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 forces his attentions on her. Lord Edwards proposes to Joan.

Daphne breathed, and breathed in the sweetness of daphne; she saw Piers Hannen's face, mocking her and absolutely determined. Those flowers—after what she had said! It was too insulting.

She went to the table, took the card from the box, tore it up and threw the pieces back among the flowers. Smiling faintly, she retied the whole packing. Finding a ten frane piece in her own, part of the small salary she had from Georgina, she gave the box to the maid and told her to have it sent down to Mr. Hannen's yacht, the Corsair.

She went in to Miss la Fontaine's room then.

"Georgie," she said. "I want you to let me go back to London today!"

"Joan! Why?"

"Please Georgie, let me go on this morning's train! Do let me, after all, you can get home quite primarily with Smithers to look after you. And I'll be able to have the house in Eton Place all ready for you when you arrive."

"But why this sudden hurry? After all we are only going to stay for another four days?"

"I've had a letter from mother—and anyhow, you see, it's awkward for me, staying here with Lord Edward about."

She could not tell Georgina about Piers Hannen. She knew that her fright about him was unreasonable—but still there it was. She wanted to get away. Somehow he had rubbed all the glit off this life of innocent sham.

Miss la Fontaine made no further protest, though she was at a loss to know what she would do without Joan to keep her amused.

Joan went back to her room to pack her things, the things that were hers, those few simple things which she had bought with her own money and had laboured to make in cunning imitation of the beautiful style of the expensive clothes which Georgina gave her. There was still a strong sweetness of daphne in here room, and though she loved the smell of it, she threw open the window, with perverse relentlessness, to drive it out.

Looking out she could see the place, almost empty at such an hour; she leaned further out, gazing a last farewell at the blue expanse of the Mediterranean, and glanced down at the gleaming marble pavement of the terrace below her second floor window.

A small crowd of persons was seated at one table, while at another a man sat reading a newspaper. Joan looked more attentively. Yes, there was no doubt of it. Those wide shoulders and the ruddy hair on the top of the head, which was all her viewpoint allowed her to see of him, was sufficient. It was Piers Hannen.

She contemplated him with as much unkindness as her generous sould had in it. If she went out of the front of the hotel he would see her from the terrace, and she did not want to have to speak to him again. When one had made up one's mind to leave so much enjoyment just to avoid him, it hardly seemed fair!

As she watched him she saw an exquisitely dressed woman come up from the plage, escorted by a middle aged man whose family coronet she knew to be decorated with strawberry leaves.

The woman was one of the most famous in the fashionable world, a leader in style, in beauty and in wit. In her present dilemma Joan might not have looked twice at this couple at whom everyone in Cannes was in the habit of staring, had not the woman singled out Piers Hannen on the terrace, to bestow her attention on him.

Leading her escort she went out of her way to get to Piers Hannen at his table. Joan could not hear what was said, but from the general appearance of the lady, her gestures, every movement since she had first caught sight of Piers Hannen, made it obvious that she was anxious to please. Instinct told Joan that this spoiled bauty was doing all she could do to extract a smile of approval from Piers Hannen.

"How ridiculous!" said Joan to herself, as she drew back from the window.

Surely she, Joan Denby, need not worry about a man who had women of that sort willing to occupy his time! It did indeed seem ridiculous. But there was still a little scent of daphne left in the room—sufficient to remind her that he had found time for her.

If she stayed she saw herself ending up on very bad terms with him. In that case, supposing he discovered about her father? He had the power to infure her, he could, supposing he had a grudge against her, make things impossible for her father at the factory—he could even turn her father out of his job.

Looking at it like that, to stay was too great a risk.

"I'll slip out through one of the side doors of the hotel," Joan told Miss la Fontaine when she was ready to leave. "I'll tell them to have a taxi at the side entrance. If I go by any other way I'll be sure to meet half a dozen people to whom I'll have to say good-bye — and I haven't a moment if I am to catch the train. You must say good-bye to them for me, Georgie!"

She did slip out by the side entrance and no one saw her drive away with Miss la Fontaine in the wildly lonking French taxi.

Tears were in Joan's eyes as the train pulled out, and she waved a temporary farewell to Georgie, and a final one to the brilliance and de-

light of the Riveria. She was sorry to leave it—but still, she did not belong there, she could never be anything but a dependent and a hanger-on, unless she married her way — with some Lord Edward Blagh!

But she was determined not to let her taste of worldly comfort drive her to any sacrifice of that kind!—(To be continued.)

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NOVELTIES IN THE NEWS

By GAEL RENFREW in the Toronto Mail and Empire

Not so long since only newspapers recognized the value of novelty. It has taken the depression to make the business man enlist it as his main money maker. Thus, on the basis of something bizarre in entertainment a recently opened restaurant in New York is meeting with phenomenal success. It is staging its "show" in the ceiling instead of on the floor!

Nightly, beginning at nine o'clock, a daring young girl on a series of flying trapezes does her stunts fifty-four feet above the heads of the fascinated patrons.

And the reader's anxious enquiry is answered even before it is asked. There is a strong net to catch the flying figure should she miss her grasp. Besides, her turns are done principally over a cleared space high above the centre of the huge room. The restaurant, by the way, has taken its name from this vaudeville attraction. The building was formerly a millionaire's stable, hence its height, and the bare brick walls are something of a novelty after so much modernistic art elsewhere.

Another famous restaurant which has succeeded well enough to form a chain attracts the customers who like to see their dinner cook over enormous open fireplaces. The idea of gatering before a roaring hearth while the chicken is done to a turn is not only chummy, but a welcome change from the secrecy of hotel kitchens.

And there's the beauty parlor that is said to be serving cocktails to its customers while they submit to shampoos and permanents. Of course, no compulsion is practised on those who don't indulge. Ginger ale is on hand for the teetotalers!

New York is treated to the sight of a doll's house that is famous on two important counts: (1) It belongs to the actress, Colleen Moore, (2) it is valued at $425,000.

Manhattan Island is really being given a preview of this remarkable architectural feature, which is scheduled to tour the world. From the small fee charged to view it, Miss Moore hopes to build up a fund for the support of various crippled children's homes.

The doll's house is really a castle which Colleen has spent more than nine years in furnishing. It is 14 feet high, stands 9 feet square on its base and is set on a precipice.

Every detail is a study in costliness and perfection, it boasts such possessions as a gold pipe organ, pictures by celebrated artists, the rarest of woods and bronzes on a miniature scale, and diamond-studded electric light bulbs no bigger than wheat grains. It is presided over by a fairy princess who dances, sings, and curtsies.

It will be obvious that educational authorities cannot take every angle of things into their consideration. Their task, in regard to writing, is to teach the rudiments of it and for this reason, they have to adopt a standard style. It is manifestly impracticable to attempt to teach hundreds of pupils to take but a single school, and yet allow them all to use their own systems.

It is the same with teaching people to write as it is in all other branches of learning. We must go from the simple to the complex.

The real essence of this question, however, lies in the confession of the correspondent. She admits that in spite of being an excellent copybook writer, once she was away from the arbitrary influence of that system, she reverted, probably gradually, to an individual style of writing. In other words, she gradually began to express her own individuality and character. This confession goes to the very heart of the value of Graphology.

Graphologists maintain, and prove the truth of their claims by the accurate character delineations they make, that handwriting is the hallmark of the individual's character; that people write in a certain way because their characters and natures are of a certain type, and they possess certain definite characteristics.

In spite of various systems and styles of writing, we all ultimately express our own individual style and in doing so, present a picture of our characters. It is because of this that a character reading of yourself from your handwriting can be so definitely helpful to you.

* * *

Would YOU like to have YOUR character analysed from YOUR handwriting? This well - known Graphologist can help you as he has helped so many others. And he may be able to help you to know your friends better. Send specimens of the handwriting you wish to be analysed, stating birthdate in each case. Send 10c coin for each specimen, and enclose with a 3c stamped addressed envelope, to: Geoffrey St. Clair, Room 421, 73 Adelaide St. W., Toronto, Ont. All letters are confidential and will be answered as quickly as possible.

WHAT DOES Your HANDWRITING REVEAL?

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Geoffrey St. Clair
Graphologist

Suggested For Post

The name of Charles Edison, son of the famous inventor, is among those mentioned in Washington as possible U.S. Federal Housing Administrator. Mr. Edison was first Housing Administrator for New Jersey.

Bribing Child With Cent Proves Costly

CHESTER, N.S.,—They gave Willis Corkum's four-year old son a cent to bribe him to sleep, but it's going to cost a lot more than that.

He swallowed the cent. He was rushed to hospital in Bridgewater, where an X-ray examination, located the coin stuck in his throat. A delicate operation removed it.

Doctors said he would have strangled had it stayed there much longer.

But You Know What They Mean

Ohio exchange—The accident is believed to be entirely accidental.

Cleveland paper—Thieves are believed to be responsible for the theft.

Headline in Toledo paper—Blaze Is Laid to Combustion.

Kansas exchange—His absence led to the discovery that he was missing.

Mrs. Roosevelt May be In Canada This Summer

WASHINGTON, — Recently Mrs. Franklin D. Roosevelt, wife of the United States President, said she hoped to spend some time during the summer at the family cottage at Campobello, N.B. Mrs. Roosevelt did not indicate when she would make the trip, or whether the President would accompany her.

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BEAUTIFY YOUR HOME AND SURROUNDINGS

The season approaches when every home-owner in Simcoe and the surrounding villages of Norfolk County should be giving thought to the beautification of his premises and thus to the improvement in appearance of his community. While horticultural work has enjoyed a tremendous boom in Norfolk in the last few years, there remains plenty of room for further development. Every unimproved or unplanted home can be made more attractive by the judicious use of trees, shrubs, flowers and well-kept grass. The old saying that a home is not a home until it is planted very well emphasizes the necessity and wisdom of planting.

Further, the progressiveness and thrift of a community or a municipality are often reflected in its appearance and the best advertising that any community can do is to present a pleasing, inviting appearance to the world — an appearance of prosperity and industry, reflected by well-planted and well-kept public and private gounds.

We are influenced to a greater extent than we realize by our surroundings. Children are particularly sensitive in this regard. Surely a home in and around which flowers are grown is a better place to bring up children than a home where no attention whatever is paid to these friends of the plant kingdom. As the twig is bent the tree is inclined, is an old saying and very applicable in connection with the training of children. If children are taught to love flowers and to become familiar with them, their hearts will be filled with love for these things which leave less room in their hearts and minds for the things that hurt and destroy.

The objection is frequently heard that gardens and flowers cost too much or that they take too much time. The truth is that it is not so much a matter of money or time as it is of desire and disposition. If we are disposed to have gardens and flowers and really desire to have attractive home surroundings, we will have them no matter how busy we may be. Information as to suitable varieties for planting may be obtained from your local Horticultural Society or from the Ontario Agricultural College. The cost in any event need be only trifling and the amount spent on the nursery stock necessary to improve the average home will be found one of the finest investments that can be made. It will pay great dividends in satisfaction and will increase the value of your home.

Your individual efforts in making your home more attractive will improve your street and thus have a part in beautifying your community. Incidentally you will have helped to make a more beautiful Canada.—The Norfolk Observer.

1,000 PAIRS OF MONARCH DEBUTANTE SILK STOCKINGS Free!

Go to your druggist or department store and buy RIT Dye (any color, 15—2 for 25c). Use it. Then tell us in a statement of 50 words or less, why you prefer RIT—1,000 pairs of Monarch Debutante full-fashioned—shadow-free pure silk chiffon stockings—latest Spring shades—guaranteed $1.00 value—will be given as prizes to 1,000 entrants. There are dozens of reasons why you *will* prefer RIT. RIT comes in 33 basic brilliant colors, from which *can be produced over 50 of the newest Paris shades.*

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2. Send as many as you wish; contest closes midnight June 29, 1935.
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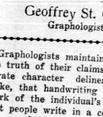

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ADD THESE TO YOUR KITCHEN FILES

Chicken Fricassee with Noodles

Three to 3½-lbs hen, flour, boiled noodles, 3 quarts of boiling water, salt and pepper, shortening.

Method: Dress, clean and cut the chicken at joints in pieces ready to cook. Roll in flour, salt, and pepper, brown lightly in little shortening in a waterless cooker. Cover with the boiling water, simmer until tender, about 3 hours. Add more water if necessary to keep chicken covered. Thicken the gravy with flour and water paste. Place the hot noodles in centre of platter. Surround with the pieces of chicken, pour the rich chicken gravy over all.

One cup celery, chopped fine, 1 1-2 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, 1 egg, 2-3 cup milk.

Method: Mix and sift dry ingredients, beat egg, add milk and stir into first mixture. Add celery and drop by spoonfuls into deep, hot fat. Serve with tomato or celery sauce, or on the platter with the fricasseed chicken.

Apple Butter Puff Pie

Two egg yolks, beaten; 1 cup spicy apple butter, 1 teaspoon lemon juice, 2 tablespoons flour, marshmallows for top, ½ teaspoon salt, ½ cup chopped prunes, add milk, stirring constantly, and cook over hot water until thick and smooth. Fold beaten egg whites into cooked mixture. Pour filling into a baked pie shell, place a ring of marshmallows, set close together around outer edge of pie, and one also in centre. Bake till marshmallows are browned, or brown them under broiler flame.

Curried Lamb

(with Rice Ring)

Two pounds lean lamb flank, 3 tablespoons flour, 1 teaspoon curry powder, 1 teaspoon salt, 4 tablespoons shortening, 2 small onions, sliced. 1 teaspoon vinegar.

Method; Cut meat into small pieces. Mix flour, curry powder and salt and sprinkle over meat. Heat shortening, add onions and meat and cook until meat is browned. Cover with boiling water and add vinegar. Cover and cook for one hour. Serve in rice ring.

Baked Fish With Peanuts

Three tablespoons shortening, 3 tablespoons flour, salt, pepper, cayenne, 3 cups hot milk, 1½ cups flaked salmon, 1¼ cups peanuts, 3 hard-cooked eggs, fine biscuit crumbs.

Method: Blend shortening with flour, add salt, pepper and a few grains of cayenne. Stir in hot milk; cook over hot water. When thickened stir in the salmon, finely chopped peanuts and minced eggs. Turn into baking dish, cover with crumbs and bake in moderate oven (300 degrees Fahr.) for 15 or 20 minutes.

Tomato and Horse-Radish Sandwich

¼ cup mayonnaise, ¼ cup grated horse-radish. Sprinkle tomato slices with salt. Spread slices of bread with the mayonnaise mixture and place a tomato slice between.

Glazed Carrots

Carrots sliced ½ inch thick, Sugar, Butter, Salt and Pepper.

Method: Use Winter carrots, wash, scrape and cut them into ½-inch-thick slices. Boil till tender in unsalted water, drain and place in baking dish containing enough butter to cover the bottom. Sprinkle the carrots lightly with salt and pepper, and thickly with granulated sugar. Bake until glazed and brown, basting occasionally. In place of using sugar, the cooked carrots may be dipped in syrup before baking. Serve with crispy fried sausage.

Peppermint Stick Candy Cake

1 cup shortening, 1 cup sugar, 1 cup ground peppermint stick candy, 1 cup milk, 3 cups cake flour, 3 teaspoons baking powder, ½ teaspoon salt, 1 teaspoon vanilla, 6 egg whites.

Method: Grind peppermint stick candies through finest cutter in meat chopper. Cream shortening, add sugar and peppermint stick candy gradually, beating well. Add sifted and mixed dry ingredients to creamed mixture alternately with the milk, beating after each addition. Add flavoring and beat the cake batter hard for 3 minutes. Then add stiffly beaten egg whites, folding them in. Bake in 3 layers in moderate 375 degrees F. oven about 35 minutes. Fill with chocolate filling and frost with chocolate peppermint frosting.

Chocolate Fiffing

4 egg yolks, 3 cups sugar, 1 cup milk, 2 tablespoons butter, ½ lb. chocolate. 2 teaspoons vanilla.

Method: Melt chocolate over hot water. Beat yolks until thick, add sugar, milk and butter, cook over flame and for 1 minute after it begins to boil. Add the chocolate and beat until the filling holds its shape. Add vanilla when nearly cool. This filling will keep soft indefinitely.

Note: Use only half the recipe for this cake, because there is a separate frosting for it.

Chocolate Peppermint Frosting

2 cups confectioner's sugar, ½ teaspoon salt, 2 tablespoon butter, few drops oil of peppermint, 8 tablespoons cream, 1 square bitter chocolate.

Method: Mix all together except the chocolate, and spread on the cake. Melt the bitter chocolate and spread on top of the white layer.

Salad Bulbs

Soak large prunes (3 to a serving)) and cook in a vinegar spice solution. Carefully remove stones. from the top, and refill with a mixture of cream cheese, nuts and mayonnaise. Stand up 3 prunes and hold together with a wide ring of green pepper. Stick slices of pickle into cheese to resemble "shoots" of a plant.

Lettuce Cream

Take 4 oz. of young and tender inner leaves of lettuce, break them into small pieces, place in sufficient boiling rainwater to cover, and boil until cold. Now pound to a pulp, and squeeze through fine muslin. To each tablespoonful of the liquid add 1 oz. lanoline and two teaspoons pure olive oil. Beat well for about five minutes in a bowl left standing in hot water, then pour into pomade pots.

Use a little of this cream each morning and evening after washing in water nicely warm, but not hot, followed by a thorough drying on a soft towel.

COLOR CONTRAST

Contrast in color, texture and taste is the keynote of a successful dinner.

Here's a dinner that properly done, is as good of broiled is to eat. It is composed of broiled baby flounder with lemon butter, buttered string beans and Lyonnaise potatoes, rhubarb shortcake. Branch potatoes, rhubarb shortcake.

In case you don't find baby flounder in your market choose any firm white fleshed fish. Even the small pan-fish found in fresh water will do.

Clean fish and wipe as dry as possible. Sprinkle with salt and pepper and place in a well oiled broiler. Broil on flesh side first. Then turn and broil on skin side just long enough to make the skin brown and crisp. When the flesh flakes easily the fish is done. To remove from broiler, loosen on one side, turn and loosen on the other and slip from broiler to hot serving plate. Serve with lemon butter.

Lemon Butter

Four tablespoons butter, 2 tablespoons lemon juice.

Cream butter and slowly beat in lemon juice.

Long Branch Potatoes

Five cold boiled potatoes, 2 tablespoons butter, ½ teaspoon salt, 1 teaspoon chopped parsley, ½ cup thin cream, 1-8 teaspoon white pepper.

Cut potatoes in very fine dice, not much coarser than for hash. Put into a shallow sauce pan, add cream and cook very slowly until nearly all the liquid is absorbed. Add butter, salt and pepper and parsley and put in a hot oven until slightly brown on top. Or you may slide the sauce pan under the broiling flame until bubbly and brown on top. Or transfer the potatoes to a baking dish when the butter and seasonings are added, brown the top and serve from the baking dish.

The rhubarb shortcake makes up the carbohydrate count.

Rhubarb Shortcake

One small bunch rhubarb, 1 cup sugar, 1½ cups flour, 2 tablespoons butter, ½ cup milk (about), 3 teaspoons baking powder, ½ teaspoon salt.

Stew rhubarb in water to cover and when tender add 3-4 cup sugar and remove from fire. Mix and sift flour, salt, baking powder and remaining sugar. Rub in butter and cut in milk to make a soft dough. Knead lightly on a floured molding board. Divide in halves. Roll one-half in a sheet to fit a small pie pan half in a sheet to fit a small pie pan and cover with remaining half inch not more than seven inches in diameter. Spread with softened butter and cover with remaining half inch sheet, split and fill with half the rhubarb sauce. Cover with remaining sauce.

CHEESE DISHES

Bake Cheese and Bread

½ small loaf bread, ½ lb. cooking cheese, ½ teaspoon salt; ½ teaspoon paprika, butter as needed, 2 eggs, 1½ cups milk.

Cut bread as slices, spread with butter, pile one above another and cut in squares. cut cheese in thin slices. Put squares of bread and slices of cheese in baking dish in alternate layers, sprinkling each layer with salt and paprika. Beat eggs, add milk, mix and pour over bread and cheese. Bake very slowly until firm in the centre. Serve hot.

Eggs with Cheese

6 eggs, 6 tablespoons grated cheese, 6 teaspoons butter, ½ teaspoon salt, ¼ teaspoon paprika.

Butter 6 ramekins and drop whole egg in each, add salt, paprika, a teaspoon of butter and cover with tablespoon of cheese. Place ramekins in pan of hot water (½ inch deep) and bake till eggs are set. Place under flame and brown quickly.

Fish and Cheese Timbales

1½ cups cold cooked haddock or halibut, chopped fine, 2 cups cream sauce, 1 teaspoon worcestershire sauce, ½ cup soup stock, 3-4 cup grated cheese.

Make thick cream sauce, add worcestershire sauce and soup stock, mix with fish, place on stove and heat. Fill in well buttered ramekins or timbale forms. Sprinkle plentifully with grated cheese and bake 15 minutes in moderate oven in pan half filled with warm water. Serves 9.

Cheese Straws

2 tablespoons butter, ½ cup flour, 3 tablespoons bread crumbs, pinch cayenne, ¼ cup strong grated cheese. 1-8 teaspoon salt, 1 egg.

Cream butter, add dry ingredients and mix all together with egg. Roll thin, cut in long narrow strips and bake in quick, hot oven.

The white car markers have had their last days on the highway for this year.

Sunday School Lesson

BAPTISM—Matthew 3 : 13-17, 28 : 19, 20; Acts 2 : 38, 41; 8: 26-39; Romans 6 : 1-14.

Matthew 28 : 19, 20; Acts 8 : 26-39.

GOLDEN TEXT—**Go ye therefore, and make disciples of all the nations, baptizing them into the name of the Father and of the Son and of the Holy Spirit.**

—Matthew 28 : 19.

THE LESSON IN ITS SETTING

TIME AND PLACE—The baptism of Jesus occurred in January, A.D. 27, at the Jordan River, but definite location is not known. The Great Commission was given by the Lord in the late spring of A.D. 30, in Galilee. For the second chapter of Acts and the Epistle to the Romans, see the lesson for May 5.

"Go ye therefore." This declaration of the risen Lord has been aptly called, The Great Commission, and was given to the eleven disciples, on a mountain in Galilee, at the last of the inward guidance of the Spirit would be always present, as our Lord had promised. "Go near, and join thyself to this chariot." It expresses perfectly the relationship that should, whenever possible, prevail in all of our personal work.

"And Philip ran to him, and heard him reading Isaiah the prophet." He was, of course, reading aloud. "And said, Understandest thou what thou readest?" How many people read the Scriptures, but do not understand them!

"And he said, How can I, except some one shall guide me?" The idea that all people can fully comprehend the meaning of the Scriptures without the help of Spirit-taught instructors is here emphatically denied. "And he besought Philip to come up and sit with him." The word denotes both the humility and the earnestness of the eunuch.

"Now the passage of the scripture which he was reading was this." The words quoted are from the Septuagint translation of Isaiah 53 : 7, 8. The Ethiopian eunuch will be summoned forward with his Isaiah in his hand at the last day to witness against us all for the books we buy and read, and for the way we murder time, both at home and on our holidays, as well as on our long journeys. "He was led as a sheep to the slaughter; and as a lamb before his shearer is dumb, so he openeth not his mouth: In his humiliation his judgment was taken away: His generation who shall declare? For his life is taken from the earth." Was it the eunuch's own serious instincts, that led him to the fifty-third of Isaiah? Or had he heard that prophesied and perplexing chapter interpreted over by Stephen and Saul in one of the synagogues of Jerusalem? Ezek. 8 : 12, 14; 8 : 1-3. Rejoicing that he had not put off coming to the passover altogether. Rejoicing also that he had not talked about the sights of Jerusalem all the way to Gaza, but had read all the way to the prophet Isaiah.

"And he answered Philip and said, I believe that Jesus Christ is the Son of God." This is the only confession on the part of the one baptized of having accepted Christ as Saviour from sin.

"Teaching them to observe all things whatsoever I commanded you." There is no and before the word teaching, so that baptizing and teaching is a continuous process. "And lo, I am with you always, even unto the end of the world." Here, it well might seem, the consciousness of authority reaches its climax. No mere man, being in possession of his reason and judgment, would have dared to utter these words.

"But an angel of the Lord spake unto Philip, saying," Philip was one of the seven original deacons of the Jerusalem Church (Acts 6 : 5), called elsewhere Philip the evangelist (Acts 21 : 8). "Arise, and go toward the south unto the way that goeth down from Jerusalem unto Gaza." The famous Philistine city, reproblems there (Judges 16; cw. Jer. 47 : 5; Amos 1 :6, 7; etc.), mentioned only here in the New Testament. "The same is desert." Whether these words were spoken by the angel, or added by Luke, and whether the phrase refers to the road or to the city cannot be determined.

"And he arose and went." "And, behold, a man of Ethiopia." Ethiopia, like Cush in the O. T., is a general name given to the country which is now called Nubia and Abyssinia. "A eunuch of great authority under Candace, queen of the Ethiopians." It appears from various ancient authorities that this was a name always borne by the queen-mother of the Ethiopians. "Who was over all her treasure." "Who had come to Jerusalem to worship." He was a proselyte of the Jewish faith.

"And he was returning and sitting in his chariot, and was reading the prophet Isaiah." Greek literature had spread to the kingdom of Meroa as early as the third century B.C.: there is therefore nothing improbable in the Septuagint translation, which this Ethiopian was found reading, having penetrated thither by the same channels.

"And the Spirit said unto Philip." Nothing inconsistent with the previous statement that an angel had spoken to him. There was no reason why the angel should accompany the Spirit, or reappear to him, whilst caught away Philip; and the eunuch saw him no more, for he went on his way rejoicing." Cf. 1 Kings 18 : 12; Ezek. 8 : 12, 14; 8 : 1-3. Rejoicing that he had not put off coming to the passover altogether. Rejoicing also that he had not talked about the sights of Jerusalem all the way to Gaza, but had read all the way to the prophet Isaiah.

In Deep Reflection Over Those Fickle Men

The tradition that gentlemen prefer blondes was upset when these pretty brunettes, employed in Los Angeles film studio, were chosen from among 50 blondes and 25 brunettes as most pleasing to the masculine eye.

THE ZYAT KISS—Who is She?

FU MANCHU

By Sax Rohmer