

**THIS BREAKFAST FOOD
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KRISPIES**

So Crisp

COMMANDO
By GEORGE MAITLAND

CHAPTER VII

He glanced at his watch, walked quickly to the kitchen door, and shouted for Pym and Duchesne.

Within thirty seconds they appeared in the doorway, Duchesne looking peculiarly out at elbows in his civilian clothes. The little corporal was now pure soldier, tant as a wire, keen as a razor. Watching the three men together, Sally felt most damnably out of it. Never since she had wanted so badly to be a boy at the age of eight had she resented her sex so bitterly.

"Now," said Lockhart, "you've got the set-up clear?"

"Yessir."

"Sure you've everything you need? Compass? Torch? Iron rations?"

"Yessir."

"Pym, you will take charge of Madame Durand and Albertine. Get them to do any talking that may be necessary. Sally, you go and get some thick clothes on. You may be some time at sea. A thermos with some coffee and some brandy would help if you can lay hands on them quickly."

"Albertine can," said Sally.

"Wake her and get her ready," said Lockhart curtly. "Time's short."

Sally moved to the foot of the staircase, and stopped.

"I'll see you before you go, Jim?"

He nodded abruptly.

His eyes followed her till she was out of sight. Then he ordered Pym to fetch Maltzan from the cellar.

"If we can find out just how their sentries are posted at the power station," he said to Duchesne, "it may mean all the difference to our chances."

The German did not look a pretty sight when Pym brought him back. He was shivering with cold. His hair was tousled. His clothes were crumpled and grimy, presumably from trying to sleep in them on the cellar floor. His expression, partly of apprehension, partly of surprise at the sight of Lockhart in civilian clothes, was hardly encouraging. The latter wasted no time in explaining the

situation and making clear what he wanted. He ordered Duchesne to spread out his map of the district and Maltzan to look at it.

"Well?" said the German sulkily.

"You see that road," said Lockhart, and pointed with one grimy finger—"the one forking to Outrecamp? I am going by that road."

"Going—why?"

"That's my business," said Lockhart shortly. "How is that road guarded and patrolled? I'll give you three minutes to tell me."

Maltzan looked nervously about him. Lockhart was standing quite impassive. Duchesne had taken a revolver from his pocket and was examining it negligently. Pym was playing with the hilt of his Commando dagger.

Suddenly the German threw back his head and squared his shoulders.

"You have made me betray my country once," he blurted out. "I shall say nothing more. I will die first. Dishonoured as I am, I shall be happy to die for my Fuehrer!" And he thrust out his hand in the Nazi salute.

"Ere, 'ere," said Pym quellingly, "simmer down, can't you, son? 'E ain't listenin', yer know."

"Be quiet, Pym!" snapped Lockhart. "Get him bedded down again below. Good-night, Maltzan. I don't blame you really."

Maltzan looked at the Englishman venomously.

"Heil Hitler!" he snarled.

"I was afraid so," said Lockhart as the trap closed upon the German. "No doing anything with them when they pull out that stop. That's what makes them the tough fighters they are—being so damnably brought up!"

But Duchesne did not answer his officer's smile.

"I could have made him talk, sir."

"Perhaps. But some fighting's too dirty even against barbarians. And you and I must start in three minutes."

And as Pym returned from the cellar Lockhart went back to the map spread out on the table.

"This," he said, "is the plan, Pym. Duchesne and I make our way up to the power house across the fields—here. With luck we should be there in roughly ten minutes. But we may have to be up in hiding for some time. And we may get hung up on the way back. Or we may not get back at all."

"Now, Pym, you're in charge of the other party. I think you can reasonably wait forty-five minutes after Duchesne and I start for the power station. If we can we'll rejoin you before that time's up, and we'll all go for Outrecamp together. But use your own common sense, and, if you've any doubts, get started. Our rendezvous in that case is this farm here; it's clearly marked."

He pointed with his thumb.

"Very good, sir," said Pym briskly.

"At the farm," Lockhart went on, "Madame Durand will interpret for you with the farmer. He's in our pay and will help you once you establish identity. But don't go to his boat unless you're sure that the tide is right and that you can get out of sight of land before dawn. If neither Duchesne nor I put in an appearance at the farm by half-past three in the morning you're not to wait any longer—and that's an order. Understand?"

"Yessir," muttered Pym.

Lockhart looked into the corporal's face. It was working with his effort to repress words which his sense of discipline would not let him speak.

"Well, Pym, what is it?"

"Sorry, sir, but I've taken something of a fancy to young Crasby in there—I was wonderin' if I couldn't stay 'ere with 'im, seein' as 'ow 'e can't travel, sir."

"Thanks, Pym," said Lockhart. "That's good of you. But it's your job to get away if you can. And I've an idea that I may be able to manage something for Krasinski when I get back from the power station. After all, we've got our excitable young friend in the cellar to bargain with, haven't we? And now, Duchesne, those overcoat—in the cupboard under the stairs. I think madame said."

From the cupboard they pulled out a muddy raincoat and a very shabby ulster of loud grey check, together with a golf cap and a battered bowler. Dressed in these, Lockhart and Duchesne looked like a pair of music hall comics. Even at that moment Sally could not repress a smile at the sight of them, remembering Jim Lockhart's care of his appearance in that pre-war summer.

Sally herself now wore riding breeches and boots, a thick blue turtle-necked sweater, and a long coat. Behind her came Gary Jackson, grinning widely.

"Guess they've packed up the party for the night, cap," he said. "All's quiet on this second front."

Lockhart nodded his satisfaction.

"Good! Now, Sally, you'll do as Pym tells you?"

She managed a smile at that.

"Wish us luck, Sally."

She went to him and gave him both her hands.

"More than luck, Jim."

"Thanks," he said. For a moment he looked at her. Then he went on quickly: "Keep an ear open for signs of us in about twenty minutes. Whatever happens, Pym, your party leaves here in three-quarters of an hour."

"Yessir. Good luck to you—and Duchie."

Duchesne swept off the bowler hat with an air.

"Au revoir, madame! So-long, corporal!"

"You've got the detonators, Duchesne?"

"Here, sir," said the Frenchman.

"Right," said Lockhart abruptly. "Then let's get going."

He walked quickly to the front door. Pym switched off the lights. For an instant Lockhart and Duchesne were silhouetted against the sky, still faintly reddened by the flames from the burning sheds by the harbour. Then the door closed.

"I think," said Sally in a toneless voice, "we'd all be the better for a cup of tea. I'll go fix it in the kitchen."

(Continued Next Week)

A Quick Reply

Viscount Halifax, British Ambassador, was asked at a conference of Congress of Industrial Organizations leaders:

"If you were an American citizen, would you vote for President Roosevelt for a fourth term?"

The quick reply:

"You make me an American citizen and I'll tell you."

TABLE TALKS

SADIE B. CHAMBERS

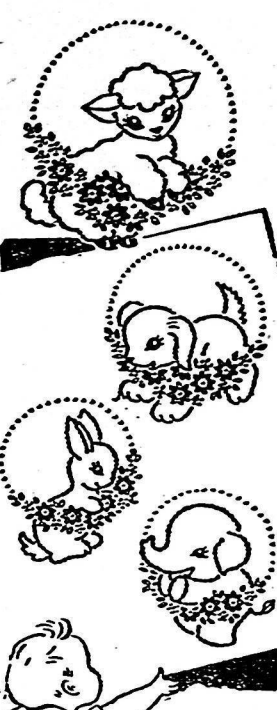
More About Wartime Canning

As there have been so many requests for the following timetable from the Department of Agriculture's pamphlet on "Wartime Canning," I am giving it for the column this week.

TIME TABLE FOR VEGETABLES
Pressure sterilization is recommended for non-acid vegetables. When vegetables are sterilized in the boiling water bath, it is preferable to use pint containers.

Vegetables	Preparation	Boiling Water Bath	Setam Pressure
ASPARAGUS	Wash, tie in uniform bundles, stand upright in 2 inches of water. Boil 4 minutes. Pack hot, add ½ tsp. salt to each pint sealer, fill with boiling water.	2	40 10
BEANS	string or wax—Wash, string, cut in desired lengths. Cover with water, bring to boiling point, boil 4 minutes. Pack hot, add ½ tsp. salt to each pint sealer. Fill with boiling water.	3	40 15
BETS	Wash and cut off tops 2 inches above beet. Boil 15 minutes. Cold dip, remove skins, pack, add ½ tsp. salt to a pint sealer. Fill with boiling water.	1½	40 15
CARROTS	Use only very young carrots. Wash and boil 5 minutes. Cold dip—slip off skins, pack, add ½ tsp. salt to pint sealer. Fill with boiling water.	2	40 15
CAULIFLOWER	Wash, break into florets. Drop into salty water. Let stand ½ hour, cover with water, bring to boiling, drain, pack sealers, add ½ tsp. salt to a pint sealer. Fill with boiling water.	1	30 10
CORN	whole kernel—Cut corn from cobs. Cover with boiling water and bring to boiling point, fill sealers, covering corn with boiling liquid, add ½ tsp. salt to a pint sealer.	3	00 15
CHARD, SPINACH or other greens	Wash carefully, steam 5 minutes, pack in sealers, add ½ tsp. salt to a pint sealer, fill with boiling water.	3	60 15
MUSHROOMS	Wash and trim, large ones may be cut in pieces. Blanch 5 minutes. Cold dip very quickly. Pack, allow ½ tsp. salt to a pint sealer, fill with boiling water.	3	60 15
PEAS	Use only young, tender peas. Shell and wash. Cover with water and bring to boil, pack, add ½ tsp. salt to a pint sealer, fill with boiling water. Intermittent sterilization may be used for peas, allowing 1 hour on each of 3 successive days if water bath is used.	3	60 15
SWEET GREEN or RED PEPPER (pimientos)	Wash, remove seeds, boil 3 minutes, cold dip. Remove skins, pack, allow 1 tsp. salt to a pint sealer, cover with boiling water.	3	30 15
PUMPKIN	Cut in pieces, remove seed and membrane, peel, steam until tender, mash, pack.	3	60 15
TOMATOES	Scald and peel, pack in sealers, cover with tomato juice made from irregular very large or broken tomatoes cut in small pieces, cooked over slow fire for 5 minutes. Strain. Allow ½ tsp. salt to a pint sealer.	½	15 05
Tomatoes may be processed in the oven (275° F.)			
Pints, 35 minutes—Quarts, 45 minutes.			

FUN TO EMBROIDER



617.
by Laura Wheeler

You'll love embroidering these and everyone will admire them on baby's clothes or nursery linens. Do each cuddly animal in black or grey outline stitch and the lazy-daisy and French knot flowers in varied gay colors. Pattern 617 contains a transfer pattern of 22 motifs ranging from 5 x 5½ to 1¼ x 3¼ inches; stitches; list of materials. Send TWENTY CENTS (20¢) in coins (stamps cannot be accepted) for this pattern to Wilson Needlecraft Dept., Room 421, 73 Adelaide St. West, Toronto. Write plainly pattern number, your name and address.

Plan A Comfortable Set-Up For Ironing

Ironing need not be a back-breaking task if you do a little planning beforehand. First, pick a comfortable place to iron—near a window where there is a view and where it won't get hot and stuffy. The only limiting factor in the locale chosen for ironing is that the iron should be connected to a wall or base outlet—not to a lamp cord, which doesn't have heavy enough wire to meet the iron demands. Plan the ironing set-up so everything will be within reach. Use a low table or chair for the clothes basket. A shallow pan of water and a sponge or cloth to moisten dried-out areas, along with pins to fasten in place, should be within reaching distance. Hangers or racks for holding ironed clothes should be nearby. Try sitting down to iron—it may seem awkward at first because it's new, but with practice it becomes natural and easy. Usually a high stool with a back rest is most comfortable.

Glaciers Provide Canadian Ports

The glaciers have come to Canada's aid in providing tide-water points behind the Alaskan Panhandle—the portion of Alaska which stretches south alongside British Columbia.

When the boundary line between the Panhandle and Canada was settled, the line went around each bay so that at no point did Canadian land touch the sea. However, since then some of the glaciers have moved back and changed the coastline.

At two points, bays now stretch across the International Line, according to information received.

Wash New Cover For Ironing Board

If you're using a piece of new material to make an ironing-board cover, before you put it on, wash it out thoroughly in rich suds that give the whitest wash. Otherwise the fabric will sear readily with use. Incidentally, old sheets make extra good covers for ironing boards.

Sleeve-Board Can Be Made At Home

The cry has gone up for washable dresses. But the more washable dresses, the more ironing, and somehow the sleeves and shoulders of dresses never seem to look right unless a sleeve-board is used. What do you do if you haven't a sleeve-board and you can't find one in the stores? The solution is easy. Lay a magazine on a turkish towel. Roll the two together so that the towel is on the outside. Insert the end of this roll into the sleeve and iron as if on sleeve-board. It works beautifully and is especially helpful for colored garments which should always be ironed single thickness to minimize streaking.

Bigger Bertha

A new German gun of exceptional range has shelled the English southeast coast three times recently from the French coast across the channel. The gun is reported to have a greater range than any the Germans are known to have concentrated near Calais—the nearest point to England.

Rolled Oatmeal Cookies

Sift flour; measure. Sift together with corn starch, baking soda, baking powder and salt (sift 3 times). Cream shortening and gradually blend in brown sugar and corn syrup. Add sifted dry ingredients slowly and work into creamed mixture. Add rolled oats alternately with sour milk. Chill dough for several hours. Roll out and cut with cookie cutter into desired shapes. Place on a greased pan and bake in a moderate oven (350 degrees F) for 12 to 15 minutes. Serve plain or put together in pairs with favorite filling. YIELD: Approximately 3 dozen cookies about 2" in diameter. VARIATION: Chill in oblong shape; slice with sharp knife. 1 cup sifted pastry flour ¼ cup brown sugar (firmly packed) 3 tablespoons BENSON'S OR CANADA CORN STARCH ½ cup CROWN BRAND CORN SYRUP ¼ teaspoon baking soda 1 cup rolled oats (uncooked) 1 teaspoon baking powder 2 tablespoons sour milk ½ teaspoon salt ¼ cup shortening (If corn syrup is temporarily unavailable, replace the quantity with ½ cup sugar.)

UNTIL TOMORROW



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