Chantecler
CIGARETTE PAPERS
DOUBLE AUTOMATIC BOOKLET
Only 5¢
The double automatic booklet fits the pocket neatly, and keeps the last paper just as fresh as the first.

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. She meets John Fellowes.

•

Even the comfort of her own home when her father had been alive faded to insignificance before the which was hers now. Only one thought disturbed her happiness and peace of mind as she looked around her. It was perhaps a foolish thought, but one which came naturally to her mind which was sensitive to the sufferings of others.

All this was only here, it seemed, because John Christopher Fellowes had quarrelled with her uncle. Not that he seemed to be suffering much on that account, either. He certainly did not seem in the least poor. Not, of course, it was not always right, Sylvia knew very well, to judge a man's real circumstances by his appearance at the moment.

Once her thoughts began to dwell on John Christopher, they raced on from his circumstances to what mattered even more to her, her own feelings towards him. Why was it that she could not dismiss him from her mind, as she wanted to do? Why, for instance had she been really thinking of him most of the time that night when she was dancing with Tony Mallison?

Was she, as more than once she had wondered since she left Malchester, in love with John Christopher?

As she was considering this question once again, the door opened and Paula appeared.

"It's quite impossible to sleep," she laughed. "We leave so early for Monte that it's not worth while going to bed. I thought we'd chat, if you weren't sleepy either."

"You're welcome company, Paula," Sylvia admitted eagerly "I've enjoyed myself so much. I'm sure I couldn't sleep a wink for excitement"

"I'm glad you enjoyed yourself, darling!" the other kissed her. "I have too, except for one little thing. You know, I was really quite upset this evening when John Christopher walked in on us like that."

As Sylvia stared at her in surprise, Paula sank into the cushioned depths of a settee near the open window, with curtains drawn back but a few minutes since by Sylvia, to let in the red glitter of dawn.

"I think I ought to confide in you about John Christopher, because after all you should know the kind of man he is, so that you'll be prepared if you do meet him again in Monte Carlo," she said thoughtfully.

CHAPTER VII.

Gay Pretence.

Paula's sudden and quite unexpected reference to John Christopher, just at the moment when Sylvia had been thinking about him so vitally, struck the latter at once as a curious coincidence. And then even as more than that, something which was meant to happen. Something which was intended by fate to affect the question she had been asking herself about him.

It was, after all, only fair to Paula that Sylvia should hear what she had to say about this mysterious and puzzling John Christopher. He had not hesitated to darken Sylvia's mind with the shadows of suspicion which had without actually mentioning their names—could only apparently refer to Paula and Tony. Sylvia sank into the deeps of the settee beside her friend.

"Tell me, dear," she said simply, and added, as she looked out at the glitter of the dawn: "I must confess I've been quite a little puzzled—and worried too—about Mr. Fellowes."

"No need for you to worry!" laughed the other, who had taken a cigarette from a tiny jewelled case, and was holding the tip of it in the yellow flame of a lighter. "The fact that you have come into the money which might have belonged to John Christopher needn't cause you any sleepless nights or nerve-strain. He's not starving, and isn't likely to be. He's far too clever for that. Clever, precious, in a way that Tony and I have felt you ought to be warned about."

"Warned!" Sylvia toyed with a crepe-de-chine handkerchief in her skirt.

"Why, yes. You don't think he likes you coming into all that money, do you?"

"He doesn't seem to be very poor. Why should he grudge it to me?" Sylvia turned questioning eyes on the other, who shrugged a pair of smooth, naked shoulders in an inimitably graceful way.

"Just the nature of the beast, I suppose. If you ever do get to know more of him, darling, you'll understand. He's a money-making machine, pure and simple, though you probably would never think it by just meeting him, as you did for a little while tonight."

"Well no, I certainly shouldn't have said so, Paula. And I shouldn't have imagined he envied me that money, from the way he spoke—"

"That was to be expected, sweet innocent!" laughed Paula. "He didn't want you to know, didn't imagine that we could see through him. Probably he hadn't any idea that your uncle told Tony and me the truth about him."

"It's really a bit difficult to put it in brutal words, my dear," she hesitated.

Paula's lips sent out a thin little stream of blue cigarette smoke. "And of course we only had the story from your uncle, after he and John Christopher had parted. He made us promise that we would never repeat what he told us.

"That was why," she continued, "I told you last night that there was a mystery about the reason for their quarrel. I hadn't meant to tell you that, but—when when we were talking together just now—Tony thought it was only right you should know, in case he did call on us in Monte, and tried to become friendly with you. I wonder if you remember one thing he said to you when he came on us at the table downstairs? About your uncle being the best friend he ever had?"

"I thought how very nice of him it was to say that," nodded Sylvia.

"Exactly. He was playing on your emotions, darling. And that's why he said it. Now I'll tell you why your uncle and John Christopher parted company. Your uncle discovered that he was being robbed, and that John Christopher was the thief."

For a moment, Sylvia said nothing. She was not surprised, so much as frankly incredulous. It seemed an accusation which she could not accept as true without much more definite evidence than mere word of mouth. Whatever doubts of John Christopher she fostered, that seemed too absurd to be accepted off-hand.

"A thief!" She looked Paula straight in the eyes, shaking her brown curls with decision. "Why, Paula dear, he doesn't look or talk at all—"

"Oh, quite!" nodded the other. "I guessed you'd say that, just as both Tony and I told your uncle when he put it to us. But he proved it to both of us, then and there. You see, John Christopher was in the financial syndicate in which your uncle's money was invested. He'd every chance to swindle the old man—"

"Don't, Paula! Don't, dear—!"

Sylvia, risen suddenly to her feet, had a pallid and startlingly drawn face behind shaking hands. She had moved towards the balcony beyond the open windows, through which there crept the noise of Paris, never really asleep, but beginning a new day. The glitter of the sun in the East seemed to blind Sylvia. She swung round on her heels.

"That's really, honestly true?" she demanded.

"Why should I tell you what was not true?" Paula eyed her in surprise. "And why are you behaving like this, looking like death? Surely, John Christopher, whom you only met for the first time last night?"

"Well, it is rather a shock." Sylvia interrupted her. "I'd been feeling—quite differently about Mr. Fellowes. I'd thought him—rather nice."

"So he is, it seems, till you get to know him." Paula drew her back to the settee. "Your uncle, of course, was quite taken in by him, poor man. Why—now, I'm telling you more tales out of school—your uncle had in his mind, before he and John Christopher parted, that John should go over to England and search you out, with the idea that you might fall in love with each other."

"I'm glad he didn't. I might never have known, you see—"

Sylvia hesitated. And now once again, it was on the tip of her tongue to reveal to Paula that she and John Christopher had not met last night for the first time, as well as his mysterious warning of danger. But, again too, some instinct held her dumb over this. She was moved to laughter, instead.

"Of course I'm tremendously grateful to my uncle for remembering me in his will," she said. "But I don't know that I should have been so grateful to him if he had insisted on choosing a husband for me."

"That is probably what John Christopher thinks he may still become," said Paula. "Otherwise—Tony agrees with me—he would have gone back to China by now, as we happen to know he intended doing. At any rate, if he does come to see us at Monte you'll know what's probably at the back of his mind."

So that was it? That was why John Christopher had come to Malchester, deliberately aroused her interest in him? Clever enough not to go too far, at the same time—guessing that she would at once take advantage of her inheritance to satisfy her longing to go abroad. He had perhaps even known that Paula and Tony were coming for her. And then, no doubt, meeting her here in Paris as if by accident, later on at Monte, too, he would have begun to make love to her.

But not clever enough to realize that Paula might so easily have upset his plans as she had done. Or perhaps he counted on Sylvia taking seriously the mysterious warning he had offered her last night. That was his mistake. As for his warning. Sylvia had no interest in it. As to whether he tried to make love to her, or not, she was indifferent now. More, she was a little ashamed at the emotion he had aroused in her. for she could see no reason at all—in the face of his strange conduct over their Malchester meeting—to doubt Paula's assurance that John Christopher had not dealt straightly with her uncle.

(To be Continued)

A PAGE FROM MY DIARY

by P.C.2

I am a fair-minded guy, I reckon, in spite of what people sometimes say about speed-cops. But there is one thing that gets my goat sure and plenty.

What do you suppose we put up signs fore and aft of the country schools for? Ornament—or something?

Know that stretch of highway beyond Johnson's farm, t'other side of Jonesville? A couple of miles of straight-a-way with a little school house on the north side? Well, sir, week last Wednesday I happened along 'bout the middle of the afternoon, when I see a commotion up by the school. I was not long getting there, and believe me, there was trouble. Group o' little kiddies sobbing; teacher trying to calm them; a couple of ladies sitting on the side of the ditch, holding one another, and crying, too; and on its side in the ditch a light sedan with one of its wheels half a dozen yards away.

The story? Didn't take long to get that. Car comes bowling along—without warning—driver scared of hitting them—loses her head—car wobbles over into the ditch—kiddies scramble for safety—nearly get run down and go into hysterics from sheer fright.

Sure, not much damage done, barring a broken-off carwheel, and a whole lot of jangled nerves but—IT MIGHT HAVE BEEN A MAJOR TRAGEDY.

Why won't people understand that kids haven't got the sense of grown-ups? Why can't people give 'em a chance and slow down by the roadside schools?

Well—I'll be seeing you.

"SALADA" TEA

Orange Pekoe Blend

Fresh from the Gardens

'Paddle-Wheel' Planes Seen For Future by Scientists

Berkely, Calif.—Airplanes having neither wings nor screw propellors were pictured recently to the American Association, Society of mechanical engineers, as the possible aerial craft of tomorrow, by F. K. Kirksten, professor of aeronautical engineering at the University of Washington.

This prospect, the aeronautical section of the American Association for the Advancement of Science was told, is supported by principles of air mechanics developed in Germany, France and the United States, and is of proven practical value.

Professor Kirksten outlined the essential feature of this new type aircraft as resembling nothing so much as the time-tested ferry boat propelled with paddle wheels. Air instead of water would constitute its ocean.

Dealing with the characteristics of cycloidal aircraft and their performance and stability in flight, Professor Kirksten reached the conclusion:

'Idling cycloidal propellors should be superior to fixed wings in standard gliders of airplane form. Cycloidal aircraft offer advantages for military duty in that there are no wings to obstruct the view or to interfere with machine guns. The cycloidal propellor has the important advantage of being noiseless.

"There seems to be no reason why this type cannot excell the airplane in any manoeuvre now performed."

Unless technical improvements of present day aircraft are simplified it will soon be necessary for a pilot to gain a doctor of philosophy degree in engineering before he will be able to fly a plane, E. T. Allen, test pilot of California, informed the aeronautical engineers.

The task of the pilot has increased greatly during the shift to the new analysis meteorology in which he is rapidly becoming adept, Allen said.

The pilot must be able to meet the requirements of extensive blind flying operations and operate a highly supercharged engine with rigid limitations upon manifold pressure, power and engine revolutions which involve a whole new field of engineering, Allen pointed out.

Storing Lemon Juice An Old Art Well Worth Reviving

Method of "Putting Away" Fruit Described in More Than Century Old Cookery Book

When lemons were plentiful our great grandmothers used to preserve them and oranges in various ways for use when they were scarce. Their juice may be kept indefinitely by boiling it down with sugar to half its bulk and then bottling, but the fine flavor of the fresh fruit is lost.

In days gone by fresh lemon juice or some preparation of citric acid that preserved all its virtues for a long time was an absolute necessity for long sea voyages. Different methods were tried for this purpose, some of which are worth experimenting on today. In an old book dated 1807 the following is found:

To keep lemon juice buy the fruit when cheap, keep it in a cool place two or three days. If too unripe to squeeze readily roll each lemon under your hand to make them part with the juice more easily. Squeeze the juice into a china basin, then strain it at once through some muslin which will not permit the least pulp to pass. Have ready some perfectly dry, very small bottles, fill them at once with the juice so near the top as only to admit ½ or 1 teaspoonful of sweet oil into each (according to the size of the bottles. Cork the bottles and set them upright in a cool place.

Ready For Use

The reason you must have small bottles is because, when once opened the lemon juice must be used the same day. When you want to use it, open the bottle, wind some clean cotton round a skewer and dipping it in the oil will be attracted, and when all is removed the juice will be as fine as when first bottled. Care must be taken to squeeze only sound fruit.

With a little trouble the entire lemon may be preserved for the longest cruise in air-tight casks as follows: Take some fine sand make it very dry. Let it get cold, put a quantity of it into the bottom of a dry cask or other clean vessel; then take the lemons and put a layer of them in, stalk downwards so that they do not touch each other, and strew in more sand, as much as will cover them two inches deep. Then set the vessel in a cold place, and the fruit will be in high preservation at the end of several months. Oranges may be preserved in the same manner.

Bottled Without Sugar.

Fruit juice may be bottled in fruit bottling jars without sugar. Squeeze the juice and strain through muslin into glass bottling jars or fireproof bottles, put in the cork or cover lightly, put into cold water, bring it gradually to boiling, let it boil for fifteen minutes; press the corks in tightly, lift out the bottles and keep them in a cool, dark place till required.

The great point in preserving lemon juice is not to let it stand at all, because it it does a fermentation begins which very materially alters the acidity of the juice's antiscorbutic qualities.

FALSE TEETH
Dr. WERNET'S POWDER
Sold the world over—Dr. Wernet's Powder—justly called "the perfect powder"—holds false plates firmer for hours longer. Leaves no sickening gummy paste—teeth fit so snugly yet comfortably they feel like natural ones. Prescribed by world's leading dentists—just sprinkle on. Inexpensive—any druggistore.

Wealth From Canada's Mines

Ottawa.—Total dividends and bonuses paid by the Canadian mining companies during 1933 are estimated by the Department of Mines to amount to $20,000,000, compared with $26,500,000 in 1932. These totals are exclusive of dividends paid by petroleum companies, and are also exclusive of stock dividends. Metal mining companies contributed 91 per cent. of the total dividend disbursement in 1933. Gold dividends made up 67 per cent. of the 1933 total paid by all mines, and 74 per cent. of that paid by metal mines. The aggregate total of dividends paid in 1933 was approximately 13.6 per cent. of the value of the mineral output for the year. It is estimated that total dividend payments by Canadian mines in 1934 will probably exceed $50,000,000

Gold mines naturally play a large part in the production of new wealth from Canada's mining industry. The biggest dividend-producer in 1933 was Lake Shore Gold Mines, Limited, which distributed $o,000,000 Hollinger Consolidated was second with $4,152,000 and Noranda third with $3,359,700. Teck-Hughes paid $2 584,300; International Nickel $1,932,900 (all on the preferred stock issue); Dome, $1,716,000; Consolidated Mining and Smelting Company, $1,480,000 (including stock dividends); McIntyre, $1,197,000; Wright-Hargreaves $962,500; and Falconbridge, $799,900. Official data as to total dividends paid are incomplete, as several companies do not publish financial statements

A Smile

Teacher — Junior, give a definition of home.

Junior—Home is where part of the family waits until the others are through with the car.

Ideas Wanted
Artists and Authors, Amateur or Professional to send us saleable Sketches, Illustrations, Designs Stories and Articles.
Are You Artistically Inclined?
We offer you practical instruction and criticism on drawings, Landscapes and Flowers in Water Colours three cent stamped envelope for full information.
Ideas Unlimited
THIRTY-NINE LEE AVENUE, TORONTO

Dignity, Elegance Return to Hot

NOTED BACHELOR SPEAKS OF THE CARELESS

PARIS—Says the most popular Paris bachelors, M. Andre Valeres: "Parisians definitely are doning that devil-may-care dressing, and are returning to dignity, grace and elegance of days."

Andre's brother Boy Valeres, is the "Chief of Protocol" and regulates the deportment of residents, ambassadors, princes even kings on occasions before here. Andre sets the official folk when it comes to dress and social custom.

"Formal evening attire is the perfect bachelor. Nothing is right which is correct for a dinner, a soiree, or a gala ball. Dress steadily is resuming its place. To be well-dressed is a sign of optimism, and shows a manner of combatting the blues. To be well-dressed gives confidence in oneself and to others; it adds beautifies the atmosphere and flies the sky. We must stand against the bad taste and the ugliness of the hooligan. Be about hatless, either to a friend or to avoid saluting whom they encounter. We must be Paris against such vulgarities as gray trousers a green muffler, a brown coat, a orange checker suit"

The dinner jacket, he says, "is a masterpiece of vulgarity when worn at a soiree." Tails and a black tie harmonize with the best of nine finery for evening.

Urges Nudism For Children

Vast Aid in Education Dale Professor Contends

Iowa City, Ia.—Nudism in educational value for the young growing child, Dr. David Seashore, professor of psychology at Coe College, Hillsdale, Mich., in a prepared address delivered at the Iowa conference on child development.

Children should have the opportunity to see persons naked and learn fully the anatomical differences," Dr. Trout said.

He further declared that it is wise to require a child to bathe or to force any concept upon him.

He pointed out that children six years of age were receive of God as a reality and ideas were forced upon them were most likely to be

"If a child asks his mother becomes of us when we die, answer should be, 'We are.' The mother should explain that like when you are asleep."

Dr. Trout advised encouraging the "lies" told children.

"Before the fifth year the child is unable to see or distance accurately. The reason the tales he tells are but the products of an active agination. Parents should story telling as a guide to child play it."

SEASON'S BEACH SUIT KIND TO FAT

The large women's bathing costume styled for summer sister has long been the butt of ridicule. Designers have for 1934 have come to the rescue ever. Not only do they minimize her size, but they flatter her, as well.

The trend is to wide shoulders and armholes cut to the waist from the plump shoulder on the side to decrease

Woman's World

By Mair M. Morgan

THE SALAD MEAL

Salad meals are the ordes of summer days. The combination of meat and vegetables in salads is good because it helps to effect a balanced diet. Fruits also may be combined with meats or fish with good results. Vegetable or fruit acts as a filler, the salad and supplies mineral salts and ballast in the diet.

The following salad may be varied in several ways, as for instance, need only of veal and matchlike pieces of fish substituted for the beans and meat.

Summer Salad

Two and one-half cups cold cooked beans, 1 cup cold cooked ham, 1 cup cooked tongue. Bermuda onion, salt, pepper.

Cut ham and tongue in pieces the same size as the beans. Mix and add 3 tablespoons vinegar or lemon juice and 4 tablespoons salad oil beaten with ½ teaspoon salt and ¼ teaspoon pepper. Cover and let stand for an hour or longer. When ready to serve drain from dressing. Add pepper and cut in rings, remove seeds and white pith. Peel and cut in slices. Let stand in salt water for ten minutes. Drain and separate into rings. Pile alternating slices of onion and green pepper one above another on a lettuce leaf. Fill this little pepper and onion cup with the salad mixture and garnish with mayonnaise.

Liver and Cabbage Salad

Liver and cabbage salad is unusual and delicious. You will need one cup cooked liver, 2 tablespoons cooked bacon, 1 cup diced celery, 2 cups shredded crisp cabbage, salt, pepper, mayonnaise, curly endive.

Cut liver and bacon in French frying for one hour. A few drops of onion juice may be added to the liver if wanted. Add celery and cabbage and mix lightly. Serve on a bed of curly endive and top with mayonnaise.

Ham Salad

Two and one-half cups diced cold boiled ham, 1½ cups diced cold boiled potatoes, 1 cup diced celery, 1 hard boiled egg, mayonnaise, Lettuce.

Dice ham, potatoes, and celery, and mix lightly with a fork. Add mayonnaise to make moist and serve on lettuce. Garnish with slices of hard boiled egg and serve.

Potato Salad a la Russe

Two cups diced potatoes, ½ teaspoon grated onion, ½ cup diced beets, 4 sardines, 4 hard cooked eggs, mayonnaise, lettuce.

Cut small new potatoes. Scrub and boil until tender. Peel and dice as cool enough to handle. Add onion, beat dice and chill. Remove the bones from sardines and cut into small flakes. Cut eggs in quarters. Combine materials lightly with mayonnaise and serve on crisp lettuce.

Good new use for macaroni is

Perhaps the most important part of the making of successful salads lies in the cooking. The dice must be firm and smooth, but not soft or sticky. The way to cook macaroni is to drop a plenty of boiling water — 2 quarts water and 1 tablespoon salt for macaroni are good proportions and boil until tender, about 20 minutes. Drain well and rinse with cold water. Drain thoroughly and remove all the other materials

Macaroni Ham Salad

This salad is particularly good served on a bed of shredded cabbage. Add 2 cooked and chilled macaroni, 1 cup chopped cold boiled ham, 1 cup prepared horseradish, 2 cups (1 cup salad dressing (mayonnaise or cooked dressing), shredded horseradish and ham thoroughly combine lightly with macaroni and pimentoes which have been cut in shreds. Moisten with dressing and serve on a bed of shredded crisp cabbage.

Macaroni Egg Salad

This is another substantial salad.

One cup cooked macaroni, 2 hard cooked eggs, ½ cup diced celery, 4 tablespoons sliced stuffed olives, salad dressing, shredded leaf lettuce.

Chop eggs coarsely and combine with macaroni, celery and olives. Add salad dressing to make moist and serve on a bed of shredded leaf lettuce. Garnish with halves of stuffed olives. It's better to use the olives stuffed with pimentoes rather than those stuffed with celery or nuts because the red of the pimento makes an attractive touch of color.

Special Salad

Four young carrots, 2 green onions, ¾ cup cottage cheese, 1 teaspoon salt, 1 tablespoon sugar, 1 cup shredded spinach, raw, 2 heads leaf lettuce, ½ cup mayonnaise, 1 cup cooked noodles.

Put carrots and onions through food chopper, mix them into cottage cheese, add salt and sugar. Shred spinach and lettuce (using all lettuce except some leaves for a bed for the salad.) Combine greens, mayonnaise and cottage cheese just before serving and pile onto the lettuce in a large dish or salad bowl. Garnish with a circle of vermicelli or noodles, previously cooked and chilled. Dot with mayonnaise, top with bit of grated carrot.

Raw Carrot Salad

Two cups grated carrots, raw, 2 tablespoons chopped parsley, 2 tablespoons chopped green pepper, 1 head lettuce, or leaf lettuce.

Combine vegetables, including the lettuce which has been shredded. When ready to serve, add French dressing and mix thoroughly. Serve very cold.

Good Combinations

There are a number of good combination salads, and in case they do not occur to you we will mention them below.

Cooked leftover vegetables — carrots, peas, wax beans, beets, asparagus — are delicious if thoroughly chilled and marinated with mayonnaise. Slices of tomato and cucumber and hard-boiled eggs should top these vegetable salads which are placed on beds of lettuce. Shredded raw cabbage combines well with chopped celery or apples. If celery is combined with cabbage, use sliced tomatoes as a garnish; if apples, place a small mound of tart jelly—red currant or grape on salad. Some people like bananas mixed with shredded cabbage and marinated with a boiled salad dressing. Lima beans boiled and mixed with diced celery and sliced tomatoes make a substantial salad which children especially like.

Other combinations include: Tuna fish with celery, hard cooked eggs, dressing and lettuce; salmon, green peas and cucumbers with shredded lettuce; veal with diced carrots, chicken with celery and diced pineapple, crab meat with celery and hard-boiled eggs; lobster with peas and sliced tomatoes and sweetbreads with pineapple. To be quite perfect, the preferred green must be thoroughly chilled and crisped and served without a trace of water clinging to its surface. A watery salad is not only uninviting but also much of the flavor is lost, so watch this point and always allow time to prepare the green properly. The wire salad baskets are most convenient, but if you tie the greens loosely in a big square of cheese-cloth and swing it vigorously you will accomplish the same result.

TRY THESE

The big sweet cherries have been on the market for a while now, but the season won't get into full swing until a little later on and the late varieties will last until August, giving plenty of time for practice before shall we say, an October wedding?

The big cherries make a fine dessert or first course just as they are and a jelled salad of the juice of tart cherries and granulated gelatin with stoned white cherries sprinkled through the mold is delicious and colorful. This salad may be made the day before wanted for serving and is particularly good if chopped nuts are added to the mayonnaise.

Cherry Cobbler

This is a plain, inexpensive pudding that is very easy to make.

Four tablespoons butter, 2 cups sugar, 1 cup milk, 2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 2 cups pitted cherries, ½ cup hot water.

Cream butter and rub in 1 cup sugar. Mix and sift flour, baking powder and salt and add alternately with milk to butter and sugar mixture. Mix until smooth and turn into a buttered pudding dish. Mix cherries with remaining sugar and hot water and pour over dough. Bake 40 minutes in a moderate oven and serve warm.

Black Cherry Pudding

Two cups rich milk, 5 tablespoons butter, 1 scant cup sugar, 1 teaspoon grated lemon rind, ¼ teaspoon nutmeg, ¼ teaspoon cloves, 4 eggs, 1 cup sifted toast crumbs, 1 quart black cherries.

Heat milk and add butter. Beat yolks of eggs until thick and lemon colored, beating sugar, spices and lemon rind. Slowly add hot milk, stirring to thoroughly dissolve the sugar. Mix toast crumbs and pitted cherries and add to first mixture. Fold in whites of eggs beaten until stiff and dry. Turn into a buttered baking dish. Bake in a moderately slow oven (350 degrees F.) until firm to the touch. It will take about 40 minutes. Serve with or without whipped cream.

Cherry Mousse

One cup pitted cherries, 1¼ cups sugar, 4 lemons, 2 oranges, 2 teaspoons granulated gelatine, 3 cups whipping cream, ¼ cup boiling water, 2 tablespoons cold water.

Add boiling water to sugar and make a syrup. Add cherries and remove at once from the fire. Let stand until cold. Soften gelatine in cold water and dissolve over boiling water. Add to a cherry mixture with juice of oranges and lemons. When cold add cream whipped until firm. Turn into a mold and freeze for three hours or longer. Use eight parts ice to one part ice cream salt. This mousse may be frozen in a mechanical refrigerator.

RHUBARB RELISH

Two pounds rhubarb, ¾ pound seeded and chopped raisins, ½ pound stoned and chopped dates, 3 cups vinegar, 2 pounds light brown sugar, 1 tablespoon chilli peppers, 1½ tablespoons salt, 1 teaspoon ginger, ½ cup chopped English walnuts.

Combine dates and raisins and let stand in vinegar for one hour. Skin rhubarb and cut in half-inch pieces. Add to first mixture with all the remaining ingredients except the nuts. Cook slowly, stirring frequently, for two hours. Add nuts and cook ten minutes longer. Turn into sterilized jelly glasses and cover with paraffin.

GUERNSEY RAREBIT

Melt 2 tablespoons butter in a saucepan, and stir in one dessertspoon cornstarch. Pour on one-half cup milk, and stir until boiling. Add two tablespoons grated cheese, one teacup cooked and chopped fish, one egg (beaten), and seasoning to taste.

Make hot and serve on hot buttered toast.

TO USE LEFTOVER FISH

To make fish delight flake left-over fish into small pieces. To each two cups of fish flakes add one chopped hard-boiled egg, two tablespoons chopped parsley, pepper and salt to taste, and enough cream sauce to moisten. Pour into a buttered baking dish and cover top with grated bread crumbs mixed with twice their quantity of grated cheese. Cook in a hot oven until well-browned.

SANDWICHES KEEP FRESH

Sandwiches for tea may be made hours ahead of time if they are wrapped in wax paper and put in a cool place. These include sandwiches of brown bread and cream cheese, white bread with date and nut paste, cheese and olives on brown or white bread, anchovy paste and cream cheese, peanut butter and raisin bread.

DEODORANT

An apple, stuffed with cloves, and hung in a wardrobe, will collect all cleaning and perspiration odors that have gathered in clothing.

Appointment?

J. M. Macdonnell, general manager of the National Trust Company, Toronto, reported as likely first governor of the Bank of Canada. He was formerly manager of the National Trust Co. in Montreal.

DANGER IN BAD WATER

A good stockman is particular about the purity of the water supplied his stock and will go to no end of trouble, to see that the water pails and water troughs do not become contaminated by the addition of organic matter or the growth of low forms of plant life. On a farm where three horses died recently, the water trough had become very foul, through the addition of barn yard filth that had been blown in by winds. The trough was a good one, being of cement, and the water when it left the pump, coming from a deep well was pure. But the trouble followed neglect in keeping the water trough clean. Three horses died of cerebro spinal meningitis on this farm all in one week at seeding time, a serious loss. A good well and a good trough coupled with neglect, is no better than a poor well and a poor trough. Neglect to keep the trough clean caused the loss. See that the horses get a clean water supply always. Watch for the green algae that grows in water during summer, it is dangerous. Keep the water trough clean, and save the labor caused by loss.—L.S. Ontario Dept. Agriculture.

Wool Is Extremely Smart for Summer

Without overdoing it in business of matching accessories, Molyneux uses red and white checked taffeta for the crown and brim (on the upper side) of a hat, the very tiny turn-over collar on the navy wool dress, a piping of it around the edge of the cape that accompanies the dress, and for a pair of gloves with gauntlet cuffs.

It would spoil the whole effect if the purse were also of taffeta. Around the crown of the hat is a wide band of navy wool like the dress, and the under side of the brim is also covered with the wool. Maybe you think this doesn't sound very summery, but you're all wrong. Wool is as good for summer as it is for winter—it is the weight and the "feel" of the material that counts. Some of the new summer wools are infinitely cooler than linen or pique.

Another conservatively matched set of accessories for mid-August consists of a neatly woven large-brimmed hat of natural colored raffia, purse of the same fiber and sandals also of this cool sweet-smelling straw. Hat, purse and sandals may all three be trimmed with bright beads, buckles—or better still if you are seasiding—shell-shaped trinkets in gold and silver.

Junior—Dad, does bigamy mean that a man has one wife too many?

Dad—Not necessarily, son. A man can have one wife too many and still not be a bigamist.

The Sunday School Lesson

Lesson V.—July 29. Micaiah Speaks the Truth.—1 Kings 22. Golden Text.—What the Lord saith unto me, I will speak.—1 Kings 22:14.

The Lesson in Its Setting

TIME.—B.C. 904.

PLACE.—Samaria. Ramoth-gilead.

PARRALLEL PASSAGE.—2 Chron. 18:1—20:37.

"And they continued three years without war between Syria and Israel." The three years (not full years as the next verse shows) are to be counted from the second defeat of Benhadad, the history, that is to say, is resumed from I Kings 20 : 34-43.

"And in came to pass in the third year" After peace between Syria and Israel had lasted two years and part of another year. "That Jehoshaphat the king of JJudah came down to the king of Israel." Jehoshaphat was the good king of Judah who had done so much to reform his realm, putting down idolatry and exalting the worship of Jehovah.

"And the king of Israel said unto his servants." His councillors and officers. "Know ye that Ramoth-gilead is ours." This Ramoth was an important frontier fortified city lying in the territory of Gad, east of the Jordan, on the Jabbok River in Gilead.

And we are still. We keep hushed, as if we did not dare even whisper our rights. And take it not out of the hand of the king of Syria? Ahab had beaten Ben-hadad twice in battle (1 Kings 20), but had allowed the Syrian monarch to live, for which folly he was roundly rebuked by a prophet of Jehovah. And he said unto Jehoshaphat, Will thou go with me to battle to Ramoth-gilead? This question, "Wilt thou go with me to battle?" comes to every youth. The evil want to recruit him for their inglorious warfare and God's people seek his aid in the struggle for the right against the wrong. And Jehoshaphat said to the king of Israel, I am as thou art, my people as thy people, my horses as thy horses. That is, Jehoshaphat put himself unreservedly at the disposal of Ahab, with all his army, footmeat, and calvary. And Jehoshaphat said unto the king of Israel, Inquire first, I pray thee, for the word of Jehovah. Very likely Jezebel, the master-mind of Israel, had already obtained favorable omens from her sycophantic heathen priests; but Ahab would not mention that fact, and Jehoshaphat was too religious to take a step so momentous without directions from Jehovah.

Then the king of Israel gathered the prophets together, about four hundred men. They were not true prophets of Jehovah and disciples of the prophets, but prophets of the Jehovah worshipped under the image of an ox, who practised prophesying as a trade without any call from God, and even if they were in the pay of the idolatrous kings of Israel, were at any rate in their service. And said unto them, Shall I go against Ramoth-gilead to battle, or shall I forbear? It is well to set before ourselves clearcut questions. And they said, Go up. They knew well what opinion Ahab wanted, and they were there to deliver it. For the Lord will deliver it into the hand of the king. The powers of Satan know well how to give a pious cast to their utterances and advice. But Jehoshaphat said, Is there not here a prophet of Jehovah besides, that We may inquire of him? Jehoshaphat's conscience was not at ease. And the king of Israel said unto Jehoshaphat, There is yet one man by whom we may inquire of Jehovah, Micaiah the son of Imlah, "Micaiah is not one of the prophets who are prominent in sacred history. He has left no writings. As a man of action, he is entirely overshadowed by his great contemporary, Elijah. But I hate him; for he doth not prophesy good concerning me, but evil. It was a weak confession that he was aware of one man who was undisputably a true prophet of Jehovah. And Jehoshaphat said, Let not the king say so. Jehoshaphat politely disagrees with Ahab, and implies that the king of Israel may have misjudged the prophet of Jehovah.

Then the king of Israel called an officer, and said, Fetch quickly Micaiah the son of Imlah. Ahab could not afford to antagonize Jehoshaphat, so put his project in a bad light by refusing to consult a man whom he admitted to be a prophet of Jehovah. Now the king of Israel and Jehoshaphat the king of Judah were sitting each on his throne, arrayed in their robes, They were in splendid and impressive attire, for Ahab evidently intended to make this a notable occasion. In an open place at the entrance of the gate of Samaria. In such open places, or squares, public assemblies were customarily brought together and courts were held, in the open air. And all the prophets were prophesying before them. "The scene enacted in the open market-place of Samaria had its counterpart—its true spiritual reflex—in the great court of heaven." And Zedekiah, the son of Chenaanah. "Zedekiah" means "Justice of Jehovah," which indicates that his parents, at least, were followers of the true God, and not worshipers of iron. He was acting a parable, as was common with the prophets. And said, Thus saith Jehovah. Zedekiah knew that what bread was the word of Jehovah." With these shalt thou push the Syrians, until they be consumed. That is, "until they perish," as Moffat translates it; one form of destruction being substituted for another.

And all the prophets prophesied so, saying, Go up to Ramoth-gilead, and prosper. Not one of the four hundred prophets dared to strike an unpopular note and breathe a word in opposition to the proposed war, whatever his private judgement may have been. For Jehovah will deliver it into the hand of the king. If the expedition should prove fortunate, each man argued, he would gain the credit of being a true seer. If unfortunate, he would have three hundred and ninety-nine comrades in his plight, and the king could hardly punish all of them; or, he could attribute the failure of his prophecy to some untoward event; or, the king might even persist in battle and never return to bring him to account.

And the messenger that went to call Micaiah spake unto him, saying, Behold now, the words of the prophets declare good unto the king with one mouth. This indicates that Micaiah had been in prison, where he would not have learned what was going on, and what would be common knowledge throughout the city of Samaria. Let thy word, I pray thee, be like the word of one of them, and speak thou good. The messenger was plainly a friend of the prophet, desiring to save him from Ahab's wrath. And Micaiah said, As Jehovah liveth. The most solemn and impressive oath the prophet could use. What Jehovah saith unto me, that will I speak. A man of God will not allow himself to be swayed by worldly considerations, the favor of those in power, the applause of the multitude, gain of goods or advancement in station, ease or safety or any other such matter. To his infinite Master he stands or falls, and stoutly determines to do his will and utter his message. This is the spirit most urgently needed in our day of turmoil and anxiety.

GEMS FROM LIFE'S SCRAP-BOOK SPEECH

"In man speaks God."—Hesoid.

"The mouth of a wise man is in his heart; the heart of a fool is in his mouth."—The Bible.

"As we endeavour faithfully to purify our thinking and our conversation, we become shining examples to others, and also help to lessen the burdens of the world."—The Christian Science Sentinel.

"The Chinese have an excellent proverb; 'Be modest in speech, but excel in action.'"—Horace Mann.

"Speech is the golden harvest that followeth the flowering of thought."—Tupper.

"Speak not at all, in any wise, till ye have somewhat to speak. . . ."—Carlyle.

If it wasn't for the bills pouring in the first of the month most husbands would never know their wives wore anything new.

MUTT AND JEFF—

By BUD FISHER

Issue No. 29—'34