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C.E.F. Cyclists Battalion Armistice Dinner and Re-union

The Canadian Corps Cyclist Battalion Association is holding its annual dinner at the Longwood Inn, London, Ont., on Saturday, Nov. 16th, not the 9th as previously announced. Dinner will be served at 7 p.m. and will be followed by a full evening's program.

Besides a great number from Toronto and Hamilton, many ex-members of the Battalion now residing in western Ontario and Michigan have signified their intention to be present. Tickets should be applied for to Sam Mercer, Registry Building, 90 Albert St., Toronto, or to W. D. Ellis, c/o Bank of Commerce, Yonge and Charles Sts., Toronto. Cheque or postal order for one dollar and fifty cents, made out in favour of the Canadian Corps Cyclist Battalion Association, should accompany your application.

Offices As Hard On Hands As Kitchens

Women who do housework and those who handle carbon paper in offices have to take special care of the hands and finger-nails. Dust and the grime are among the worst enemies of the cuticle.

When you have finished the breakfast dishes (use bland soap flakes or powder) cover your hands and wrists with a thick hand cream or plain olive oil and put on rubber gloves. Modern rubber gloves are so thin that they are in no way cumbersome.

The office worker who can't wear rubber gloves during the day ought to cover her hands with cream and should wear old cotton gloves at least two nights a week. The cream does its work while she sleeps. Also she must remember to wash her hands frequently—certainly always after changing a typewriter ribbon, using carbon paper or reading proofs.

Keep a piece of fresh lemon or a bottle of lemon juice on the bathroom shelf and use it to remove stains on fingertips. See that your manicurist uses an oily polish remover and that the peroxide she puts on under the tips of the nails is removed quickly before it has a chance to spill over on cuticle.

Now Science Explains Why So Many People Past 40

Feel That They're Slipping Losing Their "Grip" on Things

Many people 'round 40 think they're "growing old." They feel tired a lot . . . "weak." Have headaches, dizziness, stomach upsets.

Well, scientists say the cause of all this, in a great many cases, is simply an *acid condition* of the stomach. Nothing more.

All you have to do is to neutralize the excess stomach acidity.

When you have one of these acid stomach upsets, take Phillips' Milk of Magnesia after meals and before going to bed. That's all!

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PHILLIPS' *Milk of Magnesia*

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.

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

CHAPTER XI.

THE MAN IN THE CAR

Then when Joan was lunching at the restaurant with Lydia Vaughan again, she was looking at the morning paper and her eye was caught by a paragraph in the social gossip column in which Hannen's name appeared.

"I understand," it read, "that the yacht Corsair owned by Mr. Piers Hannen, is being hurriedly prepared for a trip to the Mediterranean. Mr. Hannen, who has not been seen about London very much since his return from his last cruise in the sunny South, will soon be away again on another trip. He has not been home for more than three weeks—so we can only suppose that the London winter must be driving him away!"

As soon as she had recovered from her surprise Joan was immediately relieved. So he had given up the chase and was going away! So pleased was she that she could almost feel sorry for him and wish him well.

At her exclamation of surprise, Lydia Vaughan asked her:

"What is it?"

"Only a paragraph about a friend—at least not a friend, for one can hardly describe a person one heartily dislikes as being a 'friend,' can one?" said Joan. "A man called Hannen—Piers Hannen. Perhaps you have heard of him!"

"I have heard people talking about him," Lydia said. "I gather that he is one of these eligible, much admired young men, who has been so obstinate that only the most hopeful mammas trouble to try and get him for their daughters. If ever there's a really beautiful debutante, who everybody thinks is the best for some years they throw her at Piers Hannen. But he never bites."

"I met him when I was at Cannes with the friend whom I was telling you about," Joan said.

"He is the sort of man it pays to avoid," sad Lydia coolly. "Terribly bored, her face looked lovely, the face of a lost soul, under the wide-brimmed felt hat in the latest style; she gazed indifferently out of the window of the restaurant into the street.

"I thing I have managed to avoid him," Joan said cheerfully. "This paragraph says that he is going away — on a cruise in his yacht."

Satisfied, she folded the paper. There was now nothing to worry about in the world; save, perhaps, her brother Jimmy's cough. That was bad lately; this morning her mother was taking him to the clinic, and perhaps they would be able to do something for him there.

Out of the affair of Piers Hannen, she mused, with a little touch of malice against the man, they had at any rate got a wireless set for Jimmy and electric lighting for the whole of Hooley Street. It was a comfort, when one came to think of it, that after all something good had been gained for other people out of the hours of discomfort and embarrassment that Hannen had given her. Now that he was going away she could not think quite so badly of him.

"That's a nice car," remarked Lydia Vaughan. She was looking out of the window, and could see a car drawn up at the opposite kerb.

"Don't know much about cars," she sighed.

"What!" said Joan, starting violently into attention.

"I only said that there was a lovely car out there — a dark red one. I'd like a car like that, it would go with my lipstick!" she gave a little burst of scornful laughter.

But Joan had risen from her seat and had moved over so that she too could see the car across the street.

"What on earth is the matter?" the mannequin asked, at the sight of Joan's face as she sat down again.

"I spoke too soon!" said Joan, weakly, her cheeks pink. "I always speak too soon!"

"You don't always speak so that one can understand you," said Lydia Vaughn, mildly. "Have some water. You seem upset."

Joan, however, laughed and waved the water aside.

"Tell me, there is a man waiting in the car, isn't there?"

"Yes," replied Lydia, after she had looked again. "A man with a burn-burned face. Do you know him?"

"I'm sure of it!" said Joan. She had no doubt that Piers Hannen had gone to Celestes, where someone had told him that she was probably lunching here with Lydia Vaughn. It was a Saturday, and therefore a half-day at the Salon; after luncheon it was Joan's intention to go home to Hooley Street.

Lydia Vaughn made no comment on this matter of the man in the car. Having given Joan her advice the other day she had nothing more to say on the subject.

"Let's go!" said Joan abruptly. Her heart was racing uncomfortably at the thought of having to go outside into the street and meet him, for she had no doubt that it was for her that he was waiting. She felt that if she postponed the moment she would never bring herself to go.

She followed Lydia out of the restaurant with some idea that if she was quick she might give Hannen the slip by going round. But alas, he had already left the car and was in the lobby of the restaurant, deep in conversation with the Italian proprietor and his wife. The two stood by with clasped hands and beaming faces, stammering with the respect called up by his pigskin coat and the glimpse of his car outside.

(To Be Continued)

Hymn Singing In The Past

Writer in Boston Transcript Recalls Fervor with Which Gospel Tunes Were Rendered

The Boston Transcript says that devil is getting too many hymn tunes! No good ones are being written:

"Many a man and woman going down the sunset side of life's divide, recall vivid childhood impressions of the fervor with which worshippers in meeting-houses used to sing the long-familiar hymns, especially when the tune was good. With what war-like roaring the grave men, with long beards and shaven upper lips, lifted up their voices when singing Luther's 'Ein Feste Burg.' How ecstatically the women, in voluminous skirts with sleek bandeaus of hair drawn over their ears, dwelt upon the crescendo, the dying fall and the refrain of a hymn like Cowper's 'There is a Fountain Filled with Blood.'

"This hearty joy in the Gospel tunes in some way made up to the singers for the repression of worldliness during the week. Their lives were in the main drab and uneventful. They were emotionally starved. They might not dance. They might not go to the circus or to the theatre. Playing cards was forbidden. There was moral death in a mug of beer. The game of authors in winter, croquet in summer, summed up the sanctioned secular reactions.

"Does not this explain why the Sunday meeting-house services and the mid-week payer meetings were crowded?"

Bicycle Come - Back

Even if we don't seem to use bicycles so much in Canada as in some countries of Europe, still we use a great many, and the numbers are growing. There were 40,000 sold last year, which included about 7,400 importations. These came almost entirely from the United Kingdom. No other year approached that in the number of sales, except the special spending year of 1929, when 1,500 more were sold. The exports are very small. At the beginning of the depression years there was quite a noticeable falling off in sales, but they picked up in 1933 and in 1934 the production by Canadian firms was double what it was two years before.

Less than one hundred years ago, Kirkpatrick Macmillan, a Scottish blacksmith, was the first to make it possible to preserve a continuity of motion on a two-wheeled, single track vehicle without touching the ground with the feet. The modern bicycle has grown out of Macmillan's invention. There were various stages in the development and tucked away in many an old Canadian garret may be found samples of the high-wheeled contraptions on which young men in smart knickerbocker suits used to ride out into the country. Bicycle clubs with distinguishing colors were part and parcel of youthful summer activities.

Ex-Fire Steeds Prove Too Speedy

Montreal—Garbage collectors are complaining to city authorities their horses are too speedy for door-to-door duty. Furthermore, every time a street-car gong clangs the steeds are on their way. It all goes back to the time they were employed to haul fire reels, recently motorized. The horses then were handed over to the scavenger department.

Woollen Dresses Decrees Fashion

Fur to Match Top Coat Popular as Trimming Stylists Say

New York—Woollen dresses with touches of fur are the smartest fashions of the moment—handsomely tailored, warm dresses to be worn without a topcoat now and, later, under a winter coat.

If you have a fur coat, it's a good idea to pick a dress that's trimmed with the same kind of fur. Choose a color that will harmonize with whatever winter coat you intend to wear.

Besides black, which is good, of course, you'll find luscious tones of wine and rust, Oxford gray, rich blues, ginger browns and various greens that you'll like.

A perfectly straight coat dress is slenderizing, doesn't require a topcoat and always makes you look well groomed. One particularly nice one, comes in heavy grey woollen with a diagonal stripe of white. It's trimmed with large button's covered with grey Persian lamb and a Persian lamb Ascot that slips through a slit at the front and crosses at the back. A hat to wear with it is trimmed with matching fur.

Another dress is a variation of the shirtwaist theme in black woollen in a diagonal weave with black Persian collar and cuffs. A green and black striped velvet Ascot is tucked into the neckline. Square buttons and belt buckle are interesting details. A black felt hat is trimmed with fur to match.

Daytime necklines seem to be getting higher. Coat, two-piece and tunic styles cover practically all of the throat. Even when the V neckline is fairly low, there generally is an Ascot to be worn across it.

If you aren't interested in fur trimmings, look at braided details in the military manner. A dress of black woollen, with front fullness, has red velveteen Ascot and braid in a matching shade of red on the four patch pockets. Another frock perfect for week-ends in the country, football games and the office includes a plum colored woollen skirt and a slim blouse, lavishly embroidered with military braid in a deeper shade of plum.

If you look well in tunics and the Cossack lines flatter your figure, a woollen or velveteen suit with plain skirt and tunic coat is a practical addition to a wardrobe. With a tailored blouse, it will see you through the daytime hours. With a dressy one—perhaps or pleated chiffon—you can wear it to tea and dinner.

"A Pound of Eggs Please," Will Be Michigan Order

Detroit, — Michigan housewives, scarcely recovered from six days of world series baseball excitement, recoiled from a fresh shock when they learned that after November 1st, eggs will be sold by the pound—not by the dozen.

The order revolutionizing the egg buying habits of the entire state came from James Thomson, agricultural commissioner. He pointed out that after the change goes into effect dealers will have to grade their eggs according to size and quality.

"Housewives will then be able to get what they pay for," said the commissioner.

English Girls Are Healthy; Americans Are Decorative

New York — American girls are decorative, but English girls are healthier, Prunella Stack, president of the Health and Beauty League of England said as she sailed for home after organizing branches in Canada.

"American girls are smarter, better dressed and more decorative," she said, "but English girls take more outdoor exercise."

She added she did not think "that either drinking or smoking in moderation does any harm."

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EVERY DAY LIVING

A WEEKLY TONIC by Dr. M. M. Lappin

I am sometimes taken to task by correspondents because I so frequently recommend a heart-to-heart talk in cases where there is a difference, or a growing coldness between two persons. Many who write to me tell me that it is not easy to get down to talking things over. They are not sure whether the other person will listen or talk, and they question in their own minds if the other party concerned will be amenable to reason.

Well, I know it is not always an easy matter, but in many of life's problems we discover that the difficult way is more often the right way. The line of least resistance seldom leads to a true and satisfactory solution of our problems. Indeed, more often it only tends to complicate matters and make our problem more difficult of solution.

I have always been a believer in talking things over quite frankly when there is a difference between two friends, and especially if the friendship is a close one. Experience has taught me that it is the best way, and I have known many a home saved from becoming a wreck through a heart-to-heart talk between husband and wife. That is why I recommend it so often.

One of my correspondents seems to have got into a rather difficult position. She claims that she is the victim of malicious gossip and, from her letter, I think she is letting it play too much on her mind. She writes: "If only I were able to confide in my husband it would make matters much easier for me, but this I am unable to do". As I read those words, I was conscious of myself asking "Why " and of saying to myself "There is something wrong when a husband and wife cannot confide in each other." I think that would be the natural reaction of most folks.

This woman may feel that there are reasons why she cannot confide in her husband, but I am inclined to think that these are only the result of a process of rationalisation leading to the setting up in her of what psychologists call a "mental defence mechanism", and by this she is unconsciously trying to excuse herself from an obvious and plain duty.

If this matter is such that it is likely to reflect upon the woman's husband or home—and it appears that it is—then, whether she is in the right or in the wrong, it is her duty to acquaint her husband. If she is in the right and is being wronged, so much the better, it should be easy for her to tell him. But if she is in the wrong, then she should make a clean breast of the whole matter, show her sincere repentance, and ask his forgiveness. That is the only way. Otherwise she will just go on repressing the matter and repression will only lead to further complications. Besides, it will work havoc in her own inner thought life.

I think her husband will respect her confidence. He may be annoyed at the moment. That is to be expected. He will be even more annoyed if the information reaches him from some outside source. When he has got over his momentary annoyance he will admire her all the more for her courage and frankness. After all, this marriage business is a partnership and, if the partnership is truly based on love, there should be a mutual sharing of sorrows and burdens as well as of joys. By all means tell your husband the whole story. Make him feel that it is your loyalty to him and to your [illegible]lly that prompts you to tell it. "A sorrow shared is a sorrow halved". You may find a very much more understanding and sympathetic than you have credited him with being. At all events, you will have eased your mind and cleared your conscience and that, surely, is something worth while.

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

Potatoes Ideal Source of Energy

London—One of the most important sources of energy in a mixed diet is the potato. It is a rich source of many of the necessary minerals. These are facts stressed by Dr. R. K. Archbold in a booklet, "Fish, Potato as an Article of Diet," issued by the Potato Marketing Board.

For slimming, it is said, potato constitutes the ideal carbohydrate. "A very satisfactory diet" would be fish, eggs, and potatoes, eaten as desired.

"Opinion is united that potatoes are best cooked in their jackets or steamed, next comes frying and lastly boiling, states Dr. Archbold. "In preparing potatoes by peeling as much as 20 per cent. of the tuber may be unnecessarily wasted. . . . the outside layers which are cast away are more nutritive than the inside."

Recently one observer lived for four years on a diet consisting chiefly of potatoes and milk.

On Faith

A famous painter was proceeding down a London street one day when he saw a pavement artist drawing a large fish.

"What sort of fish is that?" asked the painter.

"A shark, sir," was the reply.

"Have you ever seen a shark?"

"No, sir."

"Then how can you draw a picture if you've never seen one?" persisted the famous painter.

"Well, sir," replied the artist, "Don't some of them Anglican blokes paint angels?"

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SHORT-STORY WRITING CONTEST

THERE is at least one good story in everyone's life. For the best 3 Stories received on or before November 10th, 1935, A CASH PRIZE, and Two Other Valuable Prizes, will be given for Original, or True Life Stories of 1,000 words or under. Send in with your story a signed statement that it is either original, or a true life story, your name and address, and number of words in the story, enclose return postage for its return. Entry Fee Twenty-Five Cents. Typewrite if possible or even legible handwriting accepted.

GIFF BAKER, 39 LEE AVE., TORONTO

Woman's World

By Mair M. Morgan

SOME NEW APPLE DISHES

Everybody knows, of course, about eating apples raw for the sake of the teeth, and baked or steamed apples are fine for babies.

Nearly all salads, whether they are fruit, vegetable or meat, are better for the addition of a few apples. Cubes of tender, crisp apple add flavor and body to fruit salads, too.

Apples for pie, sauce and puddings to be baked should be tart, well-flavored and of fine texture to resist quick cooking. Those wanted for baking should be perfectly formed, firm and of good size. If they are too delicate in grain, they will fall apart while baking and be unattractive for serving.

Sweet Apple Loaf

When you make apple sauce, remember the rule of adding sugar to fruit after the fruit is cooked. Less sugar is needed to sweeten the sauce and the flavor is more delicate that way. If you have not carefully trimmed out the bruised spots before cooking, the sauce should be rubbed through a colander because the bruished flesh of apples becomes hard and tough for cooking. Also be sure that every particle of core is cut out, especially if children are to eat the sauce.

Apple sauce with pork, and roast goose is an old story, but it with veal and chicken, too, baked apples are a perfect dessert to serve with a lamb chop dinner. Minted apples are good with roast lamb. Instead of using jelly or lamb, choose the shoulder and have the butcher bone it for you. Save the bones for broth the next day. Then make a stuffing to fill the boned cut, tie securely and roast as usual.

Fruit Snowballs

Both the grown-ups and children like will come for second helpings of apple snowballs:

Peel, core and slice the apples, put them into a saucepan with sufficient water to prevent them burning, gently simmer until soft, then beat to a pulp with sugar to taste.

Allow the pulp to cool, then stir into stiffly beaten whites of eggs, form into balls sprinkle with shredded coconut and place a cherry on the top of each. Serve with custard or junket.

Delicious Chutney

As an accompaniment to cold meat, apple chutney is a great success.

Weight two pounds of hard, green apples, and after paring and coring, chop them into small pieces with two large onions and 1 lb. sultanas.

Mix together 4 oz. salt, 4 oz. ground ginger, 1 oz. mustard seed, 2 oz. chillies and a little garlic, if desired, add two tablespoons vinegar and mix to a paste.

Put the apples, onions and sultanas into a stewpan, pour over 2½ pints of vinegar, then simmer gently for half an hour. Add the paste and heat gently until boiling, then add 1 lb. demerara sugar and continue boiling until the chutney is soft and thick. Stir with a wooden spoon to prevent burning, then pour into jars, tie down and store in a cool, dry place.

Brown Betty

The following recipe was found in an eighty-year-old cookery-book. Pare, core and slice some fi nejicy sweet apples. Cover with apples the bottom of a large, deep pie-dish. Sweeten them well with plenty of brown sugar, adding grated lemon or orange peel. Strew over them a thick layer of breadcrumbs, and add to the crumbs a few bits of butter. Then put in another layer of cut apples and sugar, followed by a second layer of breadcrumbs and butter. Next, more apples and sugar, then more breadcrumbs and butter, repeating until the dish is full and finishing with breadcrumbs. Bake until the apples are soft and send to the table hot.

* * *

POT ROAST IS

A BIG FAVORITE

It's unbelievable that anything so good as pot roast can be made from such inexpensive cuts. And pot roast gravy is the best of the gravy species. Only be sure to see that it stars in the meal.

Don't serve it with creamed potatoes, good as they are, but with plain boiled, mashed or riced potatoes, to be slathered in gravy.

All the fall vegetables combine well with pot roasts. They may be cooked surrounding the meat or separately. The only difference is that when vegetables are cooked with the meat, the gravy becomes flavored.

An iron kettle with an iron cover or any heavy aluminum kettle with a close fitting cover will do for pot roast.

Pot Roast of Beef

A boned and rolled rump roast is a favorite cut. Choose one weighing at least three pounds and if the family aren't too hungry you should have enough for two meals.

Three pounds beef, 2 tablespoons salt, ½ teaspoon pepper, 2 tablespoons flour.

Trim fat from meat and try out in kettle. Strain and return three tablespoons melted fat to kettle. Heat and when sizzling add meat. Brown on all sides, turning frequently. Be careful not to pierce with fork. When meat is brown all over, cover closely and cook over a low fire for three hours or until meat is tender. I never add water because the cover of my kettle fits so tightly that none of the moisture from the meat has a chance to escape but you may need to add ½ cup boiling water to prevent burning. Sprinkle with salt and pepper when meat has been cooking about 2 hours. When ready to serve remove meat to hot platter and keep hot. Measure liquid in kettle and add enough boiling water to make two cups. Return to the fire and bring to the boiling point. Stir in flour which has been stirred to a smooth paste with 3 tablespoons cold water. Cook. Stirring constantly for five minutes. Pour into gravy boat and serve.

Veal is delicious pot roasted this same way.

Scalloped parsnips and pineapple is a delicious dish to serve with a veal pot roast.

Parsnips and Pineapple

Four good sized parsnips, 1 small pineapple, or 1 can pineapple slices, ½ cup brown sugar, ½ teaspoon cinnamon, 2 tablespoons butter, ½ teaspoon salt, 1 cup boiling water, 1 bouillon cube.

Scrub and scrape parsnips. Parboil. Cut in rounds about ½ inch thick. Cut pineapple in pieces of equal size and shape. Place in alternate layers in a buttered baking dish, sprinkling each layer with brown sugar and cinnamon and dotting with butter and flour rubbed together. Use 2 tablespoons flour. Sprinkle with salt and pour in boiling water with bouillon cube dissolved in it. Bake in a moderate oven until both parsnips and pineapple are tender. It will take about 45 minutes. Serve from baking dish.

* * *

Tar—Soften with warm oil; put a blotter under the mark to absorb the stain and pour benzine on it. Wash thoroughly afterwards with soap and water. Be careful when using benzine because of inflammable quality.

Eleven Die In Sea Tragedy

The gale-battered trawler "Shegness" fast on the rocks under Speeton Cliff, Yorkshire, England, where she was driven ashore in heavy gale. Eleven men, the entire crew of trawler, which was returning from fishing trip, perished in sight of land.

SUNDAY SCHOOL LESSON

JUDAH TAKEN CAPTIVE

Jeremiah 39 : 1—18.
2 Kings 25 : 1—2

GOLDEN TEXT.—Righteousness exalteth a nation; But sin is a reproach to any people. —Proverbs 14 : 34

THE LESSON IN ITS SETTING TIME.—Jehoiakim, the seventeenth king of Judah, was enthroned by Pharaohnecho, 607 B.C., and reigned until 597 B.C. Jehoiachin was king that year for three months. Zedekiah, the last of the kings, reigned from 597 to 587 B.C. Jerusalem was destroyed in 587 B.C.

PLACE. — For the most part, the cities of Jerusalem and Babylon.

"And it came to pass in the ninth year of his reign." That is, in the ninth year of the reign of Zedekiah, and, consequently, B.C. 588.

"In the tenth month, in the tenth day of the month." Cf. the similarly exact dates in Ezekiel 24 : 1, 2. The days were observed as fasts after the exile (Zech. 7 : 3, 5, 8 : 19).

"That Nebuchadnezzar king of Babylon came, he and all his army, against Jerusalem, and encamped against it." It is evident from verse six that Nebuchadnezzar did not come to Jerusalem himself, but remained at Riblah (23 : 33), and sent his army from thence against Jerusalem.

"And they built forts against it round about." More accurately bulwarks or siege-works.

"So, the city was besieged unto the eleventh year of king Zedekiah."

"On the ninth day of the fourth month." The siege lasted all together one year, five months, twenty-seven days.

"The famine was sore in the city, so that there was no bread for the people of the land." The horrors of the siege are referred to in Lamentations 2 : 11—20; 4 : 3—10; Ezek. 5 : 10.

"Then a breach was made in the city." The breach was made with battering rams such as are depicted on Assyrian sculptures.

"And all the men of war fled by night by the way of the gate between the two walls, which was by the king's garden." The two walls were necessary for the protection of the Pool of Siloam and the water supply.

"Now the Chaldeans were against the city round about." This would seem to indicate that, even by this route, the king and his followers had to break through the enemy's lines, as the city would seem to have been completely invested.

"And the king went by the way of the Arabah." The rabah was that deep valley running from north to south, in which the Jordan flows, and which was, consequently, located some miles to the east of the city of Jerusalem.

"But the army of the Chaldeans pursued after the king, and overtook him in the plains of Jericho; and all his army was scattered from him." In the neighborhood of Jericho, the Arabah expands to the breadth of eleven or twelve miles.

"Then they took the king, and carried him up unto the king of Babylon to Riblah; and they gave judgment upon him." Nebuchadnezzar, with the grandness of his court, held a solemn trial of Zedekiah, as a rebel against his liege lord, in which, no doubt, his breach of oath was made prominent.

"And they slew the sons of Zedekiah before his eyes, and put out the eyes of Zedekiah, and bound him in fetters, and carried him to Babylon." Ezekiel had predicted Zedekiah's blindness (Ezek. 12 : 13). Jeremiah 52 : 11 tells us that Zedekiah remained in prison until he died.

"Now in the fifth month, on the seventh day of the month, which was the nineteenth year of king Nebuchadnezzar, king of Babylon, came Nebuzaradan the captain of the guard, a servant of the king of Babylon, unto Jerusalem." Nebuzaradan was literally the captain of the executioners, i.e., the one who commands those who are commissioned to execute the kings' commands, especially his death sentences, and so the captain of the guard (Gen. 37 : 36).

"And he burnt the house of Jehovah, and the king's house; and all the houses of Jerusalem, even every great house, burnt he with fire." In this conflagration, the common houses were spared for the poor who were left.

"And all the army of the Chaldeans, that were with the captain of the captain of the guard, brake down the walls of Jerusalem round about." The walls were broken down first, of course, to allow the soldiers readier access to the city itself, and, in the second place, they were broken down to eliminate the possibility of the city's being defended again by any returning body of Judaean soldiers.

"And the residue of the people were left in the city." These captives are probably to be taken as the chief part of the noncombatant part of the population of Jerusalem and Judah.

"And those that fell away, that fell to the king of Babylon, and the residue of the multitude, did Nebuzaradan the captain of the guard carry away captive." These, no doubt, were the deserters (see Jer. 37 : 13; 37 : 13 ff.; 38 : 2, 4, 17, 19).

"But the captain of the guard left of the poorest of the land to be vinedressers and husbandmen." These agriculturists were allowed to remain in the land that crops might be raised which could be taxed or seized by the invaders. It is not considered a policy of wisdom on the part of any conquering power to leave fertile areas uncultivated and a nation utterly barren and depopulated.

Girl Retains Use Of Legs After Infantile Paralysis

St. Paul. — All the world smiled recently for Audrey Carlson, 18 of Dassel, Minn.

She walked out of the hospital for crippled children after a year in bed while surgeons added 4½ inches to her paralysis-shortened left leg.

When the girl was seven years old infantile paralysis impaired the growth of the leg. Two bone-lengthening operations made it equal in length to the other.

"One of the first things I'm going to do," Miss Carlson said, "is see a movie—one about dancing."

Be A Comforter

Do you know a shut-in,
Or one that's feeling blue?
Just take your pen and paper,
And write a line or two.

You may have a message,
Or a thought of cheer,
'Twould shed a ray of sunshine,
A-gleaming down the year.

It may be an effort,
But put that thought in ink,
It may do more good to one,
Than you would ever think.

God gave you a talent,
So use it for His good,
You'd say that weld of comfort,
If you understood.

Many are regretting,
The word they did not say.
When loved ones have passed over,
So write that word today.

—Maude Fox.

They're Telling Us!

"It is a thing of the spirit that makes happy married love possible. It is nothing that can be found in beauty jars or bottles." —Fredric March.

"There's a faster turnover in popular songs nowadays. Write a hit and even your best friend won't mention it after a month." Irving Berlin.

Two Blouses, One Pattern!

Here's a welcome addition to your new season's wardrobe.

A simple tups blouse with little girl collar. Its quite easily made because it's one-piece. Inverted tucks shape the waistline. The pattern provides for button trimmed blouse or blouse with loose sleeves.

Make both! The button trimmed blouse of satin crepe; loose sleeve blouse of wool jersey.

Style No. 2592 is designed for sizes 14, 16, 18 years, 36 38 and 40-inches bust. Size 16 requires 2¾ yards of 39-inch material for blouse with button trimming and 1½ yards of 54-inch material for blouse with loose sleeves.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin (coin preferred; wrap it carefully) and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

FU MANCHU

By Sax Rohmer

THE SEVERED FINGER—Dr. Petrie Tricked.