THE WORLD'S MOST FAMOUS FLAVOR
WRIGLEY'S SPEARMINT for PERFECT GUM
SWEETENS THE BREATH
THE QUALITY CHEWING GUM

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.

"MARRY ME!" PIERS SAID

After four days in London, when Miss La Fontaine arrived, Canada seemed like a dream to Joan. Then there was no time to recollect or regret, because Miss la Fontaine was assisting in the organization of a charity bazaar, and this meant that Joan was busy from morning to night.

That passed another fortnight away. After the rush, and the bazaar was over, life seemed very flat. It was so different here, writing letters and looking after the household affairs in Eton place, to that delightful carefree life at the Hotel Mediterranee, Cannes was remote indeed from the sober monotony of Miss la Fontaine's house.

Joan had time to go down to Hooley Street to see her mother and the family. After the Riviera it appeared more sordid and dismal than ever, but the very misery of it hardened Joan's resolution not to succumb to the charms of the easy life she enjoyed with Miss la Fontaine.

One cold and foggy afternoon Joan was sitting alone in the drawing room at Eton Place writing invitations to a dinner party which Miss la Fontaine was giving during the following week. She was folding the last invitation into its envelope when she heard the door bell ring down below.

Georgie was out, and Joan hoped devoutly that whoever it was would go away, for otherwise she saw herself having to give tea to some elderly Countess or supercannuated General.

In a moment or two the door was thrown open by Bates, the butler. To Joan's unutterable astonishment he announced:

"Mr. Hannen, madam!"

And before Joan could recover her composure, in walked Piers.

She had imagined that he was still in the Mediterranean with the "Corsair." She had fancied that she would never have to reckon with him again. Even had she known that he was in London she would not have expected him. Why, as he must be, to call on Georgie!

"Hello!" he said, cheerfully. "How do you do?"

Joan was too dismayed to do more than murmur a reply as he advanced into the room. This invasion of her familiar haunt by one whom she was to term secretly to herself as "that Riviera nightmare" bereft her of words.

"Georgina is out, I'm afraid," she managed to say, at last.

"So I hear. When do you expect her back?" He smiled, and his keen eyes searched her blushing face with a look which made her fancy that he was enjoying her embarrassment.

Joan pulled herself together.

"Soon after six. I imagine," she replied coldly. "She has gone to the Haverbridge at-home."

"Good! Sorry she's not here. Meanwhile I'm sure she would love me to stay and have some tea. You dispense tea for Georgina, don't you, when poor unfortunates stray in here and find her out?"

"Tea, please," said Joan to the butler, and the old man withdrew.

Standing behind her writing table while Piers Hannen contemplated her from the hearth rug, she tried to compose herself to a calm which would allow the pink to die out of her cheeks. But it was difficult to calm herself. What on earth did he come here for? To enjoy her awkwardness at meeting him after their last violent encounter? She believed that that was why.

"So you really are the secretary?" he said, with a glance at the invitations she was stacking into a pile. "Surely Georgina doesn't keep you shut up here all day, writing letters? She couldn't be such an appalling ogre!"

"I write her letters, look after her accounts, keep an eye on her appointments, and save her all the trouble I can," Joan replied, and raising her eyes to his bronzed face, which looked so out of place in the pale London gloom, she added: "I also take the dog for a walk, and give tea to anyone who happens to come in while she is out."

She paused, with just the flicker of a smile, and said with quiet emphasis:

"I don't like the dog very much!" He raised one eyebrow, looking at her questioningly, and then laughed. He did not seem in the least put out.

Bates brought in tea then, and Joan sat down to pour it out. Inwardly, she seethed with exasperation; it was infuriating when she thought that she had settled the man in Cannes. She had expected never to see him again. But here he was, as large as life, or possibly a little larger.

"I thought you were going down to Malta in the Corsair?" she said.

"I went," he replied. "But I came back. I returned very suddenly. I've just come up by car from Southampton."

And he made this his first port of call — did his ability to make her writhe entertain him so much? Joan collected herself to say calmly:

"How was Malta?"

"Oh, rocky, as usual — and dry. By the way I took Edward Blagh with me on the Corsair; I also brought him back with me to Southampton. But he wouldn't stop in London, he went straight to his place in Rutlandshire, there to bury himself. He seems fed up with life, does Edward Blagh!"

(To Be Continued)

FOR FAST RELIEF FROM PAIN
All Druggists Have It

An *Aspirin* tablet starts disintegrating as soon as it touches moisture. That means that Aspirin starts "taking hold" . . . eases even a bad headache, neuritis or rheumatic pain almost *instantly*. And Aspirin is *safe*. Doctors prescribe it. For *Aspirin does not harm the heart.*

Be sure to look for the name Bayer in the form of a cross on every *Aspirin* tablet. *Aspirin* is made in Canada and all druggists have it.

Demand and Get
ASPIRIN
TRADEMARK REGISTERED IN CANADA

Canadian Athletes

Canada will send 40 athletes to Germany next winter to represent the Maple Leaf in the Olympic Winter Games, according to information received by sports officials from J. H. Crocker, honorary secretary of the Canadian Olympics Committee, Montreal. It is announced that 15 hockey players, members of the 1935 Dominion championship team, will defend Canada's world championship. In addition there will be 10 ski runners and jumpers, 10 figure skaters including coaches and chaperons, and five speed skaters.

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Dentifrice, Lotion, Cream for Sick Skin, Soap, Shampoo
TRIAL AND FULL SIZES AT DRUG AND BEAUTY STORES

Lady Duff-Gordon Is Dead

Famous Dress-Designer Known As "Lucile" Was a Sister Of Elinor Glyn, The Novelist—They Were Born In Canada, Daughters Of The Late Douglas Sutherland, Of London Ontario.

London—Lucy Lady Duff-Gordon, who as an internationally famous dressmaker gave the world the merry widow hat before the world war, died recently. She was a sister of the novelist Elinor Glyn.

Lady Duff-Gordon was 71. She had been in retirement for years. She founded the firm of society dressmakers, Lucile. She was well known in the United States.

Lady Duff-Gordon was the forerunner of the dress designers of today. She emancipated the women of London from the woolen stockings and flannel undergarments of the Victorian era and subsilituted glamorous chiffons and silks. She coined the word "chic" as it related to clothes, created the split skirt for comfort, and was the first to stage a mannequin show.

In her time she achieved the most noted clientele of any designer. Queen Mary and the Duchess of York were among her customers and so were such famous actresses as Sarah Bernhardt, Ellen Terry, Gaby Deslys and Lilie Langtry.

But while as "Lucile" she was an acknowledged genius of dress design she had considerably less success in business. She was in bankruptcy in 1922 and several times was sued for various sums. She once told a recorder in bankruptcy that she did not know what a "share" was when he asked concerning her shareholdings.

Perhaps the most sensational incident in which Lady Duff-Gordon figured was the sinking of the Titantic on which she was a passenger with her husband, Sir Cosmo. A special commission in London investigated charges that they were among 12 persons who were rescued in a lifeboat built for 34. It was charged Sir Cazmo objected to having more persons in the boat for fear of endangering those already in. It was said he gave each member of the crew a $5 note after they were taken off by a steamship. The court exonerated Sir Cosmo.

Lady Duff-Gordon was born in London, Ont. Her father was Douglas Sutherland. In 1900 she married Sir Cosmo after the death of her first husband, James Wallace. Sir Cosmo died in 1931.

Vancouver Votes To Lower Tax Rate

Vancouver—The City Council recently voted to reduce Vancouver's 1935 tax rate by two mills, bringing the levy down from 39.88 mills to 37.88 mills.

The reduction, asked in a resolution by Alderman W. W. Smith at the request of Mayor G. G. McGeer, will lop $501,189 off civic revenue, but Mayor McGeer said he expects the city will benefit through more prompt payment by taxpayers under the reduced rate.

Ald. A. G. Harvey opposed the reduction, declaring that it would make little difference to the small taxpayer, but would make considerable to the large property owner.

NO WORD WASTAGE.

An affable English tourist came upon an ancient grave-digger in a Scottish churchyard, and, anxious to be sociable, remarked: "I suppose things are very quiet here?"

"Not so quiet as them there," was the discouraging answer.

Unabashed, the Englishman tried another. "Yes, indeed," he said, "but I suppose people do not die often here?"

"Only once, sir," replied the grave-digger.

"No doubt," rejoined the other, "I suppose you have spent all your life here?"

"Not yet, sir?"

And that was as far as the Englishman got.

NEW YELLOW LABEL 28c ½ lb.

BROWN LABEL - 33c ½ lb.
ORANGE PEKOE - 40c ½ lb.

Lobar Pneumonia Preventive Vaccine Ready for Human Use

Philadelphia. — Discovery of a vaccine against lobar pneumonia was reported by Dr. John A. Kolmer recently before the 19th annual clinical meeting of the American College of Physicians.

The physician, who gained prominence through his discovery of an infantile paralysis vaccine, said the new serum was the result of three years' investigation at the Research Institute for Cutaneous Medicine.

"So far we have had a very large degree of success in the treatment of dogs, monkeys and other animals," he said. "We feel that the time has now come when the vaccine can be used successfully on human beings, particularly those who are exposed to pneumonia because of their occupations."

He said the group included such outdoor workers as policemen, firemen and others.

"The vaccine is purely a preventive one," he said.

Dr. Kolmer said the vaccine was made from five types of germs which cause the disease. He added that it had been successful in from 80 to 85 per cent of the cases in which it was used.

Steer Cost $20 $146 Sale Price

Raymond, Alta.—Last Fall Louis Brandley paid $20 for a four-year-old steer. After a Winter in the feeding lots, Jumbo was sold for $146 to Chicago buyers, the highest price for a steer in this district for years.

Enjoy a really fine hand-made cigarette by rolling your own with GOLDEN VIRGINIA
ALSO MADE UP IN PIPE TOBACCO

WHAT DOES Your HANDWRITING REVEAL?

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Geoffrey St. Clair
Graphologist

(Editor's Note: Here is another of those human interest problems with which this well-known writer has to deal in the course of his work. It will, we believe, interest many of our readers. Can this writer help YOU as he has helped so many others? See the close of this article for his invitation to YOU).

I am giving part of a letter which I have received from a young lady of 28 years of age. Not so a long time have I received a letter which presents such a vital problem, having in it all the elements of romance, pathos, unhappiness, and in essence, generosity of heart. It goes as follows:

"My problem is one which may be more prevalent than is thought nowadays. I have for about eight years been living with a man who loves me devotedly and whom I love with all my heart. His wife gave him a lot of trouble and unhappiness, finally leaving him to go abroad. She consented to divorce him, but when it came to the final point she refused. Now she is back again and wishes to resume her life with him. In the meantime, he and I have been living as husband and wife, and we have one child of whom we are both passionately fond. My "husband" does not want to have anything to do with his wife, and insists on a divorce, and he now has evidence which will enable him to obtain a divorce, if she will not do so herself. The point that I would like to have your opinion on is whether this woman or myself would make the better wife to him. As I have said already, I love him with all my heart, but if I thought his happiness depended on this other woman, I would leave him, despite all there has been between us, and in spite of our boy. Please give me your frank opinion, and whatever the cost, I will carry out what I decide is my duty to him."

I am going to refrain from dealing with the moral angle of this case, because these people are living and carving out their own lives—and I am going to confine myself to the question of compatibility of temperaments.

I am profoundly happy to be able to say at once to this correspondent that, in my opinion, judging from the various characteristics revealed to me in the specimens of handwriting she sent to me, she is the one who will make the man happy. She is of a warm-hearted and affectionate nature, sympathetic and generous, and has a very even temperament. She will, I am convinced, make a companionable wife and a good mother.

The other woman's writing shows that she has a very strong temper, is of a markedly self-centred type, and has very little time or inclination to study the interests of others. She is narrow-minded and selfish, and undoubtedly through all this affair she has been actuated solely by her own desires and self-interests.

I say advisedly that my correspondent should encourage the man to insist on a divorce, and if this other woman will not go ahead herself, then it is up to the man to do so. This is not the time to "beat about bush"—it is essential that you be in a position to marry the man you love and who loves you—and with all my heart I wish you success and future happiness.

I am writing at greater length direct.

Do YOU wish to know what YOUR character is from your writing? Have you any problems that are perplexing you? The writer of these articles can help you just as he has been able to help so many other readers. Perhaps you wish to find out the traits about your friends, too? Send specimens of the writing you wish to be analysed, enclosing 10c coin for each specimen, and stating birthdate in each case. Enclose with a 3c stamped, addressed envelope to; Geoffrey St. Clair, Room 421, 73 Adelaide St. West, Toronto, Ont. All letters are confidential and readers may be assured that they can write on their personal problems with complete confidence. Letters will be answered as quickly as possible.

WEAK WOMEN

ARE you tired, nervous, run-down? No pep? No ambition? Take Lydia E. Pinkham's Vegetable Compound. It quiets quivering nerves—improves the appetite—makes life seem worth living again.

Mrs. James Martin of 227½ Main Street E., Hamilton, Ontario, says—"Your Vegetable Compound built me up wonderfully. I have gained pep, my nerves are better and I have a good appetite. I feel much stronger."

Try Lydia E. Pinkham's VEGETABLE COMPOUND!

Unemployment Among U.S. Women Waning

Washington—Asserting that her mail reflects decreasing unemployment among American women, Mrs. Franklin D. Roosevelt said recently, women were showing great ingenuity in solving depression problems.

Among her 2,000 weekly letters, however, there is an increasing proportion from "white collar" women seeking help on individual problems rather than just any kind of a job.

"While there is a decrease in the number of people who want jobs, there is a change," Mrs. Roosevelt said. "Their problems cannot be fitted easily into categories because the individual requests are more for some specific thing that will help them get back on their feet, some way to carry on a business they have started, or help them get something they need on the farm, or find ways to educate their children. To many of them, these things seem the last jump over their difficulties."

Each request is investigated, she said, and some way usually is found to aid those who really need it.

A Boon To All Who Use YEAST

"I find Phillips Pure LIVE Yeast helps my digestion more than anything else. It creates an appetite . . . and aids digestion afterwards."—London, England
—Extract from original letter.

In Phillips Pure LIVE Yeast a way has been found to preserve in the highest state of activity the live elements which make yeast such a splendid corrective of the ills arising from troubles in the digestive tract.

No need, now, to bother about new supplies each day. Phillips Yeast stays active. You can buy a month's supply and more ahead—and save money by doing it.

Phillips Pure LIVE Yeast is an English discovery—one that has helped many thousands in England to new health. It corrects digestive troubles, makes your food do you good, and builds up your blood.

If you have found yeast good for you, you will find Phillips Pure LIVE Yeast beneficial and economical. And you'll like it. 15 days' supply (in granules of pleasing taste) for 50c; 45 days' supply, $1.00 at your druggist's.

Best for You and Baby Too
Baby's Own Soap
10 cents Individual cartons

1,000 PAIRS OF MONARCH DEBUTANTE SILK STOCKINGS Free!

Go to your druggist or department store and buy RIT Dye (any color, 15c—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.

FAST COLORS WITHOUT BOILING!

Only RIT offers this advantage! RIT is the modern tint or dye—easier and surer—far superior to ordinary "surface dyes" because it contains a patented ingredient that makes the color *soak in deep*, set faster and last longer. Sold everywhere.

HOW TO WIN

1. Write a short statement (under 50 words) on why you prefer RIT Dyes and send it together with an empty RIT package (or reasonable facsimile) and your name and address, to John A. Huston Co. Ltd. 48 Caledonia Rd., Toronto.
2. Send as many as you wish; contest closes midnight June 29, 1935.
3. 1,000 prizes will be awarded on the decision of the judges, which will be final. Whether you win a pair of silk stockings or not, we will mail to all entrants free of charge, our famous booklet—"The A.B.C. of Home Rug Making".

TINTS and DYES Kit is a convenient scored water, meter to measure; you'll gift out of the package.

Woman's World

By Mair M. Morgan

FOR FLAGGING APPETITES

Spring is here, and appetites have become rather bored with winter fare. Food with a savory, refreshing tang is the order of the day. Introduce the family to this ham and celery loaf for Sunday night supper — eyes will sparkle with anticipation and flagging appetites will take on a new lease of life.

Ham and Celery Loaf.

1 package lime-flavored gelatin,
1½ cups warm water
¼ cup vinegar
½ teaspoon salt
1 cup cooked ham, finely chopped
1½ cups celery, finely chopped
1 tablespoon onion, scraped or finely minced.
2 sweet pickles, finely chopped.

Dissolve gelatin in warm water. Add vinegar and salt. Chill. When slightly thickened fold in ham, celery, onion and pickles. Turn into loaf pan. Chill until firm. Unmold. Serve in slices. Garnish with crisp water cress. Serves 10.

Stuffed Tomato Surprise
(Serves 6)

6 medium size tomatoes
1 tablespoon gelatine
2 tablespoons cold water
½ cup lemon juice
¾ cup boiling water
¼ cup orange juice
½ cup shrimps
¼ cup diced celery
Mayonnaise
Mint sprigs (or stuffed olives or pimento)
Lettuce.

Peel tomatoes and remove centre. Invert and chill. Soak gelatine in cold water 5 minutes. Add boiling water. Stir well. Add lemon and orange juice. Pour into a mold of the right size to make a gelatine layer ½ to ¾-inch thick. Chill until jelly is solid. Cut in cubes. Half fill tomato shells with shrimps and celery blended with mayonnaise. Then fill shells to the full as possible with lemon jelly cubes. Garnish with mayonnaise, which may be colored green with spinach juice or vegetable coloring, if desired. Decorate with mint sprigs, stuffed olive slices or pimento. Serve very cold in lettuce cups.

DELICIOUS SIDE DISHES

An attractive side dish or two will change a dull meal into an attractive one. Try either or both of these recipes and see how true this is:

Stuffed Eggs.

Shell hard cooked eggs and cut in halves lengthwise. Remove yolks and mash well. Add to mashed yolk a small amount of soft butter, finely chopped mustard cucumber pickle, sufficient of the mustard dressing from the pickle to moisten the egg yolks, and salt to taste. Fill egg whites with prepared mixture. Sprinkle lightly with paprika.

Cole Slaw

½ small cabbage, shredded
½ pimento, chopped
1 cup home-made style pickles, chopped
½ to ¾ cup mayonnaise or cooked salad dressing.

Mix lightly together, cabbage, pimento and pickles. Add enough mayonnaise to moisten the mixture. Serve cold.

Many wonderful dishes may be prepared by combining various fruits with meats. These are the kind of balanced unusual dishes that are ideal for guest service.

Baked Ham Entree

Place six slices canned pineapple in a buttered pudding dish. Cut 3 sweet potatoes lengthwise and cover pineapple. Add a third layer of 3 sliced apples, topped with 2 ham slices. Pour over layers either pineapple juice or ½ cup of water, depending on sweetness desired. Cook in a slow oven in a covered dish for 2 hours, or until tender. Dredge the top with brown sugar, dot with bits of butter, and return to the hot oven or broiler for browning. Sprinkle with parsley before serving.

ECONOMICAL DAINTIES.

Delicious desserts need not be expensive. Here, for instance, are some recipes for dishes that are decidedly economical—and just as decidedly delicious:

Baked Prunes

Cover 1 pound of prunes with cold water and let stand for 4 hours. Drain prunes and reserve the liquid; add ¾ cup sugar to the liquor and boil until the sugar is dissolved, skimming if necessary. Place the drained prunes in a covered casserole, cover with hot liquor and bake in moderate oven (425 degrees F.) 40 minutes.

California Prune Betty

2 cups cooked prunes
2 apples
2 cups soft bread crumbs
1/3 cup granulated sugar
¼ cup butter
Cinnamon
1/3 cup prune juice.

Pit prunes and slice. Pare, core and slice apples. Arrange one-third the bread crumbs in baking dish, cover with half the prunes, sugar, apples and butter. Sprinkle lightly with cinnamon. Add half of remaining crumbs, then remaining prunes, sugar, apples, butter and more cinnamon. Cover with crumbs and add prune juice. Cover dish and bake about 1 hour in a moderate over (375 degrees F).

Orange Milk Foam
(Serves 1)

6 tablespoons orange juice
6 tablespoons evaporated milk
6 tablespoons cold water
1 teaspoon sugar
1 teaspoon grated orange rind

Beat or shake thoroughly. Serve at once in a large glass, chilling with ice if desired. Fresh milk may be used in place of evaporated milk.

This is an excellent mid-meal drink for children who are undernourished. It is also a good beverage accompaniment for meals. Evaporated milk makes the drink very economical.

Club Plate Salad
(Serves 1)

On the large section of an ordinary grill plate, arrange bed of crisp lettuce and centre with a scoop of cottage cheese. Circle cheese with segments of orange, making a double row of segments. (Segments should have all enveloping membrane removed.) Garnish with a maraschino cherry. Serve with a sweet French dressing.

On smaller divisions of plate, arrange a mound of potato salad, garnished with olives and a slice of hard cooked egg, and two small peanut butter jelly sandwiches.

Accompany with a beverage, preferably orange juice.

Household Uses For Sale

Moths can be driven out of rugs or carpets with greater speed and more certainty if salt is sprinkled over the surface before sweeping, making certain, however, that all salt is removed in the cleaning.

Shampoo the scalp weekly with dry salt, sprinkling it liberally on the hair and massaging thoroughly for 4 to 10 minutes. All salt should then be removed. This stimulates circulation, removes dandruff and gives the hair a natural lustre.

Baths may be cleaned in half the usual time if dry salt is used as a rub before washing. This also polishes to washstands, lavatories and polished stone or slate surfaces.

If the iron seems rough and dirty, just when the clothes are all ready for ironing, sprinkle some salt on a newspaper and rub the hot iron over it. It will be like new. When washing, too, if you discover clothes or sheets with iron rust or ink stains, these may be easily removed by a mixture of salt and lemon juice.

There will be no smoke nor odor when making pancakes if the griddle is rubbed with a little bag of salt instead of grease.

Sometimes a broom will wear shorter on one side than the other. If this is the case, dip it in hot water and trim evenly. The broom will be as serviceable as a new one.

When flakes of soot blow onto a light felt hat, do not try to rub them off, nor wet the spots. Merely cover the spots with some dry salt, then remove with a stiff brush.

When the oven seems to be too hot and one fears the contents of the casserole may cook too quickly, place a sheet of wax paper under the casserole cover and it will slow the process of cooking.

Mother of Baby Daughter

A recent studio portrait of Hon. Mrs. Peter Aitken, daughter-in-law of Lord Beaverbrook, and daughter of Professor and Mrs. Murray Macneill, of Halifax, Nova Scotia, to whom a daughter was recently born. Her marriage to the Hon. Peter Aitken took place in England in the early part of 1934.

"TRUST YOUR OWN JUDGMENT; NOT WITH THE WHIM OF A CHILD"

(By Hon. T. B. McQuesten, Ontario Minister of Highways.)

From the most casual observer as he travels along the highways may see plenty of evidence of the errors in judgment and hasty decisions on the part of drivers which are the fundamental causes of the majority of accidents.

The actions and behavior of such motorists seem to indicate that the safety of themselves and others is of small consequence in comparison with the possibility of saving a few minutes, or even a few seconds.

The statistics of accidents also point to this lack of a proper judgment of values. . . .

As an example of this, we find that December—about the least favorable month for pedestrian travel—is the second worst month from the standpoint of pedestrian accidents. Also, the non-collision type, which includes mishaps in which vehicles run off the roadway or overturn, might be expected to be most frequent during the Winter when road surface conditions and poor visibility make proper control difficult. Yet, actually, the peak in July during the past four years was 142 per cent. greater than the total for December.

The explanation would seem to be that drivers generally will reduce their speed on roads that are obviously unsafe, but cannot resist the temptation to travel at speeds beyond reasonable control when road conditions are good.

In other words, allowance is usually made for obvious dangers but a clear road breeds a false sense of security which too often leads to accidents.

This is especially true when children are at play. Apparently many drivers assume that the child on the sidewalk will stay there until the car has passed. Thus, all through the Spring and Summer months accidents are reported in which the driver states, "The child darted from the sidewalk into my path. I didn't have a chance to stop". In almost every case this is the truth, but what such drivers fail to realize is that the child on the sidewalk is a danger signal which must be passed with caution and reduced speed if safety is to be assured.

The great increase in accidents involving children during the late Spring and Summer months, an increase which is to be observed in accident statistics year after year, is conclusive evidence that drivers still place too much reliance on the judgment of the child in such circumstances.

"Trust your own good judgment, not the whim of a child," is an excellent rule at all times and especially during the sunny days of Spring and Summer when the number of children on the street is much larger than at other times.

Show Slight Decline

Ottawa.—There were 874,556 persons at work on April 1, according to reports received from 9,066 employers by the Dominion Bureau of Statistics. On March 1 the number employed was 902,138. The slight curtailment as compared with last month, the report states, was due to a between seasons' contraction, the logging program being completed before any considerable number of workers were absorbed in the outdoor industries.

Despite the falling off in employment on April 1, the index showed a gain of more than two points compared with April 1, 1934, when it stood at 96.4 against 91.3.

WHEN MARK TWAIN SPOKE IN QUEBEC

"In 1881 Mark Twain visited Montreal and Quebec. In the former city he was given a dinner by leading citizens" writes the Winnipeg Tribune.

Prof. Stephen Leacock, who has recently written a book analyzing the humorist's characteristics, who is interesting in the centenary doings connected with Clemens' natal celebration, now in progress, has unearthed the speech Mark made in Montreal from the files of a local newspaper.

In dealing with his Quebec visit he injected a quizzical touch unmistakably his own to the accompaniment of irresistible laughter and loud applause.

And despite the lapse of time the picture he drew in 1881 still holds good of the Ancient Capital, with some non-essential modifications. He said (in part):

"I have seen the calasbe which Champlain employed when he arrived overland at Quebec. I have seen the horse which Jacques Cartier rode when he discovered Montreal. I have used them both; I will never do it again.

"Yes, I have seen all the historical places; the localities have been pointed out to me where the scenery is warehoused for the season.

"My country has been to my moral and intellectual profit; I have behaved with propriety and discretion.

"I have meddled with no one except in the election. But I am used to voting, for I live in a town where, if you may judge by the local prints, there are only two conspicuous industries; committing burglaries and holding elections—and I like to keep my hand in, so I voted a good deal here in Quebec.

"Where so many of the guests present are French, the propriety will be recognized to my making a portion of my speech in that beautiful language, in order that I may be partly understood. I speak French with timidity, and not flowingly—except when excited. When using that language I have often noticed that I have hardly ever been mistaken for a Frenchman, except, perhaps, by horses; never, I believe, by people.

"I had hoped that mere French construction — with English words—would answer but this is not the case. I tried it at the door of a gentleman's house in Quebec, and I said, 'Monsieur So-and-So, is he vant asked, 'what would Monsieur?' I said, 'Monsieur So-and-So, is he with himself?' He did not understand, stared I said, 'Is it that he is still not returned of his house of merchandise?' She did not understand that either. I said, 'he will desolate himself when he learns that his friend American was arrived, and he not with himself to shake him at the hand.'

"She did not even understand that. I don't know why, but she didn't, and she lost her temper besides. Somebody in the rear called out, 'Qui est donc la?' or words to that effect. She said, 'c'est un fou,' and shut the door on me. Perhaps she was right; but how did she ever find that out? For she had never seen me before till that moment."

Latin Class

(Gerald Raftery in the New York Times)

"When Caesar was in Hither Gaul,"
Says boring Angelo
Translating in a careful drawl
The way the words should go.

When Caesar was in Hither Gaul,
A horseman, racing free,
Bore this page to the Senate Hall
To tell of victory.

Perhaps that horseman on his way
Stopped at a Tuscan farm
That has been tilled, a later day,
By this lad's father's arm.

It only means to Angelo
That, armor-clad and grim,
A red-haired Roman long ago
Set out a task for him.

Hearts Courageous

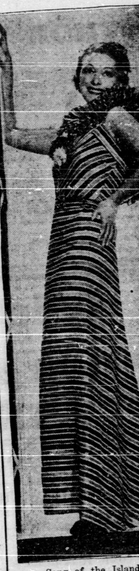
There's a little old lady who lives down the way
Who has never a word of her sorrows say.
She has buried her husband, her children and friends,
Still bravely her gay little garden she tends,
And bravely she smiles as if never a care
Or the anguish of sorrows had silvered her hair.

One morning as downcast I wondered along,
Because some little plan of my own had gone wrong.
She noticed my frown as I came to her gate
And asked me my burden of trouble to state.
"Oh I know how you feel," she said with a smile,
"But don't bear a grudge, for it isn't worth while!"

I thought of her sorrows and stood there, ashamed
To think that my own petty troubles I'd named.
She passed me a rose bud to pin on my coat,
And I couldn't say thanks for the big lump in my throat.
She patted my arm and she said to me there:
"Remember we all have some burdens to bear."

Dear, brave little lady, thought I, as I left,
Of all who had loved you so swiftly bereft.
Yet smiling and cheerful and hiding your woe
'Neath a manner so gentle that no one may know,
Should I be the last of my circle to stay,
God grant me such faith as I've seen you display.

Hawaiian Influence



— Song of the Island in the correct name for this striped lawn evening gown worn by Kathleen Burke, film actress. The finely pleated collar is modelled after the famous Hawaiian "Lei." Gown is of red, white and navy.

FU MANCHU

By Sax Rohmer