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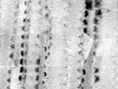

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THE REMARKABLE ROMANCE OF AN INDUSTRIAL DICTATOR

Velvet and Steel

By

PEARL BELLAIRS

"PHOEBE"

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.

Joan leaves Miss La Fontaine to become a mannequin at the Salon Celeste.

"Where are you lunching?"

"I go to a teashop in Oxford Street," Joan told her.

Looking as though some impression of hers had been confirmed, Lydia Vaughn suggested that Joan should have luncheon with her at a place round the corner to which she went as a rule.

So Joan went with her. The girl seemed so tired, and yet under this listlessness there seemed to lurk a terrible impatience a kind of suppressed, despairing passion. Her dark eyes looked their despair out of her perfect, waxen-white face. But she smiled as she talked about the Salon Celeste, and the jokes they had there about some of the clients.

"Of course, they put you in the designing room — they always put the new girls in there. We hate it! Standing for hours and being fitted."

"I don't mind at all, though of course it is tiring. Yesterday I nearly fainted before the Comtesse Loti had finished, but I don't think that she noticed anything. But I find it fascinating; I love to see the frock being formed. I want to do the modelling myself, even though she does it so wonderfully. Do you think that there's any chance of my getting that sort of work to do?"

"Oh, yes; there's always a chance. Some time, after you've been in the place for longer than they might let you try, if you asked to be allowed to. They're always on the lookout for new talent."

"I suppose the designers make a great deal of money?"

"The Comtesse Loti is paid two thousand a year," said the girl, and added with a cynical smile. "But they wouldn't pay you that, of course, however good you were—you aren't the Comtesse Loti."

A quarter of that would do wonderfully," said Joan, thinking of her home reformed, her brothers put on their feet in the world. "if I could make five hundred a year I would have nothing else to wish for! I've simply got to get on. I can't live on two pounds a week for ever—and as I'm not even making that yet!"

With her curious, still expression the mannequin glared at Joan's animated face across the table. Finally she said quietly:

"You went out to lunch with Lord Edward Blagh yesterday."

"Yes," Joan admitted, a little surprised though not offended. "We went to the Berkeley."

Lydia Vaughn pushed away her plate and leaned both her elbows on the table. The eternal cigarette was between her lips again, but some of her laziness had vanished, the passion in her seemed to have come to the surface, to be pulsating in her slow, full-throated voice;

"Think about getting on, then," she said. "And don't be distracted from your object. I daresay you'll think me insolent if I make any comment on your affairs, considering how little I know about you. But don't have anything to do with men! In our position we're bound to meet men who admire us, and want to take us out; in other words, men who just see in us an opportunity for a good time. Don't ever mistake their interest for anything else!"

It was difficult not to be impressed; some terrible emotion seemed to struggle for expression behind all this.

"You wonder, perhaps, why I say this," Lydia Vaughn went on. "I know nothing about Lord Edward Blagh— he may be an old friend of yours. But you look so young, you're new to this life of the salon . . . I wanted to talk to you. I didn't want you to make my mistake." She gazed at Joan with burning, bitter eyes. "I'm not making any dreadful revelation about myself," she said with a half-smile. "I live in my own little flat; the salary I get now is sufficient to keep me very comfortably. I have my own maid, and my Alsatian hound, who lives in a kennel on the roof at the top of the flats. I never see or speak to a man if I can help it. I have nothing to do with them. But once upon a time, when I was young and new to the business as you are— I believed what a man told me. I believed him and trusted him. He was just such another man as Lord Edward Blagh. Young, titled, wealthy, and better looking, as a matter of fact, that Lord Edward is." Again that faint smile and the burning glance. "As I say, I believed in him! But I found out my mistake."

Lydia Vaughn stopped abruptly. Joan much moved, and hardly knowing what to say, looked at her pityingly. But the dark girl looked down at the table and then, after a moment, automatically took another cigarette from her case and lit it; the heavily rouged lips trembled a little as they drew in the smoke, but when she raised her eyes they were hard and proud again.

"Now I don't care much what people say or think about me. I don't care much for men, I avoid them if I can. It's a bore, working, going to the salon, I don't know why I do it. But one must live."

"All men aren't like that!" Joan protested. "No? I'm sure I don't know!" said the girl, in a voice of ennui. "I'm not interested enough any more to find out. I like my dog. my maid is a good soul, and my flat is quite comfortable! Men may go their own way in the world."

Joan wondered how such an exquisite creature could manage to avoid them; but that burning look of contempt must be enough to drive them away. And she looked so unhappy, in spite of her affected indifference. Those dark shadows under her eyes! Joan was terribly sorry for her. Evidently she had cared a great deal for this man who had deceived her.

This lunch with Lydia Vaughn made a deep impression on her. She felt that had Piers Hannen come to her then she would have so withered him with her scorn and disgust that she would have disposed of him for ever. Men with money and power in their hands only wanted their way and that was all. They gave nothing but money, and money, they felt, released them from all the obligations of lesser persons. Joan wished to love and be loved by some man who was on a footing of equality with herself; not the Hooley Street footing, but the footing which she had as a girl of good education making her own way in the world.

Another day passed and another, and Joan had heard nothing of Piers Hannen. A whole two weeks passed without her hearing from him and she began to feel easier. Perhaps in spite of his threats when he had last seen her, he had thought better of it.

(To Be Continued)

CHUCKLES!

Words Don't Count

Patient — "How can I ever repay you for your kindness to me?"

Doctor—"By cheque, postal order, or cash." — Grit.

Happy Man

As an old lady was walking along a street she was amazed to see a young man rush out of a house, and charge to the edge of the pavement, jump up into the air and fall with a crash in the gutter.

"Are you badly hurt?" she asked, helping the young man up.

"No, nothing serious; only bruises," was the answer.

"What were yoou doing?"

"Well, you see," replied the young man, "my girl's just promised to marry me and I was so happy that I clean forgot I hadn't come on my bicycle." —St John's Telegram.

No Luck

"That fellow Jacobs has owed me a tenner for two years."

"Can't you get it out of him?"

"Not a cent. But that's not the worst of it. I heard he'd started a debt-collection business, so I wrote to him and asked him to collect my debt."

"What happened?"

"He replied that all efforts to collect the money had failed, and he charged me a guinea expenses." — Pathfinder.

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What The Tourist Wants

Some tourist attractions are permanent, others occasional. Tourists just have to be reasonable about it and discover what is what and when. They may sit on the verandah of almost any large hotel in India any day and see the mango tree trick done; but they will never see the rope trick performed unless they are quite a shade less than strictly sober, and probably not then. Moreover, they may roam the country for months before catching sight of an elephant, a tiger or a cobra, even where they are reputed to live, and do live.

It is a pity when tourists feel they have been disappointed and deceived. It is a temptation too; it would be so easy in Canada to have a few Indians always handy in feathers and war paint solely in order not to disappoint visitors. Then the tourists would be deceived, but they would feel that they had not been. Life is very complicated. — Saint John Telegraph-Journal.

HEATING HINTS by James Stuart

TOSSING on a few shovelsful" is the common way of refueling a furnace, but it is not the proper way, nor is it the way to obtain the most economical heat. Try this method next time you find it necessary to refuel:

First, shake the fuel bed gently, until you can see the first red glow in the ashpit. Don't shake the fire roughly or allow red coals to fall through the grates. Then take a shovel, or hoe, and pull a mound of live coals to the front of your furnace fire-box, just inside the fire door. Do not disturb the layer of ash under the live coals.

Now you have a fire bed sloping downward, from the lower edge of the fire door, toward the back of your furnace. Into the hollow formed by this slope, put the fresh charge of coal — shoveling it in carefully toward the back of the furnace, leaving a mound of live coals in front of the fire door. These live coals in front will ignite the gases arising from the contact of the fresh coal with the hot coal, and will cause them to burn without odor.

Next remove the ashes from the ashpit, and reset the dampers. The Turn Damper in the smoke pipe should be as nearly closed as possible; the Check Damper should be closed; the Ashpit Damper should be open. It is also advisable to open the slide in the fire-door slightly — about the width of a wooden match stick. (2)

Woman Makes 14,000 Mile Pilgrimage To Son's Grave

Darwin, Northern Australia. — A Lancashire woman has just made a pilgrimage of 14,000 miles to see the grave of her son.

She is Mrs. Emily Clapp, aged 62. Her son, Constable Arthur Clapp, of the Northern Territory Police, was fatally injured in a shooting accident in 1927 and was buried at Katherine, 200 miles inland from Darwin.

After her son's death Mrs. Clapp resolved that she would visit his grave.

"I felt I could not rest until I had travelled to Australia to see his grave," she said when she arrived in Darwin. "It took a long time to make the necessary inquiries and save the money, but now I am almost there."

A man presented two keys tied with string to a clerk at Leeds Post Office last night and asked them to be forwarded with a telegram which he wished to send. He was surprised when he was told this was impossible as he said he understood money could be forwarded with a telegram.—Sunday Dispatch.

ROUGH HANDS? NO!

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Issue No. 42 — '35

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EVERY DAY LIVING

A WEEKLY TONIC by Dr. M. M. Lappin

A WIDOW'S DILEMMA

My heart always goes out to a woman who is bereft of her husband and is left with the task of bringing up young children alone. The gallantry with which some women have faced such a task, and the success they have made of it, can only invoke one's admiration. I have a letter this week from a widow who is in a dilemma. Let me quote a part of her letter.

"My husband died nine years ago and left me with two children — a girl and a boy. My boy is now seventeen and is finishing high school. My girl is almost twenty and has a good job. They are both good children and have been very considerate of me, but something seems to have come over my daughter in the past year or so. She is not what you would call bad. She has become very fond of dancing and wants to be out every night. She is keeping company, particularly with men, that makes me anxious about her future. If I remonstrate with her she tells me I am too old fashioned, I have a strong suspicion that some of those she runs around with are too fond of drink. I am really worried. Can you help me in my dilemma?"

This letter is obviously from a woman who sincerely desires the best for her daughter, and to that end she has tried to do her best. Of course she is facing a situation that many mothers have to face, but I sometimes wonder if, in such circumstances, a mother's fear are not apt to be unduly exaggerated. Mark you, I appreciate the feelings of a mother in a case like this and I think I can quite understand her problem. There is a tendency for the world to take more notice of a young woman's misconduct than it does of a young man's misconduct. Somehow we seem to associate the sowing of wild oats with young men and look for that sort of thing in them. I do not know why we should do that, but do it, and the fact that we do is apt, perhaps, to make mothers a little bit more sensitive regarding the conduct of their daughters.

A young women, like the one concerned here, needs to be handled carefully. To adopt an unsympathetic and scolding attitude toward her may do more to drive her along the wrong path than anything else. After all, she is not yet twenty and she is just at that age when she is going through that experience which psychologists call "the period of stress and storm", and her present conduct may be nothing more than her reaction to those changes which are taking place within her. Perhaps she will settle down soon herself and see the wisdom of taking things in moderation without your having to say anything about it.

But I fancy that you are too anxious to wait for things to take their normal course. Probably you even feel that if she is not checked now there can be no telling where she will land. And, in a sense, you may be right. What this girl needs is wise direction. I would advise you to have a straight heart to heart talk with her. Watch for an opportune moment and then open up with the conversation quietly. Try to show your love and your thought for her in your conversation. I mean, of course, more in the tone and manner of your speech than in the words you use. If you begin to talk to her in "deary deary" terms she will almost certainly resent it. Point out that there is nothing wrong in wanting to have a little pleasure and that you are quite willing that she should have it. But make clear to her also that over-indulgence in anything is always bad for one and that, in the ultimate, the highest values in life are not material, but mental, moral and spiritual.

I am sure that if this mother will only adopt the right attitude toward her daughter and have a real honest-to-goodness heart to heart talk with her, she will find her daughter to be a fairly sensible girl.

* * *

NOTE: The writer of this column is a trained psychologist and an author of several works. He is willing to deal with your problems and give you the benefit of his wide experience. Questions regarding problems of EVERYDAY LIVING should be addressed to: Dr. M. M. Lappin, Room 421, 73 Adelaide Street, West, Toronto, Ontario. Enclose a (3c) stamped addressed envelope for reply.

It was characteristic of the roughness with which Sir Alexander Rose is carrying out his work as Commissioner for Distressed Areas in Scotland, that, on the occasion of cutting the first sod of the Gutter Valley drainage scheme at Dairy, he took off his coat for the job. — British Country Life, August.

The Aga Khan set up a record in the present Assembly. He spoke for only a few seconds more than the time his horse Bahram took to win the Derby this year—2 minutes and 26 seconds.—Daily Telegraph.

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Woman's World

By Mair M. Morgan

QUICK BREADS SECRET OF A GOOD HOSTESS

Secret of how to be a popular mother or hostess: "Become expert at making quick-breads, especially muffins and waffles!"

You simply can't miss, if you have mastered the art of biscuits in their many varieties, corn breads, nut breads, muffins and waffles, because not only is their popularity enormous and sure, but they can be adapted to any informal meal, at any hour, to any group, on any occasion. Be sure, though, that you make plenty!

The real emergency gem is the muffin. If you once master just one, good, standard recipe, the particular kind of muffin you select for any occasion depends only on the contents of your cabinet or pantry shelves.

In mixing muffins, special care must be taken to avoid over-stirring, because it ruins them. A few seconds of over-heating makes them come up in peaks and full of air holes. A good muffin batter should look lumpy and not the way it will bake smooth.

Waffles always seem a little more festive, because there is sociability connected with h king them right at the table, or smoking hot from the iron right onto plates in the kitchen at midnight! Ever notice how you always draw a crowd when baking at a restaurant window? They say also be the basis of a meal, served with creamed chicken or little pork sausages.

Proper care of the waffle mold is a new name for "iron") is one of the essentials for good waffle-baking. Batter must not be allowed to burn on—keep it scraped off with a steel-wire brush. Batter will stick if the mold is too cool or too hot. And if greasing, use a non-salty fat!

Standard Muffin Recipe

2 cups flour, 3-4 teaspoon salt, 1 or, 4 teaspoons baking powder, 2 tablespoons sugar, 1 cup milk and 2 tablespoons melted shortening.

METHOD: Sift dry ingredients together; beat egg until foamy, add milk and fat; immediately combine the mixtures and mix quickly. Bake in greased muffin pans in hot oven (400 degrees Fahrenheit for 25 minutes.

Date and Cheese

Add 1 cup chopped dates or 3-4 cup grated cheese to the dry ingredients in the Standard Recipe.

Cornmeal Muffins

1 cup butter, ½ cup sugar, 2 eggs, 1 cup milk. 2 cups flour, 1 cup cornmeal, 4 teaspoons baking powder and ½ tablespoon salt.

Cream the butter. Add sugar, then eggs, beaten without separating (light-colored and thick. Into this stir, alternately the milk, flour and cornmeal, sifted with the baking powder and salt. Beat thoroughly and bake about 20 minutes in hot, well-greased gem pans.

Bran Muffins

2 cups flour, 1 cup bran. 3 teaspoons baking powder, ½ cup sugar, 1 cup milk, 1 egg yolk, well beaten, ½ cup raisins, chopped, ½ cup prunes, cooked and chopped. ¼ cup butter melted, 1 egg white, beaten stiff.

Mix dry ingredients reserving a little flour to dredge fruit. Add milk, egg yolk which has been well beaten. Add to dry ingredients. Add fruit and melted shortening and cut in egg white which has been beaten stiff. Bake about 25 minutes in greased rings in a 400 Fahrenheit oven.

Cherry Muffins

1 cup butter, ½ cup sugar, 1 egg, 1 cup milk, 2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt. 1 cup well-drained cherries or blueberries. Other ingredients as for cake. Beat lightly. Add cherries last. Bake in greased muffin tins or in paper lined cups set into muffin pans, in oven (425 Fahrenheit) for 25 minutes. If blueberries (canned at this time of year) are used instead of cherries, add ½ cup flour, extra.

Pecan Muffins

1-3 cup butter, ¾ cup sugar, 1 egg, 3-4 cup milk, 2 cups sifted flour, 4 teaspoons baking powder. 3-4 cup pecan meats, broken up.

Follow directions for mixing given in other recipes. Stir in nutments last. Bake.

Standard Waffle Recipe

Two cups flour, half teaspoon salt, two eggs separated, two teaspoons baking powder, one tablespoon sugar, 1½ cups milk, four tablespoons melted bacon fat.

Method: Sift dry ingredients. Beat egg yolks, add milk and bacon fat (not hot) and combine with dry ingredients. Fold in beaten egg whites and bake in hot waffle iron.

Jam Waffles

Add half cup strawberry or raspberry jam to above recipe before folding the egg whites.

Chocolate Waffles

Two cups flour, half cup sugar, two eggs, two squares unsweetened chocolate, four teaspoons baking powder, one teaspoon salt, 1½ cups milk, half cup shortening, half cup finely chopped nuts.

Method: Sift dry ingredients. Separate eggs. Beat yolks and add milk. Stir into dry ingredients. Melt chocolate with the shortening. Add to batter with the nut meats. Fold in beaten egg whites. Bake on hot iron.

Note: If batter appears too stiff, add a little more milk.

Creamed Chicken

(For Waffles)

Two tablespoons butter, 1½ cups chicken stock, two cups chopped cooked chicken, ½ cup milk, 2 tablespoon flour, two tablespoons green pepper, one egg yolk, salt and pepper to taste.

Method: Melt butter, blend in flour, add chicken stock and green pepper (pepper is optional) and cook about 7 minutes. Stir in chicken. Beat egg until foamy, add milk and stir into chicken mixture. Cook two minutes. Season. Prepare waffles by standard recipe. Use a half for each serving. Pour chicken mixture over it and garnish with a curl made of a narrow strip of pimiento.

HOT WATER

Before breaking an egg for poaching place it in boiling water for about half a minute. The yolk will then be less likely to mingle with the white.

Before peeling tomatoes plunge them first in boiling water and then in cold. The skins may then be removed easily.

When new bread has to be sliced the knife blade should be dipped frequently in a jug of boiling water. This prevents it from sticking to the moist bread.

Oranges that are to be sliced for a fruit salad should be left in boiling water for about five minutes before they are peeled. The white pulp may then be more easily and cleanly stripped off.

To prevent sausages from bursting while they are being fried dip them first in boiling water.

When butter and sugar have to be creamed together, place the bowl in a larger bowl of hot water for a few minutes and beat the mixture. Remove the bowl from the hot water before the butter becomes oily.

Jars of honey, syrup, oil, or oily preparations of any kind may be more thoroughly and quickly emptied if they are first allowed to stand in hot water for a few minutes.

* * *

GOOD FALL DISHES

Veal cutlets with stuffed sweet peppers is a delightful dish for an October dinner. Serve it with a salad of tomato stuffed with a vegetable aspic and finish the meal with a frozen dessert.

Veal with Stuffed Peppers

Four veal cutlets, 1 egg, cracker crumbs, 2 large sweet green peppers, ½ cup cooked lima beans, 4 tablespoons tiny cooked onions, ½ cup corn cut from cob, ½ cup diced cooked beets, 4 tablespoons Hollandaise sauce or melted butter.

Have the butcher cut veal steak in slices 3-4 inch thick. Trim meat in neat pieces for individual serving. Or "outlets" may be used. Roll meat in crumbs, dip in egg slightly beaten with 1 tablespoon cold water and roll again in crumbs. Sprinkle with salt and pepper and saute a rich brown on both sides in hot fat in a frying pan. Reduce heat, cover closely and cook slowly for 1 hour. Place on a hot platter and on each cutlet put half a pepper filled with combination of vegetables. Pour the sauce or melted butter over each stuffed pepper and serve at once. The peppers are prepared by cutting in halves lengthwise and removing seeds. Then simmer for eight minutes in boiling water. Drain and fill with vegetables.

Eggplant Italienne is a good dish to serve with a leg of lamb or it makes a splendid main luncheon dish for the family.

Eggplant Italienne

Two small eggplants, 2 hard cooked eggs, ½ cup diced cheese, 1 cup tomato sauce.

Pare eggplants and cut in slices. Sprinkle each slice with salt and pile on a plate, one above the other. Cover with weighted plate and let stand two hours. Saute in butter and line a shallow baking dish with half the slices. Cover with eggs cut in slices, over eggs sprinkle the cheese and pour over tomato sauce. Cover with remaining eggplant and bake fifteen minutes in a moderate oven.

To make tomato sauce cook 1½ cups diced tomatoes with onion, celery leaves, parsley, carrot and three or four whole cloves. Season with salt and pepper and a little sugar and cook until very soft. Rub through a sieve. Thicken with two tablespoons butter blended with 1½ tablespoons flour.

* * *

VINEGAR AIDS

The vinegar bottle is inclined to lead a double—no, multiple—life in the household. It preserves, adds flavor, serves as a cleanser, is a beautifying aid, and appears in so many guises that it almost loses its identity.

Warm vinegar removes heat marks and stains from mahogany. It acts as a polish, when rubbed on the wood as well. Lacquer finishes respond quickly to vinegar cleaning, though the surface is dulled a little and must be brought back to a polish with an oil.

Paint brushes which have hardened may be softened again in vinegar. Simmer them in boiling vinegar for half an hour, then wash thoroughly in soap suds. This treatment is only for brushes whose bristles are set in rubber. Those with glued bristles would lose them as the glue melted in the heat.

Stove polish moistened with vinegar has a deeper black than when water is used. For fire grates and that centre strip on the range, the vinegar-moistened polish stays black longer than when water is used.

Amelia's Star Pupil

Amelia Earhart Putnam (front cockpit), famous woman flyer, getting ready to take-off from Los Angeles, Cal., airfield with June Travis, film star, whom she is teaching to fly.

SUNDAY SCHOOL LESSON

LESSON IV — October 27

BELSHAZZAR'S FEAST (INTERNATIONAL TEMPERANCE LESSON)—Daniel 5 : 1-3.

PRINT Daniel 5 : 17-28.

GOLDEN TEXT—Wine is a mocker, strong drink a brawler: And whosoever erreth thereby is not wise.

—Proverbs 20 : 1.

* * *

THE LESSON IN ITS SETTING

Time — The particular events of this chapter occurred in the last year of Belshazzar's reign, i.e., B.C. 538.

Place—The king's palace in the city of Babylon.

"Then Daniel answered and said before the king, Let thy gifts be to thyself, and give thy rewards to another; nevertheless I will read the writing unto the king, and make known to him the interpretation." Daniel rejected the gift and the distinction promised to avoid, as a divinely enlightened seer, every appearance of self-interest in the presence of such a king, and to show to the

cold water, leaving the hair really clean and beautifully fluffy.

On washday, vinegar has its place in "setting" colors. New things that have not been washed before may be soaked in a weak solution of vinegar and salt, while a few spoons of vinegar added to the rinsing water helps to keep colored clothes from streaking.

Black lace should be washed in vinegar and water, about 2 tablespoons of vinegar to two cups of water. Then it should be rinsed in cold coffee and stretched on a padded board to dry, with each point of edging pinned to place. If it is to be ironed, lay it over a woollen pad, cover with thin woollen material and press gently while still damp.

A little vinegar in the water helps a poached egg to retain a symmetrical shape. If a boiled egg is cracked, the white will not escape into the water if a little vinegar is added.

Boiled fish should always be cooked with a dash of vinegar in the liquid. This keeps the flesh firm and white.

Cheese wrapped in a cloth wrung out of vinegar will not dry out and become mouldy. Pantry shelves wiped with vinegar during hot weather are cooled and of refreshing odor.

White wine vinegar is a clear, colorless liquid used most commonly to give acidity of flavor. Cider vinegar is a light amber color, and has a peculiar tang which makes it a favorite for many kinds of pickles. The two may be used interchangeably in recipes. Tarragon vinegar is a spiced vinegar used less frequently for salad dressings and other piquant mixtures.

Curtain rings and hooks that have grown rusty with age, recapture the glow of youth if boiled for a time in vinegar, then polished while still hot. Vinegar and salt will polish stained brass bowls.

A vinegar rinse is the last word in luxury for the hair. After the tresses are washed, and the rinsing fairly well completed, a few tablespoons of vinegar are added to the rinsing water. The vinegar removes the last trace of soapy residue, and rinses out itself in the final dash of water, and his high officers of state that he was not determined by a regard to earthly advantage, and would unhesitatingly declare the truth, whether it might be pleasing or displeasing to the king.

"O thou king, the Most High God gave Nebuchadnezzar thy father the kingdom, and greatness, and glory, and majesty:" 19. "And because of the greatness that he gave him, all the peoples, nations, and languages trembled and feared before him: whom he would he slew, and whom he would he kept alive; and whom he would he raised up, and whom he would he put down." How fearlessly, how clearly, how penetratingly, Daniel recalls to the mind of this sensual king the career of his grandfather Nebuchadnezzar, and especially the humiliating experiences which this greater man endured, which, in themselves, should have kept Belshazzar from the pride and arrogance which so visibly marked his life, particularly at this hour!

"But when his heart was lifted up, and his spirit was hardened so that he dealt proudly, he was deposed from his kingly throne, and they took his glory from him: And he was driven from the sons of men, and his heart was made like the beasts', and his dwelling was with the wild asses; he was fed with grass like oxen, and his body was wet with the dew of heaven; until he knew that the Most High God ruleth in the kingdom of men, and that he setteth up over it whomsoever he will.', (See 4 : 29.) "And thou his son, O Belshazzar, hast not humbled thy heart, though thou knewest all this." In the phrase, though thou knewest all this, it is implied that, notwithstanding his knowledge of the matter, Belshazzar did not avoid that which heightened his culpability.

"But hast lifted up thyself against the Lord of heaven; and they have brought the vessels of his house before thee, and thou and thy lords, thy wives and thy concubines, have drunk wine from them; and thou hast praised the gods of silver and gold, of brass, iron, wood, and stone, which see not, nor hear, nor know; and the God in whose hand thy breath is, and whose are all thy ways, hast thou not glorified." 24. Then was the part of the hand sent from before him, and this writing was inscribed. Belshazzar, and all his lords, and wives, and concubines, had committed more than one sin that night. They had given themselves over to unbridled indulgence in the things of the flesh; they were traitors to their own city, in that they were not placing themselves under stern discipline, when the siege of Babylon so greatly demanded such absolute sobriety; but, most of all, they had mocked the true God of Israel.

"And this is the writing that was inscribed: MENE, MENE, TEKEL, UPHARSIN." The literal translation of these four words would be: Numbered, numbered, weighed, and divisions.

"This is the interpretation of the thing: MENE; God hath numbered thy kingdom, and brought it to an end." God hath numbered means that God had fixed the number of Belshazzar's days, i.e., the days of his reign, beyond which they could not possibly be extended.

"TEKEL; thou art weighed in the balances, and art found wanting." See Job 31 : 6; Ps. 62 : 9. God Almighty has a special pair of balances before which weighing and filling up until your life also is numbered and finished.

"PERES; thy kingdom is divided, and given to the Medes and Persians." Upharsin is the noun plural of the word of which peres is the participle. The first means division; the second, literally, divided. The meaning is not that the kingdom was to be divided into two parts, the one part given to the Medes and the other to the Persians, but that the kingdom was to be divided into pieces. It was to be despoiled by the Medes and Persians.

Staying Married

(Letter In New York Times)

York Times: Having recently celebrated my thirtieth wedding anniversary, I offer a few suggestions on how to stay married to one man or one woman.

For the men: Don't form the idea in your early married years that your wife is merely a being to keep the machinery of your household going. Try to remember her birthdays and, if you are able, send her flowers occasionally. She wonders towards making her an excellent cook. Greet her pleasantly when you come home from work, no matter how you may feel. Take her to a show at least once a week. Never make her feel that she is losing out in looks. Remember, a woman of 50 cannot look as she did at 20. In general make her feel that you appreciate her. You will be more than repaid.

For the women: Don't think that being married means you must not be careful of your appearance. Husbands are often the most critical men in the world. Learn to make good coffee. Poor coffee has caused many divorces. That goes for biscuits, too. If any difficulties arise, reason them out sensibly instead of flying off the handle and uttering words you may regret. Don't expect your husband to remain the young lover you knew him to be during your courtship. Age makes us a little more serious. In short, make up your minds to be happy and contented and—you will be.

ANNA BLUMBERG.

Better Housing Conditions Make For Bigger Children

New York. — An unmistakable and not inconsiderable increase in the size of boys and girls in the past twenty years because of improved health conditions brought on by better housing points the way to the time when smaller houses and lightened labors will bring about a happier and more healthy environment, Dr. Francis Carter Wood, director of the Columbia University Institute of Cancer research, said recently.

Future taxes will relegate people to simple existence in little houses, he asserted, and the university of the most important educational institutions in the world.

"Epitaph for the average man: Dead at 30; buried at 60!"—Nichols as Murray Butler.

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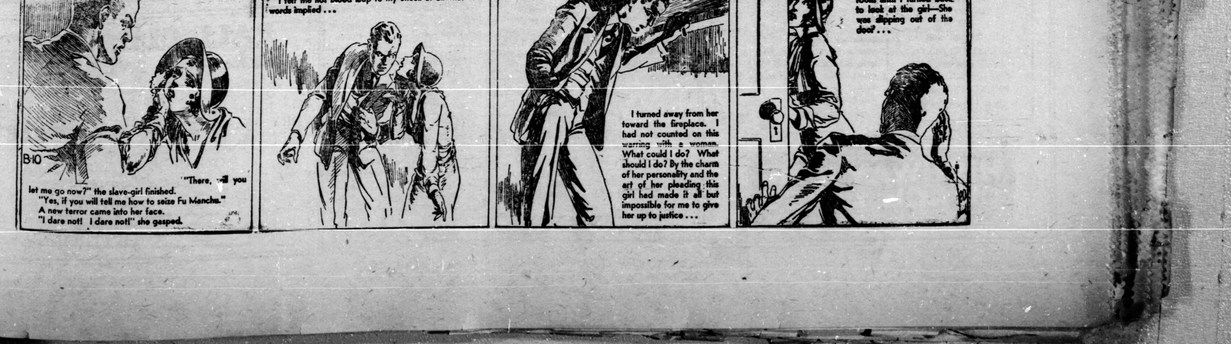
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