

TAKE OUR TIP FOR BREAKFAST JOY
RICE KRISPIES, PEACHES, CREAM... OH BOY!

"Rice Krispies" is a registered trade mark of Kellogg Company of Canada Limited, for its brand of oven-popped rice. Get some today!

SO CRISP THEY CRACKLE IN CREAM!

COMMANDO

By GEORGE MAITLAND

CHAPTER X

"The commandant will use his discretion, no doubt," he said at last "In any case, it is absurd to fight."

"No more absurd than to shoot two women who have done you no harm. This house is a good solid building. I've more men than you may think and plenty of ammunition."

"I think," said Flesch slowly, "that you can reasonably count on the commandant's clemency. You see, while your attack on the harbour had a certain success, the attempt upon the power station was something of a fiasco. There was little damage done, after all. Elementary repairs have already been carried out. And the commandant, as an engineer himself, was much gratified that the protecting breakers were in good order."

He turned to the standard lamp and touched the switch. The light flashed on.

"You see?"

"Poor Duchene," said Lockhart softly.

"So I will give you ten minutes," continued Flesch, "to leave this house and come out with your hands up."

"Then," said Lockhart, "I fear you will have to come in and get us. I don't trust any German's word about the behaviour of another German. A good many of you will get hurt, I think."

"If you are thinking with satisfaction of a final heroic stand, Herr Kapitain, you had better reconsider. You will have no opportunity for anything of the kind. I shall simply order up a field piece and blow the place to pieces at short range. So," he shrugged—"will you please set your watch by mine?"

Lockhart went quickly to the door and opened it.

"I don't think that's necessary," he said curtly. "Goodbye!"

"You will be sure to change out of your civilian clothes before you surrender," persisted the German. "I don't want —"

Lockhart's temper went suddenly.

"Go to the devil!" he snapped. And the heavy door slammed.

Sally appeared at the kitchen door.

"The next of kin are being informed as soon as possible," he said, with grim humour.

"She went close to him.

"I think I can find you a better quotation than that, Jim. 'Let it be recorded in the chronicles that the King died laughing.'"

He smiled at her.

"Thank you, Sally. I needed that."

"No; you only needed to be reminded of it," she said.

Five of the ten minutes of German grace had passed. By the fire, Lockhart was struggling back into his battledress. On the half-landing Pym, Jackson and Krasinski were talking together in low voices.

Lockhart buckled his belt and stood up.

"Well?" he asked.

Pym came down the stairs and ramed to attention.

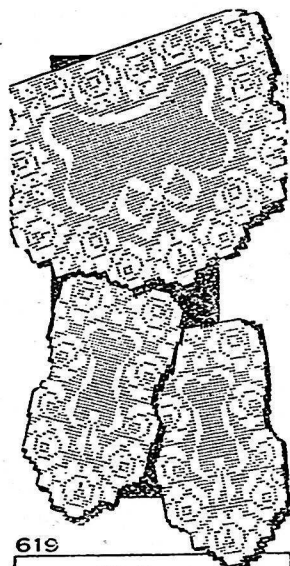
"We've talked it out, sir," he said. "We're not walkin' out on you, none of us. Jerries ain't to be trusted, anyhow. An' they'll hang you Crashby, wounded or not, once they find out he's a Pole. We will stick it out together, sir."

Lockhart nodded.

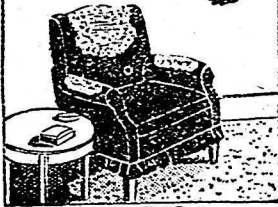
"There's lots I'd like to say to you," he said, "but I fancy we'd all find it less awkward if we consider it said. In that case, we'd better get to our posts. I wouldn't put it past the Boche to try to get in before time's up. Good luck, Pym!"

The corporal saluted stiffly, and went back to the roof with the American. As they disappeared, Sally went straight to Lockhart.

YEAR 'ROUND ROSES



619



by Laura Wheeler

June — the month of roses! Here are some for all year 'round. This filet crochet chair set of roses will beautify and protect your furniture. Make your room harmonious with a matching scarf, using the chair-back design at each end. Pattern 619 contains charts and directions for making set; stitches; list of materials required.

Send TWENTY CENTS (20c) 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.

holding out her arms. For a moment he stared at her, unable to believe his eyes. Then he took her with both hands as if he would never let her go again.

"But—Georges?" he said at last, when he could find his voice.

"In the circumstances," said Sally quietly, "Georges would understand very well. You see, we were friends."

"I've dreamed of this so long, Sally. And now it's for such a little time."

"I know, Jim."

"But your voice sounds happy."

"I am happy."

"The king's trying hard to laugh, Sally. But it's not easy at this moment."

She looked into his eyes. Her own were very clear.

"Just think what might have happened, Jim. Things might have gone what people call well. We might have done what we felt inclined to do, and turned into a couple of rather dreary adulterers. Or you might have been sent somewhere quite different on a job, and we should never have met again!"

"I think," said Lockhart slowly, "that I'm beginning to see."

"The thing that's important about this war, Jim, is that civilians for the first time have had to learn what only soldiers could learn before—by being under fire. You know, you and I know, that there was never such a selfish age than the one that ended in 1939; people bolstering up their self-importance; people boosting themselves; people pleading the right of self-expression as an excuse for wallowing in self-indulgence and self-pity and self-praise!"

"Yes, that's true enough."

"But with the war the individual has had to get himself into perspective. It may sound a bromide, Jim, but everyone has been forced to realize the unimportance of the individual. And only when you've achieved that realization, you have earned the right to live in a world where the ordinary person can live as an individual and not as a Nazi."

"And that's where we come in—as ordinary persons."

"I think so, Jim. That's why it's all worth while."

"Sally, darling, I love you so very much."

"And I love you, Jim. We've got that, and our pride, and our self-respect, and a little sense of humour even at this moment. It's a good deal. And you won't suddenly stop loving me if I'm an awful coward when it really happens, will you?"

She could feel his fingers bruising her elbows. He looked quickly at his watch.

"For once the careful Boche is unpunctual."

He took her very gently into his arms and their lips met . . .

At the same moment, almost exactly a quarter of a mile away, Captain Flesch grunted out an oath and gave a sharp order to his gunners.

A few miles out at sea the leader of a flight of British bombers spoke to the pilot beside him:

"You're off course, Bill. Look—that must be Quarterport—there, where that house is burning on the top of the hill. Nice bit of left-over from the Commando raid. I suppose. They did a good show, those boys. I think we'll go in low and remind them that there's more to come. I heard that Jim Lockhart was missing. He was rather a pal of mine."

That was Lockhart's epitaph. His account was paid in full when, in the light of the burning house that was his funeral pyre, Flesch and his gunners were caught in the process of limbering up by a hurricane of British bombs.

THE END

Food Low In France

The critical food situation in France is illustrated by a dispatch recently received from Lyon. It declares that the markets there which normally received 400 tons of fruit and vegetables for its 500,000 population now get no more than 50 tons.

Of meat, the dispatch said, it is "better not to talk." The people of Lyon get 90 grams once every 15 days—the situation is the same in all cities and villages in Haute Savoie Province.

Lions has had virtually no salad this year. A bit of lettuce costs 50 to 60 francs. Every day 6,000 to 7,000 men and women of Lyons mount bicycles and pedal 25 to 50 kilometers on a usually futile hunt for cabbage, turnips and spinach.

Devilled Egg Salad With Tomatoes

6 shelled hard-cooked eggs
 ¼ teaspoon dry mustard
 ¼ cup EGGLESS MAYONNAISE
 1 tablespoon chopped chives or finely-chopped onion
 ½ teaspoon salt
 Dash pepper
 Dash cayenne

Cut each hard-cooked egg in-half. Remove yolks carefully, place in a bowl and add salad dressing and seasonings. Blend smooth. Re-stuff eggwhite half with this mixture and decorate with paprika. Peel tomatoes (by blanching) and slice. Place two stuffed egg halves in nests of crisp lettuce on each of six chilled salad plates; arrange tomato slices, overlapping, beside them. Top tomato slices with cottage cheese and garnish with parsley sprigs. SERVES 6.

TABLE TALKS

SADIE B CHAMBERS

CANNING THAT IS DIFFERENT

Each year every homemaker in making the inventory of the fruit, vegetable and pickle store room, usually has about the same supply appealing to her own household for its own individual needs. However, who is there amongst us who does not delight in having or trying something just a little different by way of a variety?

The first three recipes, which I am offering you this week, originated in France where "Pot-ted Jams" are a necessity rather than a variety. The yellow tomato one came from our "neighbors to the south of us" who do many interesting things with the yellow tomato, which is altogether too uncommon in our country. There is nothing which excels them in beauty, offering you as they do their lovely translucent clumps of amber.

BETTER JAM

Boil the beets in their skins until they are quite tender, and of course, the younger the better. When cooked, rub off the skins; put the beetroot through the food chopper with the large knife. Weigh them; place in an earthenware container with an equal amount of sugar, leaving all night. Next day place in the preserving kettle, pouring on just enough water to cover the bottom. This will keep the jam from sticking. Bring quickly to the boil, stirring all the time. Skim. Boil steadily for 45 minutes. Add the rind and juice (strained) of a lemon for each two pounds of beets. Boil again for ten minutes. If you wish, you may remove the lemon rinds but I quite prefer to leave them in. I find it quite satisfactory to put rinds through the food chopper. Pot the jam, which is a very beautiful color and spreads well on bread. You could not find anything more healthful for family use and school luncheons.

MELON JAM

Choose melons which are almost ripe but not overly ripe. Peel, remove the seeds, cut up the pulp into neat and uniform cubes. Weigh the melon and for every 1 lb. of melon allow ½ lb. of sugar and four tablespoons of water. Put sugar and water together into preserving kettle, bring to the boil, add the melon and boil steadily until the syrup answers the usual test for jelly. A drop or two of vegetable coloring makes a prettier yellow in color. This is a delicious jelly for tarts and is very economical.

YELLOW TOMATO PRESERVES

Scald the tomatoes, remove the skins by placing in cold water in the usual way. Weigh; to every 5 pounds of tomatoes use 4 pounds of sugar. Wash two lemons and slice very thin. Place in an earthenware container, putting alternate layers of tomatoes, sugar and lemons. Let stand all night, when the sugar should be dissolved. Cook over a low fire until fruit is quite clear. Place in jars and seal.

Here is a real recipe from Grandmother's treasures chest of recipe secrets:

ROSE-LEAF JELLY

Pick the roses in early morning. They should be well opened but not in full bloom. Strip the petals. Weigh 1 lb. of petals and 1 lb. of sugar, oil the sugar with ½ pint of water for ten minutes. Thread as for jelly it is ready. Throw in the rose leaves, cover the pan, remove from the fire. Let it get cool but not cold. Strain through muslin. Add 1 tablespoon of liquor to each ½ of jelly. Stir well and put in the usual way. If you wish, add a little pink coloring. This is a very fragrant and delicious jelly.

Miss Chambers welcomes personal letters from interested readers. She is pleased to receive suggestions on topics for her column, and is always ready to listen to your "pet peeves." Requests for recipes or special menus are in order. Address your letters to "Miss Sadie B. Chambers, 73 West Adelaide St., Toronto." Send stamped self-addressed envelope if you wish a reply.

India Takes Lead In Food Processing

It is claimed that India has mastered the processing of all kinds of vegetables, fruits, meat and eggs, and has progressed a step further than other countries, and produced a steam-pressure cooked dehydrated vegetable which does not require cooking and will rehydrate in five minutes by pouring boiling water over it.

CANADIANS MAKE FRIENDS IN SICILY



German propagandists would have liked to have been able to tell the world that Allied treatment of Sicilian civilians was that of a swaggering conqueror. But such scenes as this completely shatter Axis hopes of a propaganda victory. Here, Cpl. H. H. Whitaker, of the Royal Canadian Signals, of Winnipeg, Man., gives candy and biscuits to a Sicilian boy.

SCOUTING . . .

Of 62 members of a London, England, Boy Scout Troop, 19 are commissioned officers and 31 are non-commissioned officers.

The 12th West Ham Boy Scout Troop in England is particularly proud of one of its members, Jim Osborne of the R.A.F., who had the honour of shooting down the 1,000th plane over the island of Malta.

"Don't forget to put plenty of moth balls in my Scout uniform," a British Scout serving in the army in North Africa wrote his mother. "I shall want the uniform immediately I return home and clothes might still be rationed then."

One hundred and sixty Scouts, who will be the nucleus of the reorganized Boy Scout Movement in Belgium after the war, recently held a camp in Great Britain. The boys are Belgian evacuees. Their camp was attended by Scouts of several other European countries.

A Scoutmaster of Coventry, England, shot down behind the German lines in Tunisia, sought refuge with a French farmer. The next day three Nazis called at the farmhouse for a wash, and the Scoutmaster, arming himself with one of their revolvers, marched them off to the British lines as prisoners of war.

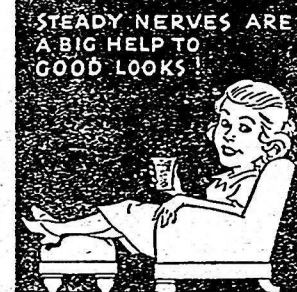
Boy Scouts of Canada are going to do their part in re-establishing Scouting in Europe after the war. Canadian Scouts will pay the cost of printing 1,000 copies of Lord Baden-Powell's "Scouting for Boys" in each of the French, Czech, Netherlands, Flemish, Norwegian and Polish languages. Money for this purpose will come from the Chins Up Fund, for which Canadian Scouts have raised nearly \$38,000. The money has been used for relieving Scouts who lost their homes in the blitz on Britain, while a portion has been set aside for the rehabilitation of Scouting in Europe.

Among the grauates at Up-lands Airport, Ottawa, recently, was the Mexican Boy Scout, Luis Perez-Gomez, of Mexico City. Luis came to Ottawa more than a year ago and was unable to speak a word of English. Dominion and District Headquarters of the Boy Scouts assisted the lad and cared for him while he attended Ottawa Technical School to learn English. Later he was admitted into the R.C.A.F., and he received his wings at the hands of the Governor-General, the Earl of Athlone, who, incidentally, is the Chief Scout for Canada. Luis was also commissioned upon his graduation as a pilot.

Not Much—But . . .

Sing a song of salvage
 Pocket full of tin;
 Four and twenty stew pans
 Dropped in a bin.
 Four and twenty Bosing
 Flying in formation—
 Just a hint of how we gals
 Can help the situation.

—Olive Carleton Munro.



How in the world can a woman have charm and poise if she feels "all wound up" with nervous tension? On the other hand . . . calm, strong nerves actually give a woman poise and quiet nerves take the hard, tense look from her facial muscles. If nerves bother, treat them with rest, wholesome food, fewer activities, plenty of sunshine and fresh air. In the meantime take a nerve sedative . . . Dr. Miles Nerveine. Nerveine has helped scores of women who suffered from overtaxed nerves. Take Nerveine according to directions to help relieve general nervousness, sleeplessness, nervous fears and nervous headache. Effervescent Nerveine Tablets are 35c and 75c. Nerveine Liquid: 25c and \$1.00.

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