MANHATTAN NIGHT

By William Alison Wolff

SYNOPSIS.

"I think they're going to arrest me, Peter. I don't mean they think I actually fired the shot. They think Evan did that." So Martha Thayer told Peter in the Thayer penthouse apartment after Inspector Connolly and Asst. District Attorney Barclay had questioned her about the murder of her husband, Tack, who had shot to death in the next room. She couldn't believe it when Connolly said she could go. Peter arranged by phone for her to go to the home of his sister Carol, Mrs. Wentworth. Peter and Tack Thayer had been college mates at Yale. After graduation, Peter had done chemical research, stumbled on an alloy, sold his patents, and headed for Manhattan. He was tiring of the swift whirl when he met Tack and Martha at Emma's night club. Before he realized it, Peter was in love with Martha, but she told him she loved Evan Ross.

CHAPTER XIV.

Carol had been as good as her word. She and Steve were both up and dressed, and a sleepy-eyed maid appeared with coffee. Jimmy Watson, who had brought Peter's two nephews into the world, and was a friend, as well as a doctor, was there, too; Martha, who'd met him, managed a smile for him.

"Try to drink a cup of coffee, Mrs. Thayer," he said, cheerfully matter-of-fact. "And I'm going to give you something to lay you out for a while. I don't know who takes care of you, but I'll take a chance on his overall looking my butting in. After all, there's not much choice at a time like this."

"Thanks," said Martha submissively in a voice wholly new to Peter. She drank a cup of coffee; took a powder Jimmy Watson handed her, and swallowed the glass of water he held out to her afterward. Then Carol took her off, and the three men were left alone.

"What goes on, Peter?" said Steve Wentworth, and Peter told him the little he knew about Tack's death; he saw, without surprise, the quick crease in of the lawyer's forehead. In a few minutes Carol came back; Jimmy Watson glanced at her, inquiringly.

"Asleep," she said. "I scarcely had time to get her undressed."

"I didn't think you would," said Watson, drily. "What I gave her, on top of the shock—well, there are times when suspended animation's what you want, and this seems to be one of them. She won't stir before evening, and she won't be up to much then. Call me up if she's restless—unless she wants her own doctor, of course. But I rather think she'll wake up and make a raid at some food and then drop off again. Tomorrow'll be the bad day. I'm off. Haley's operating on a patient of mine at half past eight, and he's got to be on deck."

He went out.

"Well!" said Carol. "You might as well have some breakfast with us, Peter—it's not very much earlier than our usual time, as a matter of fact. They'll be ready soon. This is a frightful business, my dear. That poor child!"

"Yes," said Peter. "It's worse than you know."

Steve Wentworth looked up, sharply. "I was afraid it was," he said. "They're trying to mix her up in it?"

Peter nodded, and Carol gave a little, quickly suppressed exclamation.

"I want to talk to you, Steve," he said. "She's going to need help, and she's surprisingly alone."

"It's not my line, of course," said Steve. "Still—you'd better tell me." He frowned. "Let's see—if she hasn't a lawyer of her own I can get Arthur Bouton for her. He's a friend of mine, and he's as good a criminal lawyer as I know. He happens to be a gentleman, too—and that might help, in a case like this."

"It will," said Peter. "It's a good deal of a mess."

Peter hesitated or a moment, then made up his mind. This was no time, obviously, for reticence, for delicacy, for distinguishing between what he had learned more or less in confidence and what any one might know. Tersely, but as fully as he could, he explained the situation that had led up to the quarrel at the Fantomas Club; he stressed the queer sort of armed neutrality there had been between Martha and Tack, and told what he knew of Tack's mother and her attitude.

"The old lady'll blame Martha, of course," he said.

"Oh, naturally!" said Carol, and Steve nodded. He listened attentively to Peter's account of his own cross-examination by Connolly.

"You don't know, of course, what Barclay and Connolly said to her?" Steve asked, and Peter shook his head.

"No—except that they'd obviously scared her to death. She got it into her head that they thought Ross had shot Tack, and that she'd been in on it. I didn't ask her any questions—there wasn't time. And you saw the state she was in."

"Yes," said Wentworth. "That's Bouton's job, anyway—or the job of whoever she retains." He frowned. "I wonder why they didn't arrest her right away?"

"They haven't got a case!" said Peter indignantly.

"I've known of plenty of arrests with less than they've got already," said Steve, dryly. "You might as well face it, Peter. This is an ugly business. They know she can't get away, of course—but, as a rule, they try for a confession right off if a reel. They try to get in their work before people can talk to a lawyer and get primed on what to say." He frowned again, thoughtfully. "You can see how it works—take a woman in her state, put her up against five or six hours of grilling in a police station—well, she's apt to say almost anything."

He shook his head doggedly.

"Well—they've given us a breathing spell, and that's all to the good," he said. "They can't get at her again before tomorrow—Jimmy Watson can stand them off if they try. I'd give a good deal to know what they're doing to Ross about now."

"Ross!" said Peter. "I'd forgotten about him!"

"You can be pretty sure Connolly hasn't," said his brother-in-law drily. "Ross was probably picked up while you were waiting over there on the roof."

The maid came in just then to say that breakfast was ready, and Peter was surprised to find that he was by no means without interest in grapefruit, and bacon, and cup after cup of strong coffee. Queer, the way life went on going on, along its ordinary, commonplace lines, in spite of murder and tragedy and the looming shadow of utter disaster.

"I tell you what you'd better do," said Steve, to Peter, presently. "Find out anything you can about Martha's people—see whether she has a lawyer. She must have, of course. Let me know who he is, and I'll get in touch with him. Chances are he'll want a criminal man to handle this, just as I would, and if he'd rather have some one besides Bouton it'll be all right with me. Only—some one ought to be on the job right away. Time's what counts just now."

Peter agreed with him, especially when he remembered the way Connolly had looked when he flung open the door after the flashlight had gone off. It had been all very well for him to reassure Martha, to tell her that she was crazy to think she might be arrested. But, in point of fact, Peter agreed with Steve Wentworth; the very fact that Martha was still alive was a sort of miracle, and a fairly shaky miracle, at that.

He did what he could on the telephone from Carol's apartment. Though it went against the grain, he tried to reach Ross, but he was hardly surprised to be told both at his apartment and at his office—Ross had a job of sorts, downtown—that he was out. From Marian Bronson he learned that Martha's father was at Palm Beach, and, without difficulty, Peter reached him by long distance.

It wasn't altogether easy to make Mr. Cameron understand what had happened—nor, for that matter, to identify himself and explain how it was that he was talking to him.

"Poor kid!" he said, when he understood. "Is Martha all right? She's with your sister—eh, Mrs. Wentworth—yes. You're being very kind. Now—I can start north tonight—I'm the devil of a long way off to be of much use, though."

"Well—" said Peter. "I don't know that there's much that you can do. I thought you'd want to be with Martha—"

He was handicapped, of course, because he didn't, for any number of reasons, want even to suggest, over the telephone, that Martha was in any danger of arrest.

"Of course—" said Mr. Cameron. "I'll see about getting off at once. Meanwhile—can you get hold of Prentice, I wonder? My lawyer. He'll know what to do. George Prentice—Prentice, Stone and Gresham."

"George Prentice? Oh, first rate" said Steve. "I know him very well. He'll be all for getting Bouton—I'll lay odds on that."

Carol came in then.

"You look terrible, Peter," she said.

"You need a shave—and—oh, go home and let Manuel take care of you!"

"I've let you in for a lot of trouble, I'm afraid," said Peter. "The newspapermen don't seem to know Martha's here yet, but they're bound to find out."

Carol's teeth snapped.

"Let them!" she said. "And much good may it do them!"

In Ninth Street Peter had his first experience of running the gauntlet among the reporters. If he'd seen the early editions of the evening papers he would have known that his name figured almost as prominently as Martha's and Tack's—more prominently, as he was glad, later, to learn, than Ross's, since Connolly had chosen, so far, for reasons of his own, to keep his knowledge of Ross's part in the case to himself.

He shook his pursuers off by main force, and went up to his flat, to find a distracted and harassed Manuel. The telephone, it seemed, had been ringing incessantly or an hour, and it kept on doing so, but Manuel was an adept telephone liar, and no one could reach Peter unless the voice was known to Manuel. The house telephone was simply shut off. Accordingly, it was with some indignation that Peter heard it ring, after he had come out from a shower.

"I'm sorry, Mr. Wayne," said the apartment superintendent, "but there's an officer who says he has to see you—Detective Sergeant Mitchell."

"All right," said Peter, "let him come up."

(To be continued.)

Woman Declares Her Sex Inhuman

Mrs. Laura Harris, Lawyer, Says Women Must Learn to Support Each Other to Gain Success

Chicago.—American women must be educated to patronize and support the members of their own sex, delegates to the National Federation of Business and Professional Women's biennial convention were told last week.

A paper prepared by Mrs. Laura B. Harris of Casper, Wyo., read in her absence to the lawyer's round table section of the convention, brought the issue to the fore.

Mrs. Harris, believed to be the only woman legal adviser to a state senate, detailed tribulations of a woman seeking topnotch recognition in the legal profession and said not until women learned to support women would feminine president of the United States become a possibility.

Other speakers listed a variety of reasons why women do not patronize women more generally in the legal field. One suggested the feminine client only comes to the lawyer when seeking a cut-rate. Lydia Lee, a Missouri lawyer, said most women owning property have inherited it and "know little about handling it."

"They don't believe there are other women who do and should be educated to the fact that there are," she said.

Martha L. Connole, East St. Louis, Ill., attorney, said: "Womens' attitude is the one they have had for years."

Ship Ends Old Custom

London.—The icebreaker Nascopie steamed down the Clyde from Ardrossan, marking the end of a tradition that has lasted 245 years.

In 1685 the fifty-ton ketch Nonsuch sailed from Gravesend to Hudson Bay with forty-two men, the pioneers of the Hudson Bay Company. It was the dashing Prince Rupert, the first Governor, who backed the first venture of The Governor and Company of Adventurers of England Trading Into Hudson's Bay, and ever since then ships have sailed from Britain to Canada with stores and provisions and back from Canada to Britain with cargoes of furs.

But the Nascopie is the last of them, and will never return to British waters. The departure was the last sailing of a Hudson Bay Company ship from Britain. The Nascopie will remain permanently in Canadian waters and her collections will in future be shipped each year to England by the regular Atlantic liners to London.

Housekeeping at Dr. Barnardo's Homes in the United Kingdom is done on an enormous scale. More than 25,000 meals a day have to be provided for 8,456 children. One big item is milk, 1,000 gallons per day being required.

In Hull, Britain's largest fishing port, between 50,000 and 60,000 persons depend upon this industry for their livelihood.

An Old-Fashioned Garden

Mr. Jerome was tempted to linger in the garden, for though the house was pretty and well deserved its nickname, "the White House"—the tall damask roses that clustered over the porch being thrown into relief by rough stucco of the most brilliant white, yet the garden and orchards were Mr. Jerome's glory, as well they might be; and there was nothing in which he had a more innocent pride than in conducting a hitherto uninitiated visitor over his grounds, and making him in some degree aware of the incomparable advantages possessed by the inhabitants of the White House in the matter of red-streaked apples, russets, northern green (excellent for baking), swan-egg pears, and early vegetables, to say nothing of flowering "shrubs," pink hawthorns, lavender bushes more than ever Mr. Jerome could use, and, in short, a superabundance of everything that a person retired from business could desire to possess himself or to share with his friends. The garden was one of those old-fashioned paradises which hardly exist any longer except as memories of our childhood: no trim beds, no fussy flowers, no artificial separation between flower and kitchen garden there; no monotony of enjoyment for one sense to the exclusion of another; but a charming paradisical mingling of all that was pleasant to the eyes and good for food. The rich flower-bordered fruit path ran along the neighboring strawberry beds; you gather a moss rose one moment and a bunch of currants the next; you were in a delicious fluctuation between the scent of jasmine and the juice of gooseberries. Then what a big wall at one end, flanked by a summer-house so lofty that after ascending its long flight of steps you could see perfectly well there was no view worth looking at; what alcoves and garden-seats in all directions; and along one side, what a hedge, tall, and firm, and unbroken, like a green wall!—George Eliot, in "Scenes of Clerical Life."

Loans Help Students

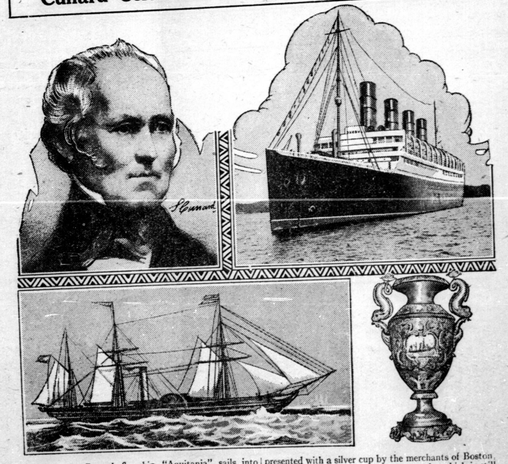
Paris.—Honor loans to permit needy students to complete their course in the University of Paris were of great service in the last university year, and an increased number of students are applying for this aid during the coming year.

The system was adopted in 1924 by the Academy of Paris which established a fund out of which deserving students could obtain financial aid. The maximum loan is for 3,000 francs, which the student receives by weekly payments on signing an honor declaration that he will repay it within twelve years after he obtained his university degree.

This year 514 of these loans were issued to French students, and 440 the year previous.

France is losing her tourist traffic, the number of visitors falling from 1,911,107 in 1929 to 994,358 last year. The drop is least heavy in the case of British visitors, who numbered 522,000 in 1932.

Cunard Celebrates Its Ninety-third Birthday



When the Cunard flag-ship "Aquitania" sails into Halifax, N.S., this week on a cruise from New York, her arrival will mark the ninety-third anniversary of the first voyage of the pioneer Cunarder "Britannia" from Liverpool to America.

The "Britannia" left Liverpool on July 4th, 1840, for Halifax and Boston, covering the route in 14 days and 8 hours; in the same year the "Acadia," her sister ship, made the same voyage in 11 days and 4 hours. This inaugurated the first regular steamship service across the Atlantic.

Samuel (afterwards Sir) Cunard was a passenger on the maiden voyage and on his arrival at Boston he was presented with a silver cup by the merchants of Boston commemorating the achievement, a trophy which is still in existence and valued at over $50,000.

Sir Samuel Cunard was born in Halifax in 1787 and even before founding the Cunard Line in England, had by the year 1830 amassed a huge fortune and was head of a fleet of sailing-ships plying between Nova Scotia and the West Indies.

He was knighted in 1859 for outstanding service in the Crimean War and died in London in 1864 in his 78th year.

In contrast to the 1,100 gross tons of the 1840 "Britannia," the 47,000-ton liner "Aquitania" of to-day.

ORANGE PEKOE BLEND
"SALADA"
TEA
"Fresh from the Gardens"

Mosquitoes Raised in Hundreds For Purposes of Observation

Baltimore.—Mosquitoes, which most people wish would stay away, are the parlor guests of Edwin H. Perkins, of Baltimore.

He has raised hundreds of them in his living room during the past two months for a study of the insects and a series of photographs of them at various stages of development.

Rafts of eggs are collected from two barrels of stagnant water in the backyard and placed in jars of sterile water in the house. The hatching is aided by electric heaters controlled by thermostats.

By the hour, Perkins watches his jars, taking photographs of the insects to show their life circle, but there is one picture which he has been unable to obtain.

The single missing photograph is the mosquito's life in when he has pushed his head through his shell and is pulling himself out of it.

At one time he said he watched his eight hours without success. The change is so quick, he added, he has not been able to catch it with his camera.

As a control against the insects, he said a bowl of goldfish in your house will eventually get rid of the mosquitoes." The insects, he asserted, keep the goldfish healthy, contented and grateful.

And here's good news for the mosquitoes, Perkins says only the "lady" mosquitoes do the biting.

Poetry Love Taught Without Study Rule

Children show a much greater interest in poetry if they are not required to do any memorizing, Dr. Honora M. Frawley, research graduate at Teachers College, Columbia University, declares in a survey just made public.

When children are allowed to read poetry in a natural manner, devoid of rules or academic rote, their enjoyment in poems increases accordingly, she reported. She experimented with 300 pupils of Grade 5B in Public Schools 33, 66, 17, 105, 148 and 124 in the borough of Queens.

"The problem undertaken was to compare results in comprehension, amount of memorizing and attitude obtained by teaching poems to children with five different procedures in regard to memorization," Dr. Frawley explains.

These procedures were immediate: Required memorizing without any teaching of the poem, required independent memorizing after the poem had been taught, required supervised memorizing after the poem had been taught, memorizing encouraged but not required after the poem had been taught, and no memorizing required or suggested, but time spent on choice activities out of the study of the poem.

Dr. Frawley found that the pupils responded more eagerly to the poetry hour where no memorizing was required but where free activity in the study of the poems was allowed. Not forcing the pupils to study the poems in minute detail brought forth a desire to read more poetry, she adds.

Past and Present Positions Compared

Greater Freedom Stressed by Business Woman in Hamilton Address

The emancipation of modern women and the important place she had come to occupy in the busy modern world were emphasized in an address which Miss A. Josephine Dauphinee, of Van Horne, gave to members of the Canadian Federation of Business and Professional Women's Clubs, meeting in Hamilton, Ont.

Contrasting conditions affecting women in 1870 and the present day, Miss Dauphinee recalled that the Victorian Miss would not go to a skating rink unaccompanied. The woman of sixty years ago depended on her men folk for her knowledge of public affairs. She did her needlework while her husband read the difficult passages in the newspaper to her. To-day women were in every sphere of life, competitive, social and public; they were running their own factories, they were merchants, dentists, doctors. They took part in aviation, filled no second place in sport, and took part in the Bisley rifle competition. Woman to-day, Miss Dauphinee said, might choose any career which suited her.

Man Who Melted From the Heat

In London, on June 6, the thermometer rose to 90 in the shade, and the next day some of the papers related the story of a man in the South who had actually melted from the heat and had attracted such crowds by so doing that the police had to disperse them. One of the papers printed a photograph of the phenomenon. It shows a young man of about 20, with clean-shaven face and hair neatly plastered down, and arranged in the latest fashion, but with drooping head and a smile that is rapidly dissolving into an expression of horror as the eyes appear to join it. The police came and moved the terrified stricken or joking—according to temperament—people on, but called no ambulance. Just as the poor man collapsed he was taken into the shop before which the tragedy had taken place—for he was a dummy made of wax.

Time to Duck

"I see you advertised your telephone for sale," said my friend.

"Yes," he sighed, "I saw my neighbor in the hardware store yesterday buying a gun."

The thread of an argument often applies that the whole thing is merely a yarn.

keep fit!
Headaches, heaviness, depression—banish them all by keeping your system clean. Take Eno every morning.
TAKE ENO'S FRUIT SALT

Woman's World

By MAIR M. MORGAN

"A Woman's Place Is in the Home."

Cherry Season Here

Baskets and baskets of plump red cherries are now being loaded on the lake boats—the first cherries from the fruit belt district. Everyone on the boats is besieging the baggage rooms to buy some of the "Little Red Men" in the old nursery riddle called them. Usually the first cherries are expensive, but this year the six quarts baskets are now less than a half dollar. Like other fruits their season won't be long because of the extreme heat and the high winds.

Cherries can well, and make delicious jams and jellies. To conserve the flavor for winter use, only fully ripe, fresh cherries should be used. A second grade fruit will give a second or third grade product, particularly in canning, for one bad cherry will spoil the jar.

Simply made and at low cost is a sparkling cherry jam, exactly the color of the fresh fruit.

Cherry Jam (except wild cherry or chokecherry)

4 cups (2 lbs.) prepared fruit, 7 cups (3 lbs.) sugar, juice of 1 lemon, 1 bottle. Pit about 2½ lbs. fully ripe cherries. Crush thoroughly or grind, add 1 cup (2 oz.) water, bring to a boil, cover and simmer 15 minutes. (For stronger flavor, add ¼ teaspoon almond extract before pouring). Measure sugar into large kettle. Add prepared fruit, packing each cup solidly and filling up the last cup or making up weight with water, if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 7 minutes. Remove from fire and stir in pectin. Then stir and skim by turns for just 5 minutes to cool slightly to prevent floating fruit. With whole cherries, ladle off a few glasses of hot clear syrup for jelly. Then fruit will not float, pour quickly. Seal hot jam at once with paraffin wax. Makes about 11 eight-ounce jars.

Buffet Suppers

Cold buffet suppers be most palatable on hot summer nights. Arrange all the food on one end of the table. Place plates, silver, napkins and pitchers of iced drinks on the other end. Remember that a good part of the success of your supper party depends on the artistic and appetizing appearance of the table.

Your menu might consist of a couple of cold salads served in big bowls garnished with crisp salad greens; cold cuts of meat, pickles, hot rolls, celery and anything else you like for supper.

Desserts should be made simply so that they too may be served buffet style. A platter of assorted cheeses and crackers will add to the beauty of the table and be delicious as well.

Tricky Simple Things

The simplest things are sometimes the most difficult for the woman who is learning to cook. Indeed, many experienced cooks have their greatest troubles with recipes for foods it is generally believed everyone knows how to make.

You undoubtedly have heard many women say they couldn't make good gravy, that they always had bad luck with their coffee, and so on through a long list of things which sound very simple.

The subject of good coffee is probably the most widely-discussed of the food problems. Your success at home entertaining may depend to some extent on the kind of coffee you serve.

High Price No Guarantee

First, the fact that a coffee is expensive doesn't necessarily mean you will have good coffee if you use it. The price you pay is not all-important. It is essential that you use fresh coffee, however.

Know approximately how many cups of the beverage you are going to need for the meal. Then allow one full cup of water to each cup of coffee required. Use cold water. Allow one heaping tablespoon of coffee for each cup—one extra tablespoon for the pot. This formula always applies whether you use a percolator or make boiled coffee.

Let the water come to a boil. The minute the coffee begins coming up through the top of the percolator, notice the time. When the coffee has percolated six minutes (no more, no less) remove the pot from the fire.

Be sure to use a clean percolator. Don't use left-over coffee. It isn't good at all and will ruin the flavor of the freshly-made coffee.

Gravy Minus Lumps

Gravy is another ogre to many cooks. As a matter of fact, it requires no particular amount of skill—only a little patience.

Assuming you have the actual gravy stock in a pan, add enough cold water to make the amount of gravy you require. Now put some flour in a bowl and add enough water to make a smooth paste. Beat the mixture with a fork or a spoon until not a lump remains. Stir it into the cold water in the pan. Place the pan over the fire and stir constantly until the gravy becomes thick.

It takes about two heaping tablespoons of flour to thicken two cups of gravy sufficiently. Always salt and pepper your gravy before you take it to the table. Milk, instead of cold water, may be used if you prefer.

Summer Cosmetics

Summer heat has a way of dissolving your cosmetics. The best way to keep your face looking as though it has been freshly made up is to get cosmetics which stay on in spite of the heat.

A cream rouge will go on easily and evenly and stay on all day. It will even resist clear water. Soap suds, or a cleansing cream, must be used to take it off.

Don't forget the rule for cream rouge. You simply have to use a foundation cream on your skin before you put it on. Dry rouge may be applied after you have powdered.

When your face has been cleaned, smooth on a tiny little bit of foundation cream. Now take a small amount of the foamy cream rouge and make a dot in the centre of each cheek. Blend it upward and outward, with your forefingers, according to the shape of your face. When it is all smooth and even, pat on your powder with a piece of clean cotton.

It is an excellent idea to get your rouge and lipstick at the same time, from the same place. In that way, the beautician can tell just what shades of each you require. Also, you'll be sure that they harmonize.

Dull finish powders are highly recommended for summer. They take away all shiny effects and they do stay on a long time.

Holidays

No longer do we bother about the clock in the mornings. Our meals are arranged at our own pleasure; we don't have to be anywhere at any special time.

But you must bear in mind that you can't upset routine without having to pay for it. Theory is all very well, but in practice you will find that, for the first few days, the change is not doing you any good.

You feel livery, disinclined to do much, your stomach is a little upset. Instead of that brisk, let's-do-a-ten-mile-walk feeling, you feel more like going to sleep.

This feeling soon passes as one gets acclimatized, so don't be depressed at the thought that you have come to the wrong place.

Household Hints

White turnip, well grated and mixed with a little mustard and vinegar, is an excellent substitute for horse-radish.

When boiling or roasting chicken rub a little ground ginger over the fowl before cooking. It will make it more tender, and be a great improvement.

Add a piece of butter to the milk when making blanc-mange.

It will turn out of the mould much more easily.

Mix a little starch with milk, and add to the blue water when rinsing clothes. It will prevent streakiness, and clothes will dry quicker.

When felt hats become soiled do not let them get too dirty, but sprinkle well with household salt. Rub firmly and well into the felt with a clean piece of rough towel; then shake well. You will be pleased with the result.

The Ever-Useful Blouse

By HELEN WILLIAMS.

Illustrated Dressmaking Lesson Furnished with Every Pattern

The blouse assumes much importance this season while jacket and cape suits play a leading role.

And here is a ravishing model. It is one that can be carried out in plain or embroidered organdie as well as in tubbable crepe silks and linen.

Its neckline is exceedingly becoming. And don't you think the brief puffed sleeves adorable?

It's made in a jiffy!

Style No. 3468 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust.

Size 16 requires only 1⅞ yards of 39-inch material.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of each stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

Women to Study Trends in Business

New York.—How business and professional women in the United States have met the economic slump and what trends and opportunities they see developing through present conditions are to be studied intensively by a committee appointed by the American Women's Association, according to announcement made by Miss Anne Morgan, president of the organization here.

The studies, which will be financed by Trans, to the association of $5000 and $2000 from the Carnegie Foundation and the Guggenheim Foundation, will be made in co-operation with the National Occupational conference, established recently to serve under the Carnegie Foundation as a directing and clearing medium in the field of vocational guidance and personal adjustment to occupational life. A special feature of the injury will be a study of changes in standards of living of the women in business and the professions.

The awards by both foundations were made in recognition of the work the association has done during the past three years in giving information and providing vocational counsel to its membership of 4000 women, the announcement said. The research will be carried on under the direction of the general service committee of the association, headed by Mrs. Mary G. Schonberg.

To Auction Jewels of Mrs. E. Wallace

London. — Mrs. Edgar Wallace's jewellery—all her diamond bracelets, rings, brooches, and earrings—will be put up for auction at Sotheby's.

There are five bracelets, all of diamonds except one which combines diamonds and emeralds; ten rings, of which two have large solitaire diamonds and others are enriched with emeralds or rubies; four brooches, one designed as a basket of flowers; two pairs of earrings, and a diamond pendant on a platinum and pearl necklet.

Mrs. Wallace's gold cigarette case with the initials "V. E. W." in diamonds, and a long chain from which one of the diamonds is missing makes up a total of twenty-four items that are to be disposed of.

Sunday School Lesson

Lesson V. July 30—Gideon—Judges, Chapter 6-8. Golden Text—Jehovah is the strength of my life; of whom shall I be afraid.—Ps. 27:1.

TIME—Seven-year oppression by the Midianites ending with Gideon's victory, B.C. 1322—?23.

PLACE—Gideon's home in Ophrah, in Manasseh, west of the Jordan. The battle was fought on the plain of Jezreel, in southern Galilee.

"And Jehovah said unto Gideon." Either by spoken word or by an impression made upon his mind. "The people are yet too many." The words must have sounded in Gideon's soul like the knell of doom. "Bring them down unto the water." The spring of Harod. "And I will try them for thee there. And it shall be that of whom I say unto thee, This shall go with thee, the same shall go with thee." Often we select our comrades and life partners on grounds the least sufficient and wise, and it is no wonder that our lives are rather weakened than strengthened by such friendships. "And of whomsoever I say unto thee, This shall not go with thee, the same shall not go." The Lord can discern character, spiritual traits and tendencies that are hidden from us He clearly open before His omniscience.

"So he brought down the people unto the water." He was to make there one of the most remarkable tests of history. "And Jehovah said unto Gideon. Every one that lappeth of the water with his tongue, as a dog lappeth, him shalt thou set by himself." Various explanations have been given of the methods of drinking mentioned. The only one that seems to satisfy the text as it stands is that the three hundred took water in their hands and licked it up as a dog laps, and that the rest bent down on their hands and drank directly from the stream. "Likewise every one that boweth down upon his knees to drink." The bulk of the soldiers got down on their knees and leisurely slaked their thirst.

"And the number of them that lapped, putting their hand to their mouth was three hundred men. But all the rest of the people bowed down upon their knees to drink water." Do we belong to "all the rest"? Are we with the big majority who lead easy lives, never lifting their hands to lift the world's heavy burdens, their souls never heavy with the world's sorrow?

"And Jehovah said unto Gideon, By the three hundred men that lapped will I save you and deliver the Midianites into thy hand." The Lord would send no more than three hundred warriors against those hordes of heathens. "And let all the people go every man unto his place." All the others, all but the three hundred, were to go home.

The Sword of Jehovah and of Gideon. "And he divided the three hundred men into three companies." Thus the Midianites would feel that they were attacked by a great host. "And he put into the hands of all of them trumpets." The trumpets were rams' horns, hollow, and making a hideous blast when blown. "And empty pitchers, with torches within the pitchers." Christians may well follow Gideon's example and go forth into the world with the simple equipment of the Word of God, the sword of the Spirit, which, with prayer, is mighty to the pulling down of strongholds.

"And he said unto them, Look on me, and do likewise." A true leader of men must be prepared to set himself up as an example. "And, behold, when I come to the outermost part of the camp." Of the Midianites' camp. "It shall be that, as I do, so shall ye do." When the leader breaks his pitcher, flourishes his torch, and blows his trumpet, they are to do the same.

"When I blow the trumpet, I and all that are with me, then blow ye the trumpets also on every side of the camp, and say, For Jehovah and for Gideon." All generals have known the usefulness of stirring war cries.

"So Gideon, and the hundred men that were with him." Co-operation is the secret of success in any campaign against evil. "Came unto the outermost part of the camp in the beginning of the middle watch." This was in the dead of night, about midnight. "When they had but newly set the watch." And when, therefore, there would be some resultant confusion, and the soldiers newly in position and not settled down to keep strict guard. "And they blew the trumpets, and brake in pieces the pitchers that were in their hands." The Midianites were not driven back by angels but by the swords of stout-hearted Israelites.

"And the three companies blew the trumpets," etc. The strategem was carried out precisely as had been planned. God does not want the trumpet testimony and darkness. He wants the testimony accompanied by light.

Physical Culture Course At Sorbonne Is Praised

The keenness with which the French nation has taken up sport has been reflected at the Sorbonne, Paris University, writes the Paris correspondent of "The London Daily Telegraph." It now has an Institute for Physical Culture that surpasses anything of the kind abroad.

The institute has been visited by numerous foreign physical culture enthusiasts, who can study there all the newest theories to their hearts' content. The latest distinguished member of the faculty is M. K. H. Van Schagen, municipal inspector of physical education at Amsterdam, on whom a doctorate has been conferred by the Paris University. His thesis was "The role of physical education in the development of the personality."

In future one must be careful not to confuse D.Sc. with D.Sp. Moreover, we may find instead of B.A. the letters B.P.C. (Bach. Phys. Cult.), and if Paris University specializes a little further, such degrees as M.Ph. (Master of Football) and F.R.C.H. (Fellow of the Royal College of Hockey) will be conferred on visitors from England who display special prowess when here.

U.S. Women Overworked

Here's one for American husbands. American women work too hard, so says the esikszetmartoni Bozsa. Annie (that's her name and title as she carries it, and it means no more or less than that she's a Hungarian Colonel's daughter).

Miss Bezca, the esikszetmartoni, in an interview during her recent visit in Yellowstone National Park, said she found many lovely things in the United States to hold her here, but she couldn't remain because there's too much labor and not enough love in the life of the average American woman, says a bulletin from National Park Service.

Husbands who come home on the wife's bridge night only to find the house either deserted or overrun with bridge addicts might well pause before replying in indignant vein to the Hungarian beauty.

Canadian Literature Is Praised By London Times

London.—High praise for Canadian literary efforts was forthcoming from the Times recently following the gala functions held in honor of the visiting members of the Canadian Authors' Association.

They heard speeches of welcome by Rudyard Kipling, G.K. Chesterton and Sir Henry Newbolt at a great luncheon arranged by the Royal Society of Literature, and by John Erwine, John Drinkwater and Ian Hay at a reception arranged by the Incorporated Society of Authors.

The luncheon, said the Times, "saw a Canadian bit of literary—perhaps Imperial—history. It is a tribute to the power and vigor of a literature when the names of even a few of its authors are household words in another land.

"Literary workers of Canada, with so vigorous a past and so lively a present, have very great things to give English literature in the future."

Killed by Cricket Ball

In recording a rare death by cricket some London papers compare the vital statistics of the cricket field with those of football and add that while there is no record of a football ever having itself been responsible for a death it is not so with the ball used in cricket. This ball is only 3 inches in diameter but weighs over 5½ ounces, due to the fact that its interior is a mass of cotton thread tightly wound around a half-inch sphere of hard rubber, the whole covered by two hemispheres of ox hide shrunken on and stitched at the circumference. The accident which caused the comment took place at Potters Bar, Middlesex, when a player was struck by the ball, which caused compression of the brain through a ruptured blood vessel.

Seek Oil on Swedish Island

Stockholm.—New efforts are being made to find oil on the Island of Oland, long noted for the gas which seeps from its peculiar limestone formation. Electrical equipment is being used. Discovery of oil would be unique for this kingdom.

Ducks bred for generations on the dry-land farming areas of Montana have lost the power of swimming.

Mid-Atlantic Air Station Passes Test

Steamer Westphalen Docks and Launches First Mail Planes on Brazil Route

Rio De Janeiro.—Experiments with the steamship Westphalen as a way station for trans-Atlantic airmail service have been a complete success, and the first line will get underway in 1934, says Captain Fritz Hammer.

Captain Hammer, formerly pilot of the flying boat Do-X and director of the Syndicato Condor, Brazilian representatives of the German Lufthansa company, which will operate the line piloted the first flying boat catapulted from mid-ocean in a test run to Brazil.

The Westphalen, now on the way home to Bremen for minor changes, will return to mid-ocean in September or October for final experiments. The ship already has received and catapulted planes from Africa for Brazil and vice versa, besides taking part in numerous offshore landing and catapulting tests.

"The ocean air line, alternating with the Graf Zeppelin, will at the start give four-day service from Berlin to Rio," said Captain Hammer. "Later, as night flying is instituted along the African coast, and faster flying boats are placed in service, the time will be reduced, probably getting down to fifty hours before many years."

The transocean part of the line will require from twelve to fourteen hours, depending on flying conditions. Planes from Bathurst will reach the Westphalen, in mid-ocean, in six or seven hours, the tests showed.

Reaching the Westphalen, the flying boats will be taken aboard by an ingenious drag sail and crane.

The landing device, key to the success of the experiments, worked without a hitch in the four ocean flights made as experiments. This device consists of a canvas, 52 by 26 feet, reinforced by wooden strips, and with long slats underneath to assure stability.

Upon receiving a plane, the Westphalen heads into the wind, letting out the canvas drag sail behind. The flying boats, alighting on open sea, then their descent to hit the top of a wave close to the canvas.

Germans Receiving Air Raid Training

Berlin.—Courses of instruction to safeguard civilian lives during aerial bombardments began last week at the Labor Protection Museum in Charlottenburg under the auspices of the Federal League for Protection Against Air Attacks.

The league operates under the Aviation Ministry headed by Captain Hermann Wilhelm Goering.

A thousand school teachers, most of them teaching chemistry and physics, entered the three days' intensive course and they will be followed by others.

Waited Fifty Years For Husband of a Day

Mrs. Elizabeth Beasant, aged 73, who died recently at Cushendun, a pretty seaside village in County Antrim, Ireland, waited for fifty years for her husband-of-a-day.

One morning fifty years ago Captain Walter Beasant, the sweetheart of school days, made her his bride, and he left later in the day to take his three-masted ship to Batavia.

The ship sailed, and was never heard of again.

John Beasant, the missing man's brother, said "her love never died. She refused offer after offer of marriage."

Words Actually Needed

Chicago.—Of the 400,000 or more words in the English language, only 850 are actually needed in ordinary conversations, according to Miss Mary L. Guyton, supervisor of adult education in Massachusetts.

Miss Guyton appeared on an adult education program to explain the "basic" English, works of Professor C. K. Ogden of Cambridge, England, who was unable to be here because of a change of plans.

"Professor Ogden says there are 1,500 languages acting as barriers to word understanding. Since English is used by 500,000,000 people he believes a basic language of English can be used as an international auxiliary."

MUTT AND JEFF— By BUD FISHER

Sandy MacPherson Refuses to Tip