

A blend of the world's most fragrant green teas

"SALADA" GREEN TEA

SHANGHAI LOOT

Ears ringing from the roar of shots, coughing a little from the acrid powder smoke, Egypt stood there facing Wu, trying to collect his thoughts. Wu had shot the men he was working with!

Wu's saffron face showed no emotion. His eyes dwelt on the scene calmly. He nodded toward Lee Wong's slayer, stretched motionless on the floor.

"He's dead?" he questioned.

Egypt nodded. "You killed him."

"And which one of them killed Lee Wong?"

"He did," said Egypt.

"I am glad," Wu said, with an effort, looking abstractedly at Brown, groaning on the floor.

Egypt noticed then that Wu was wounded. But the Chinese seemed to pay no attention to his injuries. He stood there, calm and quiet, and seemed satisfied.

"When I heard the shots, I thought you had arrived," he explained calmly. "I came as fast as I could."

"Where were you?" Egypt demanded.

"Downstairs on the new floor going through their rooms and luggage."

"Don't understand..."

Wu turned back into the hall, staggering slightly. He bent down and lifted something; it was a small cowhide travelling bag that he brought back into the room. He dropped it on the floor.

"I lost face and brought disgrace on myself," said Wu, in steady, lifeless words. "I gave a white woman my trust—I told things that should not have been spoken. And she betrayed me."

"Tonight, in Chinatown, I heard what happened. My honorable employer, Lee Wong, had been killed and the jewels he had brought here were stolen. The police were looking for me. A woman whose description I recognized had been a party to it."

Wu raised a shaking hand and passed it over his eyes.

"She had asked me to meet her and when she did not appear, I walked over to Chinatown," he went on tomesly. "When I heard, I realized what she had led me to do. She, perhaps, was unaware that I had looked over her shoulder in Shanghai when she sent a cablegram, and read an address here in San Francisco. I knew I would find trace of her there. It was this house. So I came here looking for her."

"You stopped me, Mr. Carson. I was sorry to do what I did, but it was a matter for me alone. You thought I was guilty. If you had arrested me, I would have failed. So I left you there and came here."

"I looked in and found her with another woman. Ah, she was surprised to see me, and I frightened. But she was clever. She asked me to

come upstairs, where we could talk. I did so, and accused her of betraying me. She finally admitted it, and refused to tell me where the jewels were. But I made her," said Wu. "And when she 'old, I killed her, that she might never disgrace another man as she did me."

"She shot you?" Egypt suggested.

Wu nodded. "Yes. Afterward I left her there and went through the door she had told me about. Down in the rooms they occupied, I looked for the jewels in their luggage, where she said they were hidden. I had just found them when I heard shots up here and knew you had come."

Wu touched the cowhide bag with his foot.

"They are here," he said simply. "And the man who slew Lee Wong in getting them has paid. I have saved my face."

Hurried steps sounded through the open closet doorway. Scott burst into the room, gun in hand. His face was a study in speechless amazement as he took in the scene.

"Good lord—what happened?" he gasped. "I heard shooting and got up here as fast as I could."

Egypt told him.

"So that's it?" said Scott slowly. "Things were happening so fast they had me dizzy. A woman came hurrying around the side of the house. I grabbed her and was trying to get her to talk, a man came slipping out the back door. I collared him, too. He wouldn't talk either. And then the shooting started. I dragged them in the house, cuffed them around a steam pipe down there in the front hall and came upstairs. I found that woman dead in the other room, heard your voices, and found the way in here. What shall I do?"

Charles Wu was leaning against the wall, his eyes closed. As Egypt looked at him, his knees slowly gave and he sank to the floor.

"Call an ambulance, and then notify headquarters," Egypt said to Scott. As the young detective started out of the room, Egypt looked around the room and said slowly: "Get hold of Carey and tell him the case is closed—with justice for everyone."

THE END.

"Tabloid" Food

The St. Catharines Standard writes:—Is the world in for tabloid food? A British master mariner noting the tremendous cargo damage done by moisture, has evolved dehydrated foods.

On display in an office in London are three small bottles, each containing two ounces of powdered substance. One represents a pound of steak, and the others forty heads of lettuce and forty heads of spinach, respectively. There are strawberries shriveled and weighing almost nothing, which when placed in liquid resume their normal weight, taste and consistency. A black currant, dried for nearly two years, becomes tender and full flavored when placed in the mouth.

As for the powdered foods, all the essential nutrient remains, and they can be used in many ways, say scientists. One method is to add water to make a paste for spreading between bread or biscuits.

Lavender, the inventor of the process, saw the mummies in the British Museum and came to the conclusion that if they could be preserved for thousands of years other things could be too.

What will science do next after producing concentrated, dehydrated food? Is the can-opener of the bride to become an anachronism?

At a school in Winsford, England, the children have grown their own flax, spinning and weaving it into wearable articles, which are sold, profit going to the local cottage hospital.

Germany will boost the manufacture of synthetic gasoline and rubber.

OFFICE MEN

For 40 years The Shaw Higher Accounting Course by mail has been lifting bookkeepers up to Accountants' positions and has 600 expert accountants testify to the excellence of the Shaw Course and Training. Write for particulars and advice.

SHAW SCHOOLS LIMITED

DEPARTMENT D-6 Bay St. TORONTO

Household Science

By SUSAN FLETCHER

Oven-Cooked Meals

A "whole oven meal" consists of a menu so planned and selected that every item—meat, vegetables, desserts, even rolls—may be cooked at one time entirely in the oven. Furthermore it may be served in the very containers in which it is cooked, popped from oven onto table piping hot.

A set of casserole dishes of various sizes, and in the wide range of interesting shapes and materials available these days at a modest cost, is the only equipment necessary for preparing and serving the "whole oven meal." These dishes have color schemes, which may be selected to harmonize with linen, table accessories, and dining room decorations. The ensemble is most effective.

The "whole oven meal" has other practical advantages, such as the considerable saving of time and fuel in its preparation. Convenience in serving, and the attractive appearance of the food in the containers, are other factors contributing to its growing favor.

There is a health argument which also should be noted, because all experts on diet, nutrition and medicine agree that there should be a much larger proportion of oven-cooked foods in our daily meals, than most people actually eat; and that oven-cooking retains important food elements which too often are lost or impaired in other forms of cooking.

As an example of "whole oven meal" menu and the recipe according to which it should be prepared, the following is offered with the suggestion that it show how to build similar, original menus of one's own from favorite recipes.

Menu

Cottage Ham Horseradish Sauce
Oven-baked Rice Carrots a la King
Peach Pudding—Lemon Sauce

Cottage Ham

Method: Rub a cottage ham weighing 3 to 4½ pounds with ¼ cup brown sugar, 1 teaspoon prepared mustard; stick surface well with cloves. Place in a baking pan, sear in hot 450 degree F. oven 20 minutes. Reduce heat to slow oven 275 degrees F., and continue baking for 3 hours. Serve with Horseradish Sauce: Add 3 tablespoons prepared horseradish and ¼ teaspoon salt to 1 cup cream whipped.

Oven-Baked Rice

½ cup raw rice, 2 cups boiling water, ½ teaspoon salt.

Method: Add washed rice to boiling water with salt. Put into a casserole or baking dish, bake in oven till flakes of rice are tender and water absorbed. Cover dish during cooking.

Carrots a la King

Method: Pare, dice and cook carrots till tender. Drain. Prepare 1 cup medium white sauce to which has been added 1 teaspoon grated onion, 1 tablespoon each finely diced celery, minced parsley and pimento. Arrange the hot carrots in a serving dish and pour sauce over them.

Peach Pudding

Preserved peaches, 1 cup sugar, nutmeg or almond flavoring; 1 recipe for rich baking powder biscuit dough.

Method: Into a greased baking dish put the peaches and sugar and nutmeg or extract. Prepare biscuit dough

pat out the size of the casserole and place on top of the peaches. Cut 2 or 3 gashes in crust to allow steam to escape. Bake one hour in a moderate oven. Cool. Serve with cream or lemon sauce.

THIS WEEK'S WINNER

Souffle

A favorite way of using left-over meat or fowl:

2 cups milk, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, a dash of pepper, a little onion if liked, a little finely chopped celery leaves or celery seed, ½ cup dry bread crumbs, 2 cups cold meat, minced or dried, yolks of three eggs (beaten), whites of three eggs (stiffly beaten).

Make a cream sauce of the milk, butter, flour, and add seasonings. Remove from the fire, add bread crumbs and meat, then yolks of eggs, then fold in stiffly beaten whites. Turn into a buttered baking dish and bake in a slow oven about three quarters of an hour or till dry in the centre.

—Mrs. Frank Tape, Highgate, Ont.

Attention!

Send in your favorite recipe for pie, cake, main-course dish or preserves. We are offering \$1.00 for each recipe printed.

HOW TO ENTER CONTEST

Plainly write or print out the ingredients and method of your favorite main-course dish and send it, together with name and address to: Household Hints, Room 421, 73 West Adelaide Street, Toronto.

Protection Urged For Book Workers

TORONTO. — Printing and binding of books read in Canada should be done in Canada. Rep. E. E. Woolton insisted, at the meeting of the advisory vocational committee of the Board of Education.

He protested that "a distorted report of what I meant," had been published when he objected to books from other countries being shown at the Book Week of the Association of Canadian Bookmen, on the ground that it would create competition for Canadian printers and bookbinders.

"Someone talks about me being a 'mad hatter.' Well, I think everybody should read Dickens and Thackeray and the like. But I think printers and bookbinders in Canada should have the benefit. I think the printing and bookbinding should be done within the confines of this Dominion. If we import all things from other countries, our boys are not going to be able to find anything here to do."

In refusing to wear a beard for screen purposes lest he shock the feminine portion of his public, Clark Gable forgets that cuties of both sexes should be willing to suffer in the cause of art. — Chicago Daily News.

Observers of the Astrophysical Observatory of the Smithsonian Institution have finally proved that the sun is a variable star, that its heat varies from day to day and from month to month.

Record Service Given Ontario's Children By Hospital For Sick Children

Generosity of Public Permits Care For All Regardless of Race, Creed or Circumstance

The Hospital for Sick Children in Toronto is surely an institution in which every citizen of Ontario may well take real pride. Operated as practically one big Public Ward, it makes possible medical treatment and hospital care to needy children from every corner of Ontario.

During the twelve months just ended, 8,345 cot patients were served for a total of 139,747 patient days. Over 8,000 operations were performed. Over 600,000 meals were served. And the Out-Patient Department gave 84,414 individual treatments.

Every day dozens of doctors come to the Hospital to donate their time and talent in the operating rooms, the out-patient clinic and in bedside service.

It is a notable fact that the Hospital for Sick Children has one of the lowest ratios of expense per patient day among all similar hospitals in North America, despite the fact that the care of children involves so much extra service including, in many cases, pre-school training. And despite the fact that the many, many problem cases directed to this institution create extra costs over and above ordinary hospital requirements.

Over 400 of the 420 beds in the Hospital are for those in very moderate circumstances, or those who are receiving municipal relief.

The rate per day, chargeable to the patient's parents (if able to pay) or to their municipality, is fixed at \$1.75. There are no extra charges.

The use of serums, modern health appliances and many other costly but vitally necessary items, are provided for out of the fixed allowances for needy patients. Nor do they provide for the medicines, orthopaedic appliances, etc., supplied in thousands of cases.

Despite the fact that kiddies require especially expensive hospital care, the government allowances are the same as for those caring chiefly for adults.

The cost of serving patients is therefore \$1.00 per day more than the combined income from parents (or municipality), plus the government grant in spite of the low expense ratio and the free service of the doctors.

So, each year, the Hospital for Sick Children appeals to you for a donation to help meet the deficit resulting from its service to the needy. This deficit cannot be eliminated; in fact, it must increase if the demand for service to more and more children is to be met.

Everyone who understands the fact that most want this great work to continue despite the fact that the more patients who are treated the greater the annual deficit becomes. Remember, the Hospital receives no support from the Toronto Federation for Community Service, because patients are accepted from all parts of the province. Nevertheless, no Ontario child should be denied health if mere money makes the difference.

Mail a donation to-day to the Appeal Secretary, The Hospital for Sick Children, 67 College Street, Toronto.

The thanks of little children will be your reward.

EVERYBODY LIKES Christie's Lorna Doone SHORTBREAD



Here's shortcake that rivals the finest you ever tasted. Baked to a light, tempting, delicious perfection from the finest and purest ingredients, Christie's Lorna Doone Shortcake is indeed a fresh delight. Buy it and try it today. All the family will like it and your guests will like it too.

Christie's Biscuits

"There's a Christie Biscuit for every taste"

Federal Farm Placement Plan Has Provided For 17,500 Men



For Evening "Dates"

These two smart princess line blouses are made with a single pattern. They are universally becoming, and a life saver for the limited budget in bright shade of satin or in silk crepe. They will answer daytime and evening "dates."

Free graceful lines are the outstanding feature of the tunic with standing collar and peaked shoulders. Closed down the front with self-fabric or with jeweled buttons, it gives the slim figure a better line, and detracts from the heaviness of the fuller figure.

The peplum basque-like blouse of velveteen is very smart with the shorter sleeves and metal buttons. Another nice medium for its wool jersey.

Metal lame or velvet is charming for either model and a brilliant top for cocktail and dinner parties.

These blouses are quickly made. They cut in one-piece from shoulder to hem.

Style No. 3000 is designed for sizes 14, 16, 18 years, 36, 38, 40 and 42-inches bust. Size 36 requires 3 yards of 39-inch material for full length blouse; shorter length blouse requires 1 7-8 yards of 39-inch material.

Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin, (coin preferred); wrap it carefully, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto, Ont.

GOLD MEDAL Haarlem Oil Capsules

Fine for Weak Acid Kidneys and Bladder Irritation

STOP GETTING UP NIGHTS

One 40-cent box of these famous capsules will put healthy activity into your kidneys and bladder — flush out harmful waste poisons and act — and prove to you that at last you have a grand diuretic and stimulant that will swiftly cause these troubles to cease.

But be sure, and get GOLD MEDAL Haarlem Oil Capsules — safe and harmless — the original and genuine — right from Haarlem in Holland. M.M., a brave kidney and bladder trouble and never suspect it — some symptoms besides visits to bathroom at night are backache, moist palms, puffy eyes and scanty passage that oftentimes smart and burns.

FREE! BOOK ON HOCKEY

A Great Book "How to Become a Hockey Star" by T. P. "Tommy" Gorman, manager and coach of the Montreal "Maroons", profusely illustrated and containing many valuable tips on how to play the game.

also

AUTOGRAPHED PICTURES OF GREAT PLAYERS (mounted for framing)

Group Montreal "Maroons" Group "Law Canadians" or individual pictures of:

Billy Northcott	Paul Heynes
Dave Trotter	Marty Barry
Russ Hilnes	Pete Kelly
Earl Robinson	Dave Kerr
Bob Gracie	Roy Worters
Gus Marker	"Ace" Bailey
Howie Morent	Art Lester
Johnny Gagnon	Frank Boucher
Will Curle	Marty Boucher
George Minto	Alex Levinsky

• Your choice of the above •

For a label from a tin of "CROWN BRAND" or "LILLY WHITE" Corn Syrup.—Write on the back your name and address — plainly — and the words "Hockey Book" or the name of the picture you want (one book or picture for each label). Mail the label to the address below.

EDWARDSBURG CROWN BRAND CORN SYRUP

THE FAMOUS ENERGY FOOD

A product of THE CANADA STARCH COMPANY Limited TORONTO

Screen Babies Well Protected

Travel to and From Work In Fumigated Cars, Writer Finds

HOLLYWOOD.—A group of English news-apermen, sent to Hollywood to find out the working conditions for babies in films, were informed the California state law requires:

1. A registered nurse must accompany the child and its mother from the time they leave home until they return;
2. An infant must be brought to and from the studio in a fumigated limousine;
3. A qualified welfare worker must be on duty;
4. An infant must spend not more than two hours in a studio of which only 20 minutes may be spent under the lights.

Twigs For Vinegar

Cutting birch twigs for use in making vinegar is an old occupation in England. The twig-gatherer has inherited an eye for the most suitable wood, neither too sticky nor too slender, and it must be green. The twigs are made up in bundles of 10 faggots each.

In the vinegar factory, the twigs are packed criss-cross fashion to a depth of three feet on the bottom of a large vat, called the acetifier. The vat is unfurmented liquor is then passed through them. In this process it is oxidized and converted into vinegar. Sometimes beech shavings are used, but most vinegar-makers prefer birch as it is clean easy to handle and does not degenerate into a spongy mass.

Rescuing The Pumpkin Pie

Our mind is bemused by the fact that a western newspaper is holding a great pumpkin pie contest, open to all housewives in the city, and is offering \$100 for the best pie.

This looks to us like a very great public service. For pumpkin pie, rightly made, is one of the greatest blessings available to sinful mortals. The only trouble is that so many cooks don't seem to understand how to make it.

Some of them dose it with so much ginger and other spices that the flavor of the pumpkin is lost. Others go to the opposite extreme and produce a pie that is flat and insipid.

Some produce pies of a repellent mud color; others make pitifully wan and pale pies; some heap whipped cream on top.

The pumpkin pie in short, needs rescuing. If a newspaper can help, with a prize contest, more power to it.

An Added Blessing

Writes The Christian Science Monitor: A Scotchman paid a visit to London and had some difficulty finding quarters to suit him. During his wanderings about the streets he met a man and related his difficulty. This man told him that he could put him up for the week-end, should he not be able to get suited elsewhere, and the offer was readily accepted.

At the end of the third day the man from the Land of Cakes prepared to leave, and as the householder was a little apprehensive that the guest had forgotten about payment, he broke the ice as follows:

"Well, how did you like your quarters?"

"Grand, mon."

"Room nice and comfortable?"

"Splendid — nothing better."

"Food all right?"

"Best I've ever had."

"So, altogether you are very satisfied?"

"Mon, I'm more than satisfied."

"Well then, how about 10 shillings?"

"Mon, it would be a Godsend!"

Wedding Bells

(Lucille Benson, in Detroit Saturday Night)

Here comes the bride! All step aside And jeer at Daniel Cupid, Whose archery in Hollywood Is definitely stupid.

His aim is quite amiss, we'd say When at the church he'd tarry To shoot his darts into the hearts Of Barrymore and Barrie!

America's sweetheart, he has pierced But—sentimental fool! This aging miss is forty-three And Buddy's thirty-two!

Oh, love is blind; there is no doubt Dan needs a pair of specs—When DuPonts wed the Roosevelts, Oh knave, who can be next?

London.—It was understood last week that King Edward had definitely decided to sell his famous "EP" ranch near Calgary Alberta.

The decision was due to an economy drive. Expenses at royal properties at Windsor, Sandringham, Balmoral and elsewhere all have been slashed.

Learn to Dance 25c Coin of Foxtrot & Waltz Stamps
Beginner's Course at Home
New 16-page book, 30 photographs
Write Dept. No. 12,
PROF. VACHON
Box 104, Station "G", Montreal

LADIES' APRONS

Made in beautiful patterns of tub-fast prints; Two overall styles, one pinafore style Colours: Rose, Blue, Green, Red, Mauve, Yellow. Sizes Small, Medium, Large. 3 for \$1.00 Postpaid

Lambton Textile Company
Lambton Mills, Ont.-to

FREE QUICK ACTION HOME COURSE

WITH EFFY STRING INSTRUMENT
NEW NUMBER SYSTEM—NO MUSIC
PLAY A TUNE IN 20 MINUTES



LOWEST PRICES EVER

Guitars, from \$ 6.45
Violins, from 3.95
Cornets, from 16.95
Saxophones, from 39.00
Accordions, from 3.45

5,000 Instruments to choose from.
Send for Our New Big Musical Instrument Catalog, the Finest ever Given FREE

PEATE MUSICAL CO., LTD.

1429-31-33 MANSFIELD ST.,
MONTREAL, P.Q.