the work of the ambulance drivers. What she learned did not bring her happiness except that Crane would stand vindicated at home.

"Do they take risks?" The Englishwoman who worked beside Marjorie, smiled. "My dear, there are few of the workers in the war zone who do not take risks but I doubt whether many of them are in more constant danger than the ambulance drivers." "Some one was telling me the other day of a young ambulance driver. The stretcher bearers had brought some of the wounded to his ambulance. Some of the men were badly hurt—one was an American. The ambulance driver was an American, too."

"An American?" Marjorie put her hand to her throat. "Oh, yes, many of the ambulance drivers are Americans! You are the great automobile country—most of your boys have been tinkering with automobiles for years. Many of the ambulances are driven by plucky Americans. This one had to drive over a stretch of open road—in plain sight of the Boches and they do not hesitate to strike the ambulances if they can. They turned on him as he went along but he picked his way carefully through the jolting might be made less hard on the wounded. Suddenly things went black. When he picked himself up his ambulance was men within had been dumped like so many dead cattle by the roadside. His own left arm was hanging limp and mangled at his side but he grabbed a stick from the ground and with his own pocket handkerchief, made a tourniquet for himself. He turned to look for his fellow-sufferers to find only the American still living. He scratched his face from his pocket and put it to the soldier's lips. The man opened his eyes.

"Hello, old pard," said the driver. "I'm from the good old U.S.A. too. Much hurt?" He felt over him carefully. "They're a bunch of horse thieves, they are. Just about as square in war as horse thieves. Foot smashed? Your shoe is blood-soaked. You can't walk and we're within walking distance. Throw your arm around my neck. That's the stuff. Now easy, easy—hold tight—will I get this arm of mine around you? Sometime after a white-faced ambulance driver, staggering under the load of a wounded brother American, fainted in the doorway of the receiving station for the wounded."

"Did he live?" "Who, the driver? Yes, he lived but he was hurt worse than the man he saved. The soldier would have bled to death on the road of course but they saved his foot. The driver lost his arm—it was too badly mangled to save. The soldier says that all the way in he kept cheering him up with funny stories and his laugh was a tonic. Miss Mann, it's the man who laughs in the face of death who is a hero in this fight!" "Since then he's kept the hospital laughing too and the doctors and nurses say he's been better for the rest of the chaps chained to their beds than all their medicine put together. It was only at first when he went out of his head that he sobbed. They're all the same. It's always because of some woman. He'd gone off and forgotten to tell a girl something important and he reviled himself for his stupidity. Wait—there's the telephone. Anyway, we must get back to work immediately."

"Yes, Miss Mann is to the phone with a Her supervisor could have described Crane better had she been here." "Please? I can't hear." "Did the receiver close?" "Dr. Yes—yes. I'm needed at the hospital? It is Crane, doctor? Are you with him?" Marjorie steeled herself. "I am sure I can come." "Beacon met Marjorie at the door, signalling of a residence whose

stately halls now held row after row of cots for war-made invalids. Her eyes asked the question to which the doctor knew she was seeking an answer. "He's living. You've got to be brave. He calls for you constantly. I was off on an important mission when the first of the wounded were brought in from the receiving station. When I got back and they sent me his record—when I saw old Crane's name down on that paper—it didn't take me long to get into my working clothes. He'd been calling for 'Marjorie' but of course no one knew who Marjorie meant."

Between the rows of white cots the doctor led the young girl to Crane's bedside. Tears started into Marjorie's eyes but Dr. Bacon laid a warning hand on her arm as she took a seat by Crane's bedside. "Steady, Marjorie." "Marjorie," moaned the man. "Yes, Crane," she answered softly and reached out to smooth his forehead. The man stirred. Marjorie bent low. "Yes, Crane," she said distinctly. Many of the wounded comrades turned their eyes, now tear-wet, away from a scene that had become reverent. For a long time the girl sat, patiently answering the call to her name. Then slowly quiet came to the man on the bed and he raised his right arm as if to wave. A smile spread over his face. "Chuck—the book," he murmured. "Hike—in country—scares me—pink—Kaiser's nose."

Marjorie quickly took her cue. "Yes, you'd pull the Kaiser's nose, you would," she answered with a ringing laugh. "You'd get spanked." "Not—s—worse." Crane's eyes slowly opened and his right arm went out as if groping for some new-found treasure. Then he looked about and stared at the girl at his side. "Marj!" he whispered. "Marj!" and fainted.

To-day the two who brought the war in reality to Clinton's doors are absurdly happy to have such grim messengers. Crane, inviolate home under the care of his nurse-bridge, confesses that one good arm trained to double duty is as good as two working on half time. Yes, Crane probably will take up the law. Mr. Mann insists that he has had a real man of a son-in-law to no further worry. Still Crane thinks that he would rather like to do something really worth while on his own account.

(The end.)



The Housewife's Corner

Pulping Fruit.
Every housekeeper is anxious to build up safe reserves of fruit and vegetables for winter, and a good provider takes justifiable pride in well-filled shelves. To such women, twenty-five pound allotment of sugar, or even a more generous allowance for canning, will not provide a safe margin unless there is a careful allocation—so much sugar for cherries, and so much for peaches—and this program backed up with generous supplies canned without sugar.

England has adopted a method of preserving fruit without sugar, known as "pulping," that is employed both commercially and in the homes. This method is economical of jars, as no water is used in canning the fruit.

The method, according to the Bulletin of the Royal Horticultural Society, is as follows: Pack sterilized jars full of fruit, add no water, place rubbers and caps in position. Place pan on fire and bring water to the simmering point and keep it at this point half an hour. Remove bottles and fill them one from the other, replace rubbers and caps, and put the bottles back in the pan and bring them up to the simmering point again for another five minutes. Take them out one at a time and screw down the tops. Invert to cool and test the points. Wrap in paper to prevent bleaching and store in a dry, cool place.

Cooking the fruit before bottling is a simple method of pulping, but the fruit will be darker than if the above method is followed. This method is as follows: Place fruit over a gentle heat until enough moisture comes out to prevent burning, then increase the heat until the fruit boils. Boil an hour, stirring all the time, and can, following the usual methods of sterilizing. In putting up apples a little water will have to be added to the fruit to prevent burning.

Pulped fruit can be used for jam, stewed fruit, puddings and pies. The English housewife who has to be very careful of sugar makes up pulp into jam, one jar at a time, allowing half a pint of sugar to a pint of fruit. This does not make so sweet a jam as the usual quantity of sugar.

CANNING DON'TS.
Don't start canning until you have the right appliances.
Don't use old screw-tops. Buy new ones.
Don't use old rubbers. New ones are cheaper than allowing fruit to spoil.
Don't use two-quart jars. Use quart size. Pint size is best for a family of not over five members.
Don't neglect cleanliness—clean person, clean room, clean apparatus, clean work. Cleanliness counts fifty per cent.
Don't plan to can more than three

to six jars of fruit or vegetables the first day. Speed up gradually. Don't assume that the water surrounding the jars will keep boiling without attention to fuel. The right temperature must be maintained for success.

Don't mistake simmering water for boiling water. "It was boiling just a minute ago," doesn't meet the requirement of boiling water at the moment of using.

Booklets on Canning.
There is an abundance of literature on canning for free distribution and even the most experienced housewives can get some pointers from it. Here are some useful bulletins which can be had for the asking:

Can, Dry and Store for Victory—Canada Food Board, Ottawa.
Home Canning (Bulletin 252)—Ontario Department of Agriculture, Toronto.
Home Canning of Fruits and Vegetables—Macdonald College, Que.
Canning by the Cold Pack Method—Manitoba Agricultural College, Winnipeg.

Home Canning of Fruits and Vegetables (Farmers Bulletin 853)—Div. of Publications, U. S. Department of Agriculture, Washington.
Canning and Drying Book—National War Gardens Commission, Washington, D.C. (Enclose 2c. for American for postage.)

The Canada Food Board, Ottawa, will also supply, for 5 cents each, the following booklets which are carefully compiled and attractively gotten up: Fruits and Vegetables—Canning, Drying and Storing.
Vegetable Recipes.
Bread Recipes.
Fish Recipes.

Canning Calendar.

mon	tues	wed
thur	fri	
sat	and holi-	
	days	

The canning calendar for September tells you to can plums, peaches, tomatoes and corn. Nor must you forget to make some plum jam. Following is the recipe: 8 lbs. plums, 6 lbs. sugar. Put the plums and sugar together in a preserving kettle over the fire, with just sufficient water to start the cooking. Boil gently until the fruit is thoroughly cooked. Stir as little as possible.

March to June of this year, during which 93.8 per cent. of the ships were convoyed, the losses had dropped to 1.23 per cent. of the total number of sailings in these trades.

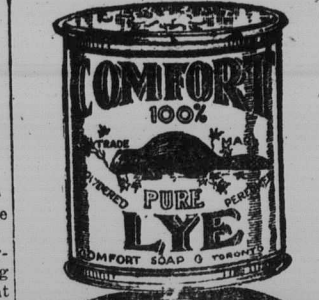
Share of U. S. Ships Important.
American troops who reached Europe by July 27 of this year totalled well over 1,000,000. Nearly half of these were carried by American ships and the United States furnished for them forty ocean escorts and 335 escorts of destroyers.

The total tonnage of ships of all nationalities convoyed in all trades since the introduction of the convoy system is 61,691,000, of which 373,000, or approximately .61 per cent. has been lost while in convoy.

Since August 4, 1914, the British navy has transported nearly 20,000,000 men to different destinations, 2,000,000 animals and 110,000,000 tons of naval and military stores.

The men lost through enemy action during the transportation bear the proportion of one to every 6,000 carried.

To prevent the knees of children's stockings from wearing out, get the top of an old kid glove and place it under the stocking at the knee. Then herring-bone it loosely round; turn the other side and run it several times round.



It's Pure
Cleans sinks, closets
Kills roaches, rats, mice
Dissolves dirt that nothing else will move

Canuck BREAD MIXER



Eliminates all guess work. Makes light, wholesome bread, rolls, etc., without trouble. Saves flour and helps conserve the Nation's food supply.
Convenient, quick and clean—hands do not touch dough. Delivered all clear, or through your dealer—four loaf size \$2.75, eight loaf size \$3.25.
E. T. WRIGHT CO., HAMILTON, CANADA

His shady character never kept a man cool. The free use of an effective lice powder is always in order. A dust bath is very essential in ridding the fowls of lice. Whitewashing is effective against vermin. Use kerosene on the roosts and in the cracks to exterminate mites.

H. M. Connolly & Co.

STOCKS AND BONDS
(Members of Montreal Stock Exchange)
105 Transportation Building, Montreal, Main 1845
Invest a portion of your earnings each month through our PARTIAL PAYMENT PLAN
No order too small
It provides a mode of saving, encourages thrift, and thereby wealth and independence.

Subscribe for VICTORY BONDS through this Plan!
Do not allow your money to remain idle.
Information on any Stock or Bonds gladly furnished.

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.
Lulu XV Model, \$550.00
THE WILLIAMS PIANO CO., LIMITED, OSHAWA, ONT.
Canada's Oldest and Largest Piano Makers



Ingram's Milkweed Cream

Two Sizes—50c and \$1
You are young but once, but you can be youthful always if you care for your complexion properly. Daily use of Ingram's Milkweed Cream prevents blemishes, overcomes pimples and other eruptions. Since 1885 its distinctive therapeutic quality has been giving health to the skin and youthful color to the complexion. It keeps your skin toned up, soft and clean. The refined way to banish oiliness and shininess of nose and forehead induced by perspiration, is to apply a light touch of Ingram's Velveola Souveraine Face Powder, 50c. It also conceals the minor blemishes in the complexion. For toilet products visit your druggist's.

Each tin of Velveola or Perfume Ingram's give you, without charge, a beautiful portrait of a world-famous model, or a different portrait so you make a collection for your home. Ask your druggist.
F. P. Ingram Co., Windsor, Ont.

NAVY GROWS TO 6,500,000 TONS

SEA-FIGHTING FORCE HAS MORE THAN DOUBLED SINCE 1914
Only One Man Out of Every 6,000 Has Been Lost During Transport by British Navy.

The secretary of the British Admiralty makes public figures and facts which throw an encouraging light upon the naval situation of the Allies. The British navy, apart from the American forces, which now forms an integral part of its fighting strength, consists at present of warships and auxiliary craft whose total displacement reaches 6,500,000 tons, against 2,500,000 in August, 1914. During that period about 750,000 have been lost, but the growth of the fleet shows an increase of 160 per cent. Similarly with the personnel, the original 146,000 officers and men have grown to 394,000.

U-Boat Menace Defeated.
Sir Eric Geddes, First Lord of the Admiralty, speaking in the House of Commons, March 5, 1918, was able to express the opinion that the British and American naval forces in the North Sea, the North Atlantic and the English Channel were sinking submarines as fast as they were built; and on the 30th of July, says the statement, he made the welcome announcement that during the last three months of the first half of 1918 the world output of tonnage exceeded the world's losses from all causes by no less than 100,000 tons per month.

As to means of defence against submarines, figures now are available which show the convoy system has played a large part in overcoming the submarine menace to ocean communications of the Allies. Whereas, in the period from April to June of last year, before the convoy system was established, British steamships sailing to and from the United Kingdom in the main overseas trades, suffered losses through enemy action of 5.11 per cent. of their total number, the figures since then have steadily diminished, until in the period from



My Dad wears 'em
Known from Coast to Coast
R. G. LONG & CO., LIMITED
TORONTO, CANADA