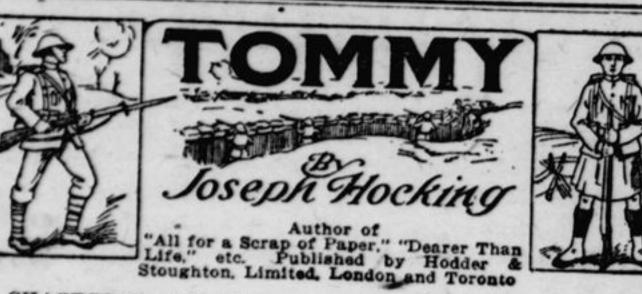
Rich Yet Delicate-Clean and Full of Aroma.

is blended from selected hill-grown -teas, famed for their fine flavoury qualities. Imitated yet never equalled.



CHAPTER V .- (Cont'd.) Yes, I have stopped two bullets, replied the sergeant

around you; wait till great pieces of ing impressed by the ghastly desola- the Romans made unleavened bread in bread. The milk must always be many seeds are exceedingly long-lived. right and on your left. Still we In many of the streets not one stone In many portions of the Old World have stuck so far, and we must stick was left upon another, not one of the this style of bread is still made. In Sift the flour and then set it in a street of the end. Still, from a military inhabitants who had formerly lived this country unleavened bread is made place where it will have a temperature ent and the Germans' guns are all Cathedral were not the most terrible; or incorporated into the dough to give with hot water. Let the water stand turbed for fully a century, and no that would have a bad effect. Just left by the panic-stricken people. A knowledge of flour is necessary dry the vessel.

shoes, and the kiddy's dress? There Not a bird sang, not even a street dog and hard spring wheat.

Winter wheat is divided into two draft. for one and one-half hours. A dried seed-pot kept in the South not of much value, or those blooming tion; the ghastly horror of it all pos-varieties similar to that of the spring below in wheat flour namely red winter flour. Then add six cupfuls of abortaning. Kensington Museum contained seed

you, it will be no easy job. Up to At last Tom's turn came to go up to To get successful results the flour riging. Cover and let rise for two of that having the last eight or ten years. It is assertnow they have had the upper hand of the front trenches. It was with a must be blended. The fancy patent we are gaining on 'em now. What I others, crept along the pave road to-can't stand is those blooming swipes, wards the communication trench. There had been all-around family greased nan, and set away to rise for two balls of the formulation trench. There had been all-around family greased nan, and set away to rise for the formulation trench. There had been all-around family greased nan, and set away to rise for the formulation trench. with their patent-leather boots and eyes, he groped his way along the successful results the home baker This recipe will make two loaves of fine clothes, and try to make out that trench, through Piccadilly, and Hay- must have: face the music; that's what sickens hall (for in this manner do the Who are we fighting for, I soldiers name the various parts of the should like to know? We are fighting zigzag cuttings through the clay); for them, and for our women, and for while all the time he could hear the the country. They think they can pep, pep, pep, pep, of the machine stop at home and criticise, and then guns, and the shrieking of the shells.

Tom, as another shrieking shell pass- hundred and fifty yards of the Huns. For the moment there was a comparation veast.

Yeast eliminates all doubt and uncertainty of the old style liquid and dry in a greased bowl and set to rise in a

geant, "and I went off on another company was sent to relieve seemed track. Hate 'em? Well, it's this in high good spirits too, they laughed Salt is added to the bread about fourteen ounces apiece, or one ish; but 'twasn't that, and as long as paratively quiet. they fought fair that was all I cared about. But when they got using that poisonous gas they came it a bit too No, lad, I never hated 'em till then. But when they used that stuff and laughed about it, ay, and Have Confidence in Yourself and Do and the bread will show a loss of ing in agony, I felt I must kill every defend us. Yes, I have done some rough bits of work in my time, but I never met with anything like that.

Strength of our muscles by sitting in guesswork.

The defend us. Yes, I have done some erated. We cannot increase the strength of our muscles by sitting in guesswork.

The defend us. Yes, I have done some erated. We cannot increase the strength of our muscles by sitting in guesswork.

The defend us. Yes, I have done some erated. We cannot increase the strength of our muscles by sitting in guesswork. When you see your own pals getting a gymnasium and letting another exerbluer and bluer in the face, and course cise for us

guesswork.

By this is meant that the dough of moisture they absorb; for this reahave no sense of fair play, the swipes, never be strong or original. Stand instructions as supplied with the ma- is known, it is a very easy matter to withhold one or two tablesnoonfuls of I was in a scrap once, and after a alone or bury your ambition to be men, a lot of Germans held up their hands and shouted, 'We surrender.' The man who tries to give his chil- to ten minutes when using the mixer. is meant that it must have good color, job, and knowing nothing of their will not have so hard a time as he tricks, instead of telling them to come had is unknowingly bringing disaster care. It must not be placed in an the best kind to use. to us, told us to go to them, they holding up their hands all the time; but no sooner did we get near them than 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 pris conlers and it is easy for them to do. down, and when they were taken pris- copiers, and it is easy for them to de- the oven is not evenly distributed Use a thermometer first, last and aloners they laughed and said every- velop into echoes or imitations. They (that is, if one part of the break bakes ways. Don't guess at your work. thing was fair in war; but our young will not walk alone while you furnish lads you are going to kingdom come; they will lean upon you be moved or turned.

Remember that while the over re-

"And then?" asked Tom, "then_"
"Ah well," replied the sergeant rimly, "there were no questions asked in the morning."

Great God!" said Tom, "what thing war is!"

"Wait till you have seen it, my lad,

will get used to it after a bit; you ing that time he got accustomed to that was the grain before the storm finished in about four and three-quarmummy cases thousands of years old have germinated. On the other hand, "No, I'm not plucky," said Tom; too, he roamed around the ruins of from the Romans, who derived the art bread. One medium-sized potato at most, ten years.

look in here," and he pointed to a Bedsteads twisted into shapeless for successful baking. There are two Then place in a bowl three cupfuls in any neighboring garden. ed the sergeant. "See the baby's boy the life the people had been living. varieties, known as soft spring wheat, Beat with a spoon for five minutes. The longest known survival of any

not of much value, or those blooming tion; the ghastly horror of it all possouvenir-hunters would have got 'em." sessed him. Great gaping holes in wheat flour, namely, red winter flour, one-half tablespoonfuls of shortening which is the hard winter wheat flour, and two teaspoonfuls of said. "Lick 'em! Of course we shall," said by deadly fire: this was Ypres, not de-the sergeant, who had served nearly stroyed by the necessities of war, but centage of starch. It is used for it over. This will grease the dough kept for forty years. Turnips will

those shirkers who sit at home and had to be very careful, because this who call themselves men. I tell you road was constantly swept by the l'm for conscription out and out. This German machine guns. Presently, is no job to be played with; if we don't when they came to a house used as a put forth our strength we can't heat first dressing station along the standard purposes.

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 line of this time ordered to camp?" Jane: "Yes; now in the flour should be kept or stored in a line of the low percentage of gluten.

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The flour should be kept or stored in a line of the low percentage of gluten. put forth our strength we can't beat first dressing station close to the beroom that averages about 70 degrees Use a scale when ready to mold the Our best friends may be those who em. But just think of those swine, ginning of the communication trench, Fahrenheit and in a container that loaves. Weigh twenty ounces to each tell us of our faults and show us how who read the papers and talk about Tom felt his heart grow cold. Still, may be kept closed and away from all loaf. Divide the balance of the dough to correct them; but we never quite beating the Germans, who strut about with set teeth, and a hard look in his foods that have a strong odor. For into rolls, weighing two ounces each, appreciate those friends.

(To be continued.)

HOW TO WIN SUCCESS.

Not Lean Upon Others.

they are gentlemen, but who won't market, and Bond Street, and White- Good flour of a reliable brand.

when we have done the work, share There was no romance in war now, When starting to make bread select

the benefits. Great God!"—and here it was a grim, ghastly reality. After a reliable brand of flour. Store it in well. Crumble in one yeast cake, stir the benefits. Great God!"—and here it was a grim, ghastly reality. After a remade brand of flour the sergeant indulged in some un-following the lines of the trenches for a proper container in a place that has until dissolved; now add six cupfuls get hold of them."

"Isn't it denotes to before using. The use of compressed knead well for fifteen minutes. It "Isn't it dangerous here?" asked line and was within a hundred or a yeast eliminates all doubt and uncer- knead well for fifteen minutes.

"their shells are falling on the other hear the sound of a gun, while the shells was less fre- active development. This food is not time mold into two loaves. But in ded casually, "they may fall here any moment."

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

shrieking of the shells was less fre-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 fifty minutes. Now, bake in an oven of 325 degrees Fahrenheit for thirty-"West you did" replied the germans?" were great heaps of sand-bags. How sugar. Sugar supplies the carbon of 325 degrees Fahrenheit for thirty-"Yes, you did," replied the ser-could he be hurt? The men whom his which is a necessary principle of the five minutes.

that I hated 'em so much. Yes, what seems no danger here," thought Tom. and make it palatable, and also to loaf and eight rolls, weighing two you call Belgian atrocities were hell- An hour passed and still all was com- supply one of the mineral elements es- ounces each. sential 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

German I saw. Of course, we've got Power is the goal of every worthy tor in successful bread-making. The over it now a bit, and we're all sup- ambition, and only weakness comes room in which the bread is made must plied with helmets, but when they from imitation or dependence on oth- be free from all drafts. The proper used it first we had simply nothing to ers. Power is self developed, self gen. temperature is 78 degrees Fahrenheit ber that judgment must be used. It

ing and gasping, oh, I tell you it made Nothing else so destroys the power and knealing, if made by hand. If a brand of flour will require a little us mad! We didn't feel like showing to stand alone as the habit of leaning breadmixer is used the bread must be more or a little less moisture than have no sense of fair play the swipes upon others. If you lean you will worked for the period of time as per another. When the amount of liquid

Time for hand manipulation is from flour or to add the same amount. fifteen to twenty minutes and from five The yeast must be fresh. By this

The baking of the bread will require the touch. The compressed yeast is

lads, you are going to kingdom come. '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 beyond assistance from others.

They will lean upon you 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 from the freezing point to 100 degrees that the requires nearly fifteen minutes for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees that the requires nearly fifteen minutes for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the heat to reach the center but do not use this thermometer in the freezing point to 100 degrees for the loaf of the loaf 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 this reason sufficient time must be given after the bread is well colored for the interior of the bread to be well baked.

If your grain contains a large percentage of foreign material, clean it. It keeps better. Feed low grades well baked.

If your grain contains a large percentage of foreign material, clean it. It keeps better. Feed low grades well baked.

If your grain contains a large percentage of foreign material, clean it. It keeps better. Feed low grades for the interior of the bread to be well baked. The time allowance should be from is above money value.

Thirteenth Lesson-Bread.

Shortening is used to make the

seventeen and one-half ounces apiece,

Straight Dough Method.

Fahrenheit, one ond one-half table-

Points to Remember.

Use good flour.

Two cupfuls of water, 80 degrees

and ten rolls.

When making bread use a thermo- thirty-five to forty minutes for medmeter and scale for accuracy, so that jum-sized loaves, weighing about six-you will have a positive knowledge of teen to eighteen ounces before baking; how and what you are doing. Modern from forty to sixty minutes for loaves inventors have made it possible for weighing from eighteen to twenty-six the baker to manufacture bread of a ounces. uniform quality.

The housewife's lack of knowledge bread render and to neutralize the acid of this most important part of the in the flour; it also furnishes fat to home cooking has resulted in the nu- the food value of the bread. merous large baking plants that are a Two methods are employed for the feature of all large cities. Theory making of bread. has caused many failures; few women First, the sponge method. This really understand the underlying calls for a sponge of light batter. The principles of fermentation. mixture is set to rise and then the re-

History tells us that the Egyptians mainder of the flour, salt and shorten-were probably the originators of bread. ing is added. The dough is then work-The following fable illustrates the dis- ed for fifteen minutes. After this it covery of the method of converting is allowed to rise for the second time. grain into bread.

The story goes that a slave, while short proof and then baked grinding the grain one day between Second, the straight dough method. two stones, a sudden shower wet the In using this method the salt, shortenmeal. The slave fled from the storm, ing, sugar and flour are mixed with one in the foot and another in the For some weeks Tom was in the When the storm was over and the sun that can be worked without sticking seeds. shoulder, but I quickly got over it. I neighborhood of Ypres without tak- had come out he returned to his grind- to the hands. This method is quicker, have been wonderfully lucky. You ing any part in the fighting. During that time he got resident that the sodden mass because it is possible to have the bread that wheat and pea seeds taken from he's liable to take the machine up and

"but I don't think I would run away." Ypres; and while he could not be called from their Greek and Egyptian cap- may be added when the water is used. A good deal of evidence undoubted-"Wait till the shrapnel is falling an imaginable lad, he could not help be- tives of war. Historians state that Milk increases the food value of the ly exists to support the theory that scalded and cooled before using.

standpoint," and here the sergeant there remained; all had fled; it was ininto biscuits and crackers, sometimes of 80 degrees. Now to prepare the ing spring the whole of the ground spoke judicially, "our holding Wipers deed a city of the dead. To Tom the called beaten biscuit. It depends sponge. Heat the utensil in which was covered with most exquisite is a bad policy. You see, it's a sali- ruins of the great Cloth Hall and the upon the amount of air that is beaten the sponge is to be made by filling it pansies! This lawn had not been dis-

house, the front of which was com- masses; clothes half burnt; remnants distinct kinds. One is known as of liquid, testing it with a thermowhich remained comparatively intact been in the act of cutting and stitch. Spring wheat flows contains the land the contains t which remained comparatively intact, been in the act of cutting and stitch- Spring wheat flour contains the larg- Fahrenheit. Crumble in the yeast be that the seed had lain buried in "There's the room just as those poor ing; children's toys, and thousands of est percentage of gluten. This spring cake and add two tablespoonfuls of the ground, awaiting its chance to blighters of Belgians left it," continu- other things which suggested to the wheat is ground into two distinct sugar and three cupfuls of sifted flour. germinate.

bread, weighing, after baking, about

Good, active fermentation.

The proper amount of salt. The proper temperature. The proper manipulation.

spoonfuls of sugar, one and one-half

"Not just now,' replied the other; tive quiet, only occasionally did he For successful results it is necessary place free from all drafts, with a temperature of 80 degrees Followsheit

way. At the beginning I don't know and talked and bandied jokes. "There purposes—first, to flavor the bread about fourteen ounces apiece, or one Sift he flour. Scald and cool all milk or water used in making bread. The temperature for success must

be 78 degrees in summer and 80 degrees in winter; also the room must be free from all drafts.

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

Have Germinated After Century Has Gone By There are few questions more hotly argued by gardeners than the life of

LONG-LIVED SEEDS

Some years ago a grass lawn at Culmstock, in Devonshire, was broken up in the utensil until it is heated thor- pansy seed had been sown anywhere oughly; then empty out the water and near. In any case, the pansies that have come up did not resemble those

Forgetful.

Uncle Ezra-I hear your boy has sined the aviation corps. Uncle Eben-Yes, and I'm afraid he won't make good Uncle Ezra-What makes you think



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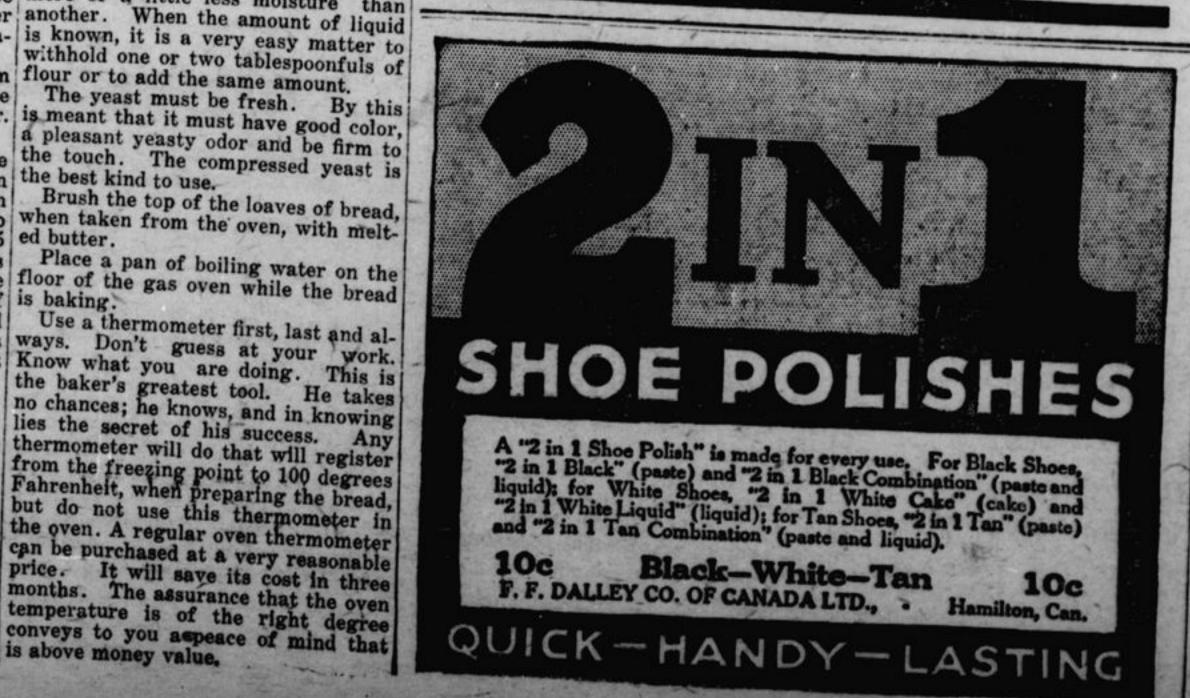
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IS A SOLDIER AFRAID IN BATTLE?

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 abmight fail near him and blow him into leavened bread.

Milk, part water and part milk, or the reamed around the ruins of from the Percadmaking dates back all water may be used in making the seed of wheat loses its life within, bee have need to handle the subject produce intense pity, horror, or dread normal condition. Their emotions 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 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 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 repul sion 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 Massurian Lakes," in which 100,000 Russians were captured. This highlyvaunted 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. Soukhomlin off 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 secretlyplaced 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.

Conduc The object vice of our fa authority on a

Address a care of The W and answers which they at able where in and addresse when the ans

F.McC.:-I soil, on which sand vetch, at When should in the fall or much seed pe Answer:ing the rye vetch in the ough to wor cover the see Follow with to amount of vetch see of sweet cl give a good

H.C.H.:-tending to s not ready in a cash crop spring rye? Answer: ties show larger yield higher price your drilling

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