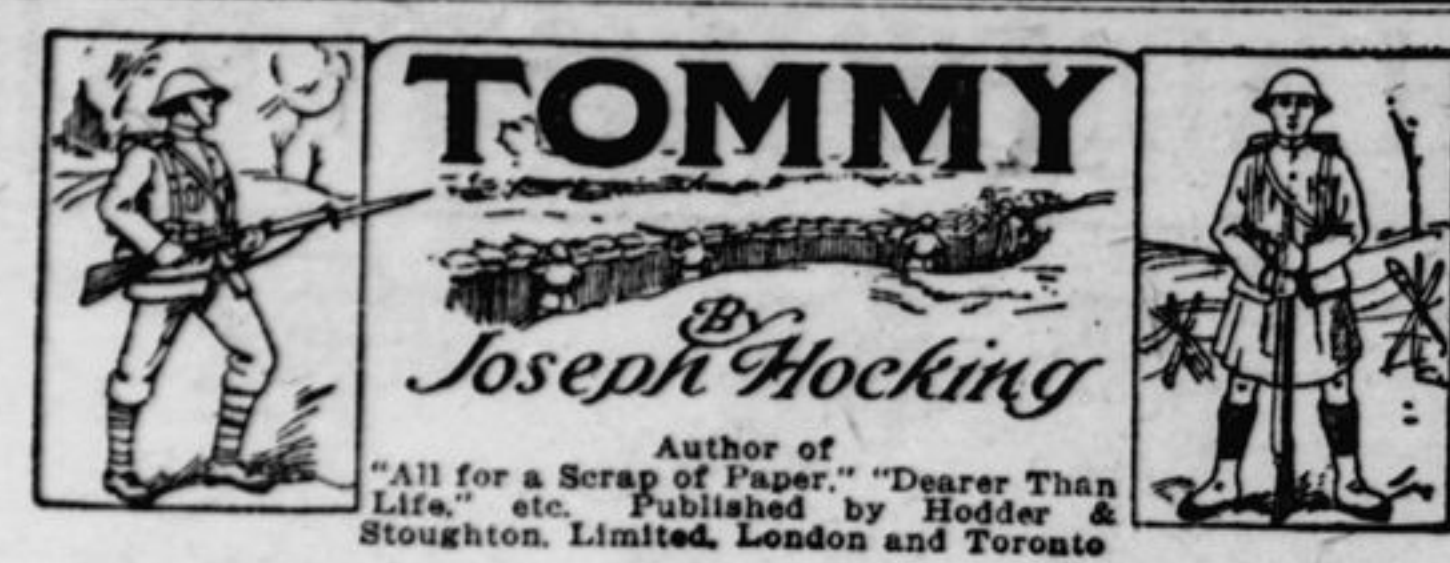


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CHAPTER V.—(Cont'd.)

"Yes, I have stopped two bullets, one in the foot and another in the shoulder, but I quickly got over it. I have been wonderfully lucky. You will get used to it after a bit; you seem a plucky chap; you don't look like the sort that runs away. Although, mind you, I have seen plucky chaps a good many times."

"No, I'm not plucky," said Tom; "but I don't think I would run away."

"Wait till the shrapnel is falling around you; wait till great pieces of jagged shell mow men down on your right and on your left. Still we have stuck so far, and we must stick to the end. Still, from a military standpoint, here the sergeant is speaking judiciously, 'our holding Wipers is a bad policy.' You see, it's a salient and the Germans' guns are all around us; but if we made a straight line we should give them Wipers, and that would have a bad effect. Just look in here," and he pointed to the house, the front of which was completely blown away, but the rest of which remained comparatively intact.

"There's the room where those poor blighters of Belgians left it," continued the sergeant. "See the baby's shoes, and the kiddy's dress? There are one or two pictures on the wall, not of much value, but whose souvenir-hunters would have got 'em."

"Do you think we shall lick 'em?" asked Tom.

"Lick 'em! Of course we shall," said the sergeant, who had served nearly twenty years in the Army. "Mind you, it will be no easy job. Now they have had the upper hand of us, both in men and munitions; but we are gaining on 'em now. What I can't stand is their coming swipes; those shirkers who sit at home and who call themselves men. I tell you I'm for conscription out and out. This is no job to be played with; if we don't put forth our strength we can't beat 'em. But just think of those swine, those who read the papers and talk about beating the Germans, who strut about with their patent-leather boots and fine clothes, and who when they see the gentlemen, but who when they face the music; that's what sickens me. Who are we fighting for? I should like to know? We are fighting for them, and for our women, and for the country. They think they can stop at home and criticize, and then when we have done the work, share the benefits. 'Great God!'—and here the sergeant indulged in some unprintable language—"I would like to get hold of them."

"Isn't it dangerous here?" asked Tom, as another shrieking shell passed over their heads.

"Not just now," replied the other; "their shells are falling on the other side of the town. Of course," he added casually, "they may fall here any moment."

"I asked you just now," said Tom, "whether you hated the Germans?"

"Yes, you did," replied the sergeant. "And I went off on another track. Hate 'em? Well, it's this way. At the beginning I don't know what I hated 'em so much. Yes, what you call Belgian atrocities were hellish; but 'twasn't that, and as long as they fought fair that was all I cared about. But when they got using that poisonous gas they came in a bit too strong. No, lad, I never hated 'em till then. But when they used that stuff and laughed about it, ay, and laughed to see our poor chaps writhing in agony, I felt I must kill every German I saw. Of course, we've got over it now a bit, and we're all supplied with helmets, but when they used it first we had simply nothing to defend us. Yes, I have done some rough bits of work in my time, but I never met with anything like that. When you see your own pals getting bluer and bluer in the face, and coughing and gasping, oh, I tell you it made us mad. We didn't feel like showing any mercy after that. Besides, they have no sense of fair play, the swines. I was in a scrap once, and after a hard tussle, and after losing lots of men, a lot of Germans held up their hands and shouted, 'We surrender.' Our officer, a young chap new to the job, and knowing nothing of their tricks, instead of telling them to come to us, told us to go to them, they holding up their hands at the time; but no sooner did we get near them than they up with their pistols and shot two of our chaps. They thought our officer was going to take it lying down, and when they were taken prisoners they laughed and said every thing was fair in war; but our young officer saw red, and he said 'No my lads, you are going to kingdom come. What!' shrieked those Germans, swine, 'will you kill men after they've surrendered?' 'You are not men,' said the lieutenant; 'men don't shoot after they've surrendered—only Germans do that.'"

"And then," asked Tom, "then—"

"Ah well," replied the sergeant grimly, "there were no questions asked in the morning."

"Great God!" said Tom, "what a ghastly thing was that!"

**HOW TO WIN SUCCESS.**

Have Confidence in Yourself and Do Not Lean Upon Others.

Power is the goal of every worthy ambition, and only weakness comes from imitation or dependence on others. Power is self developed, self generated. We cannot increase the strength of our muscles by sitting in a gymnasium and letting another exercise for us.

Nothing else so destroys the power to stand alone as the habit of leaning upon others. If you lean you will never be strong or original. Stand alone or bury your ambition to be somebody in the world.

The man who tries to give his children a start in the world so that they will not have so hard a time as he had is unknowingly bringing disaster upon them. What he calls giving them a start will probably give them a setback in the world. Young people need all the motive power they can get. They are naturally leaners, imitators, copiers, and it is easy for them to develop into echoes or imitations. They will not walk alone while you furnish crutches; they will lean upon you just as long as you will let them.

One of the greatest delusions that a human being could ever have is that he is permanently benefited by continued assistance from others.

If your grain contains a large percentage of foreign material, clean it. It keeps better. Feed low grades and screenings on the farm.

**About the House**

DOMESTIC SCIENCE AT HOME

**Thirteenth Lesson—Bread.**

When making bread use a thermometer of scale for accuracy, so that you will have a positive knowledge of how and what you are doing. Modern inventors have made it possible for the baker to manufacture bread of a uniform quality.

The housewife's lack of knowledge of this most important part of the home cooking has resulted in the numerous large baking plants that are a feature of all large cities. Theory has caused many a loss; few women really understand the underlying principles of fermentation.

History tells us that the Egyptians were probably the originators of bread. The following fable illustrates the discovery of the method of converting grain into bread.

The story goes that a slave, while grinding the grain one day between two stones, a sudden shower wet the flour, and he hastened about the meal. When the storm was over and the sun had come out he returned to his grinding. He found that the sodden mass had become a spongy, elastic dough. This was the first production of unleavened bread.

Modern breadmaking dates back from the Romans, who derived the art from their Greek and Egyptian captives of war. Historians state that the Romans made unleavened bread in 200 B. C.

In many portions of the Old World this style of bread is made. In this country unleavened bread is made into biscuits and crackers, sometimes called beaten biscuit. It depends upon the amount of air that is beaten or incorporated into the dough to give it its lightness.

**Flour.**

A knowledge of flour is necessary for successful baking. There are two distinct kinds. One is known as spring and the other as winter wheat. Spring wheat flour contains the largest percentage of gluten. This spring wheat is ground into two distinct varieties, known as soft spring wheat, and hard spring wheat.

Winter wheat is divided into two varieties similar to that of the spring wheat, namely, red winter flour, which is the hard winter wheat flour, and the soft winter wheat flour. The last-named flour contains a large percentage of starch. It is used for pastry and cakes.

To get successful results the flour must be blended. The fancy patent flours that are on the market are especially prepared for all-around family baking purposes.

Pastry flour, or soft winter wheat flour, will not make good bread, owing to its low percentage of gluten. The flour should be kept or stored in a room that averages about 70 degrees Fahrenheit and in a container that may be kept closed and away from all foods that have a strong odor.

**Good flour of a reliable brand.**

Good, active fermentation.

**Yeast.**

The proper amount of salt.

The proper temperature.

The proper manipulation.

When starting to make bread select a reliable brand of flour. Store it in a proper container in a place that has the right temperature. Sift the flour before using. The use of compressed flour eliminates all doubt and uncertainty of the old style liquid and dry yeast.

For successful results it is necessary to supply the yeast with a food for active development. This food is not found in the flour; therefore it must be supplied. The food necessary for the active development of the yeast is sugar. Sugar supplies the carbon which is a necessary principle of the process of fermentation.

Salt is added to the bread for two purposes—first, to flavor the bread and make it palatable, and also to supply one of the mineral elements essential to the human body. Second, to control the process of fermentation.

If too little salt is used the bread will lack flavor and be of a coarse, rough texture, while if too much is used the action of the yeast will be retarded and the bread will show a loss of volume.

Temperature is the controlling factor in successful bread-making. The room in which the bread is made must be free from drafts. The proper temperature is 78 degrees Fahrenheit in summer and 80 degrees in winter. Use a thermometer and eliminate the guesswork.

By this is meant that the dough must be worked sufficiently by rolling and kneading, if made by hand. If a breadmaker is used the bread must be worked for the period of time as per instructions as supplied with the machine.

Time for hand manipulation is from fifteen to twenty minutes and from five to ten minutes when using the mixer.

**Baking.**

The baking of the bread will require care. It must not be placed in an oven of uncertain temperature, then the door closed and the bread left to luck. The oven should register 325 degrees Fahrenheit when the bread is placed in it. The bread should be watched carefully and if the heat of the oven is not evenly distributed (that is, if one part of the break bakes faster than the other), the bread must be moved or turned.

Remember that while the oven registers a high degree of heat, if you were to place a thermometer in the center of the loaf of bread you would find that it requires nearly fifteen minutes for the heat to reach the center of the loaf. A regular oven thermometer of the dough to heat it to the boiling point or 212 degrees Fahrenheit. For this reason sufficient time must be given after the bread is well colored for the interior of the bread to be well baked.

The time allowance should be from thirty-five to forty minutes for medium-sized loaves, weighing about sixteen to eighteen ounces before baking; from forty to sixty minutes for loaves weighing from eighteen to twenty-six ounces.

Shortening is used to make the bread tender and to neutralize the acid in the flour; it also furnishes fat to the food value of the bread.

Two methods are employed for the making of bread.

First, the sponge method. This calls for the yeast to be dissolved in a mixture of water and then the remainder of the flour, salt and shortening is added. The dough is then worked for fifteen minutes. After this it is allowed to rise for the second time. Now it is molded into loaves, given a short proof and then baked.

Second, the straight dough method. In using this method the salt, shortening, sugar and flour are mixed with the yeast and water into a stiff dough that can be worked without sticking to the hands. This method is quicker, because it is possible to have the bread finished in about four and three-quarter hours. This method gives very satisfactory results.

Milk, part water and part milk, or all water may be used in making bread. One medium-sized potato may be added when the water is used. Milk increases the food value of the bread. The milk must always be scalded and cooled before using.

**The Sponge Method.**

Sift the flour and then set it in a place where it will have a temperature of 80 degrees. Now to prepare the sponge. Heat the utensil in which the sponge is to be made by filling it with hot water. Let the water stand in the utensil until it is heated thoroughly; then empty out the water and dry the vessel.

Then place in a bowl three cupsful of liquid, testing it with a thermometer to see if it is exactly 80 degrees Fahrenheit. Grumble in the yeast cake, add two tablespoonfuls of sugar and three cupsful of sifted flour. Beat with a spoon for five minutes. Cover and set in a place free from all drafts for one and one-half hours.

Then add six cupsful of flour, one and one-half tablespoonfuls of shortening and two teaspoonfuls of salt.

Knead for fifteen minutes, then put the dough in a greased bowl; now turn it over. This will grease the dough and prevent it forming a crust while rising. Cover and let rise for two hours.

Mold into loaves, place in well greased pan, and set away to rise for one hour. At the end of this time bake the loaves in an oven registering 325 degrees Fahrenheit for forty-five minutes.

Use a scale when ready to mold the loaves. Weigh twenty ounces to each loaf. Divide the balance of the dough into rolls, weighing two ounces each. This recipe will make two loaves of bread, weighing, after baking about seventeen and one-half ounces apiece, and ten rolls.

It is hard to break the chains of habit. It took one man six months to stop saying "Gee Whiz."

Perhaps habit has kept you ordering "the same tea as before" when you had intended to buy Red Rose.

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Uncle Ezra—What makes you think so?

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**QUICK—HANDY—LASTING**

**IS A SOLDIER AFRAID IN BATTLE?**

DOES HE DREAD GOING "OVER THE TOP?"

English Soldier Who Spent Nearly Two Years at the Front Describes Sensations of Individual.

Everybody wonders what are the sensations and emotions of the individual soldier as he waits in the front-line trench for the order to charge and as he rushes across the death-swept zone towards the enemy. Does he think of the chance of death? Is he physically afraid? Does he shrink from the necessity of facing and inflicting death? Donald Hankey, the Englishman who wrote so frankly and interestingly of the soldier's experiences at the front in "A Student in Arms," considers this matter in his new volume, "A Student in Arms, Second Series." Mr. Hankey spent nearly the whole of two years at the front in the trenches and in the supporting lines, and was killed in action at the Battle of the Somme. He says: "The fact is that at the moment of a charge men are in an absolutely abnormal condition. Their emotions seem to be numbed. Noises, sights, and sensations which would ordinarily produce intense pity, horror, or dread have no effect upon them at all, and yet never was the mind clearer, the senses more acute.

It is before an attack that a man is more liable to fear. Of all the hours of dismay that come to a soldier there are few more trying to the nerves than when he is sitting in a trench under heavy fire from high-explosive shells or bombs from trench mortars. You can watch these bombs lobbed into the air. You see them slowly wobble down to earth, then they explode with a terrific detonation that sets every nerve in your body a-jangling. You can do nothing. You cannot retaliate in any way. You simply have to sit tight and hope for the best. Some men joke and smile, but their mirth is forced. Some feign stoical indifference, and sit with a paper and a pipe; but, as a rule, their pipes are out and their reading a pretence. There are few men, indeed, whose hearts are not beating faster and whose nerves are not on edge.

**Fear Rarely Obtains Mastery.**

But you can't call this the fear of death. It is a purely physical reaction of danger and detonation. Personally I believe that very few men, indeed, fear death. The vast majority experience a more or less violent physical shrinking from the pain of death and wounds, especially when they are obliged to be physically inactive, and when they have nothing else to think about. But this is a purely physical reaction which can be, and nearly always is, controlled by the mind. Last of all there is the repulsion and loathing for the whole business of war, with its bloody ruthlessness, its fiendish ingenuity, and its insensate cruelty that comes to a man after a battle, when the tortured and dismembered dead lie strewn about the trench and the wounded groan from No-Man's-Land. But neither is that the fear of death. It is a repulsion which breeds hot anger more often than cold fear, reckless hatred of life more often than abject clinging to it. The cases where any sort of fear, even for a moment, obtains the mastery of a man are very rare.

**EXPLODING A MYTH.**

Revelations at Petrograd Cheaper Hindenburg's Vaunted Victories.

The much-talked-of "Hindenburg's strategy" has proven to be a myth. In fact, the veriest novice in military affairs could have accomplished his greatest victory, which up till now has been referred to as the "miracle of the Masurian Lakes," in which 100,000 Russians were captured. This highly-vaunted victory looks cheap in the light of the astounding revelations from Petrograd, which show that German spies had obtained complete copies of all the plans for the Russian invasion of East Prussia. The testimony of a trial of the Ministers and officials of the old Russian Government were brought up in wholesale fashion, and consequently no great military skill, far less genius, was required to achieve a victory over an army fighting under such conditions.

The wonder is still that the old Russia was able to put up as good a defence as it actually did, particularly so when it is considered that the entire army had been sold out by the Russian Chief of Staff. The revelations also showed that the Ministers and officials of the old Russian Government were brought up in wholesale fashion, and consequently no great military skill, far less genius, was required to achieve a victory over an army fighting under such conditions.

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F.M.C.—I have a soil, on which I want sand vetch, and when should I sow it in the fall or in the spring? How much seed per acre?

Answer—I would advise sowing the vetch in the fall or in the spring, done as soon as the ground goes to work. A light cover will be well to follow with a light harrow, both with the sowing of vetch seed along with sweet clover to give a good stand.

H.C.H.—I have 100 acres of land, and am not ready to sow winter wheat. What do you suggest?

Answer—If you are wheat section, why not instead of spring wheat show that you get a larger yield and wheat at higher price than rye. Make a sure stand, I would drill in about 200 bushels of rye per acre, with 2 to 3% ammonia and 12% phosphoric acid.

**The Signal School**

INTERNATIONAL LITERATURE

Lesson III. The Temple. Dedicated—Ezra 3. 8-13. Golden Text—Psa. 124. Ezra 3. 8. Second turn inaugurated in the Cyrus (Ezra 1. 1). Zerubbabab appointed leader in secular affairs; he succeeded Sheshbazzar as leader (Hag. 1. 12, 14). The men performing the important functions at the temple were of the Levites (Numbers 18. 1-7). The Levites as overseers of the civic and ecclesiastical men performing priestly functions at the sanctuary, a portion of the community (Leviticus 10. 10-11). The age of service varied in periods (Num. 4. 3; 8. 25-29; 23. 27). Since only a small number of Levites returned, the minimum age had to be fixed (Leviticus 10. 10-11). The general thought seems to be that the Levites' appointment, but the details are so corrupt that the details

R. Se. Gro. Eo. ne. ph. ovi. any. cu. ste. be. Un. vic. em. ha. ne. of. ca. he. fa. trr. m. we. all. by. m. G. Y. E. at. m. P. as. be. M. ti. ht. ha. W. v. te. of. p. d. ti. e. t. p. ti. e.