A OF FLAVOR
WRIGLEY'S Slim SPEARMINT
THE PERFECT GUM 1oz
SWEETENS THE BREATH
AFTER EVERY MEAL

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 Pontaine, rather than as her secretary. She meets Piers Hannen, millionaire, who forces his attentions on her. Lord Edwards proposes to Joan.

Afterwards they went downstairs, and when Joan and Mr. Denby were sitting by the fire, Mrs. Denby spoke:

"I don't like it!" she burst out. "I don't like it. Joany, and that's a fact!"

"Don't like what, missis?" demanded Mr. Denby, who was all agog to ask more questions of his daughter, but did not know how to begin. Her being a lady had made almost a stranger of Jean to Mr. Denby.

"A man like this Hannen," said Mrs. Denby, "taking up with our Joan. There can't be any good in it. It's all very well, but a man like that—what would he want with Joan? He couldn't mean he any good, and you know it, Bert."

"Why, mother—don't be absurd!" said Joan, flushed but smiling. "There's no question of his 'taking up with me.' I don't like him, so I'm quite safe!"

"But you brought him down here! I don't see as how you could do that —! Has he asked you to marry him. Joany?"

"Marry him!" growled Mr. Denby, who had been growing impatient. "Is it likely that a man like Hannen would ask a girl like Joan to marry him? What hopes! You're balmy, missis!"

Mr. Denby rose, knocked out his pipe and turned on them both.

"All this is tripe—see? Tripe! This Hannen he owns the Hannen works, he employs me, see? And it's to all our interests to have Joany know him!"

"What do you mean?" asked Mrs. Denby suspiciously.

"Well, if he's keen about her, and he must be or he'd never ha' come down here, it won't do any harm for her to string him along a bit!"

Joan flushed. She felt deeply and bitterly ashamed. All her feeling that Hannen's superiority was nothing and that they, humble as they were, could look him in the face and despise his content, was pricked like a bubble.

Mrs. Denby, too, stiffered with anger.

"Bert! What are you suggesting? That Joany should lead this gentleman on—? You don't know what you're saying! You'd have her go to the bad, would you—?"

"Oh, don't take on so! Go to the bad! Don't be an old fool!" said Mr. Denby angrily. "I say there'd be no harm in her stringing him along a bit since he's my employer. He'd give me a rise, maybe, if she was a bit pleasant to him. What's the harm in that?"

"Fool am I?" cried Mrs. Denby. "I'm got such a fool as I don't understand what you mean! Don't you be making suggestions like that here, Bert Denby! I'll soon show you!"

"There's no point in getting upset, mother," Joan broke in abruptly. "Don't worry. I don't like Mr. Hannen. Theres no question of my being pleasant to him because there's no likelihood of my ever seeing him again!"

She took down a candle from the mantel-shelf, and trembling a little, went upstairs to bed.

"There now, you see what 'you've done!" said Mr. Denby to his wife in exasperation. "Never going to see him again! Here we had a chance of doing a bit of all right for ourselves and you go and put her off with a lot of talk about 'going to the bad.'!"

"I wouldn't have believed it of you—you ought to be ashamed of yourself!" cried Mrs. Denby, her voice trembling with wrath, and the tears standing in her tired eyes. "My girl Joan! What's come over you?"

"Oh, go to hell!" said Mr. Denby furiously. "I'm sick o' this!"

He snatched his hat off the peg on the door, and plunged out of the kitchen and out of the house, to take refuge at the public house. Trembling, Mrs. Denby sank into a chair by the fire; this culmination, to the strain of having Piers Hannen in the house, snapped the last straw of her strength. She began to cry, muttering condemnations of her husband's behaviour.

Upstairs Joan lay on the lumpy little bed which she shared with Maude when she was at home, and was sorry for her mother. The day she had met Piers Hannen had been a bad day for herself and everyone else! She had finished with him now, and so her father's suggestion that they should try to make a profit out of him was of no importance. At the same time, Piers Hannen had had his ill effects, be it only in this latest revelation of her father's shifty character. . . .

One cracked window pane in the little room looked out into the foggy sky above Hooley Street; how different indeed from the great window of that room in the hotel by the Mediterranean! The thought of that room, sun-flooded, luxurious, brought with it to her nostrils a distinct smell of daphne. . . . Daphne! The distant hum of the East India Dock Road fell on her listening ears; a drunken man shouted and swore and a door slammed at the end of the street.

Chapter VIII

JOAN'S NEW JOB

The glimmer of a grey London day was shining through the attic window when Joan awoke; the room was raw with cold, but Maude was already up and getting dressed. for she had to be early at work in the confectionery shop.

She still showed herself very inquisitive about Hannen, but Joan, who felt that everything would be easier if she did not talk too much about him, evaded most of her questions; and soon Maude was talking about herself instead.

(To Be Continued.)

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

Africa Boasts a Sausage Tree

(From a National Geographic Bulletin, Washington).

Add another plant to the already large collection of botanical freaks. A Princeton professor recently found a new variety of evening primrose. Its claim to distinction lies in the fact that its buds develop to full size but never open.

Most interesting among peculiar plants are those which bear uncanny resemblance to something else. Central Africa boasts a sausage tree, from whose widespreading crown hang what appear to be bologna sausages, and a "poached-egg tree," so-called because of its huge white flowers with golden centres. Australia presents as rival a tree whose thick based trunk tapers upward like a soda bottle, and the black-boy tree, which thrusts a spearlike shaft six feet above its shaggy crown of leaves. From a distance a group of these might be savages on the warpath.

In South Africa one may shrink from what seem to be huge red spiders lying on the ground. They turn out to be lilies. Equally sinister looking are that region's blood lilies, whose intense red blossoms and stalks are thrust up like the heads of dangerous snakes. Similarly, in hot desert canyons of the United States wanderers have quickened their pace toward the curling smoke of a friendly campfire only to discover it the deceptive bluish-green branches of a smokebush. In New Zealand some of the barren mountain sides appear dotted with sheep. Closer examination proves the large rounded gray masses to be haastia plants, or "vegetable sheep".

Other plants, though undistinguished in appearance, are remarkable for their odors. Goats in Tenceriffe are fond of a plant which grows in rock crevices and exudes the musty odor of mice. Skunk of the plant world is the durian. Although its fruit is reputed delicious through Malaysia, and it is said that Borneo head hunters will commit murder to get one, the fruit is permeated by a strong, unpleasant odor that lingers for days. An agreeable contrast is the umbrella bush. Its durable timber, appreciated for fence posts in Australia, has the delicious fragrance of raspberry jam.

In the Western United States grow powerful herbs, locoweeds, which have a weird effect on animals. Cattle, sheep and horses that eat them soon lose their muscular coordination. They stagger drunkenly around for a day and may eventually die.

QUALITY FINEST IF GRADED

Demand For Best Product Shows Increase; Reliability Doubled In Warm Weather

"The reason for the gradual but steady rise in the price of fresh eggs recently," said W. B. Somerset, commissioner of marketing, "is that with warmer weather the reliability of the average run of farm eggs is called into doubt by many housewives.

"The discriminating purchaser begins to question her source of supply and sometimes goes to extraordinary trouble to get out to the country to obtain absolutely fresh eggs.

"A great many people do not know, however, that an egg which is new-laid is not necessarily a satisfactory egg from the standpoint of flavor and yolk color. Uniform rations and controlled-fed flocks will alter the quality of an egg very materially, and at this season of year the demand for the top grade of eggs, established under the egg-grading regulations, becomes quite active.

"The highest grade of egg is the A1 grade, which is produced only on farms specially licensed after their premises have been inspected and their method of feeding and sanitation approved.

"This grade can only be packed by these licensed producers. The eggs must be sold in cartons, sealed on the farm with each seal identifying the source of supply. This guarantees that all such eggs are not only produced under the best possible conditions, but in addition have been carefully candled for every defect before being offered to the public."

To-Day

To day is the only day we have,
Of tomorrow we cannot be sure;
To seize the chance as it comes along
Is the way to make it secure.
For every year is a shorter year,
And this the truth sublime:
A moment misspent is a jewel lost
From the treasury of time.

"The act part was well did."

In illustrating the use of the word "act," one student, after considerable concentration, wrote: "Don't act like a horse." All of which is indeed, sound advice.

"Dear Friend: School has nearly reached its climax."

HALF A YEAR FOR GROWING TURKEY

Birds Should Be Ready By Early Winter; Clean Alfafa Range Will Give Results

According to investigators at the Pennsylvania agricultural experimental station, bronze turkeys gave continued increase in growth during a 24-week period. Work carried on at other stations allows a 24-week growing period for turkeys. Poults hatched on April 15 to 30 are of market age on October 30 to November 15; while those hatched on May 15 to 30 reach market age on November 15 to 20. One must not overlook the importance of having turkeys finished and in prime condition at time of marketing. It may be necessary in some instances to allow a longer period for market before the end of a 24-week period.

Turkeys' eggs require more moisture during the 28-day incubation period than do hens' eggs during their 21-day period.

On the eighth day, all eggs should be candled, and all infertile ones removed. If an old type or poorly ventilated incubator is used, the eggs should be candled again on the twentieth day, and all with dead germs removed. On the 27th day, the incubator door should be closed and not disturbed again until the main hatch is completed.

On the 28th day it is advisable, especially when using forced-draft machines, to remove the poults that have dried off to the nursery trays, chick boxes, or when available, to battery brooders, where they may be kept in a temperature of 95 to 98 degrees F. The shells may be removed from the traps and the unhatched eggs given more time to hatch.

THRIVE ON RANGE

The poults should be confined until they are ten to twelve weeks of age, when they should be moved to a clean range, preferably one of alfalfa, clover or bluegrass and white clover. The brooder house should be moved regularly, to supply green feed and to lessen the chance of contamination. A clean range is one on which no poultry manure has been spread and on which no poultry have been ranged for two years.

Recalls Days Of Pioneer Church In Western Canada

Experiences of 60 years in Alberta were recalled at a church meeting at Pincher Creek by Mrs. John McDougal, wife of John McDougal, pioneer missionary of the western plains.

At Pincher Creek, she said, the foundation for the great Alberta ranching enterprises were laid. She remembered the first service her husband conducted when they established the first mission post at Morley. They crossed the country from Edmonton by cart in 1873.

Building a home beside a lake, work was immediately begun to erect a church. Within two years it had been completed, housing congregations of from 400 to 500 Indians. The little church still stands near the stone cairn erected to the memory of the McDougals by the Southern Alberta Pioneers and Old-Timers' Association on the main road to Banff.

The listeners were told how the McDougal family came west in 1870. RecRev. John and his father, Rev. George McDougal, built the first church in Edmonton, a log structure on a hill overlooking Saskatchewan river, where McDougal Memorial Church now stands.

The coming of the Mounted Police in 1874 and the railway in 1883 was graphically described by the speaker, who said she had lived through two wars and one rebellion. Her husband was a scout in the Reil rebellion in 1885; her son John was in the Boer war and she had three sons in the Great War when her husband died.

HEALTH MEANS CHARM AND HAPPINESS

Sparkling eyes and smiling lips speak of health and vitality. Clear skin attracts. The healthy active girl is both happy and popular.

Perhaps you are not really ill yet when the day's work is done you are too tired to enter into the good times that other women enjoy. For extra energy, try Lydia E. Pinkham's Vegetable Compound. It tones up your general health. Gives you more pep—more charm.

Remember that 98 out of 100 women report benefit. Let it help you too.

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!

All Rights Reserved

Geoffrey St. Clair
Graphologist

Yesterday I received a letter from a lady in England, who wrote me some time ago asking for a character analysis for herself and two of her friends. Here is what she says:

"We think each one of the three analysis you sent is true and quite accurate. I myself am very conscious of certain of the traits which you criticised in so friendly a manner, and thank you again for the remedies which you were good enough to outline. You say one thing of me in particular which although not always acknowledged by my friends, I feel myself to be absolutely true. That is where you state that I am a 'rather self-interested person'. In this connection it seems to me remarkable that you should sum up my character by stating that you should sum up my character by stating that you felt that the most suitable vocation for me would be that of nursing, because of the self-contained poise that you say I have. I say you were remarkable because for the last 42 years I have been engaged at nursing, including 15 years in Canada, and I have acted as matron on several occasions, sometimes for fairly long periods. But, though I loved the work, and nearly always loved and sympathized with my patients, I realise that always, in the back of my mind, was a fairly determined aim to acquire success and money".

I have quoted this letter, illustrative as it is of many generous letters that I receive, because it proves beyond any doubt that Graphology does reveal character, and in many cases also, talent.

Most of my work in connection with my newspaper column is devoted to helping to solve personal problems, but it seems to me not impossible that, now and then, I should remind my readers of the scientific basis of this work. This letter brings this out very clearly, more than any words of mine could do—because it is essentially practical; it deals with an actual case, and thus bring the matter home to the fore in a very personal way.

Not so very long ago, a Western reader tried to disguise his handwriting, obviously in the effort to find out wether I could discern the real from the false. From the point of view of learning something of the accuracy of what we claim for Graphology this was perfectly in order. But, this reader went further than that. He had a very serious problem that was causing him a good deal of anxiety, not unmixed with unhappiness—and he requested my help in solving his problems.

Now in this work, in connection with various newspapers, the volume of mail is so large that is is not possible to give to each letter the attention that it might deserve, and thus, from the graphological angle, it is my practice to make a rapid summing up of the various characteristics shown in the writing, and then go on with the particular problem presented in the letter.

I don't look for evidence of disguise—when a person writes to me for a character analysis, I take for granted that he is serious, and is being quite fair with me by giving his actual normal handwriting. If one had to search every letter to see if there was any attempt to disguise the normal hand, it would take me six months to deal with one week's volume of mail. Happily, cases of this kind are rare, I am not entertaining this particular correspondent; I was able to convince him that graphology is very helpful and he acknowledged this. But I have dealt with the case, in order to urge my readers who write to me to write always in their normal hand.

* * *

If you would like to know what Mr. St. Clair has to say about your character or that of your friend, send specimens of the writings to be wish analysed, stating birth-date of each case. Enclose 10c coin for each specimen and send with 3c stamped addressed envelope to: Geoffrey St. Clair, Room 421, 73 Adelaide St. West, Toronto, Ont. All letters will be confidential.

Time for a Real Five-Year Plan

(From the Vancouver Province)

The London Times, which views most of the news from Russia with an appraising, austere and somewhat skeptical eye, has just got word of something going on in that country which it regards as really dangerous.

Experiments are going on in Moscow, says the Times, the aim of which is to prolong the normal span of human life to 180 years. These experiments are going on in the Institute for Experimental Medicine. The Times doesn't say that they are, and perhaps it doesn't know. Neither does the Times throw cold water on the ability of the Soviet scientists to produce this new longevity. What the Times does is to ask embarrassing questions about the consequences if the Soviet scientists should prove successful.

What anyone can see, of course, is that if the Bolsheviks discover how to live until they are 180, they will have enough time in which to work a real Five Year Plan, the trouble about the other Five Year Plans being obviously that they take much longer than five years.

But the Times mainly objects to the project of getting people to live to be 180 that it would "introduce an unreasonable complexity into family affairs." The Times works it out by arithmetic. "Suppose a man married at 25 and had four children, each of whom had four children, and so on ad absurdum or nauseum or infinitum as the case may be." Then it appears that a man of 180 could have 16,384 — we haven't worked it out ourselves, but we take the Times' word for it — grand - great - great - great - great-grandchildren and 21,844 direct descendants, 84 of them over 100 years of age.

If you let your fancy play upon the implications of this project, you will see that it could be indeed, as the Times says it is, "very dangerous." All the scales and proportions of our human life, as far as the passage of time was concerned would have to extended in relation to this new expectation of individual survival. We should know, if we had a Pattullo government, for instance, that it was in, and we in for it, of course, not for the statutory limit of five years, but for the new statutory limit, which we should have to allow, of about fifteen.

There would probably be the consequence of a terrible lot of hen-pecked old people in the world, and there would be a lot of advertisements in the paper, beginning "Life Begins at 84." It wouldn't be a gay prospect for the people who had grown tired of life, despite those advertisements, at 100. On the whole, we shall hope that the Institute for Experimental Medicine in Moscow will fall down on the job.

The Sewing Machine.

After the sewing machine has been thoroughly oiled use a thin blotter and stitch a few rows through it to take away any surplus oil that may have been left around the sewing mechanism.

Woman's World

By Mair M. Morgan

ROSE GERANIUM JELLY

Rose Geranium and mint were the very masterpieces of grandmother's fruit cupboard. And no wonder, for it took those dainty ladies of long ago the best part of a lifetime to learn to make these jellies expertly and a whole day to do them up, and another day to sun them so that they would set.

Neither mint or geranium have that jelly-making substance called pectin, in their leaves, and years ago they had to be combined with pectin-rich fruit to get a jelly with any of the fine flavor of the plant.

Now the newest bride can make these famous jellies in a few minutes and at low cost. She knows, too, that it is very smart and modern to have unusual jellies with meat course and they simply must be on every buffet supper table and relish dish.

Rose Geranium Jelly

1½ cups geranium tea.
3¼ (1 lb. 7 oz.) granulated sugar.
½ cup bottled fruit pectin.
Pink coloring.

To prepare geranium tea steep about ½ dozen clean geranium leaves in 1½ cups freshly boiled water; strain. Add juice of 1 lemon if tart tea is desired. Tint a delicate pink with small amount of coloring, using a coloring that fruit acids will not fade. Measure sugar and prepared tea into large saucepan and mix. Bring to a boil over hottest fire, and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Seal at once with hot paraffin. Makes about 5 ounce jars.

Pineapple and Fresh Mint Jelly

2 cups (1 lb.) syrup from canned pineapple.
2½ cups (1½ lbs.) sugar.
1 cup mint leaves.
½ cup bottled fruit pectin.
Green coloring.

Drain syrup from canned pineapple. Which must leave. Do not remove stems. Place leaves in large saucepan and press with wooden potato masher.

Measure sugar and pineapple syrup into saucepan and mix with mint. Bring to a boil, add coloring to give desired shade. Use coloring that fruit acids do not fade.

As soon as mixture boils, add pectin, stirring constantly. Then bring to a full boil over hottest fire and boil hard ½ minute. Remove from fire; remove mint leaves and stems. Skim, pour quickly. To remove all traces of mint leaves, hot jelly must be poured quickly through a fine sieve before it is poured into glasses. Paraffin hot jelly at once. Makes about 5 ounce jars.

Household Uses For Salt.

When preparing whipped cream or beating eggs for desserts, the busy housewife will find a pinch of salt a useful aid. Sprinkle a little salt in the cream or in the eggs before starting to whip or beat them and the process will be much simpler and much quicker.

Here is a novel meat dish that calls for the use of your favorite breakfast food. Try it and you will be delighted.

Baked Veal Loaf

2 cups post toasties.
2 pounds veal, ground.
2 pounds salt pork, ground.
2 eggs, unbeaten.
2 teaspoons salt.
1 medium onion, chopped.
1 teaspoon sage.
2 tablespoon chopped celery leaves.
1 cup diced celery.
1 tablespoon chopped parsley.
½ teaspoon pepper.
¼ cup tomato ketchup, if desired.
Crumble post toasties. Add remaining ingredients and mix well. Pack firmly into greased loaf pan. Bake in hot over (500 deg. F.) 15 minutes, then decrease heat to moderate (350 deg F.) and bake 30 minutes longer. Baste frequently with a mixture of ¾ cup hot water and 4 tablespoons butter. Serves 10.

Selected Recipes From Leading Diet Kitchens

Here is a butter that will appeal to your family and to your guests as well. Simple to make—and oh, how delicious:

Log Cabin Butter.

1 cup syrup.
¼ cup melted butter.

Cook syrup until a small amount forms a soft ball in cold water (232 forms a soft ball in cold water (232 rotary egg beater until thick and fluffy. Serve warm on waffles, hot biscuits, muffins, griddle cakes, or gingerbread. Make 1½ cups butter.

DAINTIES MADE NOW WILL BE WELCOME IN WINTER

During the jelly-making and preserving season your bottle of fruit pectin is used regularly with fruits and berries. Remember that it lends itself to use in delicious vegetable relishes as well. Here are two that should be upon the shelves of every preserve closet:

Tomato Relish

2 cups (1½ lbs.) prepared tomatoes
6½ cups (2¾ lbs.) sugar,
1 bottle fruit pectin.

To prepare tomatoes, scald, peel and crush about 2½ pounds ripe tomatoes, or use canned tomatoes. Boil 4 cups crushed tomatoes 10 minutes, uncovered, stirring occasionally. Add ¼ cup lemon juice and grated rind of 1 lemon. (For use with meats, add ½ teaspoon each ground cloves, allspice, and cinnamon, or Worcestershire sauce to taste.) Measure sugar into large kettle. Add prepared tomatoes, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove kettle from fire and stir in bottled fruit pectin. Skim; pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

Pepper Relish

2 cups (14 oz.) prepared peppers.
7 cups (3 lbs.) sugar.
1½ cups apple vinegar,
1 bottle fruit pectin.

To prepare peppers, cut open about 1 dozen medium peppers and discard seeds. For best color, use equal amounts green and red sweet peppers. Put through food chopper twice, using finest knife. Drain pulp in sieve.

Measure sugar, vinegar and prepared peppers into large kettle, packing each cup solidly until juice comes to top. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot relish at once. Makes about 10 glasses (6 fluid ounces each).

HINTS FOR THE HOME

Pastry Dough.

Add a few drops of lemon juice to the pastry dough and it will make it more digestible.

Tea

Tea will keep much better in a glass jar with a close-fitting top than in a tin receptacle.

Chamois Gloves.

Add a teaspoonful of olive oil to the water when washing chamois gloves. It will keep them nice and soft.

Dresser Drawers.

To prevent the sticking and warping of a dresser or cabinet drawer, varnish the inside. This will also act as a moth preventive.

Ink Stains.

A cloth dampened with household ammonia will usually remove ink stains from the fingers. Then wash the hands with soap and water.

Cleaning Drain Pipe.

Some authorities claim that nothing is better to clean a clogged drain pipe, or one that is slow in running than common household lye.

Room Fragrance.

Try burning an orange peel on a shovel or tin pan, and see how it sweetens the atmosphere of the room and the pleasant fragrance it produces.

Scorched Dishes

If dishes have been scorched or burnt, let them stand for a day in a solution of borax water, then wash with soap and water, and the brown stains will disappear.

Storing Packages.

When storing things for the summer or winter, mark each package as to its contents and there will be no trouble to find certain articles when they are needed.

Iron Rust.

To remove iron rust from linen, use lemon juice and salt. Cover with salt and moisten with lemon juice, then place in the sun. Repeat until the stain has gone.

Cleaning House

Try using a large new paint brush for dusting around baseboards, corners, window sills and such places, and see if it isn't a big improvement over the ordinary duct cloth.

Scheme To Regulate Marketing Of Cheese

A scheme to regulate the marketing of cheese produced in the Province of Ontario has been reviewed and redrafted by the Dominion Marketing Board. The scheme is still subject to amendment.

Representations with respect to the scheme and requests for appointments with the board must be received by the secretary before May 11th next as it is nedessary for the board to take further action as soon as possible. Any who request an appointment to meet the board will be notified of the exact date of hearings.

Copies of the proposed scheme are available for distribution and may be obtained from the Secretary, Dominion Marketing Board, Ottawa.

"Americans are very violent and very gentle at the same time." — Gertrude Stein.

3

International Tour

Ellsworth Vines, noted tennis player, pictured with Mrs. Vines as they sailed from New York for international tour. Mrs. Vines' forehead still shows mark of recent automobile accident in Iowa.

"Just sitting around and talking about the good old times that are gone does not get us anywhere in the direction of the good times that are to come."—George M. Cohan.

"The motion picture is one of the most powerful instruments of propaganda in the world."—James W. Gerard.

"If the American hasn't got two automobiles, he thinks life has done him a dirty trick."—Olga Petrova.

For Slim and Not-So Slim

The charming dress patterned for today shows a delightful summery affair to be carried out in some washable material in cotton, linen or silk. It has a cape, which is so smart and popular.

The original was very effective in flattering coral cotton crepe with white motifs.

Style No. 3371 is designed for sizes 16, 18 years, 36, 38, 40, 42, 44, 46 and 48-inches bust. Size 36 requires 3⅝ yards of 39-inch material for separate dress. Separate cape takes 1⅝ yards of 39-inch material.

SUNDAY SCHOOL LESSON

LESSON IV. — July 28

AMOS (PROPHET OF SOCIAL JUSTICE)—Chapters 4 and 7.

GOLDEN TEXT — Let justice roll down as waters, and righteousness as a mighty stream. Amos 5 : 24.

THE LESSON IN ITS SETTING

Time—The prophecy of Amos was given between 775 B.C. and 760 B. C., during the reign of Jeroboam II.

Place—Amos was of the village of Tekoa, five miles south of Bethlehem, and ten miles south of the city of Jerusalem.

"Thus he showed me: and, behold, the Lord stood beside a wall made by a plumb-line, with a plumb-line in his hand." This is, of course, only a vision given to Amos, symbolizing the judgments that he was sent to announce. A plumb-line, as every one knows, is a string with a weight at the end of it, dropped from the top of a wall to determine whether the wall is strictly perpendicular, at right angles with the foundation.

"And Jehovah said unto me, Amos, what seest thou? And I said, A plumb-line. Then said the Lord, Behold, I will set a plumb-line in the midst of my people Israel: I will not again pass by them any more." Just as the architect subjects a wall to the test of the plumb-line, so will God subject Israel to the test of justice, and, just as the architect orders the destruction of a wall that cannot stand the test when applied, so will God command that his people be destroyed because they are incurably wicked.

"And the high places of Isaac shall be desolate, and the sanctuaries of Israel shall be laid waste; and I will rise against the house of Jeroboam with the sword." The high places were the local sanctuaries, usually situated on eminences, a little outside the towns to which they belonged, where the people were accustomed to worship, where an altar and generally a shrine were erected, and where sacrifices were offered.

"Then Amaziah the priest of Bethel." This man was the leading ecclesiastic of his day, a sort of Archbishop of Canterbury. If we may permit ourselves a modern comparison, and responsible for the worship in the royal sanctuary. "Sent to Jeroboam king of Israel, saying, Amos." Note how the mere mention of the name without description proves that the prophet was already known in Israel, perhaps was one on whom the authorities had long kept their eye. "Hath conspired against thee in the midst of the house of Israel: the land is not able to bear all his words." Amaziah does not mean to charge Amos with having a secret understanding with others to dethrone the king, but, as the next shows, with using language that was calculated to produce such a conspiracy.

"For thus Amos saith, Jeroboam shall die by the sword, and Israel shall surely be led away captive out of his land." See 6 : 7. How pitiful on the part of Amaziah the priest to think that driving Amos out of Israel would have any effect upon the doom which God had pronounced through his prophet!

"Also Amaziah said unto Amos, O thou seer." The word seer is here used in a contemptuous sense and has therefore to be translated by some such word as visionary. "Go, flee thou away into the land of Judah, and there eat bread, and prophesy there." Amaziah implies that prophecy was a trade or profession, and insinuates that Amos is one of those prophets who lived upon popularity.

"But prophesy not again any more at Bethel: for it is the king's sanctuary and it is a royal house." There is something infinitely pathetic in this clash of prophet and priest. The bravest and truest voice in Israel had spoken and the priest attempted to stifle it.

Then answered Amos, and said to Amaziah, I was no prophet, neither was I a prophet's son." Amos disclaims being a prophet by trade or profession, who might, for instance, have attempted his vocation without any special fitness. "But I was a herdsman, and a dresser of sycomore trees."

"And Jehovah took me from following the flock, and Jehovah said unto me, Go, prophesy unto my people Israel." See the first paragraph of this lesson.

"Now therefore hear thou the word of Jehovah: Thou sayest, Prophesy not against Israel, and drop not thy word against the house of Isaac;" 17. "Therefore thus saith Jehovah: Thy wife shall be a harlot in the city, and thy sons and thy daughters shall fall by the sword, and thy land shall be divided by line; and thou thyself shalt die in a land that is unclean, and Israel shall surely be led away captive out of his land." As a matter of fact, it was about twenty-five years later when Tiglath-pileser III invaded Israel, and ten years later when Samaria was finally attacked by Shalmaneser IV.

Commoners To Be Married In Chapel Of Henry Seventh

London.—The first girl outside the royal family to be married in Henry VII's Chapel at Westminster Abbey will be Catherine Keyes, second daughter of Admiral Sir Roger Keyes. Her engagement to Peter W. W. Powlett, son of Major William Powlett, was announced recently.

The marriage takes place July 20 and His Majesty granted permission a month ago for the marriage to be solemnized in the chapel.

Twenty-one Knights of the Grand Cross were installed by the Duke of Connaught in a picturesque ceremony in the chapel last week. With its wonderful fan tracery ceiling, the chapel is regarded as the best example of late Tudor architecture in the kingdom. On both sides are the stalls for the Knights of the Bath, over which hang the knight's banners. Many Canadian colors were deposited in it when battalions left England for the front.

Surgeon Warns Against Use Of Aperients

A grave warning against the danger of giving a child with abdominal pain an aperient on the assumption that something it has eaten has disagreed with it is uttered by Prof. A. Rendle Short, Professor of Surgery in Bristol University, in a lecture recently.

He said: "The great majority of abdominal pains in children are not due to some stingie indiscretion in diet at all, and the routine use of an aperient in such cases, kills hundreds of children every year in this country. Nothing is more calculated to convert a mild appendicitis into a fatal one than the administration of purgatives."

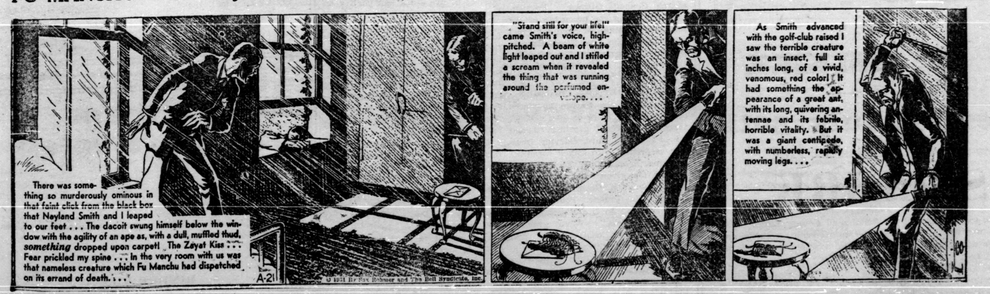
The three boys' and girls' farm clubs in Prince Edward Island have secured their baby chicks from approved flocks. This will do much to increase the practice of improved poultry husbandry in the respective districts, for it goes without saying that the elders take a deep interest in the efforts of the younger folk.

SO THEY SAY

"I am not only a pacifist, but a militant pacifist. am willing to fight for peace."—Albert Einstein.

"A worthy discontent is an essential element of social well-being."—Havelock Ellis.

"Most of the recent great wars have not been economic wars, but outbreaks of collective frenzy."—Andre Maurious.

FU MANCHU By Sax Rohmer

THE ZYAT KISS—The Horror at Hand