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THE REMARKABLE ROMANCE OF AN INDUSTRIAL DICTATOR

Velvet and Steel

By

PEARL BELLAIRS

SYNOPSIS

Joan Denby of humble origin, is introduced as a social equal of Miss Georgina La Fontaine, rather than as her secretary. She meets Piers Hannen, millionaire, who focuses his attentions on her. Lord Edwards proposes to Joan.

"I didn't like him," said Joan, and added, with growing desperation, "You know I didn't like him. But you wouldn't help me, Georgie! You took his part. I couldn't stand that. I had to do something to end it!"

"Couldn't stand it! My dear Joan—don't you understand that you have no hope in this world unless you can get some decent man to look after you—some man in the society to which I have fitted you. Here is Piers Hannen, eligible, young, tremendously wealthy—and honourable, I know! He showed an interest in you — I am sure he was beginning to be interested. And you deliberately take him to Hooley Street, apparently for a joke!"

Joan refrained from making matters worse by revealing the fact that Piers Hannen had asked her to marry him before she formed this terrible action which so much upset her friend; but she was growing angry herself.

"It's a superannuated notion, this idea of getting a hold of a man with an income, and marrying him for it!" she said. "If you don't like the man—if you find him actually repulsive, it's hardly moral! You can't pretend that it is, Georgie! I'm not here to be picked out of the bunch, as it were, by any Piers Hannen who happens to come along."

But poor Miss la Fontaine was dismayed by visions of Piers Hannen eating his dinner in that terrible little house in Hooley Street; She would not be consoled, and finally Joan said, quietly:

"Honestly, Georgie, I think you had better let me go. Don't for Heaven's sake think me ungrateful! I am grateful—and I can never be grateful enough. But you know I have a chance of getting a job as a mannequin at the Salon Celeste in Brook Street. I think I had better try for it!"

Miss la Fontaine was still more dismayed, but she said shortly:

"Do as you like! Stay with me—I'm only too glad to have you. But you evidently think that you can do much better for yourself!"

Joan said nothing, it was no good good arguing the point, and she was very near to tears. Miss la Fontaine gazed at her impatiently, and said:

"Just exactly like your father—in every respect!"

As Georgina had often abused Mr. Denby as being a bad husband and a wastrel, Joan could hardly take it as a compliment to be likened to him. It was quite impossible to stay and dispute Miss la Fontaine's wishes all the time, so it was best to go. And yet she was so fond of Georgie! That hateful Piers Hannen! This was another black mark against his name—but for him this would never have happened.

After a strained and silent morning, however, Miss la Fontaine relented. She realised that Joan had too easy a time; if she had to fend for herself, thought Miss la Fontaine, she would soon come to see things in a more sensible light. It was only natural—and if she really did dislike Piers Hannen as much as she asserted her action in taking him to Hooley Street, though utterly mad, was perhaps understandable.

"You are not going quite away from me, Joan," she said to her quietly. "You have a right to this job—and I shall ring the Salon Celeste to tell Madame Celie that you are going round there to see her. My recommendation will help you. But I want you to come here often to see me—you'll still make a friend of me, won't you? I claim this as a right—because I have, as you say, done a lot for you! Though, my dear, it has only been because I have wanted to!"

"My dear Georgie!" exclaimed Joan and she could not restrain the tears. She was horror-struck by her own ingratitude towards her friend. Miss la Fontaine, after weeping a little too, said that they were both perfectly silly.

"It will be an excellent thing for yourself, and I have been wrong not to let you do it. I'll get another secretary—one with a plain face and spectacles, who won't attract all the eligible men and then infuriate me by turning them down!"

Joan finished her morning's work, and then after luncheon set off with a fast beating heart for Brook Street and the Salon Celeste, one of London's most exclusive and fashionable dress-making establishments.

On one occasion when she had gone there with Georgie to buy an evening frock, Madame Celie, the manageress, had remarked that Joan had exactly the figure to make a successful mannequin. Joan would have thought that Madame Celie was merely trying to flatter, for Miss la Fontaine was an excellent customer, had not Madame Celie remarked to her when Miss la Fontaine was out of hearing:

"It's quite true, what I say, Mademoiselle! If you were a young lady who had to make her own way in the world you could be quite sure of a position with any modiste, your figure is so chic, so very elegant, if you will pardon my saying so!"

Joan cherished this as a compliment, and also as a hope. It was not that she cared much for the idea of being a mannequin — it was a little too much like her present occupation in life. But she had a sense of style in clothes, a little bit of flair for it as she diffidently assured herself. If she could squeeze into the world of fashion somehow or other, there might be a future for her in it.

TO BE CONTINUED

Easy Borrowing

Borrowing, however, is not a way to salvation. There has been too much borrowing, too much mortgaging of the future, on the part of practically all classes across Canada.

A pretty sound process is recalled in connection with farm operations in Canada in earlier days. A family shunned borrowing as it might a viper. If a new barn were desired, there was no running to the bank for a loan for the purpose. The family would put away so much a year out of farm revenues and earmark it for that barn.

The new barn in prospect became a family fetish. but with it a resolve not to borrow to build it. It might take six years for the special "barn fund" to reach adequate proportions. But when it did reach such proportions the barn was built, with not a cent owing on it.

Eternal borrowing is a bad policy. Borrowing is what places individuals and communities under the burden of interest. The best way to get rid of interest charges is to stop borrowing.

The Scandinavian countries are away the best off in the world today, and a report from there states that their debts are small. They paid as they went instead of mortgaging the future. In Canada we chose to do otherwise, and now do not like the situation we created with our eyes wide open but not seeing very far into the future.

—Regina Leader-Post.

Relief Costs in Winnipeg Increased Half - Million

Winnipeg — Winnipeg was faced last week with mounting relief costs. At the present rate of expenditure, said City Treasurer Harry C. Thompson, Winnipeg's share of relief this year would be $2,000,000—$500,000 more than last year.

Going on a Holiday?
We can give you the best whether you want to
Rest Play Fish
D. J. McRae
Lingerlong Lodge, Ardbeg, Ont.
(Just north of Parry Sound.)

More Couples are Getting Married; Confidence Returns

Government Figures Reveal 73,023 Weddings Performed in 1934 — Largest in Five Years.

Ottawa — The fact that more young couples are now getting married and setting up house indicates, possibly better than any carefully prepared index, returning public confidence and improving economic conditions in Canada. Government statistics show that 73,023 marriages were performed in 1934 or, in other words, 146,045 persons were confident of their economic future. The number of marriages solemnized in 1934 was the largest in the past five years and represents an increase of 9,158 or 14.3 per cent. over 1933 figures. Of this total, 33,261 or less than half took place in cities and other large urban centres of 10,000 population or over.

More recent figures, covering such urban centres alone show that the marriage rate this year will be even higher than in 1934. For the first five months of 1935, January to May inclusive, 21,230 Canadians stepped up to the altar as compared with 20,798 in 1933. During the first five months of this year the province of Ontario led all other sections of the Dominion with approximately 4,667 weddings. The province of Quebec came second with 2,234, the Prairie Provinces third with 2,084, British Columbia fourth with 880 and the Maritime Provinces last with 635. By cities, Toronto led with 1,930 weddings as compared with Montreal's 1,688, although the latter city showed a more marked increase over last year than did the former. Winnipeg came third with 775 weddings and Vancouver fourth with 697.

The purchases of household furniture and equipment by the newly married couples and the number of wedding presents showered on them greatly accelerates the machinery of industrial production and retail trade. This is reflected in the increases registered in the Dominion Bureau of Statistics' report on the changes in the value of retail sales during the popular wedding months, particularly in the furniture store reports.

Dark Sheers Best Town Frocks For Hot Weather

"No, summer weather doesn't bother me," an executive told the last summer. "I simply refuse to think about it. After all, we always have hot days in July and August and I decided long ago that I minded them less if I stopped commenting about the temperature and thought of more pleasant things."

His idea is a good rule for all of us to follow. It stands to reason that the less you think about something unpleasant, the less it annoys you.

Since nothing you do or say will make the breezes cooler, you might as well accept the weather philosophically and forget about it.

Wear the coolest clothing you can buy, of course. This means underwear of sheer cottons (new and fashionable this season) or silks that absorb moisture and let the air get to your skin. For town, you'll probably discover that dark chiffon jacket dresses and cool-looking, short-sleeved prints are the most comfortable. White hats and other accessories make you look cool, even to yourself.

Remember to put on fresh lingerie and stockings each morning. Incidentally, it's better not to wear the same pair of shoes two days in succession. Take two baths a day—a lukewarm one before you go to bed and a cool shower when you get up in the morning.

If you are home at lunch, another shower will help you to get through the afternoon in a more peaceful manner. If not, at least wash your face, neck, arms and hands and pat on a skin tonic before you apply fresh makeup.

Regrets Bible Not More Widely Read

Lady Bridgeman, speaking on "The Church and Publicity" at the annual conference of the Press and Publications Board of the Church Assembly, said she was sorry there was a general ignorance of the simple teaching of the Bible, which was largely unread.

The Press provided a great engine of teaching which might be made use of more extensively. She knew that in the minds of many there was an objection to publicity and propaganda, but, speaking with all reference, she said that Jesus Christ understood the value of and practised publicity and propaganda in preaching and in sending out his disciples as messengers.

Lion Cub's Travels India to London Zoo

London Times Weekly

Singh was born in the Zoological Gardens at Jamnagar towards the end of March, but there was nothing to indicate that he would soon be fated to travel as far as to Regent's Park.

The chain of events was started by a letter from a small boy in England, in which he asked his mother, then staying as a guest of His Highness the Mahaajah Jam Sahib, to bring him a lion or a tiger from India. One night at dinner in the palace the request was laughingly mentioned. It met with an immediate reponse. Singh, the only male in a litter of three, was then and there presented to the small boy, whose mother charged herself with the transport of the gift.

Singh was then barely a fortnight old—an odd little bundle of rough fur, the size of a large kitten. Plainly, he must be gradually weaned. Accordingly, he was separated from his mother for some hours every day until he became accustomed to human beings. A strong and amply big enough travelling cage of hardwood was constructed and fitted on the outside with opaque blinds which could be pulled in order to give him the darkness which he loved.

When the time came for his final separation from his mother he was still to young to lap, and was fed at two-hourly intervals by having milk poured down his throat. He put on weight steadily, was safely transported to Jombay, given a day or two's rest there, and then placed in a sheltered nook in the liner which was to convey him to the West.

As soon as he was strong enough to walk a small collar and chain were provided for him; the sight of Singh at his daily exercise on the boat deck of the liner soon became an event of the day. He proved an affectionate and playful as a kitten, early learning to recognize friends and to keep his already formidable claws carefully sheathed in playing with them.

It was found that he flourished best on a widely-advertised infant food to which raw eggs were added. He was brushed and groomed every day as carefully as a prize Pekingese; his coat became sleek and glossy and he remained entirely free from any trace of "zoo smell." Travelling in the suite of His Highness the Maharajah Jam Sahib, he quickly became in every sense the lion of the party.

The Italian and the French Governments gave him special facilities for crossing their frontier, but in England as a lion he would fall within the four corners of stringent anti-rabies regulations; and for a while his owners were in despair.

But interest in the journey of an Indian lion cub so young to England, and the ready acceptance by the Zoological Society of London of all responsibility for his future as soon as he became too massive for a country house jointly evoked the sympathy and help of the officials in the Ministry of Agriculture.

The visit of an inspector of the Ministry to the country house which was to be Singh's temporary abiding place resulted in the declaration that, within a few necessary precautions, a large conservatory and a walled rose garden would be suitable quarantine.

To these quarters Singh was transported from Dover in his own car; in them he quickly settled down, becoming, if possible, even more good-tempered and more tractable than he had been before. But, alas! he has grown so much in health and strength that, while his manners are perfect, the responsibility of keeping him has become too great for any but the skilled attendants of the Zoological Society's Gardens.

In his splendid quarters there his friends feel sure that he will not disdain to take notice of the children whom he has come to regard as playmates.

"Consideration for the rights and sensibilities of others is merely a general definition of courtesy."—Emily Post.

STOP THAT ITCH
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Issue No. 31 — '35

HOW TO MAKE ICED TEA
Infuse six heaping teaspoons of Salada Black Tea in a pint of fresh boiling water. After six minutes strain liquid into two-quart container. While hot, add 1½ cups of granulated sugar and the juice of 2 lemons. Stir well until sugar is dissolved; fill container with cold water. Do not allow tea to cool before adding the cold water; otherwise liquid will become cloudy. Serve with chipped ice.
"SALADA" ICED TEA

Your Handwriting Reveals Your Character!

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Geoffrey St. Clair Graphologist

Recently, several correspondents have asked questions about the status of Graphology, posing certain objections against it, and in this article I will deal briefly with some of these angles:

"How can handwriting show one's character, when we are taught how to write from the same copybook in school?" The answer to this objection proves how strongly handwriting DOES show character. Because, if you will study the writing of a single class of students who have learned writing from the same copybook, a few years afterwards, you will NOT FIND TWO WHO WRITE ALIKE.

Each one writes differently—a different slant, a different pressure, and differing conformation of letters. This is so, despite the training they have had in a standardized writing hand, and proves that, as one grows, one's character changes or strengthens, and one's handwriting changes, too.

"Does handwriting show the sex of the writer?" This question has been asked me quite frequently of late, and my answer is that while it is possible for the trained graphologist to make certain guesses of the sex of the writer at times, there is really no definite scientific foundation for this.

We all know men who write in a feminine hand, and vice versa, women who write a markedly masculine hand—the reason is simply that these people typify these same traits in their characters. Some men are almost feminine in their habits, and there are women who act in an almost masculine way. These characteristics are shown in their handwriting.

Recently, a colleague of mine picked out a dozen specimens of writing from my files, and, hiding the names of the writers, asked me to state which were written by men and which were the work of women. This test revealed that I chose nine out of the twelve correctly. I might add that my friend had purposely chosen specimens that he thought would prove puzzling. It all goes to show that it is sometimes difficult to specify the sex of the writer, and there is very little room for guessing in this, not very much particular research has been expended on this angle. However, it is probable that before very long, as a result of the various researches that are being carried on in handwriting, some definite scientific evaluation will be possible to determine the writer's sex.

"Can disease be revealed by handwriting?" This is an angle of graphology that is exercising the experts continually. I might say that information is being obtained continually concerning this very important angle of the science, and it is true that, even now, certain diseases can be indicated by handwriting. But to say that there is a "cut and dried" scale to determine these scientifically is to go beyond the facts.

Now and again it is possible to help a writer to know a little more about his or her health as a result of a scrutiny of handwriting, but yet there is no accurate and permanent means of determining ailment or disease, in all cases.

Would YOU like to know what YOUR handwriting reveals about you? The truth, not as you might like it, but as it really is? And do you friends about whom you are anxious to know something of their characters? Send specimens of the handwriting you want analyzed, stating birthdate in each case. Enclose 30c coin for each specimen and close with 3c stamped addressed envelope, to: Geoffrey St. Clair, Box 421, 73 Adelaide Street West, Toronto, Ont. All letters will be treated in strict confidence.

Wild Turkey Makes Come-back in West

(Medicine Hat News)

On the Prairies the sandhill crane is known as the "wild turkey" of Canada, but though edible it is a very different bird indeed from the genuine wild turkey of the Southern States which is the progenitor of the domestic turkey.

In this connection it is interesting to note that the Wild Animal Park Society at Moosejaw has been experimenting with the wild turkey of the South and from young birds imported now boasts the possession of a flock of 150, the largest in captivity in Canada.

"In 1929 there wasn't a wild turkey in Canada, and our society imported three birds at a cost of $100 in order that we might show the public the difference between sandhill cranes (so often called wild turkeys) and wild turkeys. The only similarity they have is the noise they make while in the air. The birds themselves are about as different as birds could be. We have since imported several more turkeys and have raised and sold turkeys to various parts of Canada, and last Fall had a flock of over 150 birds.

"The wild turkey, known in the U. S. as America's grandest game bird, is the finest eating there is in the bird line. There is more white meat in proportion than a domestic turkey and the meat is of a finer texture, sweeter and not so dry. Many of the most successful domestic turkey breeders in the United States are buying wild turkey gobblers and crossing them with the domestic turkey to improve the quality of the domestic birds that, through time, have become too coarse and larger than the market calls for.

"We have over 70 breeding stock. The largest flock in Canada. In fact more than all the rest of Canada put together, and have been the means of starting the other parts to propagate them, and supplied the breeding stock for most of them. When raised under the ordinary hen they become as tame as domestic turkeys whereas they are otherwise very wild."

British Railways Kill 1 in 96,000,000

London—Only one passenger in 96,000,000 carried on British railways last year was killed, according to Ministry of Transport figures published recently. The proportion of injured was one in 3,000,000.

In accidents other than train accidents 68 persons were killed mostly through misadventure or carelessness by the victims themselves.

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Sold at all good drug stores.
Lydia E. Pinkham's Vegetable Compound

Woman's World

By Mair M. Morgan

RASPBERRIES ARE "IN"

"Giving the family the raspberry" is something every homemaker should indulge in at least once a year. But it takes on its original meaning these days when the rosy-red berries have come on the market. They are fine berries this year, thanks to having had good rains in June to make them luscious.

Raspberries make delicious desserts and variations from the berries-and-cream theme give the cook a chance to serve more of the fresh fruit. Raspberry Fluff is nutritious and a perfect finish for a light lunch or cold plate summer dinner.

RASPBERRY FLUFF

1/3 cup quick-cooking tapioca
1 cup sugar
1 teaspoon salt
2 or 2 egg yolks
2 cups milk
2 or two egg whites, stiffly beaten
1 teaspoon flavouring
1 cup fresh raspberries
1 cup whipped cream

Combine quick-cooking tapioca, sugar, salt, egg yolk, and milk on top of double boiler and stir enough to make them luscious. Place over rapidly boiling water, bring to scalding point (now 5 to 7 minutes) and cook 5 minutes, stirring frequently. Remove from boiling water. Fold a small amount into egg white; add to remaining tapioca mixture and blend. Remove mixture thickens as it cools. Add flavouring and chill. Then fold in whipped cream and slightly crushed raspberries. Pile in sherbet glasses, garnish with a few whole or crushed berries and additional whipped cream.

Raspberry flavour can easily preserved for winter now. Long ago, it was impossible to make raspberry jelly because the fruit is deficient in the jelly-making substance called pectin. But the new short boil recipes make a perfect raspberry jelly with the colour and flavour of the fresh ripe fruit. It is made in a few minutes at low cost from this tested recipe.

CURRIES TAKE CARE OF LEFTOVERS

Some of the housewives like curried dishes in restaurants but evidently suppose them to be too complicated for home manufacture. Really, curry is easy to use and a fine change once in awhile for the family. A good way to use up left-overs, too, and make them look "partified" at the same time.

Curry sauce was designed originally to make the East Indians' inevitable bowl of rice more palatable and to stimulate lagging appetites during hot weather. Paradoxical as it may seem, the highly seasoned sauce does tempt the appetite and is a good addition to summer menus.

Curries look nice, because you put the rice on a hot serving dish to form a border and the vegetables, meat or whatever the foundation may be in the centre.

Here's your basic curry rule, modified to please Western palates.

CURRY SAUCE

One scant tablespoon curry powder, 1 table spoon flour, 2 tablespoons butter, 2 cups tomato juice or meat broth, 1 onion, 1 tablespoon chutney sauce, 1½ tablespoons lemon juice, 1 tablespoon sugar, ½ teaspoon salt, ⅛ teaspoon pepper.

Melt butter and stir in curry powder and flour. Cook and stir until frothy. Slowly add tomato juice or meat broth, stirring constantly. When smooth add minced onion, chutney, lemon juice, sugar, salt and pepper. Simmer for thirty minutes. If chutney sauce is not available, chopped cucumber rings or minced sweet pickle may be used. If you like you may add 1 tablespoon claret or port to the sauce when ready to add the meat.

Almost any kind of left-over meat may be reheated in this sauce and served in a border of well-cooked rice. Or cheap cuts of meat may be cut in dice and browned quickly in hot fat. Then simmer them in the sauce on top of the stove or in the oven, casserole fashion, until tender. A cheap cut of lamb is delicious cooked this way. Fish and eggs are also good curried. Hard boil eggs and reheat in sauce.

If you are entirely unfamiliar with the taste of curry it may help you in judging the amount to use if you know that curry powder is a combination of several condiments, including coriander seeds, tumeric and fenugreek seeds as well as other spices, it naturally varies in strength, flavor and "bite" according to its compostion, so it's a good idea to use it sparingly at first.

* * *

OMELETTES

There are many who say—and try to prove—that omelettes are difficult to make.

We do not want to minimize the talent of our fellow-cooks. But we should like to see those talents widespread.

And particularly in the matter of omelettes.

They are easy. Try, and see. But there is one essential to a good omelette—absolute punctuality of those intending to eat it. Keep them waiting, rather than the omelette!

1. Put a very strong, shallow frying pan to get hot.

2. Break your eggs and lightly beat the yolks and whites together. Do not whisk.

3. Season well. If you want chopped ham, herbs, or mushrooms, etc., put them in now. Add no other moisture whatever.

4. Put a piece of butter—the size of a walnut—in the pan. It will sizzle and spit. If it browns, pour it away and put in another bit.

5. Pour in the eggs. As the sides begin to set, slip a turnes beneath them to allow the more liquid part to run beneath. Do not stir, but put turner under the centre to prevent it sticking.

6. While there is still a lot of yellow, runny mixture, take the pan from the fire, and slip the turner under the mixture on the hands side of the pan. (There is no denying that this needs practice.)

A Spanish omelette is served flat, and contains small pieces of potato, pimento, tomato and onion.

A bacon omelette is also flat—well seasoned and with a rasher of bacon whole upon it or pieces of cooked bacon may be added to egg mixture.

BEAN SALAD

1 head lettuce shredded, few stalks celery, cut fine, 1 can pork and beans. Place thin slice of raw onion in bottom of bowl. Add 2 tablespoons French dressing, pepper and salt to taste. Remove onion before serving. Good for meatless meal.

* * *

HOUSEHOLD HINTS

When binding with thin material, fold the bias strip down the centre and sew the two raw edges to the edge of garment, thus leaving the folded edge for sewing on the inside.

* * *

If you have not a fish kettle with drainer, tie the fish in muslin so that it may be removed without breaking.

* * *

A folding clothes-prop will keep clean indoors. Just cut the prop in two. On one side put a small hinge and on the opposite side a bolt. You can then fold it up.

Off For Crimes Talks

Lewis E. Laws, noted warden of Sing Sing Prison, pictured with Mrs. Lawes and their daughter, Cherie, as they sailed for Europe from New York aboard the French liner Normandie. He will attend conference on crime and prisons.

When the children have outgrown their cot it may be made into an ideal garden seat for them. Remove one side, shorten the legs, and, if shabby, give a coat of bright paint. Cover the mattress with cretonne and make cushions to match.

* * *

When making sandwiches grate the cucumber instead of slicing it, and it will not slip out.

Irish Potato Soup

Two large onions, three large potatoes and about two ounces of bacon. Slice all ingredients very thin, add salt and pepper and boil in 2 quarts of water for 2 hours.

Potato Meat Pie

Place alternate layers of raw or uncooked meat of any kind and of uncooked onions and potatoes in a deep bowl. Season plentifully with salt and pepper and other seasoning that may be desired. Cover over with a short crust and bake in a slow oven.

Treacle George

Described by its inventor as economical, wholesome and attractive. In the bottom of a four-inch cake tin place a quarter inch layer of fairly short pie crust. Over this a thin layer of molasses or syrup. Then a layer of bread crumbs thick enough to hide the syrup layer. Continue alternate layers of syrup and crumbs until the tin is full, a little, not too much lemon juice on each. Bake in a fairly quick oven and serve either hot or cold.

Keeping Bananas White

To keep sliced bananas from turning black, pour over them a little orange, lemon or grapefruit juice. This same treatment will keep peeled apples from discoloring.

MAKE OLD POTATOES MORE POPULAR

Potatoes a la Suisse—Bake five potatoes and cut a slice lengthwise from each. Scoop out most of the inside and force through a potato ricer. Season with butter, salt and pepper and add a small quantity of milk. Slip an egg into each potato case and force potato mixture through a pastry bag and tube around edge. Return to oven and bake until eggs are set. Arrange on serving dish and garnish with watercress.

Deerfoot Potatoes — Wash and pare potatoes of uniform size. Remove from each two portions, using an apple corer. Fill cavities thus made with sausages and insert rounds of potatoes to conceal sausages. Put in a pain and bake in a hot oven until potatoes are soft.

Saratoga Chips — Wash and pare potatoes. Slice thinly (using vegetable slicer) into a bowl of cold water. Let stand two hours, changing water twice. Drain, plunge in a kettle of boiling water, and boil one minute. Drain again, and cover with cold water. Take from water and dry between towels. Fry in deep fat until light brown, keeping in motion with a skimmer. Drain on brown paper, and sprinkle with salt.

Potato Fritter—2 cups hot riced potatoes, 2 tablespoons cream, 2 tablespoons wine, 1 teaspoon salt, few grating nutmeg, few grains cayenne, 3 eggs, yolks 2 eggs, ½ cup flour. Add cream, wine, and seasonings to potatoes; then add eggs well beaten, having bowl containing mixture in pan of ice-water, and beat until cold. Add flour, and when well mixed, drop by spoonfuls in deep fat, fry until delicately browned, and drain on brown paper.

SUNDAY SCHOOL LESSON

LESSON VI.—August 11.

DANIEL (TEMPERANCE AND HEALTH)—Daniel 1: 8.20.

GOLDEN TEXT.—Know ye not that your body is a temple of the Holy Spirit which is in you, which ye have from God?—I. Corinthians 6: 19.

THE LESSON IN ITS SETTING.

Time.—Daniel was taken to Jerusalem in 597 B.C., while, no doubt, a young man about sixteen years of age. The date of his death is not recorded in the Scriptures, though we know he lived at least into the third year of the reign of Cyrus, 534 B.C.

Place.—The land of Shinar is the early name for the land of Babylonia.

"But Daniel purposed in his heart that he would not defile himself with the king's dainties, nor with the wine which he drank: therefore he requested of the prince of the eunuchs that he might not defile himself." The meat might be that of animals not slaughtered in the proper manner (Deut. 12: 23, 24), or of animals prohibited for Jews as food (Lev. 11: 4-20), while both the meat and the wine might have been consecrated to the Babylonian gods by portions having been offered to them in sacrifice so that to partake of either would be tantamount to the recognition of a heathen deity.

"Now God made Daniel to find kindness and compassion in the sight of the prince of the eunuchs. The kindness was extended to Daniel at the very time his request was made.

"And the prince of eunuchs said unto Daniel, I fear my lord the king, who hath appointed your food and your drink: for why should he see your faces worse looking than the youths that are of your own age? so would ye endanger my head with the king." The Hebrew original of the phrase, "worse looking," means, "morose, disagreeable, looking and, and hence, a pitiful look in consequence of inferior food, corresponding to the "sad countenance' of Matt. 6: 16.

"Then said Daniel to the steward whom the prince of the eunuchs had appointed over Daniel, Hananiah, Mishael and Azariah." Daniel is not content to abide by the adverse verdict of the prince of the Eunochs. His conviction is so deep that he is going to do his utmost to obtain permission to live as he thinks God would have him live. In this verse, he addresses another request to a subordinate official.

"Prove thy servants, I beseech thee, ten days; and let the give us pulse to eat, and water to drink." Pulse, in the original Hebrew word, refers to those things which are sown, the Greeks translating the word as spermato, literally, seeds. Of course, we do not know what particular plants were included in this particular diet, but certainly it was strictly limited to vegetables.

"Then let our countenances be looked upon before thee, and the countenance of the youths that eat of the king's dainties." God has created and formed the human body so that the face, that part of the body seen by every one we meet, becomes an open book, wherein are written all our deeds and thoughts, which together make up our character. "And as thou seest, deal with thy servants." It was not in offensive self-assertion that these youths declined the king's viands. An obstructive piety is never of God. True religion is always courteous, modest and anxious to avoid unnecessary collisions.

"So he hearkened unto them in this matter, and proved them ten days." No doubt he watched the experiment with greatest interest; it surely was something he had not had the opportunity of previously observing.

"And at the end of ten days their countenance appeared fairer, and they were fatter in flesh, than all the youths that did eat of the king's dainties." Men and women who live simply, whose fare is wholesome, who do not allow themselves to overindulge their appetites, almost always have a healthier appearance than those who eat rich food in large abundance.

"So the steward took away their dainties, and the wine that they should drink, and gave them pulse." It would not be hard to keep to this simple diet the first ten days; it was after it had become the daily routine of these youths that they would often be tempted to secretly enjoy some of the richer food and drink they had voluntarily declined.

"Now as for these four youths, God gave them knowledge and skill in all learning and wisdom." That it is from God we ultimately have all true wisdom, see, e.g., Ex. 31: 2, 3; Isa. 28: 26; Job 32: 8; Jas. 1: 5, 17. "And Daniel had understanding in all visions and dreams." On later visions, see 8: 1; 9: 1-15; 8: 1, 2, 15-17, 26; 9: 21-24. For his later interpretation of dreams, see chapter 2 and 4, and 5: 12.

"And at the end of the days which the king had appointed for bringing them in, the prince of the eunuchs brought them in before Nebuchadnezzar." Nebuchadnezzar unconsciously, and doubtless undesignedly, did a great service to mankind by his purpose to seek out the talent of the Hebrew captives, and giving them an opportunity to expand, and to ripen into usefulness.

"And the king communed with them." Literally, talked with them. It was an oral examination. "And among them all was found none like Daniel, Hananiah, Mishael and Azariah: therefore stood they before the king." That is, they were officially appointed to royal favor, to carry out the wishes of the king in more important matters of state, because of their unquestioned superiority, physically and intellectually.

"And in every matter of wisdom and understanding, concerning which the king inquired of them, he found them ten times better than all the magicians and enchanters that were in all his realm." The magicians were those skilled in the learning of their age, especially in the interpretation of literature of the sciences of that day.

The fame of Lord Baden-Powell as a military scout is world-wide, but there was one occasion when, as he confesses, "I was taken down a peg in my boasted tracking by a young lady." She was the daughter of the late Lord Meath. Here is the story — told by the founder of the Boy Scout movement (in "Lessons of a Lifetime"):

"As we were walking in the garden she suddenly pointed to footprints on the path and asked what they meant.

"I said indulgently: 'A common or garden cat has recently passed this way.'

"'Yes, even I could tell that,' she replied, 'but I can further tell what was the color of the cat—can you?'

* * *

"This put me on my mettle and I set to work to examine any twig or spray that might have caught a hair from the animal. But search as I would I could find no clue that would indicate the color of that cat. My companion looked at the track again closely and said: 'Yes I am not mistaken. It was a light tortoise-shell cat.'

"I also looked more searchingly on the ground but it gave back no helpful sign At long last I confessed myself beaten.

"'How did you arrive at the color?' I asked.

"'I saw the cat,' she replied."

Professor—And whatever on earth made you write a paragraph like that

Stoudent—I quoted it, sir, from Dickens.

Professor — Beautiful lines, aren't they?

ANECDOTES

"The world will never starve for want of wonders, but only for want of wonder."—G. K. Chesterton.

But his hand was forced — fortunately, you will agree — by the appearance in England of copies of the American edition, from which he received not a penny of the profits, nor had he the least say in its publication.

"The question was now merely whether Macaulay and Longmans (his English publishers) or Carey and Hart, of Philadelphia (the American publishers) should supply the English market with them," adds Mr. Bryant.

So the "Essays" were published in England, and won an instantaneous success.

FU MANCHU

By Sax Rohmer

THE ZYAT KISS—Amith Sees a Light