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# WINGS OF FORTUNE

BY

LESLIE BERESFORD

**SYNOPSIS**

Sylvia Darnley, an orphan is employed at a travel bureau. In that way she meets John Christopher Fellowes, going to Paris and Monte Carlo.

Because of poor business Sylvia loses her job, but at the same time Mrs. Paula Carmichael staying at the hotel with her brother, Tony Mallison, surprises her by telling her that she is heiress to a fortune by her uncle Luke Massingham.

Accompanied by Paula and Tony Sylvia goes on a shopping orgy in Paris Paula lends Florrie, her maid, to help Sylvia dress for her first big party in Paris. Sylvia feels Florrie has a definite dislike for her. Paula warns her of fortune seekers, especially John Christopher Fellowes.

(Chapter VII. Continued.)

Indeed, that revelation settled there and then the whole problem. No need now to ask if she was in love with him. How could she be after that? Her only feeling towards him had become one of proud resentment that she should have actually occupied her mind so much. He was cast aside, now, just as the crimson dawn over the Arc de Triomphe had swept away the dawn cohorts of the night, heralding a morning of brilliant sunshine.

It was sunshine all the way out of Paris that day, for they let early. Paula and Tony were anxious to waste no time in going south, and Sylvia left herself in their hands. Somehow, in any event, Paris did not greatly appeal to her this morning. Its note of gaiety seemed to strike a discord in her ears. It was the gaiety of pretence rather than reality.

She was glad to sit back in her corner in the sumptuous reserved compartment in the rapide, which raced thunderingly over lines and points, flashed through stations, throbbed an eternal melody of motion amid fields and orchards and forests, astride rivers and between towns and villages, carrying them to the Cote d'Azur.

Pleasant and restful to lean in cushioned comfort and gaze lazily out at the ever-changing panorama, listening to the enjoyable voice of Tony. He never flagged for an instant in his witty and entertaining talk, his amusing stories of experiences which showed how varied and adventurous had been his life. Sylvia, warmed by an increasing sense of attraction for him, snuggled up close to him in her corner, beginning to ask herself if Fate had not perhaps deliberately produced Tony for her, with intentions which went beyond the doubtful relationship of "a sort of brother."

She had indeed become so absorbed in Tony as a companion, left alone with him by Paula, who had found someone she knew on the train in another compartment, that she really had forgotten John Christopher's very existence. So it was with a start of surprise, that—as she and Tony were taking their places in the restaurant-car for dinner that evening—her roving glance gathered in the fact that John Christopher was actually travelling on this train, all unknown to her.

He was sitting with three other people, deeply engrossed in talk. A grey-haired man very English and rather aristocratic in appearance; a pleasant-faced elderly woman, obviously his wife; and a quite charming girl with Titian-colored hair, just as obviously the woman's daughter. The last was evidently on very friendly terms with John, since—as Sylvia passed their table with Tony — she heard the girl laughingly addressing him by his Christian name.

Not that Sylvia care for that. She swept past them, head in air, eyes completely ignoring John's obvious attempt to rise and bow to her. She passed on, slipping a hand in Tony's arm, laughing and talking with him, deliberately choosing a table at which John Christopher was obliged to see her, since he was facing her.

"See Fellowes is on board?" Tony murmured, questioningly, as they took their seats.

"Is he?" Sylvia looked round pretended to discover the fact for the first time, laughed: "Really, I'm not very interested in him, Tony! I suppose he's as much right to travel on this train as we have. He seems to be enjoying himself anyhow."

"Those are the Darlingfords's with. Lord Darlingford's wife, sitting next to him, was a Boston heiress. And the girl, of course, will come into a pile. Trust Fellowes to hang up his hat where the money is."

"She's very pretty, anyhow," Sylvia mused, trying to feel as well as appear indifferent, and laughed across at Tony. "After all, is it quite fair to say a man's after a girl's money, especially when she is as lovely as that girl is? He may be desperately in love with her, Tony."

And that of course, Sylvia suddenly realized, might be quite true. It was perfectly possible that, although she herself had been attracted to John Christopher she had not such attraction for him. It was probably the pleasant-faced girl with the red-haired girl that he had left so hurriedly overnight, on the plea of business.

At any rate he was obviously attracted by this girl now, as obviously as that the girl also was by him. She saw, Sylvia noticed, as close to him as was possible. Her dark oval eyes set in a face of delicate cream and peach-bloom, were always looking at him, as if unwilling to miss the play of his features for a second, while her pretty red lips had a tender, almost possessive curve as she smiled up at him.

And Sylvia, in turn, smiled across at Tony, gaily pretending that the other couple did not exist, that she cared nothing about them, that all her interest was wrapped up in her amusing, handsome companion, whose voice reached her ears above the throb and rattle of the train, while he leaned towards her over the table.

"That wretched, vile thing called money!" he was saying. "If it was not for that, I'd cut out this silly pretence at being a brother of yours—"

A sudden, terrifying screeching of the train whistle drowned every other sound. The great brilliantly lit restaurant-car seemed to Sylvia as if it were rising up in the air, carrying her with it. Screams of women, shouts from men, were mingled with the smashing of wood-work and the tinkle of shattered glass. The lights were blotted out. Sylvia felt a violent blow on the head, then knew no more.

(To Be Continued.)

# A PAGE FROM MY DIARY

*by* **P.C.2**

"Say, pull over to the side!"

Was he mad when I stopped him? I'll tell the world he was! Started to bawl ME out.

"All right," I said to him, "all right, I know you weren't speeding — not more than forty, anyway. I'm not taking your number, so quieten down, will you? I just wanted to speak to you, that's all."

He was so surprised, he goggled at me. "Say," I said, "are you on your way home?"

"I certainly am," he replied, shortly, "and I'm in a hurry to get there." Significant-like.

"Married?" I asked, quietly.

"None of your business," he snapped, "but I happen to be."

"Children?" I enquired, smiling, friendly-like.

"Two," he said, and I noticed his eyes soften as he said it.

"And they'll be waiting for you?" I ventured again.

"You bet they will be." He was almost smiling himself, now.

"They might have had a long, long wait," I said, speaking kind of slow. "What d'ye mean?" he demanded, quickly.

"Just this," I said, "I was behind you further down the road. And you didn't even slow up at yon railroad crossing. No, sir, you didn't even stop —you just went on over, and the east-bound missed you by feet. I guess it startled you, too, didn't it?"

He looked away for a minute. "I didn't notice it coming," he said at last. "It scared me, as I heard it roar past behind me."

"But there's a big sign 300 feet before the crossing," I argued, "didn't you see that?"

He nodded, "I did, officer, I did," he admitted, and then—"My kids—if I'd been hit." There was sudden terror in his eyes. He thrust out his hand at me. "Thanks, officer," he said, "I see what you mean. You've done me a better turn than you'll ever know."

I waved him on his way. I'll bet that man won't ever pass a crossing without at least slowing down. If only people would think of the kiddies at home before they try to beat the Limited.

Perhaps some day they'll know better.

# "SALADA" GREEN TEA

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# China Trains Girl Students

## Drilling for Day When Military Power Will Be Used Other Than Civil War —

Girl students in smart grey uniforms, complete with Sam Browne belts, are drilling on the parade grounds of Chinese universities in preparation for the day when China's military power will be used for other than civil war.

They are using real rifles, and bayonets, and making themselves familiar with machine guns and even trench mortars.

At Yenching University, near Pekin, the young Amazons recently joined with the cadets of the opposite sex in an anti-aircraft defence drill one dark night. They proceeded martial law on the university premises, and even kept members of the faculty indoors. A foreign lecturer unaware that his students were playing at soldiers, had his laboratory during the night and was promptly arrested by uniformed girls with fixed bayonets, being detained until the show was over.

The students had a merry time of it. They started by lighting numerous bonfires to represent fires started by bombs from the hypothetical air raiders. The idea was to extinguish the flames as fast as possible, but the night was chilly so there was some play while the student soldiers warmed their hands.

Plenty of noise was provided by giant firecrackers though neither these were supposed to represent the bombs from the air or anti-aircraft fire was not revealed by the "high command."

At the same time "despatch riders" roared about the university grounds on motorcycles equipped with sidecars and machine guns and for an hour the racket was weird and wonderful.

Eventually the "war" was declared a great success and the troops went to bed.

# Girls Learn How To Keep Home

## Study Two Babies and Find Breast-Fed Infant Stronger Than One Fed by Formula

Master Tommy has lost the distinction of being one of the youngest college instructors on record. For Anne, two weeks younger, is the latest addition to the teaching staff of the College of Home Economics at Cornell University. She came to "teach" and be observed by students. These students were learning to be both good mothers and teachers of home-making.

When Tommy first arrived as a "practice baby," he was 20 days old, premature, under-nourished. His weight was five pounds 9¼ ounces. 10 pounds five ounces. He was first fed on formula, later breast-feedings were undertaken.

But Anne, on breast-feeding alone, gained from a weight of five pounds five ounces at birth to 12 pounds four ounces, outstripping Master Tommy. Prof. Melen Monsch, nutrition specialist at the College, attributes her rapid growth to breast feeding. She believes that most mothers can and should nurse their babies.

Anne is 25 inches long and Tommy 21½ inches. Baby Anne is the "daughter" of post-graduate students at Cornell, and although the baby is the care of students in the practice apartments in the college, the mother comes in at regular intervals to feed Anne. On Sundays, she comes in to bathe the baby.

With these contrasting babies for study, students are provided with the opportunity of observing the difference breast-feeding makes in a child's progress. Before Tommy and Anne, there were 23 other practice babies, and all of them became vigorous during their stay in the college. Specialists say this state of health has been achieved mainly through regularity of schedule, plenty of direct sunshine, fresh air, exercise, orange or tomato juice, cod liver oil, strained vegetables, and cereals in addition to milk.

# Pennsylvania Women Are Good Drivers

## Although Constituting 18% of State's Licensed Chauffeurs, were Involved in only 6% of Accidents

Harrisburg, Pa., — The Bureau of Motor Vehicles gave Pennsylvania's women drivers a great big pat on the back.

It seems, the bureau says, that the State's 346,500 women motorists are exceptionally careful.

Here are the figures:

Of 32,882 operators who figured in accidents in the first five months of 1934, only 1,944 were women.

Women, although constituting 18 per cent of the state's licensed drivers, were involved in only six per cent of the fatalities and eight per cent of the non-fatal injuries

Of 3,528 operators whose licenses were withdrawn because of law violations, only 66 were women.

# Egyptian Face-Lifters

The art of rebuilding faces and patching up torn ears and noses was practiced when the Pharaohs ruled Egypt and the pyramids were only engineers' dreams, Dr. Gordon B. New, specialist of the Mayo Foundation, told the regional meeting of the American College of Surgeons in Spokane recently, says the Associated Press.

Since ancient times, however, racial surgery has made remarkable advances, said the Rochester (Minn.) specialist.

The ancient Egyptian surgeon was aware of the possibilities of facial reconstruction and found patients among the warriors disfigured by enemy spears and youths badly handled in sports of the day, Dr. New said.

However, it is only in recent years that this type of surgery has reached the point where almost any disfigurement, caused by accident or disease, can be obliterated.

"It is possible, for instance," Dr. New declared, "to build up an entire nose, using tissues of the forehead; an entire ear, either the upper or lower lip, the cheeks or parts of the eyelids."

The surgeon emphasized, however, that the first objective of the facial surgeon is not to enhance the beauty of the patient. Modern surgery has improved this technique, too, but the problem of building up deformed and disfigured faces has attracted the greatest attention.

He described operations where entire noses, destroyed by disease, have been replaced, with the result that faces formerly eyesores and repulsive were made normal.

The World War gave impetus to this type of surgery. Thousands of soldiers disfigured by shrapnel have been given "good as new" faces through the grafting of skin, cartilage and flesh from other parts of the body, he said.

**CLEANING PLASTER**

Old plaster that is soiled but otherwise in good condition may be cleaned by wiping it with a cloth dampened with soapy water. If the dirt is in too deep to be entirely removed and leaves streaks, the only remedy is to repaint the wall.

Modern Wooer—May I attend your wedding?

Sweet Young Thing—Why, I'm not even engaged.

Modern Wooer—Oh, as bridegroom, I mean!

# RHEUMATISM IS ALLEVIATED BY NEW DRUG, HISTAMINE

## English Medical Authorities Now Satisfied of Definite Value According to Reports in "Lancet"

London—Rheumatism, that curse of the human race in every clime, is the latest disease for which medical science has found what seems to be a drug capable of alleviation or cure in almost every type of the disease, by injection.

This drug, histamine, has been used for the purpose on the European continent for some time past, but it is only comparatively recently that the English medical authorities have been satisfied of the definite value and effects of its application.

The Lancet publishes an interesting and in some respects surprising report of the results obtained. The physicians making the report were Barnett Shannon, M.R.C.S., England, late resident Medical Officer, Harrogate Royal Bath Hospital, and Cyril G. Eastwood, B.Sc., M.B., Manchester, Lecturer in Physiology and Hygiene in the University of Leeds.

In their report they being by a reference to earlier tests and experiments by Deutsch, Kauffmann, Bettman, Schenck, and Govaerts and continue by saying:

"We have studied the effects of histamine and thio-histamine in the treatment of a series of 70 adult cases of chronic rheumatism and allied disorders. The series included examples of rheumatoid arthritis, fibrositis, osteo-arthritis, subacute rheumatism, and gout. It was not possible to withhold other treatment (physiotherapy) from these patients; nevertheless the results due to histamine could be easily recognized by the time relation which they bore to the injection.

"Histamine was given by subcutaneous injection. The solution was prepared in the strength of 1 mg. of histamine acid phosphate to 1 c.cm. of saline and 0.5 per cent. phenol was added as a preservative. The initial dose was 0·1 mg. (i.e., 0·1 c.cm.), and this was increased daily by 005 mg. until definite improvement was observed. A satisfactory dose was usually found to lie between 0·1 and 0·5 mg. This dose was repeated two or three times a week and further increased if the response diminished. We were not usually able to treat patients for longer than four weeks, but there does not appear to be any reason why this treatment should not be continued indefinitely. We found that the sensitivity to histamine varied in different individuals, and women were usually more sensitive than men. As a result the optimum therapeutic dose had to be determined in each particular case. Moreover, the optimum dose did not always remain constant as in some cases slight tolerance was developed. When the interval between doses was long (e.g., a week), some increased sensitivity was occasionally observed.

Thio-histamine was given by intramuscular injection and was found to be less potent than histamine. This substance was obtained in ampoules containing 1, 2, or 3 mg. The initial dose was 1 mg. until a satisfactory dose was usually between 2 and 6 mg.) was found. The injection was repeated two or three times a week as described in the case of histamine.

**In All Types**

"We found that histamine could produce benefit in examples of all types of rheumatism, but a certain type of case was particularly amenable to this treatment. This type was characterized by the coexistence of impaired grip, the result of periarticular arthritis in the hand, with vasomotor symptoms (e.g., cold and cyanotic fingers). Incidentally, some of these had previously proved resistant to physiotherapy. There, of course, individuals who derived benefit from this treatment were chiefly patients in whom symptoms of circulatory disorder were absent.

"The heart was examined and blood pressure taken in the case of each subject. We regarded as suitable cases with great hope of ease or high blood pressure. It was ever possible the patients lay down for 15-30 minutes after the injection to diminish the liability to faint and dizziness which sometimes occurred. Care was taken to avoid chill if a transient rise in temperature occurred.

**Sense of Well-Being**

"Patients often experienced a feeling of drowsiness within a few hours. As a rule this was followed by a sense of well-being and of short duration, in a few cases the drowsiness led to a very deep sleep, from which they awoke after a few hours very refreshed.

"A sense of well-being was frequently noted. When the treatment preceded a meal there was usually a marked increase in appetite. These effects rarely lasted more than one or two days.

"The pulse-rate was at times either unchanged or slightly quicked. The respiration-rate was unaffected.

"Some kind of paresthesia occasionally met with. This took form of tingling or burning in various parts of the body. It was usually transient and caused no distress.

"Apart from the needle prick injections were painless, and toward symptoms never arose."

# Plump Teachers Like Their Jobs

## Satisfied School Ma'ams Usually Older Than Discontented Ones

Washington—Teachers who like their jobs are plumper than those who hate them.

Also, the satisfied scholastics are older and more often married than the discontented ones. They average 10 pounds more than their discontented colleagues.

These findings by Robert Hebcock of New York, assistant to the director of the United States Bureau of Occupational conference, were given before the National Education Association, in session recently.

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Dr. Williams' BABY'S OWN TABLETS

Issue No. 30—'34

# Woman's World

By Mair M. Morgan

**NG MEALS OUT OF DOORS.**

first consideration in planning for serving away from the family room is to reduce the number of dishes to a minimum. A combination of some sort with and dessert simplifies serving as well as dish washing. Very the salad may be put on the in an attractive salad bowl for member to help himself. If you department plates, the salad is unnecessary.

role dishes combining meat vegetable pies are splendid main for dinner al fresco.

or bread, make bread and buttsandwiches or butter rolls and them in the oven to heat.

**Veal and Vegetable Pie.**

A delicious and attractive that may be varied interest- The vegetables may be cooked the day and the meat cook- to make the crust and bake pie crust will bake while you ting to the table and putting the touches on the salad or des-

pound lean veal, 1 cup tiny onions, 1 cup diced cooked 1 cup cooked green peas, 2 cooked potato marbles, 2 tablebutter, salt and pepper, 1¼ mr, 2½ teaspoons baking pow- tablespoons shortening ½ teasalt milk.

se veal from the small part since it is usually cheaper the meat must be cut in small anyway. Cover with boiling and simmer until tender but kes. Add salt and let cool in er night if convenient. Remat and bone from meat, mak- pieces for serving. Arrange a buttered casserole. Remove stock and strain through cloth. There should be about ps of stock. The liquid in the vegetables, with the ex- of the onions, were cooked, be used. Melt butter, stir y and when bubbling add stirring constantly.

to boiling point, season with pepper. Add prepared vege- to meat in casserole and pour sauce. Mix and sift flour, salt king powder. Rub in short- rd of it in milk with a knife, ough milk to make a soft Roll on a floured molding and cut with a small biscuit Cover top of mixture in cas- with biscuits and bake in a until biscuits are thor- baked and brown on top. It ke about thirty-five minutes ting the biscuits because the most and vegetables retard the serve from baking dish, ed dishes are excellent for serving, too. The hot plank the food hot and of course a of vegetables always sur- whatever meat you are serv- individual planks are just g for families who do not same ideas about meats etables because each one can at he particularly likes.

**NUTS IN SALADS.**

nd nuts are the perfect in- for summer salads. They right amount of nourishment h that otherwise might be ed too light to keep the con- from getting hungry before meal. The housewife who onsider the healthy appetites band and growing sons will to plans menus that centre alads which are "filling" as cool and appetizing.

nuts go well with nearly g but particularly do they nselves in a delectable way alads. Here's a fine recipe n course summer salad that pped Brazil nuts:

ne-half pound of Brazil nuts, Cut one small pineapple into fine strips, one inch long, and add one diced pimento Then put in a dash of curry powder (no more than can be put on the tip of the blade of a small knife), the juice of one lemon, a pinch of salt and one-quarter pint whipped cream. Mix the ingredients together in an ice cold bowl and, when ready to serve, line a platter with bits of crisp lettuce and pur the salad in the centre. Garnish with pieces of pimento, two sliced, hard-boiled eggs and Brazil nuts cut lengthwise.

**RHUBARB.**

Care should be taken not to overcook rhubarb, Vitamin C is destroyed if subjected to too great heat for too long a time. As little water as possible should be used to prevent burning, because the fruit-vegetable is very juicy of itself. Cover tightly before if convenient. When rhubarb boils it should be "done." Always add sugar when removing from the fire.

Adding other materials to "pie plant" makes it possible to obtain dishes of increased food value. Rhubarb combines excellently with almost any other fruit beside the foodstuffs commonly used with fruits. The extra materials may be chosen to make up for the lack in the rhubarb. For example, adding raisins to stewed or baked rhubarb adds iron to the dish and increases its efficiency.

**Rhubarb Shortcake.**

Pie usually comes immediately to mind when rhubarb is mentioned, but there are numberless other desserts which are delicious when made with rhubarb. Frozen desserts, hot or cold puddings and gelatine desserts use this common garden plant to excellent advantage. Well sweetened rhubarb sauce is amazingly good with plain rice and cornstarch puddings.

Rhubarb shortcake is a simple dessert. Make an old-fashioned shortcake with baking powder biscuit dough. After baking, split and butter and fill with sweetened rhubarb sauce. Serve with plain or whipped cream.

Rhubarb tapioca pudding is made two ways. The fruit may be cooked with tapioca and sugar in water, or the tapioca may be cooked and poured over the rhubarb arranged in a buttered baking dish and the whole baked thirty minutes in a moderate oven. Serve with sugar and cream or a custard sauce.

**MILK PROBLEM.**

If little Johnny refuses to drink his glass of milk perhaps the novelty of drinking milk through straws sometimes helps a child to learn to like it.

**IDEAL VEGETABLE.**

Swiss chard or 'spinach beet,' as it is sometimes called, is one of the most delicious succulent summer vegetables on the market. There are several varieties, some with dark green curly leaves and others with broad light-colored leaves. But each variety has a thick white mid-rib that is cooked and served like asparagus, while the leaf is used as greens.

The health composition of chard rivals that of the much lauded spinach. Thus, it's especially rich in iron, which makes it a perfect vegetable to serve during hot weather when meat is used sparingly. The vitamin content is good and chard is a cheap source of vitamins because the vegetable never is high priced and vitamins are present in goodly amounts. Chard also has the peculiar virtue of supplementing the protein deficiencies of other vegetables and cereal foods and contains a certain substance which enables the body to make use of all the mineral content available.

**Cook In Little Water.**

The same rules of cooking hold good for swiss chard that are applied to other delicate vegetables. Cook in as little water as possible and for a short period of time.

The seasoning is important because chard will be criticized as "flat" if not pepped up with a dash of lemon juice.

The person who is eating to reduce will find chard a good friend on account of its remarkable palatability when dressed simply with salt and lemon juice.

Meantime the person who is eating to gain weight may add calories to his diet by dressing his serving with butter or a rich sauce. The vegetable, like broccoli and spinach, is at its best with a smooth Hollandaise sauce.

Cut the thick centre rib in uniform lengths and tie in small bundles. Cook in boiling water, adding salt after the first ten minutes of cooking. Cook the thin part of the leaves just as you would spinach—in the water that clings to the leaves. When tender chop th, leaves fine and arrange them in a border on a deep serving platter. Garnish with hard-cooked egg and fill the centre with the thick ribs in Hollandaise sauce.

**Use Leaves in Salad.**

The tender small leaves may be used without cooking in salads. The taste is rather like romaine.

Chard is also good cooked in the stock in which ham was boiled. All greens are appetizing cooked this way, the flavor of the meat adding much to the taste of the dish.

A rich cheese sauce goes well over chard, too. The vegetable and sauce may be put into a shallow baking dish and the top browned in a hot over before sending to the table.

**REFRESHING DRINKS**

**Grape Punch.**

(Serves Eight.)

Boil one pound sugar with one cup water until it spins a thread. Cool. Add juice of six lemons and one quart grape juice and let stand one to two hours. Dilute with ice water or carbonated water to make two quarts.

**Orange Eggnog.**

This rule for an orange eggnog will serve two persons.

One egg, one orange, one cup chill ed milk, one tablespoon sugar, few grains salt.

Squeeze juice from orange and grate rind. Combine grated rind and juice and let stand while separating yolk from white of egg. Beat yolk with sugar and add strained juice. Beat well and add milk and salt. Mix thoroughly and fold in white of egg beaten until stiff. Be sure to chill orange and egg as well as milk.

When you serve a drink made with egg you are adding 70 calories of protein and fat as well as vitamins and minerals to the usual glass of milk.

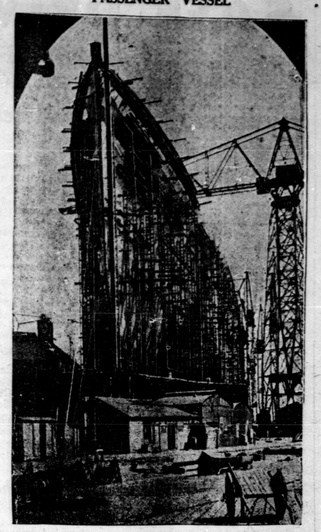
**Chocolate Syrup.**

One-half cake bitter chocolate, 1½ cups granulated sugar, two cups water, quarter teaspoon salt, two teaspoons vanilla.

Grate chocolate. Mix sugar, salt and chocolate. Add boiling water to make a smooth paste and slowly stir into two cups of boiling water. Boil until syrups. Cool and add vanilla

Use from two to three tablespoons of this syrup to a glass of milk.

**RAPID PROGRESS ON WORLD'S GREATEST PASSENGER VESSEL**



No. 534, the great Cunard-White Star liner being built at Clydeshank, Glasgow, is rapidly nearing the point where she will look like a graceful ocean grey hound rather than a scaffold builder's nightmare. These two pictures show, a striking view of the bow, and a full length picture giving an idea of the way a ship more than 1,000 feet long looks like.

**THIS NEW AGE.**

Quietly, and with less ceremony than a meeting of old pioneers might be heralded, there is announced in Vancouver a transportation revolution as important as that which was marked here by the laying of the end of steel.

On Sunday there will open between Vancouver and Seattle a daily passenger service by the United Air Lines.

A three mile a minute, ten-passenger, multi-motored air transport will be used, the journey between the two important Pacific Coast cities taking about 55 minutes.

This will bring Vancouver within 26 hours' actual flying time of New York, 16 hours of Chicago, eight hours of California. —Vancouver Sun.

Ten per cent. of the emergency wage reductions in Australia has been restored.

# The Sunday School Lesson

**LESSON VI.—August 5. — ELISHA HELPS THE NEEDY. 2 Kings 4: 1-44, 1-7, 42-44. GOLDEN TEXT — Inasmuch as ye did it unto one of these my brethren, even these least, ye did it unto me.—Matt. 25.40.**

**THE LESSON IN ITS SETTING**

Time—Elisha is ordained a prophet, B.C. 909. The Shunammite's son born, B.C. 912. Elisha and the healing of Naaman, B.C. 897.

Place—Elisha's ministry centered in Samaria, but extended widely over Israel.

Parallel Passage—The events of our lesson are recorded only in 2 Kings.

"Now there cried a certain woman of the wives of the sons of the prophets. Sons of the prophets" is a term that does not mean children of the prophets, but members of the prophetic order. "Unto Elisha." This poor woman went naturally to Elisha for help, as he was the chief of the prophets. "Saying, Thy servant my husband is dead." Widows were an especially helpless and pitiful class among the Jews, who were constantly exhorted by their religious leaders to care for them. "And thous knowest that thy servant did fear Jehovah." Her husband had been a faithful prophet, and his widow deserved especial care for his sake, if not for her own. "And the creditor is come to take unto him my two children to be bondmen." The poor widow, in order to obtain the bare necessities of life for herself and her children, had been obliged to go farther and farther into debt.

"And Elisha said unto her, What shall I do for thee?" The prophet himself was doubtless poor, and questioned what he could do to relieve poverty. "Tell me; what hast thou in the house?" A miracle always begins with something. Here it was a condition of poverty. "And she said, Thy handmaid hath not anything in the house, save a pot of oil." We are reminded of the widow of Zarphath, who share with Elijah her handful of meal in the jar, and a little oil in the cruse (1 Kings 17 : 12), and found it increased to last through the rest of the famine.

"Then he said, Go, borrow thee vessels abroad of all thy neighbors, even empty vessels; borrow not a few." The number of our vessels is the measure of our faith. Remember the outline of William Carey's pioneer missionary sermon: "Expect great things for God."

"And thou shalt go in and shut the door upon thee and upon thy sons." That which was about to be done was too sacred a thing to permit the curious gaze of those not directly interested. "And pour out into all those vessels; and thou shalt set aside that which is full." She was to pour the oil out of the cruse until the large vessel was full when her sons (verse 5) would substitute another jar into which she would pour, and so on.

"So she went from him." She might well have desired the prophet to go with her, that his presence might avail to work the miracle. "And shut the door upon her and upon her sons; they brought the vessels to her, and she poured out." In faith and obedience she launched out upon the promises; and lo! they held firm.

"And it came to pass, when the vessels were full, that she said unto her son." The one whose turn it was to bring her a new jar. "Bring me yet a vessel." The oil while it abode alone sufficed not for herself only, but wasted away and the debt increased; but when poured into the empty vessels of all the neighbors it continued to increase ever more and more; the more it is expended on others, the more it is itself augmented; thus as love increases the debt grows small. "And he said unto her, There is not a vessel more." How she wished, then, that she had borrowed more vessels, or that there had been more to borrow! We do not expect enough of God. "And the oil stayed." You see how exactly the oil matches the capacity and number of the vessels provided. There is not too little, there is not too much.

"Then she came and told the man of God." She came with a heart full of thankfulness. She was not one to leave her gratitude unexpressed. "And he said, Go, sell the oil, and pay thy debt, and live thou and thy sons of the rest." God's plenty not only meets our present needs, it cares also for our future.

"And there came a man from Baal-shalishah." Conder locates this village at the present village of Kefr Thilth on the lower hills of Ephraim, sixteen English miles northeast of Lidda and thirteen and one-half miles northwest of Gilgal. "And brought the man of God bread of the first-fruits. Such presents to prophets appear to have been usual in ordinary times. On the present occasion, which was a time of dearth, one pious person brought his opportune gift to Elisha. "Twenty loaves of barley." The flat cakes of bread which are signified when loaves are mentioned in the Bible. "And fresh ears of grain in his sack." We think at once of the lad's lunch of five barley cakes and two small fishes with which our Lord fed five thousand men, besides women and children, on the northeast shore of the Sea of Galilee. "And he said, Give unto the people, that they may eat." By the people he meant the sons of the prophets who lived at Gilgal.

"And his servant said. What should I set this before a hundred men?" Likewise Andrew, in regard to the lad's lunch of five barley cakes and two small fishes, said, What are these among so many? "But he said, Give the people, that they may eat." Elisha knew that the Lord could feed his people with little as well as with much. "For thus said Jehovah. They shall eat, and shall leave thereof." Thus also, in the cases of Christ's feeding of the five thousand and of the four thousand, much more was left over than was provided in the first place.

'So he set it before them, and they did eat, and left thereof." Not because their stomachs failed them, but because the bread increased in the eating. "According to the word of Jehovah." According to the word of Elisha, God's servant, but he was careful to point to Jehovah (verse 43) as the source of the miracle; otherwise the would have been no miracle at all.

# Stop Lump Jaw

Lump Jaw causes loss to cattle owners and suffering to infected animals. The disease is becoming more prevalent in some districts due to neglect of cattle owners, to delay and to treat the condition in its early stages. Neglected open cases become spreaders of the Lump Jaw disease, through the wide spread distribution of germs of Sulphur Fungus spores, on grass lands, water troughs, salt licks, and feed troughs. To control it is advised that all cattle with open cases of Lump Jaw be removed from the farm. Cattle should be looked over every week during the summer, so that new cases can be treated at once. When new cases are found, the lumps should be opened by a veterinary and the wound saturated with tincture of Iodine. This will check further development, and healing will follow. A little attention in time will save loss and suffering.—L. S. Ontario Dept. Agriculture.

# Disease

Teach the children not to spit; it is rarely necessary To spit on a slate, floor or sidewalk is an abomination.

Not to put the fingers in the mouth.

Not to pick the nose.

Not to wet the finger with saliva in turning the leaves of a book.

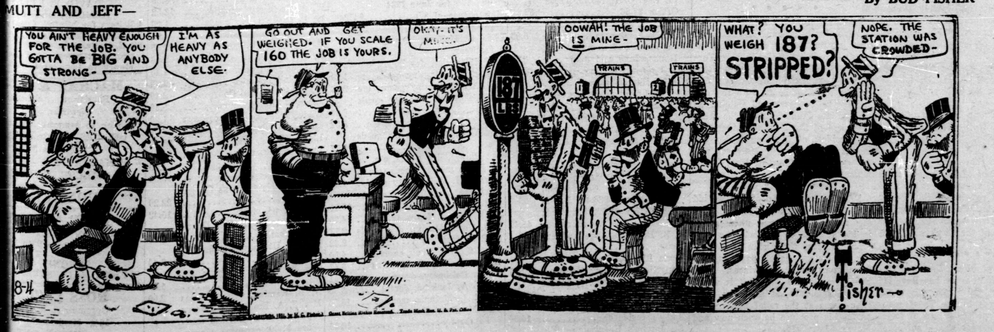
Not to put pencils into the mouth or moisten them with the lips.

Not to put money into the mouth.

Not to put pins into the mouth.

Not to put anything into the mouth except food and drink.

Teach the children to turn the face aside when coughing and sneezing, if they are facing another person.

Children should be taught that their bodies are their own private possessions, that personal cleanliness is a duty, that the mouth is for eating and speaking, and should not be used as a pocket, and the lips should not take the place of their fingers.

**MUTT AND JEFF—** By BUD FISHER