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**For Our Boys Overseas**

By Christine Whiting.

PART I.

The day train from Montreal to Toronto was an hour and fifty minutes behind time. A freight smash-up somewhere beyond Smith's Falls had delayed it an hour and a half. Then, later, it had run on to a siding to give right of way to a special. And all the time the snow was falling with a quiet, steady persistence that would have discouraged the most optimistic clerk in the weather bureau.

It was between Belleville and Trenton, just as peace seemed to be descending on the weary passengers, that something happened to the engine, and the train came to a dead stop at a spot that might have looked to one bred in the city, like a snow-swept prairie. As the engine came grindingly to a halt, a "commercial gentleman" in the last seat of the smoker yawned heavily before straightening up to look out of the window.

"Some steam," he commented to his nearest neighbor, "I guess I'll get out and stretch my legs a bit."

He rose, turning up his collar and settling in a brown derby firmly on his bald round head. As he took a step backward he stumbled over a suitcase that protruded into the aisle from the seat across the way, and, turning, glared for a moment at a boy in khaki, who had been smoking innumerable cigarettes ever since he came aboard the train at Perth.

"Well, what in—?" His tone changed suddenly at something he saw in the boy's face. "Say, kid," he went on goodnaturedly, "you won't have no inside legs, if you don't quit smoking those poisonous cigarettes. Come out and take a turn in the fresh air. They're awful like a bit of cheerful conversation a day like this."

The boy, after a momentary hesitation, pulled his hat more firmly above his ears and followed his genial acquaintance to the platform. They stood for a minute looking out at the flying snow, and then, regardless of wet feet, leaned down into the storm and made their way toward the back of the train.

"Got back to camp?" asked the commercial gentleman.

The boy nodded and gave the name of his regiment.

"The boy," he said, "drummer with the 7th of the storm."

"No, sir," said the boy.

The man looked at him sharply.

"Any family?" he questioned briefly.

"Only in name," the boy answered, and he stepped into a check as if he were a woman's.

"Oh!" said the drummer, and walked on in silence. He was thinking that, as soon as the boy looked, he himself had been married at twenty-one. She had been nineteen. He remembered how.

"Say," he turned quickly and faced the boy. "It's hard, ain't it?"

The boy's face suddenly brightened something that sparkled on the boy's lashes.

"I've just been to see her to say goodbye," he stammered awkwardly. "That's why I smoked so much. I couldn't think of anything else to do."

"Lord!" ejaculated the drummer. "Lord! Those bastards of Germans—look out kid, the train's movin'." Catch a hold."

They swung aboard, and, as the door of the day coach slammed behind them, stood for a minute stamping the snow from their boots and brushing their clothes. The car was not crowded. Two seats ahead, a plump, gray-haired old lady was knitting a khaki-colored sweater. In front of her two girls of the "day paper" were giggling over the comic section of the paper. Toward the middle of the car a wary salesman (the dealer, it was known later, in a fine quality of "gentle underwear") occupied two seats and slumbered in the quiet slumber of the exhausted.

"As the boy in khaki started up the aisle he felt a detaining hand upon his arm.

"I wonder"—it was the voice of the old lady with the knitting—"I wonder if you'd mind tryin' put those Red Cross directions in my bag, but they ain't their twenty-six inches or twenty-four they make 'em now; an' 'bein' a soldier, I thought maybe you'd try it on. I was kind of plannin' on finishin' it before I got there."

"Well, I guess you'll have time enough," said the drummer, graciously. "I'm blamed if this darn train ain't stopped again. Looks like a pretty good fit to me, ma'am," he went on as the boy squirmed obligingly into the unfinished sweater. "Well, so long. I'll get back to my seat, an' see that that old college professor across the aisle don't steal my grip."

The "happers," who were frankly listening to the conversation nudged each other in appreciation of his wit, and cast admiring eyes at the boy in khaki.

"I'm ever so much obliged," the old lady remarked gratefully as she resumed her knitting. "I'm on my way to visit my daughter Lacey in Cooper's. She's feelin' kind of low in her mind just now on account of Cal-

**About the House**

**Methods of Frying Foods.**

Fat is a heat or fuel producing cook which is very valuable in cold weather for supplying the body with heat and energy. Other foods that are cooked in fat are termed fried. This means that the food is not utilized in the body and owing to some digestive disturbance, it becomes part of the waste.

Recent experiments tend to show that animal fats are assimilated fairly well; undoubtably it is the misuse of fat that is used for frying fried foods that has given many people some digestive disturbance. Every normal person requires a certain amount of fat.

Make it a rule when serving fried food to have an acid food, either a vegetable or a garnish accompanying the dish.

Here are just a few things to keep in mind when planning to serve fried foods. Use very small quantities of foods that are cooked in fat for people occupying sedentary positions, while those who are employed in active or laborious work may eat a larger proportion. Persons who are working at hard manual labor, out of doors, will be able to assimilate daily portions of fried food without any physical disturbances.

For directions, select learn to serve:

Juice of lemon with fried fish.  
 Apple sauce with pork or goose.  
 Cranberry or currant jelly with poultry, lamb or mutton.  
 Horseradish with beef.

It is a curious thing that nature demands these combinations to equalize the fatty content of the meal. Save and classify the various fats, and utilize each particular fat so that there need be no waste. Chop all bits of suet fine and place in a double boiler and then render. Chicken and pork fat may be rendered in this way.

An excellent shortening that may be used to replace butter in cooking and baking may be made from chicken fat of which there is usually three or more ounces in one third pound. Remove the fat from the bird and place in cold salt water for one hour and then drain and cut into small pieces. Render in a double boiler. Pour into a jar and use as needed. Now, when using this fat, use one third less than the amount called for in the recipe. To make pastry, allow fat, table-spoonsfuls of this fat to each cup of flour. Chicken fat may be used to replace butter for seasoning vegetables and mashed potatoes. This is a pure fat free from moisture and seasoning and will go farther than butter.

Generally in speaking of the term "fat," this is taken to mean all fats rendered from meats used by the household. This is a mistaken idea. The word "lipinins" is meant to include fats that cook out from roasts, pot roasts, soups and corn beef. This fat is clarified and then used for seasoning. It cannot be used with good results for making pastry.

To clarify fat: Put the fat in a saucepan and add one cupful of cold water to every pound of fat. Add one-fourth teaspoonful of salt and one-half teaspoonful of salt. Bring to a boil and then let steam slowly for ten minutes. Pour through a strainer lined with cheesecloth and allow to cool, then cut into pieces. Repeat this four or five times. Bacon, sausage and ham fat may be clarified with leaf dripping for frying purposes.

Mutton or lamb fat may be clarified in the same way. Fat from bacon, ham or sausage may be used for frying vegetables in place of butter for cooking meats, potato cakes, mush and sorrel. It is a splendid seasoning to use for meat, dried beans and peas in soups and when cooking dried lima beans.

There is really no need to allow a spoonful of these fats to be wasted. Fats that are not available for table use should be collected and made into soap.

Do not be falsely economical in trying to do deep frying with these fats. They not only will not hold the temperature for successful frying without scorching, but they frequently soak into the food and make it unfit to eat.

The war has brought many good vegetable oils upon the market that are ideal for cooking purposes, and are preferable to the animal fats for all cooking. They not only hold a high temperature without burning, but also they may be used repeatedly if they are strained each time after using. Food cooked in vegetable oil does not absorb the fat and it is more digestible and really more economical.

There are two methods of frying: First, Sautéing—cooking food in the pan with just sufficient fat to prevent scorching. This method is commonly used, but, when nothing really recommends it, as the food absorbs quantities of grease, this makes it difficult to digest.

Second, Deep fat frying—It is usual to dip the food to be fried in a mixture to coat it and then to roll it in fine bread crumbs and then cook in sufficient fat to cover. This form an airtight cover that prevents the grease from soaking through. A few essential utensils are necessary to produce successful results; first, a heavy kettle that will not tilt, and second, a frying basket, so that the food may be removed quickly when cooked.

The correct temperature for deep fat frying is 350 degrees Fahrenheit; for raw foods, such as crullers, fish, fritters, potatoes, etc. For cooked dishes and oysters, cheese-balls, etc., 370 degrees Fahrenheit.

Do not attempt to cook large quantities at one time. This will cause a sudden drop in the temperature of the fat, allowing it to permeate the food which is cooking, and thus give a greasy product.

New for a word of protection. Do not use too large a kettle. Keep a bucket and if by any reason the fat catches fire, (brown stand on it) do not attempt to remove it from the stove—scorching is apt to result. Keep a fire extinguisher in mind that water spreads the flames; if no sand is at hand use salt.

Many leftover foods may be turned into palatable products and thus help to extend the food budget, requiring only a minimum cost and labor to prepare them.

**Healthy Hair.**

It is quite possible to brush the hair too much; but few women are guilty of the fault. The use of the brush twice a day for five minutes each time is most beneficial, encouraging the growth of the hair, cleansing it of dust and promoting the gloss which is the fairest feature of the hair. But this brushing must be done gently, with smooth, slow downward strokes and without snapping away the brush suddenly when the ends of the hair are reached. It is jerky brushing that is injurious to the hair, breaking it off and severing it from the follicle. The hair does not drop out, especially in winter, though growth is somewhat impeded while cold; the slight shedding manifested in the combings is a natural process, fulfilling the law of the survival of the fittest. The loosened and broken hairs drop in this manner, and a new crop of young hairs take their places.

**Fadeless Kitchen Gowns.**

Kitchen dresses of light weight bleached cotton were adopted by a dainty young housewife who found that her colored wash dresses faded quickly, and she says, "I never looked so well in the kitchen before. All made by some simple pattern and have a touch of colored embroidery or crochet trim on the neck, sleeves and pockets. These dresses can be washed and boiled, and need no starch, and they look new when they are worn out, and will outwear ginghams or percales. The material should be shrunk before cutting."

**PHOTOGRAPH 70,000 GRAVES.**

Directorate of Graves Will Photograph Graves of All Soldiers Buried Overseas.

Work of photographing all graves of soldiers buried overseas is now in progress, and eventually, it is hoped that a photograph of each and every grave will be obtainable. This information is contained in a memorandum forwarded to the Office of the Director of Graves by Major-General Philip Wake, director-general of graves registration and cemeteries.

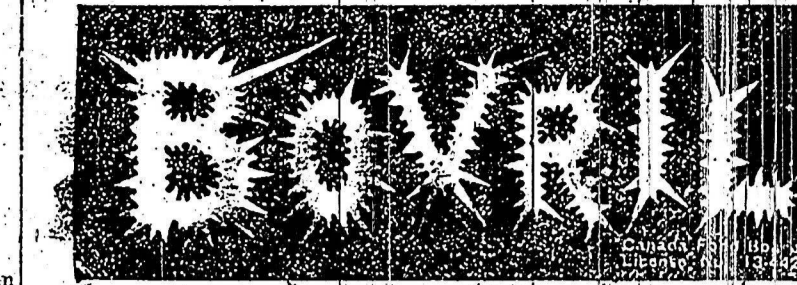
So many thousands of applications for photographs of graves have been received by the Directorate of Graves Registration and Cemeteries that it is feared there will be considerable delay in supplying them.

Up to the present 70,000 photographs have been supplied, but many thousands more requests still remain to be dealt with.

The delay is due to the small number of photographers available, and the increased difficulties, owing to the requirements of demobilization, in providing transport for them to the various cemeteries, which as will be seen from a glance at any of the maps showing the area of fighting, are scattered over a large extent of country.

As regards isolated graves, the difficulties are naturally even greater. It is feared that it will be impossible to supply photographs of many of these within any reasonable time, but eventually it is hoped that a photograph of each permanent grave will be obtainable.

With further reference to this subject the directorate wish it to be known that authoritative information has been received that in certain localities a rumor has been started that the photographs received is not genuine, but is only that of a "dummy" grave; this rumor is a most cruel one, not only to the relatives, but also to the officers and men of the directorate on this work. The directorate can assure the public that each photograph of a grave sent to a relative is that of the actual grave taken on the spot.



**OLYMPIC CARRIED 300,000 MEN OVER**

**ADVENTUROUS CAREER OF THE WHITE STAR LINER.**

Dodging U-Boat Attacks and Saving Sinking Ships Part of Her Achievement.

Dodging German submarines in the Mediterranean, trying to save sinking warships in the North Atlantic, and fighting off vicious U-boat attacks while carrying American troops are some of the achievements credited to the White Star liner Olympic during her adventurous career of the war-time. These were only incidents of her experience, because, on account of her great passenger capacity, she was steadily and faithfully keeping to the task of transporting men and material for the armies in Europe. First it was Chinese coolies for road building, then the losses of Viny Ridge, and finally many thousands of U.S. troops to face the Germans on the western battlefield.

Her work during the Gallipoli campaign, writes a member of the crew to the London Daily News, "was carried out about 8,000 troops—41 that time the greatest number ever carried by any ship—following upon her gallant attempt of the north of Ireland to tow the water-logged dreadnought Audacious, was sufficient to put her in the first rank of transports, but her subsequent work in bringing Canadian troops and Chinese labor battalions, and then her wonderful career since Christmas, 1917, when she arrived in New York for her first load of American troops, must put her in a class by herself as a 'trooper'."

"She has carried well over 300,000 people while on war service."

"It would not be correct to say that Captain Hayes has brought her through without a scratch, but her scars are marks of honor. She bent and fractured some of her plates when, in the darkness early one morning she strafed one of Germany's U-boats."

"Attacks by U-boats."

"The Olympic had most of her adventures while she was carrying American troops. During March, April and May, 1918, the German submarine commanders made at least seven daring attacks on her. Not once did the enemy have time to launch a torpedo for in every case he was greeted by a six-inch shell or one of the destroyers was on the track with her depth charges. Perhaps some of Germany's daringest submarines are now lying below the track of the Olympic.

"The most thrilling experience which the Olympic had took place in the darkness of early morning of May, 1918, near the entrance to the English Channel. It was just about 4 o'clock when the lookout man picked out of the almost total darkness the outline of a lurking submarine, which was lying on the surface. Immediately after his warning shout one of our forward guns blazed out, and the ship, with her helm hard over, spun round like a great racing yacht and crashed into the enemy."

"The blow was, of course, not a clean one, on there would have been few survivors from the submarine. Judging from the damage on the bows of the ship when dry-docked a few days later the blow cut off one end of the submarine. The rest drifted past the stern of the Olympic, and one of the gun crews on the poop planted a six-inch shell squarely into it. One of the destroyers in the escort dropped behind, and by the light of star shells picked up thirty-one survivors, eleven of whom died on the way to port."

**A DARING EXPLOIT OF OUR CAVALRY**

CANADIANS BASH THROUGH HUN LINE.

An instance of the... Done by D... Opri...

When our... they passed... in detail... failed... which... ing... was... What... broken... army of... the Canadian... through... and... who... aggressive... the British... in Belgium... according to... the Canadian... would have... were decorated... who... aggressive... the British... in Belgium... according to... the Canadian... would have... were decorated... who... aggressive...

In a statement on the work of the Imperial War Commission by Rudolph Kjelling, announcement is made that memorials to commemorate the men borne by the various army divisions or regiments in the campaign and battles, is, for instance, by the Canadians at Ypres, the South Africans in the Deville Wood, the Australians at Amiens, and the British at the breaking of the Hindenburg Line, will be considered by representatives of the military committee.

It has been recommended that in each cemetery there should be erected a "Cross of Sacrifice" as an altar of stone in remembrance of the men of uniform shape and size, these would be placed on the graves of the dead and his regiment, also a cross or other emblem of the dead man's faith.

It has also been recommended that a Mohammedan and Hindu temple should be erected as a remembrance of the sacrifice made by the Mohammedans and the Hindus in the war.

**Both Satisfied.**

"Please, teacher, would you please give me a chap for something he hasn't done?"

"Certainly not, Billy, that would be unjust."

"That's all right, then, didn't you do anything?"

The disappointment that the German Fleet was unable to strike a blow to the freedom of the world is compensated by the fact that it was held in practice along that line and that this achievement—admired Sir D. Beatty.

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