Economy !

"SALADA" TEA

is not only the most economical on account of its great strength but you have the refreshing and delicious qualities as well. B438

Ask your Grocer. In Sealed Metal Packets.

The Sealed Room

By Edwin Baird.

CHAPTER VI.

Dreading to hear what she might say, even as he had recoiled last night, he hastily interposed:

"No, no! Never mind. Please! I'd rather not."

But she went steadily ahead, paying no heed to his demurring.

"Well, it was like this: Me and Win roomed at Mrs. Stookey's and she was all right, and I wasn't. She's the straightest girl ever was. With me it was diff'runt. I always been weak and easy led, and I wasn't makin' much, anyway—six dollars a week in a department store.

"Well, I went down, and all my pals ditched me except good old Win. She's true blue, that girl—what you call a thoroughbred. She stuck by me through thick and thin, and did her level best to get me to come back. But it wasn't no good. Well, last night I decided to kick off, and I sent her a note by a kid, hintin' at what I maybe was gonna do.

"She got the note just as she was startin' to a show to meet a young fellow named Bartzen. He used to be her steady, but he ain't no more. She's canned 'im for good. She told me so herself to-day. Well, she met me at the theatre and tol' 'im what was up and ast 'im if he wouldn't—I s'pose I guess you know the rest, doctor."

Tom nodded in happy affirmation and was filling joyously, excitedly, and had been singing thus since the second sentence in her strange recital. When he felt he could control his voice he asked gently:

"And you? What's to become of you when you leave this place?"

She shrugged indifferently, making a very gamine gesture.

"Who cares?" she said. "I don't."

He edged nearer and laid his great hand on hers—a thin, patrician little thing, almost as the coverlet beneath it lay.

"Dorie and I do, does Winifred. Don't you remember that? Also remember I said, looking deep into her wonderful eyes, you're going to get—as happy again—happier, perhaps, than you've ever been before. I'm planning a big surprise for you. I'll tell you all about it later. Meanwhile, good-by and good luck!" He pressed her hand firmly, turned and hurried from the room.

He made no further attempt that day to see the girl he loved. Instead, he caught the next train for home.

Yocum met him at the railway station, his face an interrogation mark of consuming curiosity.

"Howdy, boss? I sorter been worried aboutcha. How'd 'The Trimmed Lamp' burn?"

"Trimly," chuckled Tom, buoyantly entering the waiting automobile. "She sure was trimmed to a mighty fine point, and her light shone so bright—But that's all I can tell you now, old scout. Later, maybe, I'll tell you more."

Yocum's curiosity, thus stimulated, was not assuaged as they motored through the ripening countryside—a fat and mellow countryside, stretching afar in the June sunshine—for Tom, though clearly merry, was uncommunicative.

The thing didn't end there, either. When they came abreast of Adolph Zuckerman's farmhouse Tom stopped the car, sprang to the ground, and hurried back to the kitchen garden, where Mrs. Zuckerman was gathering peas for supper. Yocum, sitting alone and deserted in the front seat of the motor car, saw them conversing earnestly, and knew, by the way her sunbonnet moved, that Mrs. Zuckerman heard important tidings, and gradually his curiosity acquired an irritable edge.

He resented this sort of thing, and no wonder. It wasn't fair. He had worked faithfully for Tom McKay for seven years, and they long since had ceased to regard each other as employer and employee. They regarded each other as brothers, and now at last, for the first time, a secret had dared to come between them. And why, in the name of common sense, was he telling this secret to Mrs. Zuckerman? What had she ever done for him?

Yocum, glaring beneath the brim of his weather-beaten hat at the two animated figures in the garden, began to mumble beneath his breath. Presently, when Tom returned, rejoicing, to the car, he grumbled above it:

"Tain't right, that's all—this here mysterious carryin'-on. You never acter this way before. What's happened to you, anyhow?"

Tom's hand fell with rough affection on the other's shoulder.

"Don't get peevish, George, old scout. I'll tell you everything—when the right time comes."

When they reached home, Tom went forthwith to the telephone, and Yocum, following leisurely, heard him make a long-distance call.

The foreman fought a brief battle with his conscience, for the desire to eavesdrop was overwhelming, and then, his instinctive honesty winning the fight, he strode from the house and busied himself around the stable.

He was grooming a dapple-gray mare, and taking slight interest in this employment, when a shout from the direction of the house caused him to look that way. Tom came running toward him, his face alight with triumphant joy.

"She's coming!" he yelled when eighty feet away. "Next week!"

"Who's comin'?" queried Yocum, abating his activities with brush and currycomb.

"Dora," said Tom, now but ten feet away. "Dora Kirk—"

"Who's Dora Kirk? Who is she, and where is she?"

"At the present moment," Tom explained, recovering his breath and equipoise, "she's in the county hospital in Chicago. I just called up the hospital on the long distance and asked the man to please find out if she wanted to come and live in the country—and, say, she's plumb crazy about it! Wanted to start right away, and would have too, if—"

"Is she comin' to this ranch?" interrupted Yocum, a note of alarm in his voice.

"Of course not, idiot! She's going to the Zuckermans'. You know how they've always wanted children, and how she's often told us that since the Lord wouldn't give her a child of her own her next best wish was to raise some other woman's kid, preferably a city youngster, in God's great outdoors.

"And that," continued Tom, smiling genially, "was the topic of our conversation a few minutes ago—that and Dora. She sure was enraptured with the idea. Wanted to start straight for Chicago and bring the kid home with her, and nurse her back to health and all. She said she wanted to adopt her—legally, you understand—and raise her as she would her own flesh and blood.

"It'll be a great thing for Dora, too. The poor kid's never had a chance to live straight—no home to speak of, and living in cheap rooming houses like a half-starved alley cat, and, so far's I know she hasn't a relative on earth—"

Again Yocum interrupted.

"Where'd you meet this Dora?" he asked, "and how'd you mee her? You ain't explained that yet."

Tom walked over and sat on an upturned barrel, and revolved the whole matter in his mind before speaking. And then, somewhat haltingly at first, he narrated his adventures in Chicago, beginning from the moment he had first strolled from his hotel in quest of romance, and ending with his dash, a few hours ago, for the home-bound train.

"And now," he concluded, looking at his watch, "I'm going to take the 4.50 back to Chicago and ask Winifred if she'll marry me."

(To be continued.)

Ingram's Milkweed Cream

Two Sizes—50c and 1$

Does the daily housework, the rubbing, the scrubbing, the washing, reddened and roughen your hands until you despair of their appearance? Then use Ingram's Milkweed Cream. It is a softening, cleansing cream with gently curative effect. It gives the hands softness and whiteness. It soothes the skin tissue. Hang nails disappear. Callouses are banished. It gives you hands to be proud of.

The very instant your nose or forehead gets shiny just put on a light touch of Ingram's Velvetola Souveraine Face Powder (50c). It blends perfectly with the complexion and conceals little blemishes. It is dainty and fragrant. There is a complete line of Ingram's toilet products, including Zodenta for the teeth (25c), at your druggist's.

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. 113

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The clothes you were so proud of when new—can be made to appear new again. Fabrics that are dirty, shabby or spotted will be restored to their former beauty by sending them to Parker's.

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Send orders by post or express. We pay one way and our charges are reasonable. Drop us a card for our booklet on clothes hints that save money.

PARKER'S DYE WORKS, LIMITED

Cleaners and Dyers,

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The By-Products of Autumn.

The fall and early winter months are busy ones for the housewife. While she is making things tidy and ship-shape for the cold stormy days that are coming there is little time for other things.

Yet in the days gone by grandma usually made various delectable sausages, cheese and the like from the by-products that are plentiful at this season of the year. To-day the woman who is willing to take the time and the trouble to make these attractive foods can command a good price for them.

In European markets many varieties of home-made sausages are displayed by the farmers' wives, and one must be real early at the stalls to be able to obtain even a small amount, so quickly are these goods purchased.

The secret of successful making of these delicacies lies chiefly in the blending, the spices and the seasoning, and with a little practice you can easily make the sausage like any variety that are sold to-day in the market and delicatessen stores.

For the casing use stout unbleached muslin. These cases may be made in various widths and lengths As, for example, take a piece of unbleached muslin, five inches wide and fifteen inches long. Make a casing of this by making a felled seam the length of the casing. The fifteen-inch length is about the right size though the width may be run from five to twelve inches. This last is very large and does not make as nearly as an attractive package as the five, six, seven and eight inch ones.

The head, feet, tail, heart, kidney and liver may be used to sausages and scrapple.

Mode of Preparation

The meat must be put through a food chopper three times, using the medium fine knife. When packing the prepared sausages into the prepared casing, use either the handle of the potato masher or a similar piece of wood that is well rounded. Pack in the sausage very tightly. Tie the ends securely and then cook in a large kettle of boiling water for the required length of time. Hang up to drain and let dry, usually about four days to two weeks, in a cool, dry place. Then dip in melted paraffine, taking particular care that each part is thoroughly coated. This sausage may now be hung up in a cold place and kept until needed.

All sausages require something to keep them together—"a body"—as it is called. This is usually made from a cereal; oatmeal is the best for this purpose.

To prepare the oatmeal: place two quarts of water in a boiler and add one tablespoonful of salt, and when boiling add one pint of oatmeal. Stir occasionally and cook for one hour. Turn into a deep bowl and add the balance of the ingredients and mix thoroughly.

Seasonings

Wash and dry parsley tops, leaves of celery and then rub fine. Put through a fine sieve to remove the coarser pieces. Use a blended poultry seasoning with salt, white pepper and red pepper.

Italian Sausage.—Two cloves of garlic, six medium-sized onions, two pounds of lean pork, one pound of fat pork. Put through a food chopper twice and then add the oatmeal, as cooked in the directions given above, together with two level tablespoonfuls of salt, two level tablespoonfuls of dried celery leaves, one level tablespoonful of poultry seasoning, one tablespoonful of red pepper, one teaspoonful of black pepper. Mix thoroughly and then pack very tightly into a five-inch casing. Plunge into boiling water and boil one and one-half hours. Then proceed as given for the final curing.

Head Cheese.—Wash thoroughly and cleanse one head, removing the brains and tongue and eyes. Place in a deep kettle and cover with cold water. Cook until meat will leave the bones. Remove the head and boil the liquid in the kettle until it is reduced to one-half its former quantity. Remove the meat from the head and put into neat pieces. Add to the liquid with juice of two lemons, grated rind of one lemon, one tablespoonful of poultry seasoning, two tablespoonfuls of dried celery leaves, one tablespoonful of dried parsley leaves, two tablespoonfuls of salt, one tablespoonful of red pepper, one clove of garlic, minced very fine. Mix thoroughly and then pour into an oblong bread pan to mold. These pans may be cut in quarters for quick sales.

Pig Souse.—Soused pigs' feet, tails and tongues find ready sale if very nicely prepared and packed in all-glass jars. It is important to pack these products in all-glass jars, owing to the fact that when using jars that have metal tops the vinegar which has worked between the porcelain lining and the metal top, sets up a reaction that is extremely poisonous. Pack a dried red pepper pod in each jar. Cut a lemon in half, and then with a sharp knife cut into thin slices. Cook in boiling water until tender, then pack two or three pieces in each jar.

Cook the feet and tails until tender in just sufficient water to cover. Remove the feet and cool, then cut into desirable sizes. Boil the liquid until it is reduced to one-half its former quantity. Then add sufficient vinegar to taste. Pack the parts in the jars and fill with the prepared liquid, adding to each jar one teaspoonful of mixed pickling spice, two bay leaves. Adjust the rubbers and lids partially tighten the jars and then place in a hot water bath and process two and one-half hours. Seal securely. This product will keep until used.

Canned Tongue.—Wash and scrape the tongue, and then boil until tender in just sufficient water to cover. When the tongue is tender remove from the liquid and plunge into cold water to loosen the skin. Remove skin and then pack into jars, using the same seasoning as in the pig souse. Boil down the liquid to one-half its former quantity and add the vinegar to taste. Fill the jars to overflowing, and then adjust the rubber and lid and partially tighten. Process for two and one-half hours in hot water bath. Remove from bath, seal securely and then store in a cool, dry place. This product will keep until wanted.

Make a little meat go a long way.

Even a small quantity of meat goes far and becomes more nourishing and satisfying combined with BOVRIL.

Canada Food Board, Licence No. 13-111

Big Trawler Catches

The fate of the "Triumph" off the Atlantic coast created a momentary interest in the trawler which inlanders hear little about but which, is really one of the chief instruments in keeping the supply of fresh fish.

Steam trawlers are a comparatively new innovation in Canadian fisheries. Five years ago there was only one on the Atlantic coast. Now there are five fishing out of Nova Scotia ports and between them they land an average of half a million pounds of fish weekly. At least 250,000 pounds have been landed by one trawler in six days. There are three trawlers operating off the Pacific coast.

Water Damage to Flour.

It is a well known fact among sailors that flour will not only float after immersion in sea water, but suffers very little damage. To ascertain the actual damage, the Northwestern Miller, a paper in New South Wales submitted a 1 lb. bag of flour in the ocean in the water 67 hours. A test was made to see what weight was necessary to sink the bag which would have supported about 75 lbs., or half its own weight in fresh water. When lifted from the water the bag scaled 135 lbs. It was dried for four days and weighed 20 lbs. of perfectly dry flour. Baked into bread it gave perfect results.

The Belgian hare is one of the best rabbits for table use, being more than most breeds, rapidly, and the quality of the meat is superior to all the other breeds.

WHEN IN DOUBT

Concerning the Stocks or Shares you may have to dispose, write us and we will give you the fullest information available without charge. Don't run away with the idea that because it is without value it is worthless. Our up to date service may save you needless loss through premature sales. "Give us your business and we will merit your confidence."

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MONTREAL

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CORN SYRUP

To help the sugar shortage use Crown Brand or Lily White Corn Syrup—delicious, wholesome and economical alternatives for Sugar in Cooking and Preserving. Corn is grown in North America, while sugar must be brought across the seas in ships which are vitally needed for war purposes. Use all the syrup made from corn you wish, while the Food Board is urging stringent economy in the use of sugar.

Delicious for Making Desserts and on Cereals.

The Canada Food Board has issued a book of recipes and suggestions for using Corn Syrup. Write to the Food Board in Ottawa for a copy, and in the meantime go to your grocer for a tin of LILY WHITE Corn Syrup, or CROWN BRAND Corn Syrup and try some of the following recipes:

APPLE SAUCE

8 apples 1 inch stick cinnamon
6 tablespoons Lily White Corn Syrup 1½ cup water.

Wash, pare, core, and slice apples. Put into sauce pan with water, syrup and cinnamon. Cook over a medium flame until soft.

CAKE WITHOUT SUGAR

½ cup shortening 1½ tablespoon baking powder
2 cups Lily White Corn Syrup 2 teaspoon salt
2 eggs 1 cup milk 2 cups flour

Cream the shortening, add the syrup and the eggs, add one well. Add the milk. Sift the baking powder and flour together, add it slowly to the mixture and beat. Bake in a moderate oven, as a loaf or layer cake or small drop cakes. One-fourth cup of raisins added to the batter give more flavor and sweetness.

MARMALADE

1 grapefruit 1 orange 1 lemon
8 cups water 10 cups Lily White Corn Syrup

Cut fruit in thin slices and allow to stand in water for 36 hours or overnight. Separate seeds and soak them in part of the water. Cook fruit until tender and add Corn Syrup. Continue cooking until jelly is obtained.

SAVE SUGAR

You know doctors order Corn Starch as a diet for invalids. We convert the corn starch into its "sugar" form, a most digestible form of sweetening.

Sold by Grocers everywhere in 2, 5, 10 and 20 lb. tins.

The Canada Starch Co., Limited, Montreal

THE WINNING OF 1000 V.C.'S

TWO ARMY [illegible] WON THE DECORATION [illegible]

And There Are [illegible] and Clasps

Since the [illegible] instituted on June [illegible] ended Sept. [illegible] as [illegible] of about 20 [illegible] 3rd, 1917, [illegible] latest [illegible] writing, [illegible] notified, [illegible] 1,003. The award had [illegible] times; but [illegible] goods a man [illegible] in the list [illegible] heroes have [illegible] oration [illegible]

Both are [illegible] Arthur Mar[illegible] frey Chava[illegible] Bishop of [illegible] won his first [illegible] and the second [illegible] Ypres, 1914, [illegible] his V.C. [illegible] present war [illegible] and tending [illegible] praise." [illegible] 1917, and in [illegible] was posthumously [illegible] his cross.

Many instances [illegible] deductions [illegible] of the V.C. [illegible] fighting force [illegible] tinction, horses [illegible] engineers, [illegible] many able seamen [illegible] fine. Many [illegible] have won the [illegible] clergymen [illegible] occupations [illegible] Great War [illegible] story might [illegible] recipient [illegible] men who [illegible] sellers, a [illegible] policeman, [illegible] boy, as well [illegible] mechanics [illegible] an erstwhile [illegible]

Some Distinguished [illegible]

Among the [illegible] V.C. holders [illegible] cashiers [illegible] the Great War [illegible] The Royal [illegible] gale [illegible] with tens [illegible] Regiments [illegible] may be [illegible] ated with [illegible] creasing [illegible] June, 1917, [illegible] could [illegible] against two [illegible] friends [illegible] hors, the V.C. [illegible] Another [illegible] cerning the V.C. [illegible] actually the [illegible] sent both with [illegible] in the Boer War [illegible] Roberts [illegible] heroism by [illegible] the Great War [illegible] Tuche Company [illegible] sixteen [illegible] well known [illegible] Lieutenant [illegible] erve, K.C.B. [illegible] of the late [illegible] who won the V.C. [illegible] in 1857-8, and [illegible] John Edward [illegible] the decoration [illegible] day in Somaliland [illegible] his life [illegible] 1915. [illegible] uncle of [illegible] also won the V.C. [illegible] C's in one [illegible] Lord.

BETHNAL GREEN

Arrangements [illegible] Guinness

Sir Alfred [illegible] the Rev. [illegible] that the [illegible] ideas [illegible] 24 to 28c; turkeys, [illegible] 28c; squabs, doz., [illegible]

Beans—Canadian [illegible] $6.00 to $6.50; [illegible] edeh Burma [illegible] Lima, 17 to [illegible]

Honey—Extra [illegible] 31c lb.; 10-lb. [illegible]

Provisions [illegible]

Smoked meats [illegible] to 33c; do., [illegible] 51 to 52c; [illegible] bacon, 41 to [illegible] 47c; boneless, [illegible]

Cured meats [illegible] to 31c; clear [illegible]

Lard—Pure, [illegible] tubs, 31½ to [illegible] prints, 33 to [illegible] tierces, 27¾ to [illegible] 26 to 26½c; [illegible]

Montreal [illegible]

Montreal, Nov. [illegible] 1 feed, 98c. [illegible] grade, $11.30 to [illegible] bags, 90 lbs., $1.85 [illegible] $37.25. Shorts, [illegible] $68 to $70. Hay [illegible] lots, $24 to $[illegible] easterns, 24½ [illegible] choicest creamery, [illegible] selected, 50 to 53c; [illegible] Potatoes, per bag, [illegible] Dressed hogs abattoir [illegible] to $24.00. Lard, [illegible] 20 lbs. net, 31 to 33c.

Country Produce [illegible]

Butter—Dairy [illegible] prints, 30 to [illegible] made solids, [illegible]

Eggs—New laid [illegible] selected storage [illegible] in cartons, [illegible]

Dressed poultry [illegible] 24 to 28c; turkeys, [illegible] 28c; squabs, doz., [illegible]

The Dairy [illegible] farmers [illegible] mind [illegible] meet [illegible] as a [illegible] raising [illegible]

[illegible] Toronto, prime [illegible] Toronto [illegible] Toronto [illegible] Straw Cap [illegible] Toronto.

MARSHAL FO[illegible] POS[illegible]

In the Presence [illegible] the Superior [illegible]

Markets of t[illegible]