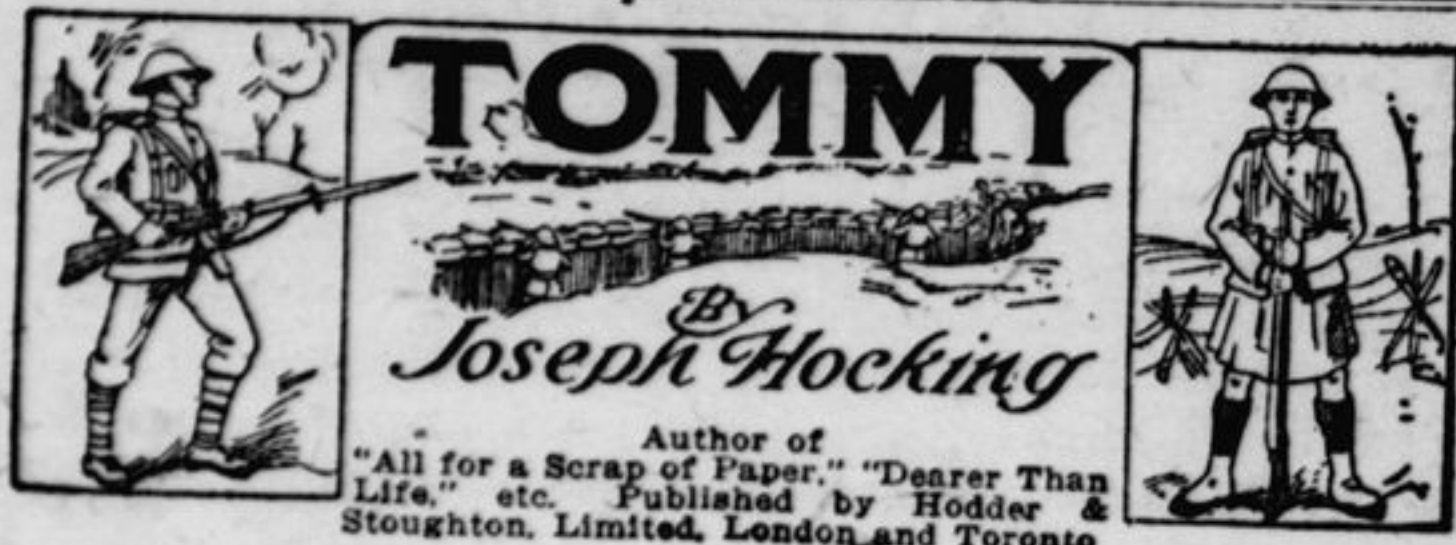


# Rich Yet Delicate— Clean and Full of Aroma.

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**TOMMY**  
By Joseph Hocking

CHAPTER V.—(Cont'd.)

"Yes, I have stopped two bullets, one in the foot and another in the shoulder, but I quipped it 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 look it."

"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. From a military standpoint, and here the sergeant spoke 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 on the look in here," and he pointed to the house, the front of which was completely blown away, but the rest of the building remained comparatively intact. "There's the room just as those poor Belgians left it," continued the sergeant. "See the baby's shoes, and the kid's dress? There are one or two pictures on the wall, not of much value, or those souvenir-hunters would have got 'em. Do you think we shall lick 'em?"

"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. Up to now they have had the upper hand of the front trenches. It was with us, both in men and munitions; but we are gaining on 'em now, because we can't stand those blooming swipes those shirkers who sit at home and who call themselves men. I tell you I'm no job to be played with; if this is no fourth our strength we can't beat 'em. But just think of those swine, who read the papers and talk about beating the Germans, who strut about with their patent-leather boots and their fine clothes, and try to make out that they are gentlemen, but who won't play 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 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 that I hated 'em so much. Yes, what you call Belgian atrocities were hell; but 'twasn't that, and as long as they fought fair that was all right about. But when they got us that poisonous gas they came it 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, 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 held up their hands all 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 'em string down, and when they were taken prisoners they laughed and said every thing was fair in war; but our young officer saw red, and along with you, just as long as you will let them."

"What!" shrieked those German swine, "will you kill men after they have 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."

"What God!" said Tom, "what a ghastly thing war is!"

# About the House

DOMESTIC SCIENCE AT HOME

Thirteenth Lesson—Bread.

When making bread use a thermometer and 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. They were really understood by the Egyptians, the 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. The slave fled from the storm, and when he returned to his grindstone he found that the sodden mass had come now a dry hard cake. 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 still made. In our 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 soft spring wheat, 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 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 the 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 keeps closed and away from all foods that have a strong odor. For successful results the home baker should have:

- Good flour of a reliable brand.
- Good, active fermentation.
- The proper amount of salt.
- The proper manipulation.
- The proper baking.

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 yeast 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 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 all 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 dough to heat it to the boiling point or 212 degrees Fahrenheit. For given after the bread is well colored for the interior of the bread to be well baked.

The time allowance should be from

### 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.

This will be a reminder. So next time you will order Red Rose. You will be pleased, we are sure.

**Kept Good by the Sealed Package**

### LONG-LIVED SEEDS

Some Have Germinated After a Century Has Gone By

There are few questions more hotly argued by gardeners than the life of seeds.

Some people are prepared to swear that wheat and pea seeds taken from mummy cases thousands of years old have germinated. On the other hand, scientific farmers will assure you that the seed of wheat loses its life within, at most, ten years.

A good deal of evidence undoubtedly exists to support the theory that many seeds are exceedingly long-lived. Some years ago a grass lawn at Culmstock, in Devonshire, was broken up and turned into a risery. The following spring the whole of the ground was covered with most exquisite pansies! This lawn had not been disturbed for fully a century, and no pansy seed had been sown anywhere near. In any case, the pansies that have come up did not resemble those in any neighboring garden.

The only possible solution seems to be that the seed had lain buried in the ground, awaiting its chance to germinate.

The longest known survival of any seed is that of a certain Egyptian lily. A dried seed-pot kept in the South Kensington Museum contained seed which was tested and found to grow after a period of ninety-five years.

Melon seed has grown after being kept for forty years. Turnips will last eight or ten years. It is asserted that haricot beans have germinated after lying by for a century.

Mary: "Has your sweetheart been ordered to camp?" Jane: "Yes; now I must fall back on my reserves."

Our best friends may be those who tell us of our faults, and show us how to correct them; but we never quite appreciate those friends.

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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 the sensations and emotions of the individual soldier are 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. 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 trench mortars. You can watch these bombs lobbed up into the air. You see them slowly wobble down to earth, there to 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 nerves are forced. Some feel stoical indifference, and sit with a paper and a pipe; but, as a rule, 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 Cheapen 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 at the trial of Gen. Soukhomlinoff 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.

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 at Petrograd are only another proof of Germany's favorite system of warfare—that of spies and secretly-placed bombs.

A Wisconsin farmer is the inventor of a simple brooder for keeping young pigs warm, heat being supplied by an ordinary hand lantern.

Are you a railroad employee? The Forest Fire is doing its best to thin out your envelope. Deserts play traitor to freight and passenger traffic, and Forest Fires are the breeders of deserts. Forests when kept alive produce lumber mills, pulp and paper factories, busy towns, heavy tourist traffic, job for everybody. Five thousand forest industries look to you to keep their wood supplies fit for use.

### How Pay

Lesson III. Dedicated. Gold. Ezra 3. turn in August. Cyrus (Ezra) comment 4. verse 8. The leader in a succeeded Judah. leader (Ha) —The members portion of the age of the men pe functions a minimum 9. The seems to be their approval is so correct.