

Fresh as a Flower,
and just as fragrant!

"SALADA" TEA

is just the tiny buds and young leaves from
hill-grown shrubs—So economical because
it yields so generously in the teapot.

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 I.

"What are girls made of?" remarked Mr. Mann to his wife that night. "There's a man who is a man and she sits unmoved by his side." Clinton was not the only spot where the news of the outbreak of the world war made little impression upon the average citizen. Clinton, like many mid-western cities, large enough to boast of opportunities and yet not too large to spoil its friendliness, lay in the midst of land upon which the gods of nature had smiled. Its harvests yielded plentifully for man and beast; herds of cattle browsed on its pastures; sheep dotted its farms; pigs grunted happily in the sties. Altered into great grounds veined in coal. Its woods were full of fine timber. Want or the possibility of want was a stranger. It had nestled in this spot of comfort for more than half a century, always building, never destroying. Many of its people knew little of the world beyond its own boundaries. Clinton was this far away rumble set rolling by ambitious kings and princes? America was the land of the free and Clinton represented well the benefits of that freedom.

Clinton jumped the first year of the war, arguing that America as a nation of peace could not fight. Mr. Mann, with the instincts of the financier too well cultivated to be set aside lightly, made war investments that netted good profits but he gave generously of the returns to the first of the war movements. He accepted with pride the chairmanship of the Clinton committee on Belgian relief and increased his original donation that Clinton might take its place among the leaders in giving.

Socially, Clinton changed its program. Without argument, most of the entertainments grew into benefits "for the Belgian baby fund" and few were arranged solely for the pleasure of those who attended. At these events Marjorie Mann and her debutante friends, dressed in their prettiest, "assisted" while Crane Chapman and the young men of the "crowd" hurried from stores and offices where they were employed, to dance with them as a fitting close of an evening spent in work for others.

Driving home in the family car from one of these entertainments, Mr. Mann remarked to Mrs. Mann, at his side: "Doc Bacon came to me this evening to tell me he is leaving for France."

"What's he doing that for?" asked Mrs. Mann in an injured tone. "Well, it seems they need more doctors over there and a lot of the young medical men are going. You remember he said he would. Sorry to see him do it but I don't blame him. He's giving up a fine practice here to go where there must be a lot of men not so valuable at home who might go over but that's his business and he's got the courage to do it all right."

"It hardly seems fair for our best doctors to leave us stranded," began Mrs. Mann. "Still, I suppose there'll be some one to take his place. Didn't Marjorie look pretty to-night?"

Mrs. Mann's sudden changes of topic always mystified her husband. He made no attempt to keep abreast of them or to understand them. When interest in his own flagged, he remained silent; so, wrapped in individual thoughts, the two drove home.

ideal. I want the genuine article of a man for a son-in-law. I'm afraid you'll backslide. If you're serious, go to her but—promise you will leave her free. You'll abide by your statement that you'll tell her of your love only when I say you may?"

A gasp escaped Crane's lips but a new determination was in his eyes.

"I will, Mr. Mann." Clinton refused to believe the word that passed from house to house. Most of the citizens smiled at "Crane's grand-stand play." Crane had hoped to slip away suddenly and quietly. He had planned to run back to the city with Ted Speer and from there to make his preparations for going straight for enlistment with the ambulance corps in France. Crane acting on Ted's advice chose the ambulance corps because the family auto-ambulance had been one of his playthings. He needed no long months of preparation before he could get into the fray and now that he had determined to go he was eager to be on his way. (To be continued.)

Three Kings.

"He who opposes me I will break in pieces." —William of Prussia.
"We kings must stick together." —Charles of Austria.
"We democrats must stick together." —George of England.

Three kings came out of time's shadow grey.
Came to the dawn of the earth's new day;
Each doffed his state and his golden crown,
And, low to the Babe, he knelt him down,
And the morning light, I trow, was sweet
To the longing eyes and the faring feet.

Three kings there be on the trail to-day,
Who ne'er have traveled those shadowy grey,
Wending along while the noon is high,
Under the blue of the patient sky,
And this suffering earth, where the three kings be,
Moans as it turns, full wearily.

One wears his crest with a haughty scorn,
Blind to the noon and the Star of Morn;
His own dark shadow is all he knows;
His hands are red with the people's woes;
His base heart, beating its pulse, "All's well,"
Echoes Amen to the hate of hell.

One wipes his lips where a knavish smile,
With its wan delight betrays his guile,
Vain vassal of vice he fain would hide,
A cur he cowers by his comrade's side,
Weighed, bought and sold—ah! me, the goal
When Justice speaks to the perjured soul!

But one—all thanks to the God of Grace—
Greets earth and sky with an unshamed face,
His sceptred might is a holy thing;
He lifts his kinship over the king;
And girt with the love from service won
Sees God in each brother-man undone.
"God Save the King," from our hearts we pray,
Who plays the man on the King's Highway.

The Army Chaplain.

These sodden, slimy trenches are my pews;
This is my flock—rude, blood-bespattered men.
Some boys are here whom I once taught at home;
Far closer are we now than in those days.
Then I have other lads who say the church
Breeds superstition and hypocrisy.
Some swear and gamble—till I won their hearts
I heard them curse me for a "Holy Joe!"

Yet with what awe I minister to them,
As fine a breed as God put on earth!
Irreverent—true! But by their scoffs they mask
The altar fires aflame within their breasts!
I do not preach to them that bloodless Christ
Whom artists picture haunting No Man's Land—
Aloof and shuddering at the things He sees.

Instead, I tell them of that Man who met
With fearless heart yon despot's cross and sword,
And died, that through His death the soul might live.
They nod their heads; they understand this Christ,
They take Him with them to their Calvary!

Perfect Politeness

There is an aged colored woman, who has been cook for many years—both in private families and in boarding houses—and she often comments upon the fact, as alleged by her, that quarrels and harsh words are much more frequent in the families than in the boarding houses.

Finally, it appears, she obtained a situation in a private family where peace reigned. One day she said to her mistress:
"Excuse me, ma'am, but is this all yo' family?"
"Yes, Martha," was the response.
"Why do you ask?"
"Well, nobody would have thought it," was the rejoinder. "They act so nice to each other that you would think they were perfect strangers."



The Housewife's Corner

CAUSES FOR FAILURE IN DRYING.

A recent institute speaker in our community said: "Don't can anything that can be kept without canning, and don't dry anything that can be kept without drying." In other words, don't can up onions when they keep well in a dry cellar, and don't dry potatoes and turnips when they keep so well in root cellars. The same speaker gave it as her opinion that drying should be resorted to in comparatively few cases and with special products. A few cherries should be dried for use instead of raisins (the pits should be left in); apples and peaches should be dried, because they have such a good effect upon the health of the individual; corn and peas should be dried, because they may be more easily saved through drying than through canning.

I have tried drying various things and find that it fails largely for four reasons. Either the heat is applied too quickly, the pieces are too thick, the materials are not prepared thoroughly or the stuff is allowed to become contaminated by flies and millers.

The sun is the safest drier of them all, for Old Sol never scorches the product. But sun drying is very slow, especially if a few dark days follow in succession. Where much is kept in this way, stove drying is often followed instead. The usual inclination is to put the product into the oven or in a commercial drier and get the heat to going. Experience has taught that the heat should be kept as low as possible and the material should be frequently turned. If the heat is applied too rapidly, the result is that the outer part of the pieces becomes seared over and the moisture of the interior is "bottled" in. The stuff seems to be dry but in a few days it smells a little sour or becomes moldy.

Examination shows that the interior is still soft and moist while the exterior is flinty and dry. After the bulk of the moisture has been driven off, the product should be tempered; that is, it should be poured into another vessel each day for four or five days.

Stuff that is to be dried should be sliced, the slices being from one-fourth to one-eighth of an inch thick. The pieces can be too thin but they usually are not. An ordinary vegetable slicer is very convenient to prepare materials ready for the drying trays. It is not satisfactory to have the vegetables to be dried more than one layer thick on the drying tray. In many cases, the molding that appears is caused from too great a depth of the product.

The root crops of which the carrot, beet, parsnip and turnip are examples must have special care in the preparation in order to make an edible dried product. These crops will retain the earthy flavor unless carefully washed, scrubbed and peeled (not scraped), and a single piece of contaminated carrot will spoil a whole container full of the dried carrot chips. It is desirable to blanch most of the vegetables and some of the fruits, such as apples. The blanching sets the milk in corn and makes it less pasty and soft to work with. It keeps the kernels entire and for this reason, hastens the drying and gives a better looking dried corn. The corn should be blanched on the cob for five or ten minutes, then cold-dipped and immediately cut from the cob.

After the products have dried until they are tough and leathery, the next thing is to store them. If sun drying is resorted to, the drying pans or trays should be brought in about four o'clock and covered up until the next day. Most of the contaminating insects and moths fly in the evening. Place the dried stuff in wide-mouthed bottles, pasteboard boxes, paper sacks and in fact, anything that happens to be tight. Paper sacks can be made to exclude insect enemies by rolling them about in a pan of paraffin. Storing in small quantities will eliminate many losses. Good stuff in the winter should not be expected from scorched material or that which has been poorly prepared.

Keeping Fruit Juices Without Sugar. Fruit juices can be kept without sugar for use later on in jelly making. This enables the housewife to get along with fewer jelly glasses. Moreover, with bottled juice a greater variety of jellies can be made, as juices that will not jell can be put up when the fruit is ripe and combined later with fruits that will jell, or fruits ripening at different seasons can be combined. Juice of strawberries, cherries or pineapple can be kept without sugar and later when apples are plentiful made into combination jelly.

It is really surprising how much fruit is allowed to go to waste in the ordinary garden. Until one has made an effort to save all the fruit grown, including the windfall apples, no idea can be had of the large amount wasted. An effort to save all the fruits and vegetables will result first in the housewife learning that there are probably only about one-third or one-quarter of the necessary cans on hand and finally that to save all the food drying will have to be resorted to in some cases.

The next noticeable result will be that more fruits, vegetables, jellies and jams will be served all winter, the family will fare better and enjoy better health and meat bills will diminish correspondingly. It may be even necessary to supply less fortunate neighbors with some of the preserves to finish them up at the end of the season, or some may be carried over, as unsugared sterilized juices of currants, apples, crabapples and grapes keep from nine to eighteen months and then make excellent jellies.

To put up unsugared fruit juices for jelly making, proceed exactly as if jelly were to be made at the time. Cook the fruits until they are soft and strain the juice through a flannel bag. Heat and pour while hot into bottles previously scalded. Fill the bottles full, leaving no air space between the juice and cork or seal. Place the filled sealed bottles on their sides in water near the boiling point, and keep them in the bath for about thirty minutes. Make sure that the cork or sealed end is under the hot water. As soon as the bottles are cool cover the cork with a paraffin seal. Thorough sterilization and sealing are absolutely essential to success.

To make jelly from the sterilized juice, test its jelling quality, add the proper amount of sugar, and proceed as in making jelly from freshly expressed juice.

CLAM SUN MAY EXPLODE. Scientists Consider Such a Thing Possible—But Not Yet!

Is our sun in danger of blowing up? Scientists say that it is. All suns, they tell us, shrink as they cool externally, and ours has been cooling and shrinking for untold myriads of millions of years.

There was a time when the sun was big enough to fill up all the space clear to where our earth now is, and farther. To-day it is ninety-three millions of miles distant from us, owing to its having shrunk so enormously.

But as it shrinks and cools externally, so does the heat of the interior core increase with the pressure brought to bear on it. Some day this pressure will become too great to be borne any longer, and the sun will explode.

There will then be no longer any sun, but in its place an inconceivably enormous mass of super-heated incandescent gas, a white-hot fog that will reach to the extreme limits of the present solar system.

Caught in this flaming maelstrom our earth will flash once like a bursting shell and disappear, shriveled to nothingness in an instant. But thank goodness, that won't happen in our time.

Paint may be removed from windows with hot vinegar. This latter will in the same way soften paint brushes which have become hardened.

Cream Wanted

We are in the market for cream all through the year. We pay the HIGHEST market price. Our plant is right up-to-date. In business since 1906. Drop us a postcard for particulars.

Mutual Dairy and Creamery Co.
743-5 King St. West Toronto

EX-EMPEROR'S LAST HOURS.

Collapsed Before Rifle Squad, Says German Newspaper.

Given two hours in which to prepare for the end, Nicholas Romanoff, former Russian Emperor, was taken out by his executioners in a state of such collapse that it was necessary to prop him against a post, says the Lokal Anzeiger of Berlin, which claims to have received from a high Russian personage an account of the ex-Czar's last hours.

Nicholas was awakened at five o'clock on the morning of the day of his execution by a patrol of a non-commissioned officer and six men. He was told to dress and was then taken to a room where the decision of the Soviet Council was communicated to him. He was informed the execution would be carried out in two hours.

The former Emperor, it is added, received the announcement with great calmness. He returned to his bedroom and collapsed in a chair. After a few minutes he asked for a priest, with whom he was allowed to remain unattended. Subsequently he wrote several letters.

When the escort arrived to take him to the place of execution, Nicholas attempted to rise from his chair but was not able. The priest and a soldier were obliged to help him get to his feet. The condemned man descended the stairs with difficulty and once he fell down.

As he was unable to stand without support when the place of execution was reached, he was propped against a post. He raised his hands and seemed to be trying to speak, but the rifles spoke and he fell dead.

The Italians were first taught music by the Belgians and Netherlanders. An organ was built in Westminster Abbey expressly for the coronation of King James II. French engineers have estimated that Italy could secure 5,000,000 electrical horse power from the water powers of her rivers if they were all harnessed.

Canuck BREAD MIXER
MAKES BREAD IN 8 MINUTES
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 charges paid to your home, or through your dealer—your local size \$2.75; eight loaf size \$3.25.
E. T. WRIGHT CO.
HAMILTON CANADA

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

Ingram's Velveola Souveraine Face Powder.
The daintiness of a complexion always the desire of every woman. Best of all powders is Ingram's Velveola Souveraine Face Powder. It keeps the skin smooth and attractive. Hides minor blemishes, the little wrinkles, and blends so marvelously with the complexion that it is scarcely visible. It adheres even to the skin be warm and moist, and it has a refined and gentle fragrance, 50c.
For the sake of youthful charm, use Ingram's Milkweed Cream. Its daily use enables you to retain the charm and color of girlhood. It is curative and healthful for the skin tissues. Two sizes, 10c and \$1.00. Your druggist has a complete line of Ingram's toilet products including Zedenta for the teeth, 25c.
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.
F. F. Ingram Co., Windsor, Ontario