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CHAPTER XXI.—(Cont'd.)

He shaved and dressed with some care. The rain beat against the window, and he did not hear it. He went down to breakfast and faced the vacant chair which he had ordered to be left at his table. She had never sat there, though at every meal it stood ready for her. Peter suggested once that he join them at their table until madame returned; but Monte had shaken his head.

Monte did not telephone her until ten, and then he asked simply if he might come over for an hour.

"Certainly," she answered: "I shall be glad to see you. It's a miserable day, Monte."

"It's raining a bit, but I don't mind."

"That's because you're so good-natured."

He frowned. It was a privilege he had over the telephone.

"Anyhow, what you can't help you may as well grin and bear."

"I suppose so, Monte," she answered. "But if I'm to grin, I must depend upon you to make me."

"I'll be over in five minutes," he replied.

She needed him to make her grin! That was all he was good for. Thank Heaven, he had it in his power to do this much; as soon as he told her she was to be free again, the smile would return to her lips.

He went at once to the hotel, and she came down to meet him, looking very serious—and very beautiful. Her deep eyes seemed deeper than ever, perhaps because of a trace of dark below them. She had color, but it was bright crimson against a dead white. Her lips were more mobile than usual, as if she were having difficulty in controlling them—as if many unspoken things were struggling there for expression.

When he took her warm hand, she raised her head a little, half closing her eyes. It was clear that she was worrying more than even he had suspected. Poor little woman, her conscience was probably harrying the life out of her. This must not be.

They went upstairs to the damp, desolate sun parlor, and he undertook at once the business in hand.

"It hasn't worked very well, has it, Marjory?" he began, with a forced smile.

Turning aside her head, she answered in a voice scarcely above a whisper:—

"No, Monte."

"But," he went on, "there's no sense in getting stirred up about that."

"It was such a—a hideous mistake," she said.

"That's where you're wrong," he declared. "We've tried a little experiment, and it failed. Isn't that all there is to it?"

"All?"

"Absolutely all," he replied. "What we didn't reckon with was running across old friends who would take the adventure so seriously. If we'd only gone to Central Africa or Asia Minor—"

"It would have been just the same if we'd gone to the North Pole," she broke in.

"You think so?"

"I know it. Women can't trifle with—with such things without getting hurt."

"I'm sorry. I suppose I should have known."

"You were just trying to be kind, Monte," she answered. "Don't take any of the blame. It's all mine."

"I urged you."

"What of that?" she demanded. "It was for me to come or not to come. That is one part of her life over which a woman has absolute control. I came because I was so utterly selfish I did not realize what I was doing."

"And I?" he asked quickly.

"You?"

She turned and tried to meet his honest eyes.

"I'm afraid I've spoiled your holidays," she murmured.

He clinched his jaws against the words that surged to his lips.

"If we could leave those last few weeks just as they were—" he said. "Can't we call that evening I met you in Paris the beginning, and the day we reached Nice the end?"

"Only there is no end," she cried.

"Let the day we reached the Hotel des Roses be the end. I should like to go away feeling that the whole incident up to then was something detached from the rest of our lives."

"You're going—where?" she gasped.

He tried to smile.

"I'll have to pick up my schedule again."

"You're going—when?"

"In a day or two now," he replied. "You see—it's necessary for me to desert you."

"Monte!"

"The law demands the matter of six months' absence—perhaps a little longer. I'll have this looked up and will notify you. Desertion is an ugly word; but, after all, it sounds better than cruel and abusive treatment."

"It's I who deserted," she said.

He waved the argument aside.

"Anyway, it's only a technicality. The point is that I must show the world that—that we did not mean what we said. So I'll go on to England."

"And play golf," she added for him.

He nodded.

"I'll probably put up a punk game. Never was much good at golf. But it will help get me back into the rut. Then I'll sail about the first of August for New York and put a few weeks into camp."

"Then you'll go on to Cambridge."

"And hang around until after the Yale game."

"Then—"

"How many months have I been gone already?"

"Four."

"Oh, yes; then I'll go back to New York."

"What will you do there, Monte?"

"I—I don't know. Maybe I'll call on Chic some day."

"If they should ever learn!" cried Marjory.

"Eh?"

Monte pased his hand over his forehead.

"There isn't any danger of that, is there?"

"I don't think I'll ever dare meet her again."

Monte squared his shoulders.

"See here, little woman; you mustn't feel this way. It won't do at all. That's why I thought if you could only separate these last few weeks from everything else—just put them one side and go from there—it would be so much better. You see, we've got to go on and—holy smoke! this has got to be as if it never happened. You have your life ahead of you and I have mine. We can't let this spoil all the years ahead. You—why, you—"

She looked up. It was a wonder he did not take her in his arms in that moment. He held himself as he had once held himself when eleven men were trying to push him and his fellows over the last three yards separating them from a goal.

"It's necessary to go on, isn't it?" he repeated helplessly.

"Yes, yes," she answered quickly. "You must go back to your schedule just as soon as ever you can. As soon as we're over the ugly part—"

"The divorce?"

"As soon as we're over that, everything will be all right again," she nodded.

"Surely," he agreed.

"But we mustn't remember anything. That's quite impossible. The thing to do is to forget."

She appeared so earnest that he hastened to reassure her.

"Then we'll forget."

He said it so cheerfully, she was ready to believe him.

"That ought to be easy for you," he added.

"For me?"

"I'm going to leave you with Peter."

She caught her breath. She did not dare answer.

"I've seen a good deal of him lately," he continued. "We've come to know each other rather intimately, as sometimes men do in a short while when they have interests in common."

"You and Peter have interests in common!" she exclaimed.

He appeared uneasy.

"We're both Harvard, you know."

"I see."

"Of course, I've had to do more or less hedging on account—of Madame Covington."

"I'm sorry, Monte."

"You needn't be, because it was she who introduced me to him. And, I tell you, he's fine and big and worth while all through. But you know that."

"Yes."

"That's why I'm going to feel quite safe about leaving you with him."

She started. That word "safe" was like a stab with a penknife. She would have rather had him strike her a full blow in the face than use it. Yet, in its miserable fashion, it expressed all that he had sought through her—all that she had allowed him to seek. From the first they had each sought safety, because they did not dare face the big thing.

Now, at the moment she was ready, the same weakness that she had encouraged in him was helping take him away from her. And the pitiful tragedy of it was that Peter was helping too, and then challenging her to accept still graver dangers through him. It was a pitiful tangle, and yet one that she must allow to continue.

"You mean he'll help you not to worry about me?"

"That's it," he nodded. "Because I've seen the man side of him, and it's even finer than the side you see."

Her lips came together.

"There's no reason why you should feel responsibility for me even without Peter," she protested.

She was seated in one of the wicker chairs, chin in hand. He stepped toward her.

"You don't think I'd be cad enough to desert my wife actually?" he demanded.

He seemed so much in earnest that for a second the color flushed the chalk-white portions of her cheeks.

"Sit down, Monte," she pleaded. "I—I didn't expect you to take it like that. I'm afraid Peter is making you to serious. After all, you know, I'm of age. I'm not a child."

He sat down, bending toward her.

"We've both acted more or less like children," he said gently. "Now I guess the time has come for us to grow up. Peter will help you do that."

"And you?"

"He has helped me already. And when he gets his eyes back"

"You think there is a chance for that?"

"Just one chance," he answered.

"Oh!" she cried.

"It's a big opportunity," he said.

She rose and went to the window, where she looked out upon the gray ocean and the slanting rain and a world grown dull and sodden. He followed her there, but with his shoulders erect now.

"I'm going now," he said. "I think I shall take the night train for Paris. I want to leave the machine—the machine we came down here in—for you."

"Don't—please don't."

"It's for you and Peter. The thing for you both to do is to get out in it every day."

"I—I don't want to."

(To be continued.)

Constant shallow cultivation keeps the plants growing.

Food Control Corner

How About The Harvest.

The shortage of flour and wheat products is so serious between now and next harvest that every effort must be made by this continent to tide it over. Farmers by producing wheat are helping to win the war. By saving flour they and everybody else in the country may also help towards the same end. In this connection it is of interest to note that in the West it is estimated that the three Prairie Provinces this spring have sown an increase of about 2,600,000 acres of which 2,000,000 acres are of wheat. This is the report of Mr. J. D. McGregor, Director of Labor for the Canada Food Board, with offices in Winnipeg. It is based upon estimates received from a large number of points throughout the three Provinces as well as upon the personal observation of Mr. McGregor himself. If the average crop from this increased acreage amounts to only ten bushels of wheat per acre, which is a very low estimate indeed, the average being more like twenty bushels, it would mean 20,000,000 bushels of wheat. The average consumption of wheat in the wheat consuming countries the world over runs about five bushels per capita per year, so that the increased crop which Canada expects to produce this summer would feed 4,000,000 people for twelve months. At a most conservative calculation, that is to say it would feed the bulk of the British army. The probabilities are that this increase will be double that amount and it is to be hoped such indeed will be the case, as there is need of every bushel.

Dr. J. W. Robertson, who made a tour of Eastern Canada, in the production campaign on behalf of the Food Board and the Minister of Agriculture estimates an increased acreage of cultivated crops for the five Provinces, Ontario, Quebec, New Brunswick, Nova Scotia and Prince Edward Island, of 2,000,000 acres. Compared with former years, there will be quite an increase in wheat acreage in these Provinces but what this amounts to it is impossible to say, as the fall wheat did not winter very well in many districts where an attempt was made to grow it. Some of these areas, however, have been replaced by spring wheat.

The Eastern Provinces will grow also increased amounts of fodder for livestock, so that the meat supply will benefit as well as the dairy output.

Canadian farmers are responding magnificently to the call for increased production, despite the many other calls that have been heard and answered. The world is at the greatest crisis in its history and the farmers of Canada have realized the fact and shown the true Canadian spirit. It remains now for the people of the towns and cities to organize and sacrifice personal interests in a wholehearted campaign to save these crops, which have been so successfully planted despite difficulties, so that the harvest will be as great in proportion as the acreage sown. This summer and autumn will mean a long pull and a strong pull for all hands.

RAIDING INFORMATION.

Londoners Stand an Even Chance With German Bombs for 32 Years.

An ingenious person has calculated the chances of the average Londoner being hurt by enemy bombs.

"Taking the area of London as 100 square miles," he says, "with a circle 60 yards in diameter as the area in which a bomb would cause serious inconvenience, and assuming the enemy succeeds in dropping 200 bombs in London every month all the year round; assuming also that there is an equal likelihood of a bomb dropping at any one point as at any other, the war will have to last thirty-two years for it to be likely that a bomb will drop within one's own circle.

"In other words, in thirty-two years of such bombing there would be an even chance for and against such an event happening. Again, the chances would be against a direct hit on one's roof of ten yards square if warfare of this intensity were to continue 894 years."

Great War Loans.

The following are the greatest war loans made by various belligerent nations:

British Victory Loan early in 1917, 5 per cent. Total subscriptions, $5,096,245,320.

United States Second Liberty Loan, 4 per cent. Total subscriptions, $4,616,000,000.

Eighth German war loan, 4½ per cent. and 5 ptr cent. Total subscriptions, $3,600,000,000.

French war loan of 1915, 5 per cent. Total subscriptions, $2,261,864,409.

Austrian seventh war loan, 5 per cent. Total subscriptions, $1,150,000,000.

Italian fourth war loan, 5 per cent. Total subscriptions, $1,000,000,000.

Hungary seventh war loan, 6 per cent. Total subscriptions, $600,000,000.

Canadian Victory Loan, November, 1917, 5½ per cent. Total subscriptions, $418,000,000.

Mending an Electric Bulb.

By turning on the current and tapping lightly on the side of the globe you can often make the broken wires vibrate enough to touch one another and become welded together again.

PLANNING YOUR CANNING.

Two big facts face the farm woman. After four years of war, food must be preserved as never before. That is the first fact. But as for extra workers, hired help, labor—call it what you will—well, every farm woman knows "there simply ain't no such animal." That is the second fact.

See that your wash boiler has a well-fitting cover and a false bottom which one of the men can easily make for you from laths.

Tops and rubbers for your jars are of primary importance. Many rubbers last year were of very poor quality, and much spoilage resulted. No rubber should ever be used twice. When a can of fruit or vegetables is opened, the rubber should be discarded and saved for the "rubber man." To test new rubbers pull and jerk them. They should spring back to their original shape.

Valuable tests for the tops of jars are: Screw on the top without the rubber. If the thumb nail can be inserted between the top and the glass, the top is usually defective. Put on a glass top without the rubber. Tap the top edge. The top should not rock Sometimes jars are defective at the top. This can only be ascertained by running the fingers over the spirals. If they are smooth the jar is probably good.

Just a word here. Don't throw away defective glass jars, those which will not screw tight. Use them to hold cereals, dried beans, peas, and the like; or use them for jelly and jam. Every available piece of glassware should be used this year. Small-necked bottles can be used to hold fruit juices.

It may save time and trouble later to test jars by tempering them, not on the day they are to be used, as is sometimes directed, but before the canning rush begins. To temper jars they are put in cold water, brought to a boiling point, and boiled twenty minutes. If they are imperfect they will probably break in the tempering instead of the canning. It is not a pleasant experience to have the jars break after the hot food has been poured into them. It may happen anyhow, but it is not so likely to do so if this test has been made with success. We will assume that you have tested jars and tops, purchased and tested new rubbers. So much for canning.

You will want to dry—especially vegetables. A special apparatus is very helpful. If this can be got ready before the rush season commences you will bless your foresight many times.

In order to conserve your strength in the most efficient manner, you should plan to do a little of the work each day. It is wise to gather from the garden and the orchard not just the amount of vegetables and fruit which you happen to need for the meal, but rather to take all the tomatoes, beans, peas, etc., which are ready for picking and which will spoil if left on the vines. You can get the surplus ready for the drier or can it in odd minutes while you are getting dinner.

It would be impossible as well as very foolish for one to attempt to preserve all fruits and vegetables in the same way. Drying and the various methods of canning should all be used. One will fit into the other, so that no time need be wasted and more than one thing can be done at once.

It may as well be admitted that, while greens, asparagus, beans, and peas are more desirable canned than dried, the sure canning of these takes considerable time unless you have a pressure canner. Corn is also difficult to can by ordinary methods, but this need bother no one, since dried corn is so delicious.

Preservation by drying is so satisfactory for navy beans, pumpkin, and squash that it would be unwise to use up glass containers by canning them to any great extent. Some fruits dry very well. No woman can be excused for wasting apples when they are so easily dried Extra peaches, pears, and plums may also be preserved by this method.

In general, canning is most desirable for tomatoes, eggplant, cauliflower, rhubarb, grapes, berries, and the other fruits. Each housewife will have to decide for herself what she is going to do about string beans, lima beans, peas, and asparagus. Certainly they should not be wasted.

The open-kettle method of canning should be used only for tomatoes and fruits. The cold-pack method can be used for all fruits and for most vegetables, provided enough time is given to processing.

The water bath, using the wash boiler with the false bottom, is the most convenient method for the cold-pack, except the pressure canner, but in an emergency the oven may well be made use of by placing the cans on a board bottom in the oven and keeping the heat very moderate during the time of cooking.

The cold pack can easily be done with the fireless cooker by following these steps: Partially cook product or pack cold into clean jars; fill jars with syrup or with brine and other ingredients; pack into fireless cooker kettle and cover with boiling water; place cover on kettles and lock cooker. Leave overnight or until cold; seal cans immediately.

With careful planning a clever housewife can make use of two or more of these methods at the same time, and an afternoon's work may have more to show for it than was formerly the case. For example, if she must can both fruit and vegetables at the same time, it is wise to plan to use the cold pack for the vegetables and the open kettle for the fruit. It will be well to lock the door and devote one's energy to keeping track of the "irons in the fire."

It is well to remember that sterilization is the most important thing in canning. All jars, covers, and rubbers should be thoroughly washed and cleaned. When the open-kettle method is used, the rubbers, covers, and jars should be washed and then put into a large pan on a rack or thick pad to prevent them from resting on the bottom of the pan. They should then be covered with cold water, which is brought slowly to the boiling point and allowed to boil ten minutes.

Scalding and blanching is absolutely necessary in preparing vegetables and some fruits for the cold pack. It consists in immersing the prepared vegetable into boiling water or steam and leaving it there for a few minutes. This process shrinks the material.

The cold-dip process should always immediately follow the scalding and blanching. It consists merely in dipping the blanched material into very cold water. If the sack containing the material to be blanched is fastened on the end of a stick there will be no danger of burning the hands.

Syrups are usually added to fruits and brines to vegetables. When the jar is tightly packed with material, the brine or syrup should be poured into the jar until it is completely full.

Canning syrups are prepared by mixing two cupfuls of sugar and three cupfuls of water and boiling for different lengths of time. Thin syrup is just brought to a boil, medium thin is boiled two or three minutes, medium thick is boiled six to eight minutes, and thick syrup is boiled eight to twelve minutes. With the present sugar shortage, corn syrup should take the place of at least part of the sugar.

Brine for vegetables is made by adding one level teaspoonful of salt to a pint of water. Jars filled for the cold-pack process should be closed lightly—not sealed tight—during the processing. If a wash boiler with a false bottom is to be used for the processing, the jars should be covered with water.

Count time after the water begins to boil and see to it that the water is kept boiling vigorously until the time is up. Directions for operating the pressure cooker come with it. These should be followed carefully.

SHRAPNEL TAKEN FROM HEART.

Remarkable Operation on British Soldier Successful.

A remarkable operation has been performed on a soldier at Leeds Infirmary, says a London despatch. A piece of shrapnel weighing sixty-one grains was extracted from the anterior walls of the heart.

The patient is Private John Britland, who was wounded at Arras on April 11 last year. After receiving treatment in several hospitals he was taken to Leeds Infirmary, where a radiograph established the fact that he had a piece of metal in the wall of the heart itself. He is making steady progress to recovery.

Cream Wanted

SWEET OR CHURNING CREAM

We supply cans, pay express charges and remit daily.

Mutual Dairy and Creamery Co.
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FISH NAMES AFFECT MARKET.

Extent of the Demand Depends on the Popularity of the Name.

"What's in a name?" is a modern question implying a negative answer. There are instances, however, where a name is of prime importance. For example, take such a common product as fish. More than 560 species, including sub-species, of fish are found in Canadian waters, but only a few dozen are used for human food. Some, of course, are not suitable for food, but in many cases only the name that has been given to the species prevents them from being utilized. In such instances, the obvious thing to do is to discard the bad name and apply a good one. Dogfish, for food as dogfish was quite impossible in the United States, but it was re-named "grayfish" and cleverly advertised and was soon in demand. In Canada, about the only use that is made of these "ocean pests" is to reduce them for their oil and for fertilizer. Such "trade names" have long been applied to other more commonly used fish. Thus, ling are sold as cod, and the bulk of the canned sardines sold in Canada are really not sardines at all, but small herrings.

Again, there are certain fish that have "made names for themselves." This is one reason why such a comparatively small number of species of fish are used as food. Everyone knows that salmon and halibut and flounder have the name of being good fish and so everyone buys them. It would be to the advantage of customers to remember that dogfish or catfish, or other ill-named fish, are not necessarily objectionable as food. At the same time, dealers might profitably apply new and more attractive names to hitherto unused food fish as a step toward making them more attractive to the consumer.

Ingram's Milkweed Cream

Many women look older than their years largely because they do not take proper care of their complexions. Ingram's Milkweed Cream will keep you looking younger than you are. It keeps the complexion clear and colorful. It keeps the skin soft and in a healthy condition because it has a distinctive therapeutic effect. It tones up the delicate skin tissues.

For shininess of the nose and forehead try Ingram's Velvesla Souveraine Face Powder. It is so fine and delicate in texture that you can scarcely detect it yet it stays on and effectually conceals the minor imperfections of complexion and hides perspiration. A full line of Ingram's toilet products including Zodenta for the teeth, is at your drugstore.

Milkweed Cream	50c and $1.00
Velvesla Souveraine Face Powder	50c
Large (3 shades)	50c
Talcum	25c
Milkweed Cream Soap	25c
Herbal Soap	25c
Complexion Tablets	25c

FRED'K F. INGRAM CO., Windsor, Can.

UNITED STATES TROOPS IN FRANCE

A BRITISH OPINION OF THE MERITS OF NEW ARMY.

How the Soldiers of Two Armies Have Got Acquainted and Become Friends.

American troops are now with the British armies in France, says a writer in the London Morning Post. Their camps are dotted over many miles of country. The troops have been arriving steadily for some time. Careful selection has resulted in a very high physical standard. Weaklings and incompetents have been mercilessly weeded out. I have not seen a single soldier among them who is not fit and hard after the severe training undergone in America.

"What impresses me even more is their wonderful keenness,' said a British officer who has been associated with the American troops since their arrival. "They are so eager to learn. Tell them how to do a certain thing and they go at it until it is mastered. They are out to know everything there is to be known about this business. It is a real pleasure to work with them and to watch their rapid progress. One could not ask for better material for any army."

I have heard comments of this kind from all sides. The men as well as the officers have resolutely put aside all suggestions that "they know it all." They work hard from early morning until late at night. The men seem to think only of their training.

The American soldiers are living on British rations. That is, they are fed exactly the same as their Allies, and not on supplies imported direct from America. They get the same issues of beef, mutton, potatoes and jam. It is a somewhat different bill of fare from the one to which they have been accustomed, since distinctive American items are lacking, but they have settled down quite comfortably to the new routine. They are no "grousers."

When the troops arrived in the British zone they were distributed over an area allotted to British units who had just come out of battle. The men of the two armies fraternized in the most cordial way. I imagine the Americans felt at first that they might be patronized by their elder brethren in arms. Perhaps the British veterans thought there might be manifestations of a "superior" air by the newcomers.

Each had rather mistaken ideas about the personality of the other. The Americans found that the British soldier was rather disinclined to talk about his experiences; the British discovered that their new Allies were full of eagerness to "know things" and to be made free of the mysteries of the front. Gradually they became acquainted. You could see them sitting together in a field, discussing the relative merits of British and American kits. The British instructors found that they had apt and willing pupils. They found, too, that the latter were imbued with one idea—to kill Germans.

"They will be good troops," said a British general to me, as a battalion marched into a railway station to entrain for another place. He eyed them critically as one company swung round at the sharp word of command and filed into the carriages.

"I've seen a lot of them recently," he continued, "and they have made wonderful, very rapid progrss."

BRITISH OFFER GRATUITIES.

Men Promoted From Ranks to Receive Grant of $250.

Important concessions to non-commissioned officers and men who receive temporary commissions are announced in a new army order, says a London despatch.

Men promoted from the ranks will receive a grant of $250 for the provision of kit and uniform, and those who sign an undertaking to serve for at least two years after the termination of hostilities will receive a further outfit allowance of $537.

If an officer ceases to serve within that period the allowance of $537 shall be deducted from the gratuity or retired pay due to him, but if he should die before the end of the war the amount will be credited to his estate.

Energy From the Elements.

The generation of electricity by means of the sun's rays, tides and the wind is quite possible mechanically. But, as such power is only available intermittently, extensive methods of storage are necessary. Again while many storage methods are possible, unfortunately, none has so far proved economically feasible.

In the case of compressed air storage, for instance, the reservoirs necessary, whether wells in the ground or steel tanks above, would have to be of enormous size. The cost of these and the required electrical and mechanical machinery, together with the cost of energy in the numerous transformation steps necessary, would make the cost of the relatively small amount of power prohibitive.

Alberta Department of Agriculture reports no lasting damage to crops in Edmonton district as a result of recent frosts.

ONTARIO ARCHIVES
TORONTO