Young Davidson Mines Ltd.

Hollinger is rushing the construction of the first 500 tons mill at this property. Surface depths approximately 400 x 500 feet by diamond drilling. Young Davidson is an attractive speculation in the penny class, market now about 10 cents.

BOUGHT SOLD QUOTED

Hector M. Chisholm & Co., 350 Bay Street, Toronto

Jill of the Fields

A ROMANCE

By Kennaway James

SYNOPSIS.

Motherless Jill Merridew becomes, on the death of her father, owner of a farm. She counts on Mark Hanson, head farm hand, to assist her in the management. Mark resents remarks made by a stranger who visits the farm. He is Phillip Blackett, who professes to be investigating the history of old county families. Jill pays suits him to make notes. On returning to London he meets two foreigners. The reason for Phillip's interest proves to be a criminal fertilizer discovered by Jill's father which he had not made known. Meanwhile Mark Hanson surprises Jill with the declaration that he is in love with her. Jill evades the issue but is jealous of Freda Lane, the farm dairymaid, who openly admires parson's daughter interrupts Mark and Jill in a conversation and Mark departs in a rage. Jill, upon her return, finds that Barbour comforts her. She is that night an attempt is made to burgle the farmhouse. Old George tells Mark that he had seen Barbour comforting Jill.

CHAPTER VI.—(*Cont'd.*)

George restored his pipe with the air of a man who has played a trump card.

"You can catch as many hares as you like as far as I'm concerned," said Mark, and he had the satisfaction of seeing George's eyes light up with pleasure.

"There now," answered the old man. "You're talking real friendly, by gum you are. I'll have to tell you a big lot about Mr. Barbour one of these days."

"Why not now?"

"Because I want to find out a few more things first. If you ask me anything, this business is only just a beginning."

Mark could see that it was useless to press George too much. The fellow had his own quaint habits, and he was too old to change them.

"Very well, George," he said "I'll try to wait a bit longer, but don't forget you've got to keep mum. You've got a duty to Miss Merridew, and I think you ought to share your knowledge with somebody a bit younger. Still, I won't worry you. But don't forget that if there's anything in the way of a favor I can do for you, I shall be very glad to do it."

George gave a cackle and pulled at his whiskers.

"I'm not an easy one to do favors for," he said. "I get as much money as I needs, but I will say you've pleased me a lot about what you say regarding them 'ares."

George was speaking the truth. If he had had to choose between a pound note and a poached hare he would have chosen the hare.

"Anyhow," continued George, "I'll think over what you say. You're right about Miss Jill and duty. Yes, I'll think it over; then p'raps we'll have another talk about it. But mark my words, there's more going to happen."

Mark felt that he had made considerable headway with the old fellow and asked him to accompany him back to the farm for some coffee. George accepted readily, for, with him, cider came second only to poached hares.

They spoke of other things as they walked, though Mark found it difficult to keep his mind from the thing which George had told him. He was too stunned to appreciate it properly. That Jill had been kissed by Barbour seemed to mean the end of whatever hopes he had had of winning Jill, and those hopes had been higher of late than they had been for some time.

Having drunk some cider with George, and left the old man sitting beside a jug of it, Mark went into the cutting house to think the matter over carefully. He was in two minds about telling Jill of it. Naturally, he had no wish to provoke a quarrel with her, but he felt she thoroughly deserved to be told that he knew of the episode of the previous night. That Jill was privileged to be the mistress of her own destiny he knew full well, but eventually he decided to tell her without divulging the source of his information.

Meanwhile Jill herself was in a quandary just as perplexing. The excitement of the attempted burglary had, for a time, taken her mind off Barbour, but now that the day had come, and with it the prospect of another call from that gentleman, she had to make a decision as to what should be her attitude towards him.

She hardly knew the fellow, and felt a dull resentment of his audacity in attempting to kiss her. But there had been a certain genuine kindliness in his manner. He seemed very strong and comforting in a time when she was giving way to emotional stress. She supposed Mark would have been the same in the circumstances. No, perhaps not quite the same. He was a little too—well, too rugged—to compare with so finished a product as Mr. Barbour. He would have been awkward and embarrassed, and would have made her feel even more ashamed than she was of her weak surrender to self-pity—for that was how she now regarded her tears of the previous night.

She was crossing the farmyard when she encountered Mark.

"Good gracious, Mark," she said, "you're looking as miserable as a mute. Is the burglary worrying you?"

"No, it isn't," he said tersely. Then he added: "Have you told the police about it, or do you want me to do it?"

"No, I haven't," replied Jill. "And I don't want them up here fussing about."

Had she been brutally frank she would have said that she had some hidden fear that their investigations might possibly implicate Barbour. Instinct prompted suspicion, yet she could not bring herself to believe that he was connected with it. After all, she knew nothing about him, and there was just the possibility; but what scrap of proof was there to justify the smallest suggestion that he had done it?

"No, I have not told the police," she repeated. "I think we had better try to forget about it. The farm needs all our attention at present. We don't want any distractions.... But there is something else worrying you. What is it, Mark?"

"Oh," said Mark, prodding a rough ash stick against the wall, "I hardly know how to begin to tell you. It's about Barbour again. You'll think I'm being silly about him, but I can't help it. It's been bad enough to have him about the place when I detested the sight of him from the first. But now—"

A wave of apprehension swept over Jill. She turned slightly pale and bit her lip as she stood there regarding his handsome face in profile.

"And now—what?" she asked.

"And now you've done something which has made me sick with life."

"In what way?" Jill looked away from him as she asked the question.

"Tell me something, Jill," said Mark in reply. "Has this fellow been writing to force himself on you?"

So he knew. How he knew did not enter her head at first. It was sufficient that he knew. The color rushed to her cheeks, and then fled as fear replaced surprise. Then came the indignant feeling that Mark had no right to ask such a question. Bluntly, she told him so.

"How dare you ask such a question?" she blazed, and there was no doubting the reality of her indignation. "You have no right to expect an answer, and you're not going to get one. You are making it impossible for us to be here together. If you carry on like this we shall have to part company."

"I think it is you who make it impossible," retorted Mark, turning towards her and looking straight into her eyes. "You can't expect me to be normal when you allow yourself to be kissed by a man about whom you know nothing. I just can't understand you."

"And you needn't try. I'm getting tired of you trying to understand me or misunderstand me, which is more like it. I'm not going to ask you how you know about what happened last night when Mr. Barbour called! I can only assume that you lurked about somewhere after you had left me alone with him. It was you who ran off and let me with him—remember that."

Mark surged with anger.

"Then you did let him kiss you," he cried, "you've admitted it. You—you—"

"Go on, say it."

Whatever Mark was about to say he left unsaid.

"No, I won't," he said with sudden quietness, realizing that perhaps he was responsible for her being alone with the man. After all, she had asked him to stay.

"I can't believe you are in love with him," he remarked, shaking his head. "I simply can't."

"Well, suppose I am?" asked Jill. It was a question, but her tone implied that she was in love with him.

Mark stood aghast for a few moments.

"Well, of course, if you are, that settles it," he said gloomily.

"Yes, it does settle it," agreed Jill. "And now I'm going to tell you something else which may surprise you. It is this. Until a little time ago I felt myself growing, well, rather fond of you, but you have driven away any feeling like that by your churlishness and childishness. It has been positively depressing to be with you, and it hasn't been only since Mr. Barbour came. You were growing like it before. You're the strangest mixture of man and child. I can't understand you."

Mark was regarding Jill with an incredulous look in his eyes. She was near to tears, and he was struggling between resentment and shame.

He took a step toward her and laid a hand on her shoulder.

"Oh, Jill," he began, when a grotesque figure came ambling through a gate and across the cobble stones towards them.

It was Larry Luby. He was moaning loudly, and his eyes seemed to be staring with terror.

"Oh, Miss, oh, Miss," he groaned as he sank on to a bench near to which Jill and Mark were standing.

"Whatever is the matter?" demanded Mark.

"Up in the winter wheat field. Oh dear, oh dear!"

"If you don't stop bleating and tell me what's the matter, I'll punch your head," said Mark. Firmness was always the right treatment for Larry. Jill knew it and did not interfere. She liked the poor simpleton, and it was from kindness of heard that she allowed him to work on the farm.

(To be continued.)

"There is no harder work in the world than sin."—South.

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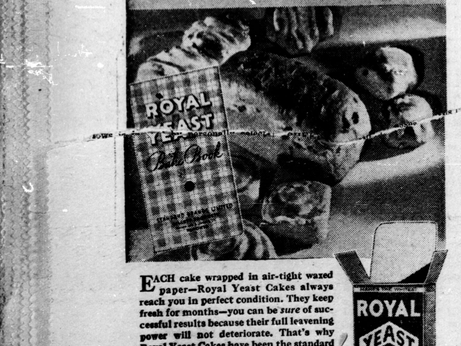

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Canada's Forests

Some three centuries ago, when the French and the English settlers were building cabins along the north Atlantic coast, the eastern part of North America was covered by a vast and almost unbroken forest. It extended from the prairies to the sea and from the south Atlantic coast to Hudson's Bay. It comprised hardwoods of many species with conifers on the uplands in the south and conifers with fewer species of hardwoods in the north. From the tales that have come down to us and the story revealed in the forest itself, we can guess at its composition.

White and red pine, usually mixed with balsam fir, spruce, and hardwoods, extended over an enormous area in New England and North Atlantic states, in the Provinces of Nova Scotia and New Brunswick, and in the southern portions of Quebec and Ontario. White spruce, with red spruce in the far east, usually mixed with balsam fir and often with hardwoods, occupied parts of the same area, forming dense stands on the higher ground in Maine and southern Canada and stretching in scattered forests into the extreme north beyond the Arctic circle.

Balsam fir occurred largely in mixed forests, but also in pure stands on considerable areas in the higher slopes. Jack pine grew then, as at the present time, on sandy ridges and plains, but there is probably much more of it now than there was in the primeval forest. Larch or tamarac covered swampy areas throughout the entire region, and, although it did not occur in extensive forests, its total quantity must have been enormous. Hemlock and red mainly in mixed stands from southern Ontario and southern Quebec southward.

Black spruce, then as now, grew in bogs and wet places and in addition covered a vast belt of territory stretching across the territory now known as Northern Ontario and Northern Quebec. Cedar grew in large quantity on moist ground about the margins of lakes and streams. The hardwoods were more abundant in quantity and more numerous in species in the southern half of the territory. They occurred in considerable quantities, nevertheless, northward throughout the Maritime Provinces and in the southern parts of Quebec and Ontario, but only the white birch and poplars extended beyond the black spruce belt into the extreme north.

—Dr. J. M. Swaine, Entomological Branch, Dominion Department of Agriculture, in "Scientific Agriculture."

Male Chefs May Be All Right, But Make Cooking Too Fancy

New York.—Male chefs are all right, but—"People are sick of imitation French cooking. They want something on the table like mother used to make," declares Miss Charlotte Field. She is the only woman chef in any of the large New York hotels.

"Men are good for kneading bread, but my girl makes better hot rolls than I can buy from any masculine bakery.

"I don't see why women aren't as good chefs as men. The men who have been trained abroad may be more patient about some things, but men trained on this side aren't so hot.

"They all go in for lots of fancy food with Frenchy names that don't mean a thing but that make you think you're getting something very elaborate. But give me my own baking over any man's, any day."

Miss Field has 92 people under her. Men are permitted to peel vegetables and wash dishes, but most of her cooks are women.

The main stadium which will be constructed in Berlin for the Olympic Games will hold 160,000 people.

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Long Heads vs. Round Heads

Shape Said to be Determined by the Supply of Iodine

About fifty years ago anthropologists divided humanity into the brachycephalics (round heads) and the dolichocephalics (long heads). Which was the superior race? "The long heads," was the verdict of the Germans after much measuring. Add blue eyes and blond hair and Herr Hitler's "Aryan" emerges.

Volumes have been written to account for the origin of long heads and round heads. Race migrations, fossil human bones, language, all have been cited in the controversy. Now Professor Knight Dunlap of Johns Hopkins advances, in Science, a new theory. Head shape is a matter merely of iodine, we are told. And head shapes are connected with goiter. Where do the round heads (Hitler is one) come from? From the goiter zones, such as the Swiss Alps and the surrounding French, German, Italian and Austrian country, or the American Great Lakes territory, or parts of Scandinavia.

What is the cause of goiter? Lack of iodine. Without iodine the thyroid gland, the throttle that governs the activities of the human locomotive is deficient. So intimately are all the glands connected that if the thyroid is disturbed the others suffer too. So it happens that the growth-controlling glands are affected. What is more natural than that the head should broaden?

Since the powerful effect of the endocrine glands was discovered, anthropologists, embryologists and comparative anatomists have gradually come to regard them as the cause of all human instability and of the variety of human races. There are even some who imagine that the evolution of the anthropoid ape into man was brought about by a change in glands. Dr. Dunlap is evidently in up-to-date company.

Lord Derby Will Confer Degree of LL.D. on His Wife

London.—At the celebration at Liverpool University this month of the 25th anniversary of his chancellorship, Lord Derby will confer an honorary degree of Doctor of Laws upon his wife, the Countess of Derby.

Recently Lord Athlone, chancellor of London University, had the similarly uncommon duty of conferring a degree on his wife, Princess Alice.

Lord Derby, who is also to confer honorary degrees upon Rt. Hon. Stanley Baldwin and Lord Irwin, the chancellors of the two senior universities, ranks as the senior chancellor in service in the universities of Great Britain.

Spring Coats Are Now Being Shown

Waistline is More Fitted Suits Are Important Navy and Black Are Good Colors

New York. — A new note in American spring styles came today in the form of a Cossack.

This full-skirted coat, seen on the fashion parade, is sponsored by a designer for every young girl. It is a festive costume coat, and important new silhouette.

Navy blue will be the leader, or for untrimmed spring coats. The house believes, and black for coats with fur.

Several dress coats were on day in soft black wool, fitted waist and beltless, but tied at the front. They had collars of silver or blue fox.

This house shows as the last of last year's swagger coat, box coat, which hangs from shoulder but hasn't so much. They show it in plaids, dark monotone tweeds.

A straight-hung box coat type may be worn with a blouse as a suit.

Coat lengths have not changed, the waistline is more fitted season. All the designers suits will be more important spring than for several years.

English Hotels Boast Of Many New Baths

London.—England is not up with the rest of the world matter of hotel amenities.

New Cumberland Hotel, Arch, has a bath for every

During the last two years have been radical improvements equipment of British hotels, and statistics show that in more than 1,000 hotels have running water in their bedrooms while many have brought vices to the standard expected traveller.

The Travel Association has ed a hotel guide for 1934, the minimum and maximum showing that the average prices in Britain is no that of similar hotels in tries.

"I could not live in peace shadow of a wilful sin between and God."—George Eliot.

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HERE'S THAT QUICK WAY TO STOP A COLD

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The simple method pictured above is the way doctors throughout the world now treat colds.

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Ask your doctor about this. And when you buy, see that you get Aspirin Tablets. Aspirin is the trademark of The Bayer Company, Limited, and the name Bayer in the form of a cross, is on each tablet. They dissolve almost instantly. And thus work almost instantly when you take them. And for a gargle, Aspirin Tablets dissolve so completely they leave no irritating particles. Get a box of 12 tablets or a bottle of 24 or 100 at any drug store.

ASPIRIN TABLETS ARE MADE IN CANADA

DOES NOT HARM THE HEART

ISSUE No. 5—'34

Woman's World

By Mair M. Morgan

Delicious Lamb Dishes

While most of us prefer lamb chops, there are many dishes that are equally appetizing from the shoulder or breast of lamb.

Each quarter usually weighs from six to nine pounds, but the butcher will be glad to cut in such sized portions as his customer wants. There is little difference of bone and waste in the forequarter and in the chops, and the price usually is considerably less in the forequarter.

Forequarter Tougher

The forequarter meat is naturally tougher than that of the hindquarter and in tough meats the connective tissue is the part that must receive special attention.

By separating the meat, bone and fat, economies can be used to advantage. The meat can be put through the food chopper ready for attractive chopped "steaks." The bone may be used for broth, the fat chopped and easily tried out to be used for pan-frying.

Variety in dishes made with the forequarter of lamb often may be accomplished by using suitable sauces and other accompaniments such as rice and spaghetti.

The small family will find two pounds of lamb from the forequarter sufficient for its needs. The larger family, of course, will need more in proportion to its size.

Ways to Prepare

When the meat is left in one piece it may be boiled, roasted, braised with vegetables or cooked and pressed and served cold.

Cut in pieces, Irish stew, fricassee of lamb, casserole of lamb and lamb curry are sure to please.

When the meat and bone are separated before cooking, several pleasing dishes may be concocted. The pieces of clear meat may be pounded thin, rolled and broiled. These are broiled and served with minted currant jelly. Or, instead of flattening the fillets, each one may be wrapped with a strip of breakfast bacon, held with a toothpick and broiled or baked in a hot oven.

If the meat is chopped, it may be made into cakes like Hamburg steaks and fried.

The bone may be boiled to make broth or stock. If the meat, with vegetables and rice, is added to this broth, a nourishing dish known as Scotch broth is made.

Chopped lamb combined with cracker crumbs and eggs makes a delectable meat loaf. Served with lamb chops for popularity.

The nutritive value of this inexpensive meat is quite as great as that of the choicer, more costly cuts. The flavor is just as delicious in the shoulder as in the leg.

Hot Cakes For Tea

Hot buttered scones and cakes must always find a place on the winter tea table.

Most of us have our own favorite recipes, but a change is often welcomed.

Here is a simple recipe for scones, or a start.

Mix together 2 cups pastry flour, a pinch of salt, half a teaspoon cream of tartar, a quarter teaspoon bicarbonate of soda, rub in 4 tablespoons of butter, then add two tablespoons sugar and the same of sultanas.

Mix to a stiff paste with a little lemon juice, and divide into small balls. Brush over with milk or an egg, add a few drops of vanilla, place on a greased tin and bake in a quick oven for about ten minutes.

Cool on a wire rack. When required, split open, spread with butter and place in a hot oven for a few minutes.

Potato Scones

Now, another scone recipe made with cold, mashed potatoes.

One cup cooked, mashed potatoes, tablespoons butter, 8 tablespoons flour, ½ teaspoon bicarbonate soda, ½ teaspoon cream of tartar, a pinch of salt, and a dessertspoon warm milk.

Mix the potatoes with the milk, add the salt and warmed butter, then the flour, soda and cream of tartar. Form into a stiff dough, roll out and put into rings.

Bake in a hot oven, butter and serve hot.

Toasted Tea-Cakes

Perhaps you prefer tea-cakes. Here is a good recipe:

Mix together 2 cups flour, a pinch of salt, half a teaspoon baking powder, ¼ cup sugar and ¼ cup washed and dried sultanas.

Stir in a beaten egg and sufficient milk to make a smooth dough. Turn in to a floured board, and roll out ¼ inch thick.

Cut into rounds, mark a cross on the top with a knife, brush over the top with beaten egg or milk and sugar, and bake in a hot oven for ten minutes.

When the are to be served, cut the cakes open and toast and butter them.

Wafer Pancakes

Sift together one cup flour and a pinch of salt. Add a beaten egg, half a cup milk, and a tablespoon melted butter, and beat well. Lastly add a teaspoon baking powder.

Grease a frying pan with a nut of butter and when the pan is hot, drop in a spoonful of the mixture at a time, brown on both sides, and serve at once.

A tablespoon of grated chocolate added to the above ingredients makes these pancakes specially appreciated by the children.

Keeping Hose Straight

Keeping stockings straight is largely a matter of knowing where to fasten your garters. If you fasten the back garters first, directly over the seams, and then hook the front ones, your stockings never will get twisted.

Soiled Windows

Most of the modern housewives are quite ready to let the windows accumulate a bit of soil in freezing weather, but if they annoy you so much you must do something about them, moisten your soft cloth with kerosene instead of water.

Household Hints

To clean a deep vase, allow a solution of salt and vinegar to stand in it a short time.

To scald milk easily, set the jug in a pan of cold water. When water boils the milk is ready.

To make lettuce crisp hang in a draught after draining, tied lightly in a tea cloth.

To ventilate a room place a pitcher of cold water on a table in your room and it will absorb all gases. The water will be entirely unfit for use.

To mend cut in tablecloth or other fine linen work, button hole stitch with not too coarse thread all around cuts, then turn on the wrong side and holding two edges firmly overcast the edges.

Use dental floss to mend with. Try it for buttons.

To clean wall paper: Use 1 cup flour and paster of Paris. Roll it into a moist ball. Clean the paper.

CORNSTARCH PUDDINGS

Eggs Aid Dish

Eggs may be added to the majority of cornstarch puddings and contribute a pleasing delicacy as well as food value. If eggs are used, remember never to add the egg to the hot cornstarch mixture. The heat will cook the tiny particles of egg almost immediately and a speckled mixture will result. Pour the cornstarch mixture slowly into the beaten egg, stirring constantly. When thoroughly blended, return to double boiler and cook one minute. The starch mixture must be well cooked before combining with egg.

A cornstarch pudding should be stiff enough to hold its shape when unmolded but not hard or solid. Its texture should be perfectly smooth and tender and its favor delicate but not insipid.

The following rule for vanilla cornstarch pudding may be varied in several ways. Chocolate is always a popular flavor and may be made from the basic rule by adding two squares of melted chocolate to the cornstarch and sugar before the scalded milk is poured over it.

Nuts may be added to vanilla or chocolate pudding.

Cornstarch Pudding

Two cups milk, 3 tablespoons cornstarch, 6 tablespoons sugar, ¼ teaspoon salt, 1 egg, ½ teaspoon vanilla.

Scald 1¾ cups milk in top of double boiler. When tiny bubbles appear around the edge of the milk it is hot enough. Mix cornstarch and 2 tablespoons sugar with remaining cold milk. Stir until perfectly smooth. Pour about half the scalded milk into the cold mixture, stirring rapidly. Add this to milk in the double boiler, stirring constantly. Cook and stir until thick and smooth. Remove spoon; cover and cook over hot water, stirring occasionally, for twenty minutes. The water in the bottom of the double boiler should be kept boiling. Beat egg slightly with remaining sugar and salt and slowly add cornstarch mixture, stirring constantly. Return to double boiler and cook one minute. Remove from heat and let cool a few minutes. Add vanilla and beat well. Turn into molds which have been dipped in cold water and let stand until cold. Then chill thoroughly before serving.

An intriguing way to serve this pudding is to put a teaspoon of sweetened sherry in each sherbet glass, add the pudding and pour another teaspoon of sweetened sherry over each. Top with whipped cream.

For children serve the pudding with fruit cream, whipped cream or a sauce such as is served over ice cream.

Bill of Lading Required

All truckaters handling livestock are required by Government regulations, under which their licenses are issued, to furnish farmers with bills of lading on livestock shipments. Many farmers are not aware of this regulation or the protection it affords them and many cases come to light where livestock shippers have suffered loss through not insisting on a bill of lading from th trucker who hauls his stock to market.

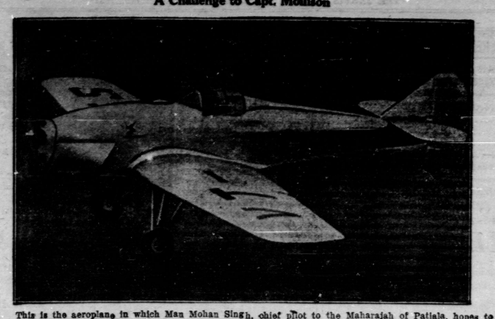
Under the Highways Act, every trucker transporting livestock for hire is required under his P. C. V. license to furnish a bill of lading to the shipper. The Regulation affords the producer an opportunity of determining to whom his livestock is sold. In any case it assures the shipper that he will get his money and a full and correct statement from the purchaser to whom the trucker delivers his load.

These regulations do not apply to farmers transporting their own livestock nor to drovers who purchase outright from the farmer and transport their purchases to market. But if the farmer fails to insist on a bill of lading from the trucker who hauls his cattle he can have no assurance of where his livestock is sold or to whom, or at what prices, and moreover, he has to accept the trucker's responsibility for returning the money.

With a bill of lading from the trucker a farmer can make sure that his cattle are not sold directly to a Packer by whom the trucker may be employed, if he desires the open competition of the Stock Yards.

"Lack of humor is closely associated with lack of optimism."—Emil Ludwig.

A Challenge to Capt. Mollison



This is the aeroplane in which Man Mohan Singh, chief pilot to the Maharajah of Patiala, hopes to wrest England-to-Cape Town laurels from the popular British airman, Capt. Mollison, who flew the distance in 4 days 6 hours and 54 minutes.

Sunday School Lesson

LESSON VI—February 11. — Timely Warnings (Temperance Lesson).—Matthew 7:1-29. Golden Text—Every tree that bringeth not forth good fruit is hewn down, and cast into the fire.—Matt. 7:19.

TIME—Midsummer of A.D. 28, the second year of Christ's ministry.

PLACE—The Horns of Hattin, a hill west of the Sea of Galilee.

"All things therefore whatsoever ye would that men should do unto you, even so do ye also unto them." Therefore" goes back to the preceding verses of the chapter. As we are to stand before the judgment seat of God (verse 1), so we are to judge others with charity. "For this is the law and the prophets." This rule summarizes the teaching of the Old Testament, which Christ came to fulfill (see Matt. 5: 17).

"Enter ye in by the narrow gate." Enter thus, says Christ, into the kingdom of God. The way of the gospel is narrow because it is the way of humility. The gate of heaven is too strait for self-justification. Finally, the path of the gospel is narrow because it is the path of love. "For wide is the gate, and broad is the way, that leadeth to destruction." The Bible knows only two classes because it knows of only two characters. The Bible divides men into godly and ungodly; righteous and unrighteous; good and bad. "And many are they that enter in thereby." The Easy Gate! Behold the crowds that are surging through it! This gate attracts; this gate invites.

"For narrow is the gate, and straitened the way, that leadeth unto life." The gate is small, but it is always open. The narrow way is narrow, but it grows wider as you go on. The end is everlasting life. "And few are they that find it." Who said that few find the way, and in what tone did he utter the words? Jesus spoke them, and spoke them with a sigh. His complaint that few are coming is the sweetest and strongest encouragement for all to come.

"Beware of false prophets." Prophets here not in the sense of seers, foretellers, but in the more common Old Testament sense of preachers, forth-tellers. "Who come to you in sheep's clothing, but inwardly are ravening wolves." These false teachers wear the outward appearance of guileless seekers after truth, while all the time they are seeking to destroy the truth.

"By their fruits ye shall know them." There was held at the Columbian Exposition a Parliament of Religions, at which representatives of the religions of the world presented their theories, and each went home quite satisfied that he had exhibited a more perfect theory of religion than the others. It was a poor test. The only test worth anything would have been the bringing together of the peoples that the religions had made. "Do men gather grapes of thorns, or figs of thistles?" In the natural world you will not find valuable fruit growing upon a common bush; no more will you in the spiritual. What a man says must be lived out in his life. His character will assuredly translate itself into his actions.

"Even so every good tree bringeth forth good fruit; but the corrupt tree bringeth forth evil fruit." The greatest apologetic on earth is the Christian. Christ's mightiest miracle is he who incarnates the Christ.

"A good tree cannot bring forth evil fruit, neither can a corrupt tree bring forth good fruit." The saloon is an evil tree. Poets may laud the sparkling wine cup, but always there is a deadly snake in the grass.

"Every tree that bringeth not forth good fruit is hewn down, and cast into the fire." The Jews did not cultivate trees for shade or beauty, but only for their fruit.

"Therefore by their fruits ye shall know them." A noted scoffer was once interrupted in his noisy excitement by two questions: 1, What would be the effect upon this world if everybody was a consistent Christian? 2, What would be the effect upon this world if everybody was a consistent infidel? The argument is a crushing one.

"Not every one that saith unto me, Lord, Lord, shall enter into the kingdom of heaven." He does not mean that we are not to call him Lord with our lips, but that our lives are to follow our words. "But he that doeth the will of my Father who is in heaven." Religion is not a dogma, nor an emotion, but a service.

"Many will say to me in that day," the day of judgment. "Lord, Lord, did we not prophesy by thy name." Teach in Christ's name. "And by thy name cast out demons, and by thy name do many mighty works?" For good reasons, they had received power to work miracles and thus aid in the spread of the gospel, though theirs was a mere surface profession of Christianity.

"And then will I profess unto them, I never knew you." With what a terrible shock will those stern and solemn words come to them! "Depart from me, ye that work iniquity." That will be hell, to be absent from Jesus. This is the reason for eternal punishment. Men will be eternal sinners.

"Everyone therefore that heareth those words of mine, and doeth them." Our Lord (verse 29) taught as one having authority. "Shall be likened unto a foolish man, who built his house upon the sand." The imagery is from a mountain country where the torrent beds, sometimes more than half a mile in width in the plain below the mountain, are dry in summer, and present a level waste of sand and stones.

"And the rain descended, and the floods came, and the winds blew, and smote upon that house." The testing of character by trials and temptation is for all, the weak and the strong, the wise and the foolish alike. "And it fell: and great was the fall thereof." Great was the fall thereof does not mean that the building was a large one, but that the whole edifice fell, so that the ruin was complete. The warning applies to small characters as well as great.

"In the kingdom of God there are neither favorites nor stay-children."—Cardinal Faulhaber of Germany.

"The typically modern hero is not the soldier, but the record-breaker or the scientific investigator." — Aldous Huxley.

MUTT AND JEFF— By BUD FISHER

Perhaps Oscar of the Waldorf Started On the Cuff

Prince Wins Bet On His Tartan

Autographed Pound Note Draws Tidy Price for British Legion

London, Eng.—A one-pound note autographed by the Prince of Wales and General Sir Ian Hamilton—it was the amount of a bet between them—has been purchased by a Glasgow man for a sum which runs into three figures.

Describing the incident, General Sir Ian Hamilton said a bet was made between the Prince and himself. "Before the Prince went to Rothesay in August," he said, "I had the temerity to express the opinion that the tartan to be worn by the Prince as Duke of Rothesay was a red tartan. Nobody had ever seen it, as it was so long since a Duke of Rothesay had visited the Firth of Clyde Island.

"It turned out that I was wrong," continued Sir Ian, "for the Prince appeared in a beautiful green and purple. When I said that I pulled out a one-pound note and handed it over to the Prince. Thereupon the Prince smiled and handed over the note to the treasurer of the British Legion, who later decided to dispose of it in aid of the Legion funds."

The purchaser of the note wished to remain anonymous and did not desire to divulge the amount paid. "It was a very handsome sum," added Sir Ian.

New York Shoe Designer Takes Models to Paris

New York.—The first American shoe designer to take her models of Paris sailed recently in the hope of giving French stylists some new ideas.

"French couturiers have been showing high heeled, stubby-toed opera pumps with everything—with tweed suits or velvet dresses, with skiing costumes, and even with bathing suits," said Miss Vida Moore. "What they call sport shoes have a heel as high it comes in the middle of the foot. This is all wrong."

One-inch heels, heelless dancing shoes that are becoming a vogue here, white kid evening slippers that wash like a glove, and a "champagne" clipper with crystal bubbles are in Miss Moore's trunks.

Miss Moore, who served as a footwear model before she began designing shoes, added:

"If your feet are comfortable, it does a lot for your face."

Eugenics Society Has Annual Convention

Toronto.—Dr. W. L. Hutton, Brantford, was elected president of the Eugenics Society of Canada at the annual convention of the association here recently. T. H. Wholton, Galt, is vice-president and A. R. Kaufman, Kitchener, chairman of its finance and membership committee.

Miss G. S. Snider, Toronto, is acting treasurer and Dr. M. Thurlow Macklin, Toronto, chairman of the executive.

The board of directors was elected as follows: Dr. Hutton, Mr. Kaufman, Canon L. E. Skey, Toronto; C. J. Tetley, Toronto; Rabbi M. M. Eisendrath, Toronto; Rev. George Webb, Toronto; James Simpson, Toronto; Dr. E. N. Walker, Toronto; E. E. Reid, London; Dr. James Roberts, Hamilton; Miss G. A. Jackson, London; Mrs. F. L. Johnson, Toronto, and A. M. Harley, Brantford.

Tendency to Glorify War In School Books in Denounced

Toronto.—The tendency to glorify war in the school text books was denounced by Terence W. L. McDermott, secretary of the League of Nations Society in Canada, in an address to the Toronto Women's League of Nations Society.

"In junior text books for example," he said, "the soldier is still depicted as physically a fine specimen clothed in the attractive raiment of a red coat. The trade of war is pictured as equally heroic."

The citadel of old ideas must be stormed if the war mentality were to be erased, he declared. It was necessary to provide for the young people the same excitement, enthusiasm and spirit of heroism in the fight for peace as had been instilled in times of war.

"Instead of sticking up our noses at current business, we ought to be thankful for the substantial recovery it represents."—Roger-W. Babson.