# 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 £20,000 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 Paula lends Florrie her maid to help Sylvia dress for her first big party in Paris.

"I'm afraid they'll have a disappointing time with me, Paula!" Sylvia laughed back. "When I was poor, I did not let men trouble me. I'm certain I shan't now everything's so changed. I want to enjoy myself first quite a bit —before I think of men."

"Never been in love yet then precious?" Paula quizzed, her bold eyes challenging the soft violet ones of Sylvia, who looked away, colouring suddenly.

"Not that I've ever noticed,' she answered quietly enough, but suddenly aware that she was not at all certain on that point.

And just as suddenly, as if deliberately to remind her of that doubt, a pleasant baritone voice fell on her ear, startling and amazing her, causing her to swing around with a little inaudible gasp staring with all her eyes.

She was right. It was John Christopher Fellowes, immaculate in evening kit, standing by their table, bowing and smiling—but not to her.

"Hullo, Mrs. Carmichael?" he was saying. "How are you, Mallison? Wonderful place, Paris, for meeting old friends, isn't it?"

CHAPTER FIVE—Warning of Danger

Sylvia had every right to be staring in surprise. According to the arrangements she herself made at the Malchester travel-bureau for John Christopher, he should by now have left Paris on his way to Monte. In any case, she had booked him in Paris—not here, but at the Imperiale she remembered.

It was evident too that her companions were just as surprised as herself to see him here. Indeed, it seemed to Sylvia for a moment that their surprise was not one entirely of pleasure, Paula, however quickly held out her hand greeting him with a smile

"Gracious alive, John Christopher! she was saying. "How you do take away one's breath! I thought, somebody told us the other day in London— that you'd gone back to Shanghai."

"Somebody, as you can see for yourself, was mistaken!" he laughed. "As a matter of fact, I was going, but for business reasons—I changed my mind. I'm staying in Europe for awhile. I'm in no hurry to go back, especially now that poor old Luke Massingham's dead

"That reminds me!" Paula interrupted him hurriedly, and turned to Sylvia, gesturing an introduction. "This is Mr. Fellowes, darling. He knew you uncle very well indeed.... She smiled up at John Christopher. "Sylvia Darnley, Mr. Massingham's niece, Tony and I—neartbed her in England and—"

"They're helping you enjoy the inheritance your uncle left you, Miss Darnley?" Joh Christopher, smilingly completed her sentence for her, and bowed to Sylvia. "As an old friend of your uncle please let me offer you my heartiest congratulations."

For a moment Sylvia was stricken dumb by surprise. No word, no sign from him that they had ever met before this. Just a polite little bow, his face half-smiling, half amused. It wasn't of cohrse, possible that he did not recognize her, had forgotten her. What did it mean?

She had no time to wonder over that. Her first natural feeling was one of wounded pride. If he did not wish to acknowledge their last meeting, no more would she.

"That's very nice of you, I'm sure, Mr. Felowes!" she smiled up at him sweetly. "And it's very nice to hear too that you were a friend of my uncle. So you knew him very well?"

"His death robbed me of the best friend I ever had, Miss Darnley."

He said that so quietly, and yet with such obvious emotion, that Sylvia was almost startled. It seemed to her so strange too that he should have known her uncle, have talked to her in Manchester without either of them being aware of that link between them. That it should only come out here, when he was deliberately ignoring what had passed between them at Malchester!

Apparently neither Paula nor Tony was anxious to continue the conversation here. The latter rose to his feet just a trifle impatiently.

"I don't know what you're doing, Fellowes," he said, "but we are taking coffee in the rotunda before we go out to paint Paris red. If you care to join us in a cup—?"

Sylvia found herself walking beside John Christopher through the vast and seething hotel forge towards the crowded rotunda, from which came the lilting sound of dance music. Not a little to her embarrassment, Paula and Tony had gone on ahead, leaving her to follow with the other. Perhaps they imagined she wanted to talk to him about her dead uncle.

It was on the tip of her tongue to ask him straight out why it was that he had seen fit not to recognise her, but pride held her dumb. Then she felt his hand laid on her arm, heard that pleasant baritone voice of his in her ear.

"So you were wrong, and I was right she heard him saying. "You were not the fixture in Malchester you thought you were—and—as I said was possible—the wings of fortune have come to you. Not very surprising after all, Sylvia, because I knew exactly what was going to happen to you."

CHAPTER V—"I Can't Explain"

So he had known her when he talked to her at the travel bureau counter in Malchester, that was going to happen? Sylvia felt dazed, surprise being heaped upon surprise. She looked up at John Christopher steadily, not willing to let him know that she was particularly interested in his knowledge.

"Really?" she shrugged coldly. The only thing that puzzles me at all, Mr. Fellowes is why you should be telling me that now when Paula and Tony are not here. When they were, I noticed, you seemed to have forgotten that you'd ever seen me in Malchester. Not that I mind at all, only—"

"I know. I expected you to put that to me. It would be perfectly natural. I hadn't of course forgotten at all that we met in Malchester, I merely considered it wisest that the fact should not come out in conversation before Mrs. Carmichael and her brother."

"I really don't see why it shouldn't have done so!" Sylvia looked him straight in the eyes. She noticed that after a moment he avoided her scrutiny.

"I should very much like to answer you quite truthfully about that," he said. "But as it happens there is a very good reason why I can't do so, a reason I'm unable to explain either. I can only ask you to believe I kept silent before these people for a purpose which was not only wise but even in your interests."

"In my interests?" Sylvia stared up at him, astonished, puzzled. "I'm afraid I don't understand. How can my interests be possibly affected by Paula and Tony—knowing or not knowing—that you and I met in Malchester?"

"That is exactly what I can't explain as yet. I ask you to believe it, all the same. I ask you as well not to mention the fact to them yourself. I was very relieved that you did not say any thing about it at the table."

"Were you?" Sylvi. stiffened. certainly didn't hide the truth from them because I had any reason for not telling them, and I can't see any reason for not telling them even now. I am not accustomed to to that sort of hide-and-seek game."

"No more am I...." Something in the steely snap of his voice sent a little thrill through Sylvia. Something in his eyes looking down at her—something that seemed to burn with the sear of a furnace—rather scared her.

"I am not that kind of person, either, as you may discover for yourself in time, little Sylvia, he said in slow undertones. "I've told you all that it's possible for me to explain at the moment. The rest lies with you. Believe me or not, just as you like. Tell these people or don't just as you please. You're a free agent. I can't stop you. But—

He hesitated a moment as they passed through into the smoky-hazy immensity of the rotunda, colorful with the evening-wear of the women, the uniform of French officers, the chatter and laughter, and tinkling of glass, the lilt of hidden music. Not far away, Paula and Tony were waiting for them at a table they had chosen

Sylvia felt the lean firm fingers of John Christopher close around one of her bare arms

"Remember what I told you in Malchester, Sylvia," she heard his voice in her ear. "The wings of fortune do not always make safe flying. Yours are carrying you into danger, a danger you can't see, but I can. I'm asking no more of you than to believe and trust me. That's all."

A moment later, they had joined the others to whom John Christopher expressed regrets at keeping them waiting.

"Miss Darnley and I have been improving on our introduction," he laughed. "We have been discussing the strange twist of fate which—like a magic carpet—has brought her here from a travel bureau in Malchester, what—from what she has told me, her job was to help other people to go to the nice places—like this and Monte—to which she couldn't go herself."

"Well the magic carpet is carrying her on to Monte to-morrow!" smiled Paula. "Tony and I think she needs a good rest. She must have had a gruelling time at that hotel where we had found her, poor child. But now that is all over, thanks to dear old Luke Massingham, and our little Sylvia's going to enjoy herself at last."

To be continued

## Tops the World

It is the good fortune and the just pride of New Zealand to hold, of all nations, the record for average longevity. The male infant born in that Island State can expect, on an average, to live to the age of 65 years, and the female to within six week of sixty-eight years.

This is a very remarkable achievement, and makes one wonder how close New Zealand has already come to the top score which is ultimately attainable in the present state of our medical and sanitary knowledge.

The mortality in the first year of life among the white population of New Zealand is only 38.35 per 1,000 for males- and has reached the exceedingly low figure of 25.48 for females. The corresponding figures for the white population of the United States in 1920 are 60.86 and 48.21.

Perhaps nothing could testify more eloquently to the excellent health management in New Zealand than this low mortality among babies. For at that stage of life everything depends on proper care of the mother and child. Nowhere along life's path can effort be expended with greater effect.

## Let Cows Die, Is Fined $100

### Soulanges County Farmer Punished for Gross Neglect

MONTREAL—A fine of $100 and costs or two months in jail was the penalty imposed upon Roch Laroux, Soulanges County farmer, by Judge Maurice Tetreau here, following Laroux's conviction on a charge of ill-treating his livestock. The complaint was laid by members of the farmer's family, the court end of the prosecution being looked after by the Society for the Prevention of Cruelty to Animals.

Five of Laroux's seven cows had died of starvation, the judge was told, and accused's barn was in disgraceful condition. Four horses were also found starving by officers of the S.P.C.A. Laroux at first pleaded guilty but changed his mind when the court informed him he could be sentenced to a fine of $500, one year in jail and two lashes.

The case proceeded after his change of plea and his children testified accused had enough money to feed his stock but spent both his time and his money in a neighboring village.


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Issue No. 26—'34



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## Curious World

Sixteen children are born to every 1,000 people in Britain in a year, according to the last statistics; sixty years ago there were thirty births to every thousand of theh population.

Rural Postmen in the North-West districts of the United States have been officially supplied with packets of birdseed to carry with them on their rounds and deliver to the birds.

80,000 pictures a second have been "shot" by a remarkable super-speed movie camera patented in Germany. At this rate the rebound of a raindrop as plain as the bounce of a tennis ball.

Nutria farming is proving successful in Surrey, nutria being a species of swamp beaver from South America, resembling a cross between a large rat and a porcupine, and highly valued for its fur.

Four blind typists are employed by the London County Council at the County Hall.

Big-game hunters are now having their trophies converted into furniture, elephant tusks making excellent bedposts. One hunter has a greatly-prized smoking stand designed from a giraffe's foot.

2,600 finger-prints were taken by the police of Prague to trace a murderer, the only clue to whose identity was a finger-print on the window-sill of the victim's house. A scientific sifting of the results brought them their man.

The potato's most dangerous enemy, the Colorado beetle, is threatened with extinction by a flower, the petunia, whose leaves attract the pest and then poison it.

## Milk and Cream Consumption Off

WASHINGTON— Americans are drinking less milk and cream, an Agricultural Department report indicates.

Consumption in cities and towns last year was estimated at 3,629,470,000 gallons compared to 3,731,742,000 gallons in 1932, 3,739,845,000 gallons in 1931 and 3,782,042,000 gallons in 1930.

Per capita consumption declined from 40 gallons in 1931 and 1932 to 38.8 gallons last year. The decreases occurred chiefly in the North Atlantic states where about four per cent. less milk and cream was used than in 1932. Consumption decreased 2.5 per cent. in South Central states, three per cent. in South Atlantic and about two per cent. in North Central

## Japan to Raise Standard of Living

Geneva—Japan aims to raise her living standars and thus does not threaten world trade through competition made possible by a low standard, Ryozo Asano, representing the Japanese employers, told the International Labor Conference here recently.

"Those who seem obsessed by the bogey of Japanese competition and who fail to see the benefits of trading with a healthy progressive nation, may now dismiss from their minds the fear of a low standard of living in Japan," he said.

If the Japanese are left to pursue their economic activities peacefully, he declared, they will become a huge market for the world's goods. He argued that Japan can only raise its standard of living by a higher industrial development.

## Woman Who Left School at Twelve Gets B.A. Degree

NEW YORK—Mrs. Mollie Argintenu Gair, who left school at the age of 12, married later and became the mother of two children, is one of the graduating class at Hunter College, to receive a Bachelor of Arts degree.

The wife of a lawyer, Mrs. Gair went back to school 6½ years ago, when 28 years old, entering high school and pursuing her studies through college.

Mrs. Gair said her daughter, Barbara, 12, and her son, Donald, nine, and she did their school homework together, and her husband is so pleased with her school career that he has given her a Mediterranean cruise for a graduation present.

# All Play and No Work

### Jack Will Be a Dull Boy If He Spends All His Time Himself Instead of Learning To Do Certain Work About the House or Garden — Thus Making Himself Useful

All children should work. We don't mean in mills or factories but either in the house or yard, or even to help dad stack up the cans in the store.

We are advocates of child labor, just as we are champions of child play and child freedom of the right sort. We advocate child labor in this way — of duties that put some iron into them and condition them to the work habit later in life.

It's perfectly silly to bring up children on a diet of pap and then expect them to enjoy hard food later on, silly and criminal to say, "They are just children once," and let them get lazy and expect every one in the house to stand around and wait on them while they never turn a finger.

**Soft Life Harmful**

It is unfair to the child to have a nurse or governess at his beck and call too long; if he has to make no or little effort to look out for himself physically, it is all wrong

It is unkind and short-sighted to keep girls out of the kitchen and say, "They'll learn to cook quickly enough when they are married."

Maybe they will, but not being "conditioned" to cook, they will hate it very likely. Or only like it as long as they are emotionally interested

Too many children go through school and emerge in utter confusion to the world of work — the world of "must", or having - to - use - their - hands - mind - to - support - their bodies. They are suddenly expected to develop work habits entirely foreign to their natures.

They have studied, of course, and that is labor. We do not discount that — but except in the cases of self-earned education they cannot be expected to face the new situation cheerfully when the world stares to see what they will make of themselves.

But individually we are trying them, too, and mistaking. They cannot live for eighteen or twenty years without any self-help without going scarcely a score when they need the strength of character they promise at the crisis of their lives.

Vacation is coming. Make it filled with discipline, or at least a few daily hours of assignment. There are fourteen hours in a day. A lot of time for everything.

**Preparation for Life**

Who makes the steady depended - upon clerk or stenographer or secretary? The girl who get up and help get breakfast, clean her room and scrub on Saturday. Who makes the dependable business man or professional? The boy who stokes the furnace and grass and do a daily job regularly.

As it happens, most of us have some home duties to do, but how many of them are we made feel responsible for regularly?

There is, of course, the parent who goes too far and empts all of the child's leisure seems to me that this is a form of child training in which I am in extremes. The "driver" who doing as much harm as the parent. It is a wise parent who recognizes the need of play as much as work time, too, and who creates a nice balance.

**Balance Work and Play**

Just as surely as we do youngsters to live properly on Easy Street, and wear out trying to save them from the world of work, we are knocking them from between the bricks of realistic strength

## Young Men Rally Round Girl Trained In Home Ecomics

JACKSON, Miss.—Practical minded young men and wedding bells have created a problem in the home economics department of the Mississippi school system.

F. J. Hubbard, state director of vocational education, says the high turnover of home economics teachers is really getting to be something to think about.

The home economics teachers spend years learning the art of home management, cooking, baking and dressmaking and do their work so well that the young men begin to rally round. The casualty list is high, Hubbard says.

"But why not," he added philosophically. A lot of the home economics teachers return to the teaching profession after practical experience in their own home, "and they make excellent teachers."

A man of seventy-two and a girl of seventeen were married at Pewsey, near Marlborough, recently.


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TORONTO

# A PAGE FROM MY DIARY

by P.C.2

Motorists generally don't seem to realize the importance of the hand signal. Some of them will raise a hand from the wheel for a spin, second and expect the driver of the car following to see through the people in the back seat. Others put a hand through the open window like a hand and jerk it back as though something had bitten them. Still others wait until they've almost completed whatever movement it is they want to make before signalling. More than half the drivers don't give any signal at all. One of the worst offenders is the chap who reaches the exact centre of an intersection before he makes up his mind to turn left; then he suddenly sticks his hand out from away over on the right side of the car and gives his turn. Usually, in the traffic several cars pass by during his turning. The fourth is likely to hang right into the curb. The excuse usually is, "Well, I didn't mean to turn left, but I changed my mind." Of course, by the time he reaches the centre of the road he is doing the intersection—but by then.

Some day there'll be a law for hand-signalling. Meanwhile, at the time, the driver who gives a KIND of a signal, whether turning right or left, or simply pulling out from the side, will save himself, and others, a lot of grief.

Well, I'll be seeing you.

# Woman's World

By Mair M. Morgan

**STRING BEANS.**

Beans are monotonous if serve and time again in the same way. Why not treat them with a imagination and dress them up tasty. Those recipes are just delicious.

**Beans and Tomatoes.**

Cut string beans; one pound one onion; one-eighth teaspoon; two tablespoons shortening; grated lemon rind; one-half salt.

Fry the sliced onion in the fat. Add skinned whole tomatoes and beans. Cook in a covered enamel until tender, add seasonings

Note: If the tomato is not juicy add a few tablespoons of hot boiling cooking.

**French String Beans.**

Tablespoons bacon fat or butter; pound string beans; one-half salt; one-half teaspoon pepper.

Cut and string the beans and cut into two or three times. Cook in water until tender, then heat in the hot bacon fat and seasonings and serve at once.

**Pungent String Beans.**

Pound beans, two tablespoons vinegar; one teaspoon sugar; one-half teaspoon ginger; one-half tea-spoon; one-eighth teaspoon pepper; half teaspoon lemon juice; half cup bouillon.

Cut beans and cut lengthwise or in inch lengths. Par boil for 30 minutes, then drain. Melt butter in pan, add seasonings and cook butter is absorbed. Then add juice and bouillon and simmer beans are tender.

**String Bean Salad.**

Pound cold cooked beans; two tablespoons vinegar; four tablespoons half teaspoon each of salt and pepper; a few grains of paprika. Add the cold cooked beans in a bowl and add vinegar. Let marinate 30 minutes. Then drain and mix with the seasonings. Serve with salad and mayonnaise dressing.

**VEGETABLE NERVE TONIC**

Lettuce and onions for worn out nerves. Beets and turnips give iron to the blood. Tomatoes stimulate a sluggish liver. Celery is good for rheumatic people. Beetroots are nourishing and laxative.

**BANANA ICE CREAM**

Mash and press some good, ripe bananas through sieve to make two-thirds of a cup of smooth pulp. To this add two-thirds cup sugar, few grains of salt, two teaspoons lemon juice. Then add one and one-half cups whipping cream (first whipped medium-stiff). Freeze in electric refrigerator, stirring from front to back every hour until frozen. Or freeze in crank freezer. (For a less rich cream, use half one-half cups light cream instead of heavy cream. Or one cup light cream and one-half cup milk).

**SOFTENING COOKIES**

Dry out in keeping cookies soft, wet a cloth rinsed out of cold water and place on top of the jar before the jar is closed.

**COOKING VEGETABLES**

Vegetables for roasting and baking, for brewing and stewing have been worked out in kitchen laboratories which the beginner in cooking will find invaluable, but there are some to be considered in the cooking of roots and vegetables that bulbs cannot specify. For instance the varying maturity, time in the garden and size of many

Begin with generalizations. All freshly gathered vegetables cook in less time than older vegetables which have wilted will take longer to cook than unwithered ones.

Small vegetables or large ones cut in small pieces will cook more quickly than those left whole. The more surface exposed, the shorter the cooking period.

**Cooking Green Peas**

Then the time required for preparing vegetables for cooking must be considered in the planning of the whole meal. For example, green peas should cook in twenty minutes. But if they must be shelled they are not a good vegetable to choose when dinner must be served in thirty minutes because it takes time to shell peas, longer than preparing beans or potatoes. Aside from this if they are not fresh from the garden and perfectly young and tender, they won't be done in twenty minutes, but will take thirty.

Asparagus cooks in thirty minutes and is quickly prepared. Green beans, this means either the green or yellow beans, should cook in thirty minutes if they are fresh and young and cut in diamonds. If beans break with a snap you may be pretty certain they are fresh and tender. Older beans should have their edges cut in short lengths because as the beans mature the "strings" are sure to toughen and require a long time to cook.

Remember to cook all green vegetables uncovered. Start them cooking in boiling water and serve just as soon as tender. Prolonged cooking not only causes loss of color but makes the vegetable unappetizingly soft and tasteless.

**Preparing New Carrots**

New carrots, cut in slices, cook tender in fifteen minutes. Diced they will take longer. Since they are lightly scraped, they are quickly prepared and only a few minutes need be allowed for their preparation.

New beets require only a thorough scrubbing before cooking and as they should cook in thirty to forty minutes they are an excellent vegetable to use when an hour is allowed for the preparation of the meal.

Potatoes vary according to the method of cooking. Baked potatoes need an hour in an oven which registers 400 degrees F. Boiled potatoes usually need from thirty to forty-five minutes, depending on the size. Cut in half lengthwise they will cook tender in boiling water in thirty minutes.

Train yourself to cook green and succulent vegetables in as little water as possible.

**DELICIOUS DISH**

The giblets of the chicken consist of the feet, wing bones, neck, heart, liver and gizzard.

Clean the gizzard, remove the skin and the thick membrane, and cut it into four pieces. Divide the neck also into pieces. singe and skin and trim the feet; singe the wings, wash and dry them. Place all in a saucepan of cold water, bring it to boiling point. Skim, strain, and sponge each piece.

Now place ¼ lb. fat bacon cut into dice in a saucepan with one dozen small pickled onions drained from their liquor, some carrots, turned the same size, and fry gently till slightly colored. Add the giblets. Season with pepper, salt, a bay leaf, and dredge with flour. Let the whole brown nicely, then add two fresh tomatoes, skinned, seeded, and chopped, two or three large soup spoons of chicken broth.

Cook for 20 minutes, add the bird, cut in four pieces, and about a dozen green olives Serve at the end of 15 minutes.

Filling Carnera's Shoes

Even Max Baer would have some trouble to do that and it looks as if Miss Mabel Foster could use Primo's size 40EE shoes for her home address as did the famous old woman of nursery fame

**NEW STEPS IMPROVE HOUSE**

New front steps make a house more attractive and, if the old ones are in bad condition, they should be replaced for the sake of safety.

**CALORIES IN EGGS**

When it comes to calories, one medium-sized egg, weighing about 2½ ounces in the shell, supplies 25 calories of protein and 45 of fat, making a total of 70 calories.

**PLAIN OMELET**

Many people find an omelet difficult to achieve, but this simple recipe presents little difficulty. Six eggs, five tablespoons water, three tablespoons butter, salt, pepper. Separate the yolks from the whites. Beat the whites until stiff. Beat the yolks until thick, add hot water, salt, pepper. Fold the whites into the yolks and pour into omelet pan in which the butter has been melted. As the omelet begins to cook, lift the sides gently from the pan to allow uncooked egg on top to run under, but do not stir. When omelet is thickened but still soft, fold over and serve.

**SANDWICH HINTS**

For variety, try substituting a sharp, creamy cheese for mayonnaise in your party sandwiches. Cold meat, sliced very thin, fresh tomatoes, lettuce and cheese make tasty filling for sandwiches to serve with iced tea on summer afternoons.

**CLOTTED CREAM**

Let two quarts of rich milk stand 24 hours in room temperature. Then put over a low heat and bring almost to boiling point. Keep there 10 to 15 minutes. It should not boil. Let stand for another two hours at room temperature. Then skim the cream by folding it over and over in small rolls. Chill before serving. This makes a scant cup of clotted cream. This may be made from pasteurized milk, but it sets better if milk that has not been pasteurized can be obtained.

**CREAMED TOMATOES**

Make six slices of thin toast and put in the bottom of a casserole. Slice four large tomatoes and cook six slices of bacon until crisp and mince. Make layers of tomato and bacon in the dish and pour over a pint of white sauce. Bake in a hot oven for 15 minutes and serve garnished with sprigs of parsley.

**KEEPING CUFFS CLEAN**

White pique collars and cuffs will stay clean much longer if you starch them. Wash and rinse thoroughly, dip in cold starch and then roll in a towel for a few hours before ironing.

**JELLY ROLL CAKE**

Two eggs, 1 cup sugar, 2-3 cup milk, 1 1-2 cups flour, 3 teaspoons baking powder, 1-4 teaspoon salt, few drops vanilla. Jelly.

Beat yolks of eggs until thick and lemon colored. Beat in sugar, beating until sugar is dissolved. Beat in three tablespoons milk and lightly stir in 1-2 cup flour. Mix and sift remaining flour with salt and baking powder and add alternately with remaining milk to first mixture. Fold in whites of eggs beaten until stiff. Add vanilla and pour into an oiled and floured oblong cake pan. The batter should not be more than one-half inch deep in the pan. Bake fifteen minutes in a moderate oven. Remove at once from cake pan, turning cake upside down on a damp napkin sprinkled with powdered sugar. Spread with jelly which has been beaten with a fork. Trim off crisp edges and roll up. Wrap the napkin around the roll and let stand until cake is cool. Cut in slices across roll to serve.

## Sunday School Lesson

Lesson II.—July 8. Asa Relies on God. — 2 Chronicles, Chapters 14-16. Golden Text.—The Lord is my helper; I will not fear: What shall man do unto me?—Heb. 13: 6.

**THE LESSON IN ITS SETTING**

TIME—Abijah's reign, B.C. 965-963. Asa's reign, B.C. 963-922.

PLACE—Jerusalem, the capital of Judah.

PARALLEL PASSAGE — 1 Kings 15.

"And the Spirit of God came upon Azariah the son of Oded. This is the only appearance of this prophet in Scripture.

"And he went out to meet Asa. Azariah went out to meet Asa as the king was returning from his great victory over Zerah.

"And said unto him, Hear ye me, Asa, and all Judah and Benjamin. Azariah's message was not only to the king, but to the people as well. Jehovah is with you, while ye are with him. Asa had gone into battle relying on God to carry him through, and God had done so gloriously. And if ye seek him, he will be found of you. This message from God through the prophet was proof of that. But if ye forsake him, he will forsake you. Why this note of warning at that bright moment of joy? Because it was then most needed.

"Now for a long season Israel was without the true God. There had been many times, since the conquest of Canaan, when the people had forgotten the true God and strayed away into indifference. And without a teaching priest, and without law. Our preachers should be teachers, instructing as well as inspiring, leading as well as exhorting. A preacher is to be a prophet as well as a priest and pastor.

"But when in their distress they turned unto Jehovah, the God of Israel, and sought him. This is illustrated over and over in the history of God's people. He was found of them. Never once did God forsake his faithless people, or fail to turn to them when they returned to him.

"And in those times. The times of national distress just referred to. There was no peace to him that went out, nor to him that came in. A proverb denoting all the various movements of life. But great vexations were upon all the inhabitants of the lands. By "lands" is meant here not other countries, but the various districts of Judah and Benjamin.

"And they were broken in pieces, nation against nation, and city against city. Like "lands" above, 'nation against nation' means one part or tribe of Israel against another.' For God did vex them with all adversity. As they were adverse to him, he was adverse to them.

"But be ye strong, and let not your hands be slack. This exhortation goes back to verse 2: Asa could be strong, not in his own strength, but in the power of God. For your work shall be rewarded. God is a rewarder of them that seek after him.'

"And when Asa heard these words. He might easily have taken umbrage at what he might call the prophet's presumption, and have refused to listen to him.

"And the prophecy of Oded the prophet. Evidently some words have dropped out of the text, which should read 'the prophecy of Azariah the son of Oded.' He took courage. No work for God can be done without courage, and that is why God promises us his presence and support.

"And put away the abominations out of all the land of Judah and Benjamin. The abominations were the idols, and all the cruel and obscene accompaniments of heathen worship.

"And out of the cities which he had taken from the hill-country of Ephraim. The elevated region in the south of the northern kingdom, where Asa's father had made conquests which Asa himself doubtless had to renew and confirm. And he renewed the altar of Jehovah, that was before the porch of Jehovah. During the period of idolatry this center of national religion had been allowed to fall into ruin.

"And he gathered all Judah and Benjamin. The two tribes left to Rehoboam after the secession of the Northern Kingdom. And them that sojourned with them out of Ephraim and Manasseh. The two tribes immediately north of Judah in the region known as Samaria in Christ's day. And out of Simeon. This tribe dwelt in the extreme south of Palestine, below Judah. For they fell to him out of Israel in abundance. 'Israel' was the name given to the northern division of the Israelites. When they saw that Jehovah his God was with him. A Godlike man will gather many friends about him.

"So they gathered themselves together at Jerusalem. The national capital, the religious center of the kingdom, the city of sacred memories.

"In the third month. The month Sivan, our May-June. In the fifteenth year of the reign of Asa. A spirit rests upon a devout congregation such as cannot be shed abroad by any other means, and there never will come a time when Christians can safely forsake the assembling of themselves together.

"And they sacrificed unto Jehovah in that day. On the restored altar of burnt offerings. Of the spoil which they had brought. It was won in the victory over Zerah. Seven hundred oxen and seven thousand sheep. The collection-box is a valuable aid to the service of the house of God. Gifts of money to God not only symbolize our gifts of ourselves to him: they are actually a part of that offering.

"And they entered into the covenant, 'Covenant' is one of the greatest words of the Bible. The Sacred Library is divided into two parts the Old and New Covenants, or Testaments. To seek Jehovah, the God of their fathers. This phrase reminded the Israelites of the long series of covenants, beginning with the patriarchs. With all their heart and with all their soul. It was to be no halfway covenant, but a complete turning from idols, an entire surrender to God."

## Woman Will Add Soft Shades and Shining Shrubs to her Garden

San Francisco,—Sydney Stein to whom this city points as the only girl gardener hired by a public ark in the United States, says there's a future for the woman in gardening.

"During the depression people found out what a lot of fun they could have with ten cents worth of seeds," she said today. "With everybody interested and gardens so popular, it means more work for the trained landscaper and maintenance workers."

Miss Stein can spade by the hour ling the heavy park hoses about and trundle a wheelbarrow with the best of 'em believes women can impart a valuable note to gardens.

A man-planned garden will have tall trees, sturdy shrubs and strength in its outlines," she said, "A woman will add soft shades and shining shrubs, and will excel when it comes to taking the pains needed to provide cut flowers the year round, and have blending blooms in all seasons."

Sydney went in for gardening because she wanted to work outdoors. For work she wears a comfortable pair of corduroy slacks.

## New Bloused Coatees Suggest Fall Trend

It hasn't taken long for those smart coatees that came in from Paris just a few weeks ago as evening fashions, to find their counterpart in daytime fashions. The evening ones, it is not hard to remember, are distinguished by a very full underarm or kimono cut that melts right into a full bloused sleeve, and because the whole thing is cut on the bias, it gives a new and attractive quality to balloon lines.

For daytime, in little silk suits that may be anything from sheer silk to taffeta or summer weight satin, they are translating this same feeling into jackets that go a bit farther in the bloused silhouette by incorporating the bloused treatment above the waistline of brief belted jackets The effect is quite new for daytime suits for spring and summer, where we have become so accustomed to either fitted lines or else boxy and flared ones.

We believe that it is significant and not just a passing whim, since you can put your finger on several substantial styles that point to a trend for bloused coats and jackets. We count it as one of the things to watch for fall.

## Costly Advice

CALGARY—A father's advice to his son not to marry will cost Harold Green of Viking, Alta., $5,000. And by the terms of the judgment, issued by Mr. Justice J. R. Boyle, Garrett Green, the father, may have to share in the payment of the award. Twenty-year-old Wilda Molholland of Calgary was given the $5,000 award in her breach-of-promise-to-marry suit heard by Mr. Justice Boyle.

MUTT AND JEFF— By BUD FISHER