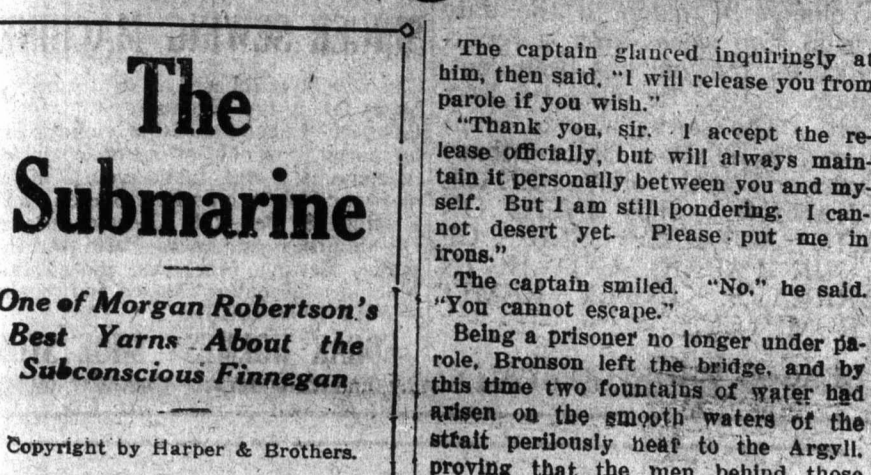


Stirring Stories of the Sea



The Submarine

One of Morgan Robertson's Best Yarns About the Subconscious Finnegan

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(CONCLUDED)

able to report unofficially, but decisively, on the character of a long, low, destroyer type of craft that crept around the headland downstream, hovered a few minutes and then hurried seaward at thirty knots, followed by about half a ton of steel from the Argyll's six inch secondary guns.

"Russia scout boat," he remarked to the deck, then turned his glasses elsewhere on the smooth waters of the strait, where might appear some traces of his lost boat or his men. Late in the afternoon, when the tide had turned and gained its maximum strength, he called attention to something that glistened in the sun far over toward the other shore, and soon after he pointed out another such object just behind it, then another, farther out in the straits, then a fourth, far to the rear of them all.

"Torpedoes!" he called to the bridge beneath. "They've shot them out to lighten her."

He turned his glass around for a moment, then called again, "Man overboard!" and pointed dead ahead. Bronson came down to the bridge.

The man could be seen with the naked eye—a spartan, bearded fellow, who swam remarkably high out of water. But Bronson, after another inspection, stopped the comment on this by the quiet remark: "He's not swimming at all. He's riding a torpedo. Look out for it, gentlemen, for you'll find the safety gear unsecured from the detonator. That's my engineer."

Whitehead torpedoes, being standardized, are valuable to any craft carrying tubes, and boats were sent to bring them in, one of which brought also the bearded Russian engineer. Mr. Bronson translated his story.

"It was the quartermaster," he said, "who spotted up and moved the starting switch in the conning tower. He easily succeeded by my talking in a language strange to Finnegan that we were contacted."

"But did anybody drown?" asked Mr. Clouston eagerly. "Where's Finnegan? How did that man get out?"

"Some must have drowned," went on Bronson gravely. "The quartermaster got Finnegan out of the way and closed the hatch, and then she was bumping along the bottom, unable to rise even by her own motion against the strong rudder—hard up. They shot the torpedoes, but still she would not rise. Then they drew lots and ejected themselves one by one."

The quartermaster swam to a torpedo and was rescued by that scout boat, but the rest must have drowned, for the engineer did not see them."

"But who remained behind?" asked Mr. Clouston. "Who drew the fatal number?"

"Finnegan!" groaned the executive officer. "Done for at last! He has saved thousands of lives when drunk and now must die, sober and instructed, to save a half dozen enemies!"

The great echoes mentally throughout the ship, and men went to their sleep that night praying for the soul of the gentle and ridiculous old man they had loved.

But at daylight there were other things to think of. Sharp firing was heard, and there staggered around the headland below a large merchant built steamer with huge derricks fitted to each mast, a few small quick fire guns mounted in high places and barking as she came, the white naval ensign, and the white ensign flying from each mast and a volume of smoke belching upward from amidships.

She was alone, and she was perceptibly down by the head, proving that at least one compartment was filled.

The mother ship, Lieutenant, explained the captain as Bronson appeared on the bridge. "She carries our five submarines and a holdful of Whitehead torpedoes. Her friends are after her."

"Your master-at-arms will not confine me, captain."

"Are you still pondering on the ethics of desertion?" asked the captain, again giving his eye to a peephole.

"The probable is unsolvable," said Bronson. "By the laws of honor and of Russia I should be fighting against you; by the laws of nature and blood I should be with you. There are penalties for violation of law."

"What do you mean?" asked the captain, without looking around.

"I notice that your fighting top batteries are silent."

The captain paid no more attention to him, and Bronson climbed the ladder that led up the mast to the lower top.

It is an axiom in the world's navies that no man may live through an action in a fighting top, and Bronson, aloft with the dead, could not but have been impressed by the sight of the fall of the lower Russian ship's foremasts, tops, guns, dead men and living, and the small signal yard to which, even as the mast crashed down, small flags were ascending. But the ship went on, a man now exposed on her forward bridge waving a wigwag back and forth until abreast of the Argyll.

And now, though her heavy shells still came toward the big, invulnerable Englishman, it was noticeable that her whole secondary battery of quick fire and machine guns was directed astern at something which only Bronson, high in air with a pair of service binoculars, could make out.

"A submarine!" he called. "They're running away from it! Now it has lived!"

Guns on the upper ships suddenly ceased, and the Argyll's captain and aids came out of their refuge to see these two, with a furious turmoil of water at their sterns, backing and turning in their lengths. The wigwag had told the news.

"There it is again!" shouted Bronson excitedly. "It's up for a peep around. Now it's under again."

Professional excitement and enthusiasm are excusable, even when aroused over the performances of an enemy. Bronson, who had gone aloft to die, had a new interest in life.

"The mother boat must have dropped one somewhere," said the captain, "or else it's the one they had hoisted when she blew up. Just in time too," he added calmly as a crash sounded and a quiver went through the ship, while a cloud of smoke and splinters went up from the stern.

A shell from the lower ship had struck.

"Steering gone, sir!" called a quartermaster from within the conning tower.

"Thought so," remarked the captain. "We're hit in our weak spot. We're helpless, but praise God for that submarine! Look at them go!"

The two backing and turning Russians had straightened around. The other, still waving the wigwag from her bridge, had passed them and was leading the parade. Behind was an occasional glimpse of a small, circular conning tower, which appeared for only an instant, and then dived.

The big, helpless ship swung slowly around, steering after a manner, with her twin screws, but helpless to maneuver. Yet her batteries were intact, and she continued her hammering blows on the fleeing ships. The submarine's conning tower now seemed to be approaching the Argyll, which had swung end on to it. Then it dived again.

"She's coming," said the captain. "I wonder if she fired a torpedo."

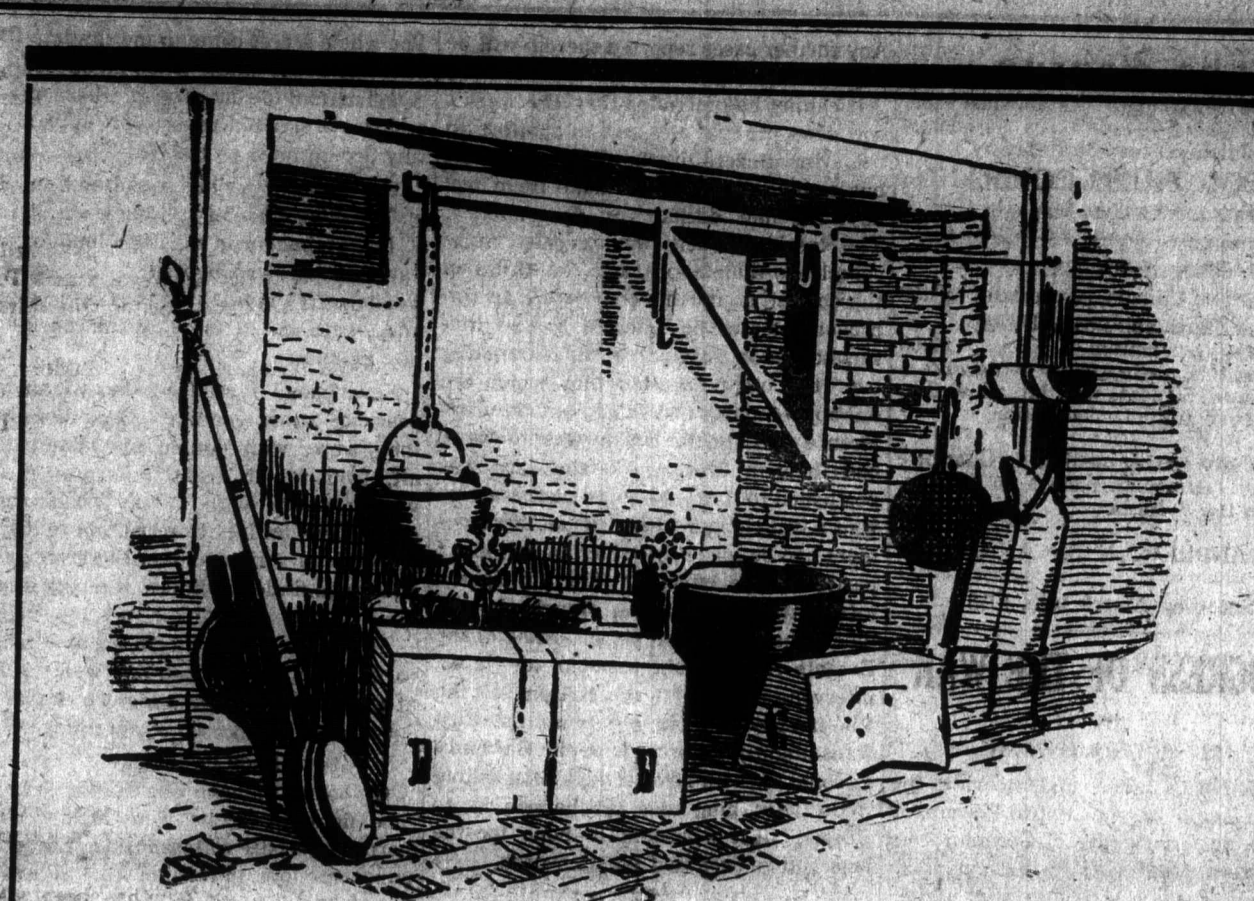
"Don't think she got near enough," answered one of the lieutenants. "But consider the moral effect of these boats, captain. She frightened away the scout boat and the cruisers. They went away signalling."

"Yes, but each boat is worth a whole fleet until fighting begins. She has frightened them all away. Here she is again."

The small conning tower again arose, a hundred yards ahead, a man standing knee deep in the water ahead of the ship. "Why d'ye run away fur? Hey, ye brass bound, murtherin' sons of a coddish a-rishocracy! Lemme out o' this contraption! D'ye hear me, blast yer eyes!"

"Finnegan!" yelled a chorus of voices from gunports and apertures, and the beloved name went through the ship. He began dancing about in the water, shaking his fist and reviling his officers profanely and unkindly and reviling them for their heartlessness in running away. Then the captain spoke.

"He's drunk," he said, an expression of awe and wonder on his smoke stained countenance, "and still an instrument of Providence. But how did he raise that boat alone, and how did he get drunk?"



Baking Day in Grandmother's Kitchen

GRANDMOTHER did her baking in tin kitchens set before the fire. Sometimes she baked a sponge cake in an iron kettle, browning the top with hot coals heaped on the lid. On baking day the kitchen was filled with delicious fragrance because Grandmother made her cakes and pies with old fashioned brown sugar.

Gone are the cranes and bellows and tin kitchens but we still enjoy Grandmother's favorite dishes. Mince pies, plum puddings, cakes and many sweets and beverages are much better made just as she made them with soft brown sugar. It is easy to get both the recipes and the sugar with which to make them up. Lantic Old-Fashioned

Brown Sugars come in three kinds—Light, Brilliant and Dark Yellow—and are for sale by grocers throughout Canada. Brilliant Yellow is particularly good for baking. Grandmother's Recipes have been reproduced in a delightful little book which we will send to you for a 2c. stamp to cover cost of mailing.

Lantic Old Fashioned Brown Sugar

is put up only in 100-lb. bags with the well-known Lantic trademark from which your grocer will serve you any quantity you require. Our booklet tells you among other things how to keep brown sugar fresh, moist and ready for use.

Lantic Old-Fashioned Brown Sugars are made by the same firm that makes the famous Lantic "FINE" Granulated.

Atlantic Sugar Refineries Limited Montreal, Que.

CHRISTIANS, ONWARD GO
OF in danger, oft in woe,
Onward, Christians, onward go,
Bear the toil, maintain the strife,
Strengthened with the Bread of Life!
Let not sorrow dim your eye,
Soon shall every tear be dry;
Let not fears your course impede,
Great your strength if great your need.
Let your drooping hearts be glad;
March in heavenly armor clad;
Fight, nor think the battle long,
Soon shall victory wake your song.
Onward then in battle move;
More than conquerors ye shall prove;
Though opposed by many a foe,
Christian soldiers, onward go!
HENRY KIRKE WHITE.
(Born March 21, 1785; died October 19, 1866.)



The Safest Matches in the World! Also The Cheapest

ARE Eddy's "Silent 500s"

Safest because they are impregnated with a chemical solution which renders the stick "dead" immediately the match is extinguished.

Cheapest because there are more perfect matches to the sized box than in any other box on the market.

War Time economy and your own good sense, will urge the necessity of buying none but EDDY'S MATCHES.

Archbishop Magee, of New York, after staying at a hotel, had an extortionate bill presented to him by his host, who, after receiving payment, solicitously inquired if his lordship had enjoyed the change and rest. "No, I have had neither," replied the Archbishop. "The waiter had the change, and you've had the rest."—The Argonaut.

Miss Howles studied singing "abroad." "How considerate of her."—Baltimore American.

Caller—"Here are some verses I wrote. What ought I to get for them?" Editor (after glancing over lines)—"I am an editor, not a magistrate."—Boston Transcript.

The author of this story is a clever chap. "That so?" "Yes, it takes brains to sell such rot."—Judge.

Ann—"She said that she had to get some warm clothes for winter." Nan—"How hopelessly out of style she always was!"—Buffalo Express.

Your colleague never has to retract statements. "What he says," replied Senator Sorghum, "doesn't make enough difference to warrant the expenditure of time necessary to correct it."—Washington Star.

Minard's Liniment Cures Burns, Etc.

Every Man

Who works around machinery or in places where he is liable to cut, scratch or burn himself should always have handy a jar of

Mentholatum

A Healing Salve

Invaluable also for Sore and Tired Feet

Sold and recommended by the leading druggists in the Maritime Provinces.

2 sizes—25c and 50c

Send 3c in stamps for a generous size sample.

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MENTHOLATUM

BOVRIL

Aids the Digestion of Food

HOW TO USE SUBSTITUTES FOR WHEAT FLOUR IN RAISED BREADS

New recipes for war breads are being experimented with constantly, and every housekeeper has her own favorite one; but it is not necessary to find new war-time recipes. Good recipes for bread of any kind can be made to conform to food conservation aims by using at least one fourth wheat substitute, and by omitting some of the sugar and fat. Many people think milk is necessary for good bread, but it is not, although it of course adds to the food value. Water, milk and water, whey, potato water, or rice water may be used for the liquid. In using part other grains than wheat, the loaf will be as nourishing, but usually not so large or light.

BUCKWHEAT BREAD

- 1 cup liquid (milk, water, or half each)
- 1 teaspoon salt
- 2 teaspoons fat
- 1 tablespoon sugar
- 2 cups buckwheat flour
- 1 cup bread flour
- ½ yeast cake dissolved in ½ cup of water (additional)

Scald the milk or boil the water. Add the sugar, salt, and fat. When lukewarm add the yeast. Add the flour, beat well, and set in a warm place to rise until double in bulk. Beat well and pour into a greased pan. When again doubled in bulk bake in a moderate oven for about fifty minutes.

OATMEAL BREAD

- ½ cup liquid
- 2 teaspoons salt
- 1 tablespoon sugar
- 1 tablespoon fat
- ½ yeast cake dissolved in ½ cup lukewarm water
- 1 cup uncooked oatmeal
- 2 cups flour

Heat the liquid to boiling and pour it over the oatmeal, salt, sugar, and fat which have been mixed in a bowl. When this mixture has cooled to lukewarm stir in the dissolved yeast. Then add the flour in portions, kneading it with the hand when too stiff to stir. This dough must be stiffer than when all white flour is used, or the baked loaf will be very moist and of a coarse texture. Allow the dough to rise in a covered bowl until it is a little more than doubled in size, then knead it and shape it into loaves; place in greased pans and allow to rise again until a light touch with the finger makes a slight dent. A hard, dry crust should not be allowed to form over the top of the loaf while it is rising. This may be prevented by rubbing the surface with a little fat.

CORNMEAL BREAD

- ½ cups liquid
- ½ teaspoons salt
- 1 tablespoon sugar
- 1 tablespoon fat
- ½ yeast cake softened in ½ cup liquid
- ½ cup corn meal
- 2 cups flour

Pour the ½ cups of liquid over the salt, sugar, fat, and corn meal, which have been mixed together, and heat the mixture gradually until near the boiling point. Cook for twenty minutes. This can be done best in a double boiler. Then allow the meal to cool to lukewarm, add the softened yeast and the flour in portions. Knead thoroughly. This dough also must be very stiff or the interior of the baked loaf will be too moist and have a coarse texture. Allow it to rise until double in bulk, then knead and shape into loaves. Allow it to rise again until at least double in bulk. This bread does

not expand after it has been put into the oven, so it must rise as much as desired before baking. It should be baked in a moderate oven for 45 minutes to one hour.

RICE BREAD

- 1 cup liquid
- ½ teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon fat
- ½ cup uncooked rice
- ½ cups flour
- ½ cake yeast softened in ½ cup lukewarm water

Pour the cup of liquid boiling, over the uncooked rice which has been thoroughly washed, and cook in a double boiler until the rice is soft and dry. Add the sugar, salt, and fat. Let this cool until lukewarm, then add the softened yeast. Work in the flour gradually and knead for about ten minutes. The dough should be considerably stiffer than when all white flour is used. Allow it to rise to twice its original bulk. Then knead it again, mixing in more flour if the dough has softened much in rising. If the dough is too soft the baked loaf will be very moist and of a coarse texture. Any flour added at this stage must be worked in thoroughly, however, to prevent getting an uneven texture in the finished bread. Shape the dough into a loaf and let it rise again until it has doubled in bulk. Bake for three-quarters to one hour in a moderate oven.

GARFIELD REDUCES SPRING COAL PRICES

Washington, March 9.—Regulations designed to prevent coal hoarding, and at the same time insure the filling of household needs for next winter during the summer months, were published by the Fuel Administration to-day, in announcing an average reduction of thirty cents a ton in the retail price of anthracite coal for domestic use. The reduced price will apply for the six months' period from April 1 to September 1.

Although no reduction in bituminous coal was made to consumers, the Fuel Administration began a revision of soft-coal prices at the mines, with the idea of applying a new scale before the beginning of the coal year April 1. Mine revisions already announced show sharp reductions in Colorado, Utah, Wyoming and Montana.

The Administration also ordered a penalty reduction of fifty cents a ton in the price of coal which is found to contain a large percentage of impurities. The announcement states that the penalty is part of a plan for organizing an inspection system to enforce the mining of clean coal.

Under the inspection system, coal condemned by the Fuel Administration for lacking preparation or because it contains a high percentage of slate or other impurities, will be sold below the fixed Government price for the mine. This order becomes effective March 11. The inspection system will be operated through the district representatives of the Fuel Administration.

Fuel officials say that during the past winter much of the output of bituminous coal reached the market containing a large percentage of impurities.

"Your husband has been talking to those pretty young girls for almost an hour, and you don't seem to mind it at all." "Not a bit. So long as they are willing to listen to his nonsense, I don't have to."—*Detroit Free Press.*

Belle—"George proposed to me last night." Nell—"His friends bet him that he couldn't stay sober long enough to avoid doing anything rash."—*Baltimore American.*

GRADUATED WAR TAX ON INCOMES

THOSE ENJOYING HIGHEST INCOMES WILL PAY LARGEST AMOUNT

If the income war tax law, about to be applied, did nothing more than cause a national stock-taking, it would serve a most useful purpose.

The taking of an inventory of one's resources invariably induces a desire to save and a desire to save when translated, as it very frequently is, into a determination to save, means getting on with the war, as well as happiness all around. This process, first an inventory of one's resources, then a desire to save, applied to every unmarried person, or widow and widower without dependent children, receiving an income of \$1,500 and over, and to all other persons receiving an income of \$3,000 and over, will unquestionably result in a large proportion of cases, in a determination to save. And that means more general prosperity and renewed national strength.

But a national stock-taking is only incidental, of course, to the chief purpose of the income war tax, which is to provide revenue for the prosecution of the war in as equitable a manner as possible. The tax is to be graduated, according to one's ability to pay. Those who are in receipt of only a living wage or salary will not be called upon to pay; those enjoying the highest incomes will be called upon to pay the greatest amounts, and the great body of income receivers between, will be called upon to pay in their due proportion.

Moreover, the purpose of the act is to distribute the burden equitably among all classes. By way of illustration, the farmer will be required to add to the value of the home-grown products which his own family consumes. This places the farmer on a plane with the salaried man, the value of whose services is wholly represented in the income received and against which he must charge all his living expenses.

Canada has established a war record that is the envy of all the World. It is certain that the Canadian people will run true to form in answer to this latest call of their war government.

FOOD VALUE OF POTATOES

CANADIANS WHO EAT THEM FREELY CAN HELP TO SAVE WHEAT FLOUR

People who wish to help in food conservation should consider potatoes as a partial substitute for wheat flour. Potatoes are the chief staple of the semi-perishable foods. Canadians do not eat their fair share of potatoes even in normal times. We have been largely a wheat, beef, and pork consuming people. These staples are now required for overseas and it behooves us to substitute other foods for them whenever possible. We consume, perhaps, two and one-half bushels of potatoes per capita, per year, or about one-third of a pound per day—equal to one fair-sized potato. In some European countries one pound per day per capita is consumed, and in some districts four pounds per day, and nearly twenty-five bushels per year.

Despite the increase in price since the war, potatoes are still among the cheapest of foods. One pound of roast beef costs ten times as much as a pound of potatoes, and twenty per cent. of beef is bone. Three and a third pounds of potatoes supply 1,000 calories of energy, at a cost of less than 10 cents, while about 2,500 calories are required for full grown persons working indoors. That is to say, if all foods were as cheap as potatoes we could live on 25 cents a day. Healthy men have lived and worked for months on a diet of nothing else than potatoes, oleomargarine and a little fruit. Potatoes contain protein of the very best kind. They also contain mineral salts which neutralize harmful acids in the body. The food material in potatoes is 98 per cent. digestible.

Canadians have large supplies of potatoes, carrots, onions, and turnips and by consuming these vegetables freely, they can economize with bread.

More than 300 ways of cooking are known. They combine well with many flavors. They can be used to economical advantage with meat and fish, in stews, croquettes, hash, chowders, meat pies, etc. One half a cup of mashed potatoes and two cups of flour make a bread mixture that helps the flour go farther.

Good cooks know the ways of using potatoes are various—boiled, steamed, lyonnaise, baked, chipped, fried, hashed brown, creamed, escaloped, stuffed, au gratin, and scores of combinations.

Canada has plenty of potatoes and, although the price is high compared to normal times, it is not high in comparison with other foods in war time.

Esau purchased the mess of pottage. "I thought I could get a pound of sugar with it," he explained.—*Life.*

"Send me a ton of coal." "What size?" "Well, a two-thousand-pound ton would suit me, if that's not asking too much."—*Life.*

Bessie—"You don't believe every bit of scandal you hear, do you?" Helen—"Oh dear, no; but if one keeps repeating it, it seems to help a lot."—*Judge.*

Minard's Liniment for sale everywhere



The Morning Cup well begins the day.

KING COLE ORANGE PEKOE

The "Extra" in Choice Tea



THE CANADA FOOD BOARD SAYS

Maple sugar and maple syrup production come as the first attack in the greatest production campaign for 1918. The call for food of all kinds comes to Canada, and all Canada, east and west, to save the situation must produce this year as never before.

The first crop of the year, in Eastern Canada at least, and in parts of Manitoba and British Columbia as well, is secured by tapping the sugar maples. The season is due to open in Essex County, Ontario, the most southerly point in Canada, about March 20, and gradually the spring will creep north and east, spreading across the older part of Ontario into the Eastern Townships of Quebec and on to New Brunswick and Nova Scotia. The sap running season will last in each section until the leaves bud—about three or four weeks. The greatest use a farmer can make of that sap-running period, if he has a sugar bush on his farm, is to turn in with all the help he can command or persuade and make a couple of hundred dollars worth of sugar. It will cost him some firewood, it is true, and in some districts of Canada cordwood is getting mighty scarce, but the farmer has to consider that this is an exceptional year. We have had a great world shortage of cane and beet sugars. Canada has not suffered as some countries, but the demand for sugar is greater than ever known. Britain is on a sugar ration of two pounds per month, France one and one-tenth pounds per month, and Italy one pound per month.

The Canadian Market has hitherto absorbed 75 per cent. of the Canadian sugar maple production. The United States takes all we can send and would gladly take more. Western Canada is a growing market where the pure maple sugar and maple syrup of the East are highly esteemed. In the big cities of Canada it has been hard to get pure maple sugar and syrup, and the demand for the pure products has for years exceeded the supply. The United States offers an unlimited market. And, further, the American people have been asked to conserve cane and beet sugars and reduce the consumption of sugar candies. The greatest consumers of candies in the world are forced to find substitutes. Maple sugar is a wholesome substitute and popular wherever introduced.

The people of Britain and France have lately been made acquainted with the Canadian sugar. The Canadian soldiers have introduced it. Thousands of pounds have been sent to the front by the Red Cross, and the knowledge of maple flavor

MARK PACKING DATE ON TINS

Ottawa, March 7.—Mr. A. McGill, Chief Dominion Analyst, has reported on 275 samples of canned fish collected in all parts of Canada. Of these samples, 166 were salmon, the most generally used canned fish. Of the salmon samples, 110 were found to be good and sound; seven showed softened flesh, but nothing to indicate decomposition. These samples, the report says, were probably several years old. Three samples were spoiled by decay. In eighteen samples the tin was slightly corroded, and the contents stained with iron. These, too, were presumably several years old. In this connection the report remarks that it is much to be desired that the date of packing should be marked on the tin.

Of thirty-nine samples of sardines reported on, in only one were the contents spoiled by decay. Of 20 samples of herrings, fourteen were found to be in good condition. In six samples the tin containers were more or less blackened, but the contents were sound. Of nine samples of lobsters examined, all were found to be in good condition.

"These crowded street cars are spoiling my oratorical style." "How can that be?" "Every time I put my arm into the air to make a gesture, I paw around as if I were reaching for a strap."—*Washington Star.*

MARK PACKING DATE ON TINS

"Waiter, how can I tell if this is a ham sandwich?" "There's a label pasted on the rice paper, sir."—*Buffalo Express.*

REGAL FLOUR

Best for Bread
Best for Cakes
Best for Pies
Best for all Household Baking

CAREFULLY SEALED IN GERM PROOF TUBES

PURITY OATS

BRINGS TO YOUR TABLE THE DELICIOUS NUT LIKE FLAVOUR OF THE FAMOUS ALBERTA OATS

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