That's it! Clean and— -- Free from Dust

Sealed Packets Only - Never in Bulk Black-Mixed-Natural Green

The Bride's Name;

Or, The Adventures of Captain Fraser

CHAPTER XXIII.—(Cont'd.) "Look 'ere," said Joe, suppressing his natural instincts by a strong effort. "You keep quiet for three days, and I'll be a friend to you for life.

Mr. Green, with a smile of rare con-"I'll tell you what I'll do for you; You

He gazed firmly at his speechless, would-be friends, and waited patientwould permit of a reply. Joe was the first to speak, and Tommy listened unwhich would have made a jelly-fish

don't want friends who can talk like that to save sixpence."

friend followed suit, and the boy, having parted with his reputation at a fair price, went below, whistling.

brated drunken scene fresa in his mind, waited nervously for developments. None ensuing, he confided to Joe his firm conviction that Miss Tyrell was a young lady worth dying for, and gloomily wondered whether Fraser was good enough for her After which, both men, somewhat elated, fell to comparing headpieces.

Joe was in a state of nervous tension while stean, was getting up, and glued to the side of the steamer. strained his eyes, at the dimly lit As they steamed rapidly down the river his spirits rose, and he said vaguely that something inside him seemed to tell him that his trou-

"There's two days yet," said Mr. Green. "I wish they was well over." Captain Flower, who had secured a bed at the "Three Sisters' Hotel" in Aldgate, was, for widely different reasons, wishing the same thing. His idea was to waylay Fraser immediately after the marriage and obtain Poppy's address, his natural vanity leading him to believe that Miss Tipping would at once insist upon a change of bridegroom if she heard of his safety before the ceremony was performed. In these circumstances he had to control his impatience as best he could. and with a view to preventing his safety becoming known too soon, postpone writing to his uncle until the day before the wedding.

CHAPTER XXIV.

her auntship; but he got free at last, printing of new notes. and, taking an arm of each set off

As far as the cottage their journey cool place. was a veritable triumphal progress, and it was some time before the adto go inside; but he escaped at last, in the same way. And so will Will-yum, won't you, old and Mrs. Barber, with a hazy idea of the best way to treat a shipwrecked fellow-creature, however remote the gimme another tanner each instead; meal and lit his pipe that Uncle Bar- ful of brown sugar to each quart of

beginning and go right on. he had told Poppy serving him as far or corked well. ly until such time as their emotion as Riga; after which a slight collision The foregoing recipes are issued by off the Nore at night between the brig the Woman's War Time Thrift Commoved to a description of himself Golden Cloud enabled him to climb into Cut out and preserve for future use. the bows of that ill-fated vessel before she swung clear again. There was a "Tanner each," he said, simply; "I slight difficulty here, Captain Barber's views of British seamen making Strawberry Shortcake .- Make a

fering from the effects of one fever silence to the end of the story.

said Captain Barber, shaking his head. It's wot 'e expects."

His wife rose, and talking the while, said, impressively; "but I was one too

"How?" he inquired, briefly. chuckling. "You wouldn't believe toast squares. wot a lot there was arter her. I got Bread Sauce .- Put a small teacupa'most. If I was to tell you all that there was arter 'er, you'd hardly be-

"I dare say," said the other.

"I've got a bit of bad for you." "'Lizabeth's married," said the old man, slowly; "married that stupid

ough now, I know." (To be continued.) ---

WASHING MONEY.

Money Too Expensive.

and after a midday meal took train to have come to stay, England looks for smooth paste. Drop by teaspoon-Seabridge, and here the reception of the introduction of "money-washing" fuls on well-greased and floured tin. which he had dreamed for many weary machines, such as are now in use in Bake for fifteen minutes in moderate months awaited him. The news of the United States. Owing to the dirty oven. his escape had spread round the town like wildfire, and he had hardly stepped out of the train before the sta- ated, paper-money used to be auto- cupfuls of boiling water, three-quartion-master was warmly shaking matically destroyed as it came to the ter cupful of cornmeal, scald the cornhands with him. The porters follow- United States Treasury and replaced meal and add two tablespoonfuls of ed suit, the only man who displayed by new bills, but this was an expen- shortening, three tablespoonfuls of any hesitation being the porter from sive process, and a few years ago one syrup, one teaspoonful of salt, mix the lamp-room, who patted him on the of the directors of that department together, then add one egg, one cupback several times before venturing. invented a machine for washing and ful of rye flour, five teaspoonfuls of of fellow-townsmen, he could hardly ironing the notes at a rate of some baking powder. Beat for three minget clear to receive the hearty grip of 20,000 a day. A number of these ma- utes, then pour into well-greased cust-Captain Barber, or the chaste salute chines have now been installed, and ard cups. Bake for twenty-five minwith which Mrs. Barber inaugurated have resulted in a great saving in the utes in a moderate oven.

For Those Broad Acres

BREAD

DIG, wholesome,

D nutritious loaves.

of delicious nut-like

flavour, downy light-

ness and excellent

keeping qualities.

FIVE ROSES FLOUR

For Breads-Cakes-Puddings-Pastries

To Can Peas.

Shell fresh peas into a glass jar which has been washed clean and sterilzied. See that the jar has a new rubber ring and is air tight. Fill with cold boiled water until overflowing and no air remains in the bottle. Put in a half a teasponful of salt. Seal down tightly, place in a washboiler, in the bottom of which something has been placed to keep the bottles from cracking, and it is well to put a little straw or something between the bottles. Fill the boiler nearly to the top of the jars with cold water and let it come to the boil, and boil steadily for three hours. When the jars are taken out and cool sco that the tops are screwed on tightly and keep in a

Fresh young carrots from the thinventuresome mariner was permitted ning of the garden may be preserved

Pickled Onions.

Peel small white pickling onions. accident, placed before him a joint of Put them in a jar with about a spooncold beef and a quantity of hot coffee. ful of whole pickling spice to each jar. It was not until he had made a good Boil cider vinegar with a tablespoonber, first quaffing a couple of glasses vinegar. Let it cool and fill the jars your friendship 'ud be worth pounds of ale to nerve himself for harrowing until the onions are all covered. These and pounds to anybody what wanted details, requested him to begin at the do not need an air-tight jar to keep His nephew complied, the tale which them, but the bottle must be covered

which was bringing him home and the mittee and are especially valuable.

Dependable Recipes.

no allowance for such a hasty ex- dough of two cups of flour, one tea-Mr. Green, with a sarcasm which change of ships, but as it appeared spoonful of salt, four teaspoonfuls of that Flower was at the time still suf- baking powder, six tablespoonfuls of which had seized him at Riga, he sugar. Mix dry ingredients, then rub waived the objection, and listened in in six tablespoonfuls of shortening and mix to a dough with three-quar-"Fancy what he must have suffer- ters cupful of milk. Pat or roll oneed," said Mrs. Barber, shivering; "and half inch thick. Cut with a biscuit then to turn up safe and sound a cutter. Place two pieces together, twelvemonth afterwards. He ought brush the tops with milk and then bake "It's all in a sailorman's dooty," for fifteen minutes in hot oven. Split, butter slightly and cover with crushed strawberries.

> Clear Tomato Soup .- Put into a proceeded to clear the table. The old graniteware saucepan a quart of canman closed the door after her, and ned tomatoes; add one point of cold with a glance at his nephew gave a water, a bay leaf, a sliced onion, a jerk of the head towards the kitchen. sprig of parsley, a stalk of celery, a "Wonderful woman, your aunt," he teaspoon of sugar, and salt and paprika to taste. Simmer until the tomatoes are very tender, then strain and add hot water or stock to reduce to the "Married 'er," said the old man, desired consistency. Serve with crisp

er afore she knew where she was ful of grated bread crumbs into a saucepan, pour over as much milk as they will soak up in five minutes, and then add one cupful more. Turn into "There's good news and bad news," the upper part of a small double boilcontinued Captain Barber, shaking his er, add one white onion cut into quarhead and coughing a bit with his pipe. ters, and pepper, salt and celery salt to taste. Cook over hot water until the onion is tender and the sauce very thick; then add two tablespoonfuls of young Gibson. She'll be sorry en- thick cream, and press through a sieve. Stir in one tablespoonful of chopped parsley and serve at once.

This is delicious with boiled fowl. Oatmeal Macaroons.—Three tablespoonfuls of butter, cream well, then United States Found Burning Paper add one-half cupful of sugar, one egg unbeaten, one cupful of oatmeal, grat-He posted his letter in the morning. Since the treasury note seems to ing one lemon rind. Work to

Salt Pork .- Cut slices of salt pork, then parboil. Rinse under cold water, blithely down the road, escorted by Cottage cheese, say the government dip in flour and brown in frying pan. experts, is a good substitute for meat. Dish on squares of toast and cover with cream gravy.

Cream Gravy .- Drain all the fat from the pan; now measure one tablespoonful of fat and return it to pan. Add two tablespoonfuls of flour. Blend well, then pour in one cupful of milk. Stir until boiling point is reached. Cook for two minutes. Pour over pork. Garnish with finely chopped parsley.

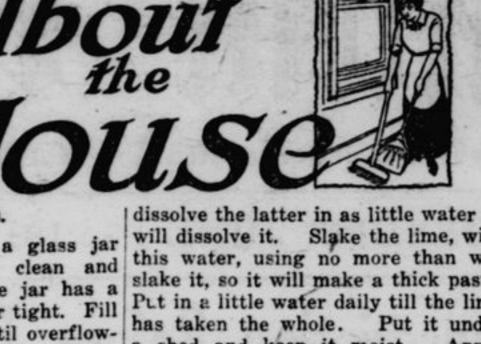
Salad Dressing .- Mix 3 tablespoonfuls sugar, 1 tablespoonful mustard, 1 teaspoonful salt, a speck red pepper, and 1 tablespoonful flour; add two well beaten eggs and 1/2 cup vinegar; stir in double boiler until thick; remove from fire and add 3 tablespoon fuls butter; cool, keep in sealed glass jar; thin quantity needed with sour or sweet cream.

Pithy Pointers.

Tack an empty spool on the outside of the screen door, low enough down for the children to reach it when they

want to come in. A few bits of charcoal put among the contents of a box of clothing that is not to be opened for some time, will keep away the musty smell they are apt to acquire. Silver which is not in constant use should be put away in bags or cases made of outing or cotton flannel and a lump of gum camphor placed with it.

A home-made disinfectant: Use a barrel of lime and a bushel of salt;



will dissolve it. Slake the lime, with this water, using no more than will Put in a little water daily till the lime has taken the whole. Put it under a shed and keep it moist. Apply where offensive odors are generated.

There's no fun in life for the child who hears the following sermon from morn till dewy eve: "Don't do that! Don't touch this! Wipe your feet! Wash your hands! How do you get your clothes so dirty? You are wearing holes in your stockings-get up off





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WHAT WE ALL CAN DO TO AVERT FAMINE.

Upon the Farmers of This Continent, in Large Measure, Rests the Fate of the Nations.

The British Empire is calling you for service on the farms of this country. Every one is needed-father. mother, sons, daughters, hired men. Each can do his or her share toward the welfare of the country in feeding our own people and in supplying the needs of our soldiers and of our allies. Now the question is, What things can you do for your country to-day, this week, this very month? And here are the answers:

What Father Can Do.

Crops he can still plant: Beans navy, Lima and soy-beans; buckwheat; corn-ensilage, fodder, cabbage; carrots; cow-peas; millet; late potatoes; pumpkins; rape; squash; tomatoes.

Important things he can do: Push the crops already planted-spray, cultivate, fertilize. Harvest the hay with unusual care; let none in fence corners go to waste. Build a silo-it is not too late to grow the stuff to fill it: produce milk and beef more economically by feeding less grain and more silage. Use more forage in producing pork. Thin the corn to three plants per hill; replant missing corn hills; and give the corn field an extra cultivation-just for Belgium.

Now is the best of all times to buy labor and time-saving implements, machinery, gas-engines, tractors, etc. Modern appliances will help you to increase the area, production and conservation of your crops.

What not to do: Don't butcher cows. heifers, sows, ewes or good young hens; keep them for breeding.

Don't become panic-stricken and needlessly tight with your pursestrings. "Business as usual, only more so," is a good slogan for these times. Produce all you can, buy all you need, save money wisely but not foolishlythus the wheels of Canada's industries will keep moving, and business will not become paralyzed by abnormal

Things Mother Can Do.

Canned goods will be scarce next fall and winter. There already is a shortage of tin cans, and canners have on that account been obliged to cancel some contracts with growers. Also, sugar is high and likely to go higher. So mother should lay her plans to use more glass jars than usual-for tomatoes and things do not require sugar. She should carefully look over her stock of jars, tops and rubber rings, see anat is usable, and order the extra supply at once, for she may not e able later to get the kind she

She should evaporate (or dry in the good old-fashioned way) cherries, berries and fruits, so as to save sugar; and she should evaporate corn, peas, beans, and save anything that might otherwise become a waste product. An evaporator costs from \$5 up. Canning outfits can be had anywhere and come in all sizes-there will be a big demand for these labor savers, so the wise woman will order early.

She can likewise save food supplies by having the family meals as largely vegetarian as father and the boys will stand for; and she can substitute home-ground wheat for store breakfast foods, and use more corn-meal.

Labor-saving devices and a simplified scheme of living will lessen the tension and allow more time for the conservation of food. A few dollars spent on good kitchen helps now will bring in good returns later.

What the Girls Can Do. Help mother to conserve food. See that cherries, berries, early vegetables, etc., are gathered before they spoil. Take extra good care of the hens. Gather eggs daily; keep them in a cool place; preserve some of them in water-glass for next winter. Keep nests and coops clean. Sell surplus roosters. Find stolen nests. Set all the broody hens. Plan to save garden and flower seeds whenever possible; we already have word that some seeds are likely to cost twice as much next

What the Boys Can Do. Help father push field crops. Grow a good garden. Take extra care of the orchard and berry patch. Protect the birds and they'll help to win the war. Strip all the milk out of the cows. Stay with father and your job; he needs you, the Empire needs you, Canada needs you-right where you are, doing your work nobly and pa-

What the Hired Man Can Do.

Work loyally. Use head work as well as hand work. Keep the weeds out of growing crops. Spray the potatoes for bugs and blight. Muzzle the horses when cultivating corn. See that nothing goes to waste. Take extra good care of the tools and machinery-one bad breakdown might waste

"Fight it out on this line if it takes all summer.

Japanese devilfish are said to be amphibious. Sometimes they come out of the water and wabble on their tentacles like spiders in search of sweet





Conducted b The object of t edged authority on

Address all quer ronto, and answers order in which they It is advisable when s stamped and addr question, when the

Question-J. C .: I intend sowing | g 20 acres of beans and there are 15 g acres of the land that were in beans last year and I want to fertilize it with something that will be good for beans. It is heavy clay and the grub worked in it some last year. What would be a good thing to exterminate them? What is the best variety of beans? Answer:- This ground should have in

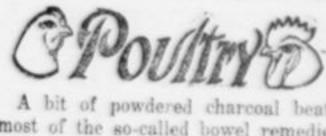
been plowed at a medium depth this spring. For beans, apply 400 to 600 pt Ibs. per acre of a fertilizer carrying ge 1 to 2% ammonia, 8 to 10% phos- ve phoric acid and 1% potash. This fa fertilizer should be worked in in the pl course of preparation of the soil; as that is, it should be evenly distributed the on top the plowed land and worked co into the seed-bed as the land is disk- ble ed and harrowed. The tillage of the tle soil will to a large extent exterminate the white grub, and the addition of the fertilizer will make the seed-bed all no the more distasteful to this insect, as ley well as strengthen the growing crop bul against the attacks of the white grub. Wil As to the best variety of beans, it is per

impossible to make recommendations. 2 There are numerous varieties of two large classes; first, the bush beans; A second, navy beans. Catalogs of any of the reputable seed houses recommend best varieties to grow. Question-R. G. K .: - What kind of m

soil is suitable for asparagus? Is to is a profitable crop? Answer:-Any soil that is well hel

drained and is sufficiently open in tex- mil ture to allow the air to circulate within it, is suitable for the growing of abo Speaking generally, you asparagus does best on a sandy loam feed soil that has been deeply worked and hear carefully manured and fertilized. The of asparagus crop does not begin to bear A heavily until the second year. The the ent rows late in spring or early in Q The following spring they opin begin to bear. A well-prepared as- bear paragus bed will bear abundantly for Ar 20 years, and when in its best bearing are season, the crop may be cut twice a that

Asparagus yields and quality are comr



the June chick's life a short and pain- but t

ful experience. Feeding milk a long time in the in the same dish without washing it, is the espec cause of a great deal of bowel trouble no

When you "don't understand what is Thr

the matter" with the chicks, just try ed at changing their runs. Many times the house very earth where they are is foul and ture. full of disease germs.

direct injury. Often no lameness is present. When it is, it will be noticed only when the horse is going faster If not lame leave alone, If lame apply cold as ice packs or cold water and give a rest for a few days. this does not cure, apply a blister. Oil cake added to the grain will help ers an

to keep horses in condition during the better; If proper care is taken, the mare This t

work of the farm up to the time of the ag foaling; but as this time approaches it of the is important that the load be not The heavy nor the pace rapid. As the labor of a horse becomes horse,

heavier, so in the same proportion the has pr food digested is diminished. Very se- this to vere work prevents digestion of food have of from 7 to 25 per cent.

stands for improvement in the herd, it shows that there is something wrong, the par A cow with the ability to make good records is hindered in production if off abo handled by an ignorant herdsman. Don't o We want thoroughbred dairymen as well as highly-bred cows.

Salt, shade and water are essential by gues to the development of a dairy herd, now the Stagnant water is unfit for the stock. speed in Drain the marshes and ponds or fence not wit the cattle away from them.