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The Road to Understanding

—BY—
Eleanor H. Porter
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CHAPTER VIII.—(Cont'd.)

"I couldn't stand it! I couldn't stand it another minute," he told himself passionately as he hurried Helen down the long elm-shaded walk leading to the street. "But dad—dad was a brick! And he asked us to come again! Good Heavens! As if I'd go through that again. It was so much worse there than at home. But I'm glad he didn't put her in mother's chair. I don't think even I could have stood that—today!"

"Well, that's over," murmured Helen complacently, as they turned into the public sidewalk. "And well over! Still, I didn't enjoy myself so very much, and I don't believe you did either," she laughed, "else you wouldn't have been in such a taking to get away."

There was no answer. Helen, however, evidently sure of her ground, did not seem to notice. She yawned pleasantly.

"Guess I'm sleepy. Ate too much. 'Twas a good dinner; and just as I told your father, things always taste especially good when you don't get much at home. I said it on purpose. I thought maybe 'twould make him think."

Still silence. Helen turned sharply and peered at her husband's face. "What's the matter?" she demanded suspiciously. "Why are you so glum?"

Burke, instantly alert to the danger of having another scene such as had followed Gleason's first visit, desperately ran to cover.

"Nothing, nothing!" He essayed a gay smile, and succeeded. "I'm stupid, that's all. Maybe I'm sleepy, myself."

"It can't be you're put out 'cause we came away so early! You suggested it yourself." Her eyes were still suspiciously bent upon him.

"Not a bit of it! I wanted to come."

She relaxed and took her gaze off his face. The unmistakable sincerity in his voice this last time had carried conviction.

"Hm-m; I thought you did," she murmured contentedly again. "Still, I was kind of scared when you proposed it. I didn't suppose 'twas proper to eat and run. Mother always said so. Do you think he minded it—your father?"

"Not a bit!" Burke, in his thankfulness to have escaped the threatened scene, was enabled to speak lightly, almost gayly.

"Hm-m. Well, I'm glad. I wouldn't have wanted him to mind. I tried to be specially nice to him, didn't I?"

"You did, certainly." Burke's lips came together a little grimly; but Helen's eyes were turned away; and after a moment's pause she changed the subject for her husband's infinite relief.

CHAPTER IX.

Burke Denby did not attempt to leave himself after that Sunday dinner. His marriage had been a mistake, and he knew it. He was disappointed, ashamed, and angry. He told himself that he was heartbroken; that he still loved Helen dearly; that he did not like to be with her. She made him nervous, and bed him the wrong way. Her od never seemed to fit in with his. He had so many little ways—

sometimes he told himself irritable that he believed that, if it were a thing like a crime that Helen committed, he could be heroic and living, and glory in it. But for to battle against a succession of ending irritations, always to counter the friction of antagonistic and ideals—it was maddening. He was ashamed of himself, of e. He was ashamed of lots of s that he said and did. But he not help an explosion now and

He felt as if somewhere, him, was an irresistible force him to it. "The pity of it! Was he not, to be pitied? What had he en up? As if it were his fault was new so disillusioned! He posed that marriage with would be a fresh joy every a new delight every zew- unbelievable glory of his- est being together.

He did not want to be te- He did not want to go home- liness, fault-finding, sloylnl- ness, perpetual criticism. He o go home to peace and har- quiet rooms, servants that in business, and—dad.

at was another thing—dad. been right. He himself had g. But that did not mean- e. But that did not mean- e. But that did not mean-

Some Old Boys.

Muddleton-cum-Splash is very proud of its schools, which boast all the latest improvements. Every visitor is asked: "Have you seen our schools?"

"I have," replied one man promptly, in answer to this question. "They're quite good."

"Splendid, aren't they," gushed the native. "Fine buildings, and all the most up-to-date fittings. By the way, what was the first thing which struck you on entering?"

"A pea from a peashooter!" said the visitor coldly.



The Housewife's Corner

Varying the Menu.

What an easy time we "overworked" housekeepers have as compared with our grandmothers and mothers. Yes, and even with the days of our oldest sisters, to-day's housekeeping is comparatively easy, when it comes to getting meals. I thought of it the other day when I discovered that of the thirty or more cans in the fruit locker still filled with "something" only four contained fruit. At first it was rather disconcerting to think that home-grown strawberries are still several weeks away, oranges eighty cents to one dollar a dozen, depending on the grocer's "nerve," and apples six to ten cents apiece, also depending on the same price basis. Then came the comfortable thought, "Oh, well, the children like gelatine, and the price of that is fixed."

So gelatine it will be till strawberry time. We can buy it with the fruit flavor and serve it without additions if we like, or if we want to add the fruit, one orange will go a long way when used only to give flavor.

It doesn't need to be oranges either, for any fruit goes with this dessert. Or, for the matter of that, any vegetable, or left over meat, if it isn't dessert we are trying to extend. A favorite mixture contains only sweet fruits, a few raisins, figs chopped or cut in small pieces, and a date or two. This gives a better balanced dish than the gelatine alone, since the jelly, being a meat extractive, is an acid producer, while the fruits are base producers—that is, they give alkali in reaction.

There are so many ways in which the prepared jelly powders can be used that one could not give a tenth of the recipes in one article. Suppose you have a little cold chicken, not enough to put on the table in the present condition, a bit of breast, the neck and wings, maybe a piece of the back. You shred the meat from the bones, prepare your jelly powder according to directions on the package, flavor with celery salt, mint, kitchen bouquet or any good flavor that goes well with meat, and the minced chicken, and pour into a mold, empty baking powder cans or tin coffee cans do very nicely. Lacking even these, your bread tins make nicely formed molds. Set the mold away on the cellar floor until the jelly hardens, turn out on a platter garnished with parsley, watercress, lettuce cut in ribbons, even celery tops or carrot tops, and you have a dainty platter of jellied chicken. Two or three chopped olives mixed with the meat, add to the flavor of the dish and the beauty as well.

So much for your meat. A salad is as easily made with the left-over vegetables. Bits of cold carrots and beets diced, cold canned peas, lima-beans, any vegetable your family likes will be relished if added to gelatine as you do fruit and served with your own salad dressing. Tomato jelly is made by using boiling strained tomatoes instead of the boiling water called for. Mold in individual molds. If you haven't the individual molds, use teacups of uniform size. Before using molds, fill with cold water, pour out the water

and immediately fill with the jelly. The mold will then turn out easily after it hardens.

To your meat and salad now add your dessert. You probably have your own favorite recipe, but here is one "discovered" by a farm woman which is a prime favorite in her community. For the amount of water called for in the directions given with a ten-cent package, substitute the juice from a pint can of strawberries. If there is not enough liquid, add enough boiling water to make it up. Just before the jelly sets, carefully stir in the berries, and a half a banana sliced. Allow to harden, turn out in your prettiest glass dish, slice a banana on top, and pile thick with sweetened whipped cream.

Loganberry jelly is always liked. Combined with dates it makes a delicious and nutritive dish. Dates are high in carbohydrates, sugar, the dried dates as we get them containing on the average 1,605 calories to the pound. A dessert pleasing to the eye as well as the palate is made by placing halves of stoned dates around the edge of a mold at two-inch intervals, then filling the mold with loganberry jelly. Allow to harden, turn out on a glass or china plate, cover with whipped cream and on top arrange a circle of dates. Pile cream high within this circle and lay one-half a date in the centre.

A mixture of vegetables in jelly will sound better if you call it a "Macedoine," for macedoine, while it means simply mixture, sounds different. Lemon jelly is the best flavor for these vegetable mixtures, and looks well garnished with beets cut in orange section shapes. To get your beets to stay in place, pour just a little jelly in your mold and let it harden, place the beets in position, then pour in the rest of the macedoine and let harden. When emptied on the serving dish the beets are on the outside as a garnish. Set in a nest of head lettuce leaf, this macedoine should "go."

The prepared gelatine is identical in nature with the "jelly" you find in your kettle if the water in which meat with a great deal of bone, or chicken or veal is allowed to get cold. It is a meat extractive, and while not a true proteid and by no means a substitute for meat, yet contains some food value.

"Don'ts" in the Use of the Sewing Machine.

Don't forget to oil the sewing machine frequently. The treadle and pitman should be oiled in their bearings almost as often as the working parts above the table.

Don't allow the machine to stand uncovered when not in use, as it collects dust and lint. The working parts below the cloth plate should be dusted and lint removed frequently with a small camel's hair brush. The parts above the cloth plate should be wiped often with cheesecloth.

Don't run the machine while it is threaded without a piece of material under the foot, as this causes the thread to knot around the bobbin and makes a big, ugly bunch of thread on the under side of the work when stitching is begun. There is often a tendency on the part of the operator to stitch several inches after the end of the seam has been reached. This is a bad practice.

Don't pull the material while it is being stitched, as this causes a stretched, tight, ugly stitch and very often blunts or breaks the needle. The feed will take care of this unsatisfied and will push the material through as fast as the machine can take care of it.

Learn First Aid.

The small son of the house pinched his finger the other day and later an infection developed. Pus formed and oozed out beneath the nail. I applied the good old remedy, flax-seed poultice, but the infection spread and the finger grew worse and worse. A doctor charged me four dollars to tell me that I should have first painted the finger with iodine—then made a solution of one teaspoon of boracic acid to a half pint of boiling water, covered the finger with a pad of antiseptic gauze soaked in this, and kept the pad soaked day and night. A cot of antiseptic gauze will keep the pad in position and the whole thing is to have the solution poured over it at frequent intervals to keep the pad wet. This treatment cured the infection in less than a week. A poultice the doctor explains, spreads an infection by softening the tissue. He added that a boil should never be poulticed, but failed to give the treatment. I will pay him four dollars some day to find out the new treatment for boils.

Many do not use the fat which exudes from the bacon while cooking, yet this is about two-thirds of the original weight. Such fat should be drained or scraped into a covered glass and will keep as long as lard and be ready for reheating potatoes, or for cooking liver; indeed, its special flavor is relished with "greens" and for many other purposes.

VOLUNTEERS FROM S. AMERICA.

Nearly 1,000 Have Paid the Sacrifice Out of 12,000 Britishers.

Vessels bound for South America nowadays carry among their passengers large numbers of bronzed and hardy young men, some whole and sound, others bearing scars and losses of conflict, but all displaying upon their breasts a special military badge, the "B.V.L.A." or British Volunteers of Latin America, says a London despatch.

These men are returning to one or another of the Latin republics, where when war broke out they were engaged on railways, cattle ranches, plantations or mines or in banks and commercial houses established years ago by British enterprise and capital.

Twelve thousand of these men on the declaration of war left their positions and hurried across many thousands of miles of sea fit answer to the call of the mother country. From Argentine alone, where British interests are markedly strong, it is estimated that some 7,000 volunteers set out.

Withdrawal of these men from South American industries and enterprise has been of no light concern, for British interests have suffered and development has been checked. Not all of those who set out so gallantly are returning. Nearly 1,000 were killed or died of wounds, while others are too seriously disabled to return to active life.

But this is certain, that wherever these Anglo-South American volunteers have gone they have carried inspiring accounts of Latin America with them. Little has been known of these contingents, because, like the British volunteers from the United States and other parts, they came

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across the Atlantic on their own responsibility and enlisted in whatever regiment was convenient.

Committees have been formed for the purpose of rounding them up, with a London headquarters, where all necessary information regarding passage money and demobilization can be obtained.

His Little Bit.

She—But you only volunteered just as peace was proclaimed.
He—Er—yes. You see, exactly, I—er—wanted to see it was carried out properly.

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