The Sky Fishing Season Has Opened

Fly-fishing amid the peaks of the Rockies is the new sensation for the sportsman. In cloud-bound Lake Maligne, Jasper Park, the lucky angler makes his first strike of the season. The story is told in Associated Screen's "Sky Fishing," latest featurette in the "Sport Chat" series. Nearly a mile above sea level, the wily trout are pitting their cunning against the anglers.

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 £80,000 by her uncle, Luke Massingham.

Accompanied by Paula and Tony Sylvia goes on a shopping orgy in Paris. Paula tends Florrie, her maid to help Sylvia. Paula lends Florrie her maid to help Sylvia dress for her first big party in Paris.

Something in the quite pretty face of the maid, standing behind her, shaking out a silken evening wrap which packing had slightly creased.

"Well, of course, Miss, you've no need to ask what you look like! You can see for yourself! Perfectly lovely" The girl was saying slowly, almost grudgingly.

For a moment Sylvia said nothing. Somehow from the first moment Paula had brough Florrie to her in London, suggesting that she should look after them both for the moment, Sylvia had been puzzled by the girl's manner towards her. It seemed ridiculous to suggest that Florrie disliked her, yet that was the impression she had conveyed to Sylvia increasingly in a number of little ways during the past two days.

The latter felt it even more strongly at this moment, both from the mirror had shown her of the expression on Florrie's face, and from the tone in which she had just spoken. Feeling surprised and hurt only anxious to be on good terms with the girl she turned to her smiling, speaking her mind quite frankly.

"Tell me, Florrie," she said. Why is it that you don't like me?"

"Me, Miss Sylvia?" The girl, obviously startled, almost dropped the wrap, clutched at it and stared, and then, trying to look unconcerned, "and why should you think such a queer thing as that, Miss?"

"Is it queer?" Sylvia shrugged. 'In a way, of course. I suppose it is. You've no reason so far as I know to dislike me, seeing that we've only known each other a couple of days,

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and I don't think I've said or done any thing to upset you—"

"Oh, you haven't Miss Sylvia, I'm sure you haven't!" the other interrupted almost wildly. "You've been just sweet. And I can't make out at all why you should hink such a hing of me, what I can have said or done—"

"It isn't that Florrie, just the way you've spoken and looked like a minute ago, as if you'd some grievance a gainst me.

"I'm sure it wasn't meant that way, Miss Sylvia!" The girl's pretty face, rather pale and with big soulful dark eyes, had a frightened expression. "There's no reason at all why I should have any feelings against you, Miss, I do swear! It's more than my place is worth to be so wicked. You are quite mistaken—quite!"

"Then I'm sorry I said anything, Florrie!" Sylvia was quick to apologise, but still feeling that something was wrong all the same.

"I do assure you, Miss, that you're wrong!" Clearly, the girl read the doubt still in her eyes, and was trying to overcome it. "As a matter of fact, I do like you very much indeed if you only knew. And when I said just now that you look perfectly lovely. I meant it, whatever way I said it. What I do feel is—"

She hesitated ,turned away her expressive eyes, and went on smoothing out the silken wrap before—with a sort of desperation—she went on again.

"I do feel, Miss, it's a pity you have come into such riches as well as being so lovely, if I may say it."

"What a very funny idea, Florrie!" laughed Sylvia. "Why the riches are just making all the difference to me! I've been poor so long, poor and unhappy—"

"Miss Sylvia!" The girl's big dark serious eyes looked straight in Sylvias laughing ones. "Maybe you think I'm silly and jealous, because I'm poor. That's not in my mind. Only—I don't think these riches of yours are bound to bring you happiness. You'd maybe far better—"

Suddenly she stumbled to silence, as if realizing she was saying more than her position allowed. She stiffened, a dark colour flushed her pale face, contrasting vividly with her black braided hair. She folded the wrap and laughed.

"I'm afraid I'm letting my tongue run away with me, Miss Sylvia!" she said, apologetically. I'm sure I beg your pardon. But I do hope you won't think any more that I'd meant to behave disrespectful to you—"

'Of course, you haven't Florrie!" Sylvia stepped forward and gave the girl an impetuous little hug. "We'll say no more about that silly little fancy of mine."

"Especially, Miss, not to Mrs. Carmichael!" pleaded the other earnestly. "I'd hate for her to think I'd upset you and made you believe such things—"

"Certainly I shan't say a word to her, Florrie, you needn't fear. Why should I? It must have been my own stupid imagination. I'm sure we're always going to be the best of friends."

"There's no knowing, Miss Sylvia, if the chance may not come for me to prove I do feel that way towards you."

Florrie had just said this in a curiously emotional voice when the door was flung wide and Paula Carmichael came in, a whirlwind of blonde beauty in a close-fitting frock of some soft black material, against which her fair skin had an almost dazzling effect. In her enthusiastic praise of the appearance of Sylvia, the latter forgot all about Florrie and that last strange remark of hers.

Sylvia's first night in Paris. And of course, by now, it seemed to her as if she had known her two gay companions, Paula and Tony, all her life. Partly because they had been so intimate with her dead uncle, and were able to tell her so much about him. That, in a way seemed to make them part of the family to her mind.

Then too their kindness in searching her out and breaking the news to her, besides still greater kindnesses they had done her since, Paula especially. Sylvia did not know what she would have done, on coming into that fortune, if Paula had not been there to guide and advise, to be something between a fairy godmother and an elder sister to her.

Would she have been here to-night, but for them, radiant and happy, and quite at home dining in this exotic wonderland, rose-tinted lights, music and laughter, one in the gay crush of fashionable people, herself as smart as any woman in the room? The ravishing music from a hidden orchestra, the warm glow which filled her, as she sipped from her goblet of rich red wine, the gay talk of Tony, pointing out to her this famous person and that: Paula—planning the immediate future full of exciting happenings all seemed too good really to be true.

It was Tony who laughingly produced proof which dispelled that thought suddenly placing before Sylvia what she saw to be the Paris edition of a London daily with some marked headings to which he pointed.

"All about you Sylvikins!" he chuckled. "Wonderful how these newspaper people get hold of people's private affairs isn't it?"

Sylvia stared at the head-lines and gasped in amazement and coloured prettily in confusion. They read:

FORTUNE FOR MALCHESTER GIRL

TRAVEL-BUREAU CLERK INHERITS £80,000

And underneath in the letterpress, was so much about Sylvia, that she wondered however the newspaper had discovered it, till she read that Mr. Muir had been interviewed, saying all he knew about her, and adding that she had gone abroad.

"I'm glad I wasn't there!" she laughed in a scared way. 'How dreadful the newspapers are nowadays! What business is it of theirs, if a girl like me, comes into money?"

"Why darling, that just the romantic sort of story people like to read!" Paula reminded her, smiling. "You must not expect to escape from news paper people. They'll find out where you are, want to interview you, take pictures ofy ou. Why not anyhow? It will do you quite a lot of good, help you to get known by all sorts of nice useful people.

"And of course," she added, laughingly, "a few fortune-hunters as well. We shall have to be careful of them.

I'm afraid Tony and I are going to have a hard time, looking after you that way, darling. You are so lovely that the men will be round you like bees after honey— "

To be continued

"SALADA" TEA

Outstanding Quality

Fresh from the Garden

In the Yukon

English Born Wife of "Mountie" Lives Within 10 Miles of the Arctic Circle.

A woman is setting out from the village of Dersingham, in Norfolk, England, for the far-away Yukon territory.

She has lived within ten miles of the Arctic Circle and she has accompanied her husband, a sergeant in the Royal Canadian Police, on many perilous adventures, including manhunts.

Mrs. Mary Tidd—that is her name—has been spending a holiday with her relatives in England.

Her husband, a Norfolk man and formerly a school teacher, has been stationed in the Yukon Territory for nearly twenty years. Over the last hundred miles or so of her journey to rejoin him Mrs. Tidd will go on a dog-drawn toboggan. But this will be no novelty for her.

She has on many occasions set out with her husband on a 300-mile dog-sled toboggan "trip," pitched camp on the frozen snow, cooked a meal and settled for the night with the weather fifty below zero, and with bears, caribou and other dangerous animals of the Northland prowling about.

Through the Blizzard

Mrs. Tidd has lived in parts where no white woman has lived before. The native first looked upon her in wonderment.

"My husband never knows when he will be called out, where he will have to go, or on what errand," she said.

"I accompany him on all calls that are any distance away, even if it means chasing a dangerous criminal or a mad trapper. The 'old-timers' (the trappers) through years of loneliness in the wilds often become unbalanced .

"I travel on a toboggan drawn by three dogs, and my husband in another drawn by four dogs. We carry our tent, our bed, a stove, food and utensils strapped to the toboggan. I have travelled many hundreds of miles in this way, often through blinding blizzards."

His Big "Capture"

The meeting of Mrs. Tidd and her husband is a romance. Sergeant Tidd was at Dawson City when suddenly "out of the blue" came a young and pretty woman. She was travelling to Fort Yukon, Alaska, to take up a post as nurse at a mission.

The tall policeman in his smart uniform attracted her eye. She had already attracted his. She stayed one night in Dawson and they danced together, and then she passed on to her work with the natives and Eskimos.

A year later he followed her and made the "capture" of his life. They married, and he took her to his log cabin, which for nearly three-parts of the year was snow covered.

Mrs. Tidd made a difference to that shack. She draped it with pretty curtains. But her great achievement was securing a piano. And there, in the snow waste, hundreds of miles from anywhere, she would play to her husband.

Two or three years ago they were able to fix up a radio and hear what was going on in the outside world.

Doctor Criticizes Vegetarians

Says Animal Proteins are Essential for Building Tissues — Fats Good Heat Yielders and Nerve F

June is a logical month for parties for the younger members of the family and many mothers will be called upon to help entertain and feed groups varying in size from a few "best friends" to the entire class Nor it the problem any less simple because of the age of the guests, since young people are as exacting as their elders that everything be correct, from decorations and favors to food itself. This required careful and thorough planning.

For the party which is to be followed by dancing or cards, the dinner should be at least semi-formal, with cocktails (tomato juice fruit or fish), soup, a main course of meat, potato, one other vegetable at least, a light salad and a dessert. If the party is large, small tables for four or six are nice, and the dinner may be more readily served in this fashion. Flowers and candles in class colors form an attractive centerpiece The class color idea may be further carried out by using nut cups which harmonize. A survey of any favor counter will yield many interesting suggestions for these occasions.

A very popular meat with most young people is fowl. If it is to be served creamed or a la king, it is more economical to buy small turkeys than large chickens, as there is more meat on them per unit. Fancy Jellied salads are always acceptable for a summertime menu, and ice cream with its accompanying sauce of crushed fruit, or caramel or chocolate, is an almost universal favorite.

THE INFORMAL PARTY

An outdoor picnic in the woods or at the beach is always popular. To hold one of these successfully, games or entertainment, as well as lunch, should be planned and arranged for. For younger children, races, ball games, even a croquet set, adds much to the enjoyment. For those of high school age, a portable photograph is almost indispensible.

The food for these informal affairs is best packed in individual boxes or baskets, each to contain the same assortment. Beverages, such as lemonade, fruit punch or coffee, may be carried in thermos jugs, in which they will keep hot or cold for hours.

An outdoor party, served on the home lawn, in a very simple way of entertaining. In this case, a plate lunch, served on card tables, is perhaps, the easiest method of serving. Paper plates and cups, paper cloths and napkins, and even paper knives, forks and spoons are available, and complete a really "partified" table. A meal like this served just before dusk, with Japanese lanterns for illumination, as the darkness comes on, has a special fascination for young folks.

Perhaps the radio or gramophone may be carried to the porch, then dancing will certainly be in order, and no further plans will be necessary for the entertainment of your guests. A large bowl of punch, however, is always an asset to a thirsty evening of dancing.

FOR BOYS—YOUNG AND OLD

The idea of a stag affair seems to bud in the masculine breast at a very early age. So if you are planning something of this sort, let it be strictly Stag.

A buffet supper is the best service for this type of party. Plenty of cold cuts, attractively arranged and garnished, cheese of many varieties, crackers to accompany them, a well seasoned bowl of potato salad, hard cooked eggs (these are nicer devilled), plenty of buttered bread or rolls, and a plentiful supply of coffee or chocolate, or a cold beverage. Individual tarts are a favorite dessert for this type of party.

The dining room for a buffet service with all necessary plates, cups, and silverware on it. Dishes of nuts and candies may be placed on the table or the buffet.

The main thing it that feminine interference, when it comes for the host to assume culine friends. Everything arranged and left in full the tactful mother and not appear.

FOR THE YOUNGER SET

The younger boys like culine parties also. With help before hand, it is ing and also very satisfying just what can be done.

Mother will plan a menu that all supplies are available, and leave details and the cooking these to her small son and daughter. And certainly from their point of view the party will be a success. Keep the menu simple scrambled eggs, baked beans, bacon, spaghetti, with a tomato sauce, cold meat sandwiches are but a few suggestions.

Following are a few simple recipes that require a minimum of attention:

MENU 1

Baked Spaghetti or Macaroni
Devilled ham and lettuce sandwiches
Banana gelatin dessert
Bread of time
Cookies or ice cream
Milk or Cocoa

MENU 2

Baked Beans and Brown bread and lettuce sandwiches
Strawberry shortcake (baked ahead of time)
Milk

MENU 3

Cream of Mushroom Soup
Peanut butter sandwiches or sandwiches with lettuce and dressing
Refrigerator Ice Cream, with berries
Cookies and Milk

MENU 4

Scrambled Eggs Bacon
Pan Fried Potatoes
Toasted Rolls, Chocolate Milk Cocoa

Colored Furs For This

HOLLYWOOD.—It may be a little early—and a little start talking about fall but Hollywood already is. Or say the stylish, will be the

Slate-blues and gray-greens and other long-haired furs tonal gamut from rich seal to pastels in flat furs, and of favor for gray squirrel Hudson and Alaska seal is the Hollywood stylists.

Other fall trends are signers are the revival of bat of an Oriental nature berets showing the Wrap will also be a high spot lief from the off-the-face feather quills standing angles will be of "trim"

FALSE TEE

Dr. Wernet's Powder

Dr. Wernet's Powder plates so firmly and place for 24 hours—they natural—eat, laugh, sm of any slipping. Prescribed most eminent dentists the best—just sprinkle on —any druggistore.

Car with Millions of Bacteria Stolen

CHICAGO — Unconscious of his danger, an automobile thief probably is carrying around enough pneumonia germs to kill hundreds of persons.

Dr. F. A. Paradise reported that millions of the deadly bacteria stolen with his motor car. The germs were in 48 test tubes in his professional bag.

"If the tubes are opened in a room at ordinary temperature," said the physician, "it means possible infection for anyone near."

The entire motor theft squad joined in a search for the car.

PRISONERS FRIVOLOUS.

Halifax—Mrs. G. B. Halling during a discussion on the formation of libraries at City Prison said prisoners do not want to read books unless the material is very frivolous.

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Woman's World

By Mair M. Morgan

FRENCH DRESSING

The most exciting moment of any meal is when the expert salad maker adds for a bowl and the ingredients of her favorite dressing and her own right there at the table. Or sometimes father is the chef—it doesn't matter, as long as the mixer has a careful hand, a keen eye for measurements and a sense of seasoning blends.

The simplest of all dressings is the French dressing, which is a combination of salad oil, acid and seasoning. There are, however, innumerable variations to the basic rule, each making a new delight of a crisp head lettuce or romaine.

The following rule for French dressing will please the average palate, but the oil may be increased or decreased to suit individuals.

French Dressing

½ half teaspoon salt, ¼ teaspoon pepper or paprika, 5 tablespoons vinegar, 2½ tablespoons lemon juice and sugar.

Combine salt and pepper and add lemon juice. When salt is dissolved beat with a fork or small dover egg beater. Or the ingredients may all be placed in a French dressing bottle and shaken vigorously.

The oil and acid are well chilled dressing will thicken slightly as the dishes and will not separate as quickly.

Pepper and mustard are added as personal taste dictates. A drop of tabasco juice adds a distinct onion flavor, while a mere "suspicion" may be given by rubbing the bowl in which the dressing is to be mixed with a piece of onion or a cut clove of garlic. Or more than one-half teaspoon of granulated sugar or one-fourth teaspoon of dry mustard should be used. These should be mixed with the salt and pepper and dissolved in the acid.

Fruit or herb vinegars are invaluable when used toward varying French dressings. Lime juice, grape fruit or orange juice and lemon juice may be used singly or in combination with cider vinegar or one of the fruit vinegars.

Chiffonade Dressing

A chiffonade dressing is better if made with tarragon vinegar. One cooked egg finely minced, 1 tablespoon minced parsley, 2 teaspoons minced sweet red pepper or pimento, 1 scant teaspoon grated onion and ¼ teaspoon minced chives may be added to the simple French dressing.

A Parisian dressing is 1 tablespoon minced parsely and 1 tablespoon minced green pepper added to the simple rule.

For a Parisian dressing, add 1 tablespoon minced sweet red pepper, 3 tablespoons minced green pepper, ½ teaspoon grated onion and 1 tablespoon minced parsely. A dash of cayenne and ¼ teaspoonpn powdered sugar are added with the salt and pepper.

A roquefort cheese dressing adds 4 tablespoons of crumbled Roquefort cheese to the original rule.

Chopped olives, chili sauce, catsup, pickled beets, minced cucumber, or pickles of any kind may be added to French dressing, changing it immensely. About 1 tablespoon of any one of the condiments listed may be added to one rule of the basic.

A fruity dressing adds ¼ teaspoon of curry powder and ¼ teaspoon onion juice to the rule of French dressing which has been made with tarragon vinegar.

Don't forget the various excellent bottled sauces available on the market. A few drops of any of these sauces add piquancy ot French dressing with very little effort on the part.

VEGETABBLE TIME

The most valuable source of vitamins are vegetables, and the green varieties, cabbage, lettuce, turnip tops, beet tops, spinach, swiss chard, etc., stand high in this class.

The principal things to remember in connection with the succulent green leafy vegetables is rapid, short cooking, and in practically no water. Usually the water that clings to the leaves after thorough washing is sufficient for cooking the vegetables, which are themselves largely water.

Because we have no doubt whatever of the popularity of the vegetable plate as a main course for either luncheon or dinner, we are presenting a number of strictly vegetarian recipes below:

Mexican Rabbit

½ pound Canadian cheese — rub through grater; 2 cups stewed tomatoes; 1 tablespoon finely chopped onion; 2 tablespoons finely chopped green pepper; 2 eggs; 1 cup milk; 2 tablespoons butter; 2 tablespoons flour; ½ tablespoon salt; toasted crackers or toasted bread.

Melt butter and add chopped peppers and onion—cook five minutes at low temperature. Add flour, mix well, and add milk. Cook one minute. Add cheese and stir till melted. Add tomato, also beaten yolks of eggs, and seasoning. Fold in stiffly beaten whites of eggs and bake thirty minutes in moderate oven Serve on toast.

Spamutta

4 cups raw carrots, grated, 2 cups raw parsnips, grated, 1 cup raw turnips, grated, 1 cup raw potatoes, grated, ½ teaspoon crushed cleery seeds, 2 tablespoons salad oil, 1½ cups browned flour, 1 cup coarsely ground raw peanuts, 1 cup green parsely and celery leaves, finely chopped, 1 teaspoon salt, and the yolks of whites of two eggs, beaten separately.

Mix, put in well-oiled granite pan, and bake for ¾ hour in moderate over. Serve with mint sauce or plain mint and green peas.

De Noix

2 tablespoons peanuts, 2 tablespoons walnuts, 1 tablespoon Brazil nuts, 1 tablespoon pecans. Chop nuts fine and mix with 1 cup finely ground bread crumbs, 1 cup sweet milk, 1 tablespoon nut-butter creamed in a little milk, 2 well beaten eggs, a pinch of chopped sage and thyme. Mix thoroughly, put into oiled dish and bake 20 minutes in moderate oven. Serve garnished with green parsley.

De Carrotte

Boil for one hour 1 cup carrots, ½ cup parsnips, 2 cups celery, all finely chopped. Take 3 tablespoons brown flour, and boil in 1½ cups hot water until thick. Mix with the boiled vegetables, then add 1 cup finely ground onions, 2 cups flaked cereal or cracker dust, 2 well beaten eggs, 1 tablespoon salt. Mix thoroughly, put into well-oiled dish and bake in moderate oven 20 minutes. Serve with tomato sauce.

De Pois en Cosse

Mash fine 1 cup boiled green peas (if canned see they have been boiled until soft), add ½ cup strained stewed tomatoes, 2 eggs, 2 tablespoons nut-butter rubbed smooth in a little hot water, 1 cup finely ground crackers (shredded wheat or browned bread-crumbs may be used), ½ cup onion juice, ½ teaspoon each of marjoram, thyme and salt; mix well, put into oiled dish and bake 20 minutes. Serve with chopped parsley.

Salad

Chopped cold slaw (fresh cabbage). Chopped spinach leaves (raw). Chopped celery (not much), and some finely chopped onions if desired, just a little. For dressing, 1 tablespoon mustard, 2 tablespoons sugar, ½ cup lemon juice. Butter, about size of a walnut, ½ cup sweet milk. Vinegar would do instead of lemon juice. Boil for two or three minutes. (Till slightly creamy; experience will tell.) Cool and add to the chopped vegetables. Top with small pieces of tomato.

Sultana Egg

Froth whites of two eggs. Beat into two finely scraped apples, till smooth and white. Add one cup cocoanut. Flavor with vanilla and cinnamon water. Eat with flaked rice.

Beulah Egg

Froth whites of two eggs. Add slowly the juice of half a lemon. Keep beating for a few minutes. Combines well with nuts, rice and fruits. Do not use milk with such a meal.

Cereal Soup

One cup rolled or crushed grain or cereal. Enough water or sweet milk to more than cover. Let stand two or more hours. Take juice of fruits or a quantity of finely chopped vegetables, to flavor with. Add cheese and thin the mixture down with as much milk as necessary to make soup. Before serving add a dash of cayenne pepper, celery salt and salt to taste. Do not mix fruits with vegetables.

Vegefruit

Slice tomatoes, slice 1 small onion; about 1 tablespoon or tops of green onon, 1 tablespoon finely chopped paisley, 1 tablespoon finely ground Brazil nuts. A pinch of celery seeds, and 1 tablespoon olive oil. Serve on lettuce leaves with cream mayonnaise.

Peas Roast

Take a pound of dried green split peas and boil with them for flavoring. If water boils away before peas are done, add some more. Use no salt as it hardens the water and takes longer to cook the peas. When done remove the onion and wash peas thoroughly in a sieve; now add salt to taste, two eggs beaten light; stir well and put into oiled pan (small deep bread tin is best) and bake fifteen to twenty minutes. When done turn out the loaf on a platter and pour over it tomato or mushroom sauce. Garnish with parsley or mint.

Macaroni With Cheese

One half pound macaroni, one cup milk, two tablespoons whole wheat flour, three tablespoons grated cheese, two eggs, two tablespoons olive oil, salt and cayenne pepper to taste. Break the macaroni into bits of about one inch long and boil rapidly for twenty-five minutes in slightly salted water. When done, put in colander to drain. Put the milk on to boil and stir into it the flour mixed smoothly with the olive oil and stir continually until it thickens; then add a dash or two of cayeane pepper, the cheese and macaroni, and lastly the two beaten eggs. Cook one minute longer and turn into an oiled baking dish to brown in the oven. Serve in same dish.

Spaghetti With Tomatoes

One-half pound spaghetti, two tablespoons olive oil, two tablespoons whole-wheat flour, one can tomatoes, two cloves of garlic, salt to taste. Take spaghetti in long sticks and put ends into boiled salted water. As they soften, bend and coil in the water without breaking. Boil rapidly for twenty minutes. When done, put into a colander in a pan of cold water for ten minutes. Tais bleaches the spaghetti and makes it white. Open can of tomatoes; put on to boil with the garlic cut into small bits. Dissolve the flour in the oil and add to the tomatoes when boiling and stir until thickened. Now oil a covered earthenware baking dish, put spaghetti with tomatoes thoroughly mixed through it into the dish and bake in oven for fifteen minutes. This may be made in the morning and put away until evening, or twenty minutes before serving the dinner, then set it in oven to bake fifteen to twenty minutes. Serve with bananas fried in olive oil after first being dipped in egg or cornmeal. The above recipe may be used for croquettes. Instead of turning into a bacing dish when done, turn into a square pan and set away to cool. When cold cut in slices; dip first in egg, then in cracker dust and fry in oil until brown. Serve with tomato sauce.

Indian (Curry)

Slice four onions into a frying pan, add enough oil to fry them light brown; now add two (or more) tablespoons curry, a little more oil, and cook with the onions ten minutes. Mix with one can kidney-beans, one cup strained tomatoes, two tablespoons of seeded raisins, one tablespoon chutney, a little water if needed, and allow to boil slowly for two hours. Boil some rice quickly for twenty minutes, so that kernel drops from kernel. Place by spoonfuls around the platter and pour the curry in the centre with three-cornered pieces of white-bread toast to decorate, and serve hot. Mushrooms with mushroom sauce will make a nice meal.

Stuffed Egg Plant

Wash a good-sized egg plant, put in kettle, cover with boiling water to which has been added a little salt, and boil twenty minutes. Cut lengthwise into halves and carefuly take out the insides, leaving wall three-fourths of an inch in thickness. Mix the pulp just removed with one-fourth cup cracker-dust, one-half cup chopped or ground almonds, one tablespoon olive oil, and a little salt. If the mixture is too dry, add a little milk. Fill the shells, heaping them up. Sprinke over a small quantity of cracker-dust, put in bakingdish, and bake in brisk oven until top is nicely browned, then serve.

Egg plant may be cut in slices, soaked one hour in strong salt water, rolled in beaten egg and cracker dust fried in oil, then served.

DROP DEAD TOGETHER.

When John Lewis, a postman, fell dead as he entered his home in Greenock, Scotland, his landlady was so upset that she also dropped lifeless to the floor.

Four Bright Graduates

Four students of the Phi Beta Kappa get their heads together. They are graduates of Wells College, Aurora, N.Y., where the 66th annual commencement exercises were held recently.

Sunday School Lesson

Lesson 1.—July 1. Ahijah and the Divided Kingdom.—I Kings 11:26—14:31. Golden Text. — Pride goeth before destruction, and a haughty spirit before a fall.—Prov. 16:18.

TIME—Death of Solomon and accession of Rehoboam (Beecher), B.C. 982.

PLACE—Jerusalem.

PARALLEL PASSAGE—2 Chron. 10 11,12.

"And it came to pass at that time," While Jeroboam was superintending some of Solomon's building operations. "When Jeroboam went out of Jerusalem." The scene that was to follow could not take place in the city without the greatest peril to both participants. "That the prophet Ahijah the Shilonite found him in the way." "Ahijah" means "a brother of Jehovah" or "Jehovah is a brother."

"Now Ahijah had clad himself with a new garment." In preparation for the striking object lesson he intended to present to Jeroboam. "And they two were alone in the field." We are not told why Jeroboam visited the field.

"And Ahijah laid hold of the new garment that was on him, and rent it in twelve pieces." One piece for each of the twelve tribes, the tribe of Levi not being counted as being solely divided into the two tribes of Ephraim and Manasseh.

'And he said to Jeroboam.' The young man had been watching him with intense curiosity, we may be sure having no inkling what was to come. 'Take thee ten pieces." The prophet did not give the ten pieces to Jeroboam; he would have the young man exercise his own initiative, and grasp the fortune for himself. "For thus saith Jehovah, the God of Israel," Ahijah would never have dared give this message to himself; he spoke only of what God had told him to speak, and so he was bold to do this daring deed which amounted to nothing less than high treason against the mighty Solomon. "Behold I will rend the kingdom out of the hand of Solomon." Really, Solomon in his laxness, his infidelity, his misuse of his great opportunities had let the kingdom fall out of his hands. God took away only what Solomon had basely let go. "And will give ten tribes to thee." Jeroboam's alertness, his strength of mind his ability as a leader, had been amply displayed before the prophet's observation.

"But he shall have one tribe." The two tribes were so closely bound together as often to be regarded as a single tribe. "For my servant David's sake. Jehovah through his prophet, Nathan (2 Sam. 7 : 12-17), had promised David that though his son should be chastened with the rod, his house and kingdom should be made sure forever. "And for Jerusalem's sake, the city which I have chosen out of all the tribes of Israel). The preservation of Jerusalem was essential for the preservation of the national religion. It centred there and was maintained there.

"Because that they have forsaken me. The Jews encouraged by Solomon's weak yielding to his heathen wives had turned to the worship of idols. "And have worshipped Ashtoreth the goddess of the Sidonians." Ashtoreth was the moon-goddess of Tyre and Sidon, Baal being their male God, the god of the sun. "Shemosh, the God of Moab." Chemosh was a sun-god, probably also a war-god, and his worship was connected wth bloody and cruel rites. "And Milcom, the god of the children of Ammon," The Ammonites were a desert tribe east of the Jordan, and their chief deity was Milcom. "And they have not walked in my ways." The idolatry of the Jews led them to other transgressions. To do that which isright in mine eyes What God's pure eyes see to be right, that alone is right.

"And to keep my statutes and mine ordinances, as did David, his father." That is, Solomon father. going back to verse 31.

"Howbeit I will not take the whole kingdom out of his hand." Out of Solomon's hand. Solomon himself lost nothing of his kingdom, but, in the person of his son and successor, Rehoboam, he may be said to have lost the greater part of it. "But I will make him prince all the days of his life." So Jeroboam, impatient as he was to head a revolt against Solomon and his tyrannies (see verse 2-6) was bidden to exercise patience. 'For David my servant's sake whom I chose." David was made king by the selection of Jehovah. "Who kept my commandments and my statutes. David committed one terrible sin, leading to another as terrible; but he repented with all his heart, and God forgave him.

But I willt ake the kingdom out of his son's hand." As Solomon was saved from this misfortune for David's sake so Solomon's son received the misfortune because of his father. "And will give it unto thee, even ten tribes." The Lord exalts and he sets down.

"And unto his son will I give one tribe." Judah, as said above, with the associated small tribe of Benjamin, in whole or in part. "That David, my servant may have a lamp alway before me in Jerusalem." For the promise made to David of a perpetual lamp see Ps. 132 : 17 and compare also with the present passage 1 Kings 15 : 4; 2 Kings 8 : 19, and Ps 18 : 28.

"The city which I have chosen me to put my name there." Through all the ages, Jerusalem has stood feore the world as God's city.

'And I will take thee." Words strongly significant of the divine disposal of human lives. "And thou shalt reign according to all that thy soul desireth, and shalt be king over Israel." What God gives, he gives liberally, fully, without stint.

"And it shall be, if thou will hearken unto all that I command thee. Listening is the first step in a life of obedience. "And wilt walk in my ways." The path of life pointed out by God's commands. "And do that which is right in mine eyes." Both Jeroboam and Rheoboam as Solomon before them chose to do what was right in their own eyes, forgetting how weak and untrustworthy was their vision. "To keep my statutes and my commandments, as David my servant did." Read the Bible through, and you will be amazed to note its insistent emphasis on the laws of God. "That I will be with thee." All other blessings are involved in this supreme blessing of God's presence with his people. And will build thee a sure house, as I built for David." Everyone lesires permanence for his work and security for its results. 'And will give Israel unto Thee." The Lord deigns to repeat his promise over and over, though once saying is surely enough.

"And I will for this afflict the seed of David." "For this" evil that Solomon has done, the evil that rankled in the soul of the young reformer, Jeroboam. But not forever. The Lord would not forget his promises to David, but would remember them even in the dark days of punishment.

Far From New

Afternoon and evening gowns of snakeskin are among the new fashions.

Amanda, I have ever
Believed you when you state
That it is your endeavor
To be quite up-to-date,
But, dear, the way that you dress
Will cause a doubt to start
If you acquire the new dress
On which you've set your heart.

This mode you fain would soon wear
May, as you say, my sweet,
Be now the afternoon wear
Of all the world's elite.
But none the less I venture,
In spite of that, to hold
It's open to the censure
Of being rather old.

The picture you're presenting,
So far from earning praise,
May set your friends commenting
On your old-fashioned ways,
Since, though well-groomed and
kept, you
To all the world will show
You've let a serpent tempt you
As Eve did long ago.
Theat—"Humorist."

A PAGE FROM MY DIARY

by P.C.2

Almost every day someone asks me he question: "How fast is it safe to give on the highway?" I used to resent such questioners to the road ions, but I soon learned that there re times when 20 miles an hour is oo fast. At other times the full peed limit is safe. It depends on the eather, traffic conditions, road conditions, and the general make-up of he driver, and the condition of his ar.

Just between the two of us, experience tells me that, directly and indirectly, slow drivers cause more trouble than speedsters. They dawdle along at the head of a procession, at a speed of 15 miles or so an hour. Some of those behind them naturally become impatient and do all sorts of foolish things in trying to pass. Of course, that means trouble,. Lots of times I have asked slow ones to step on it. Most of them resented the suggestion. They don't realize that a man driving at 20 in heavy traffic is as much a violator of the rules as the chap who goes 50.

Safe speed, then, is a maiter of driving judgment. The wise driver seems to know subconsciously how fast to drive under various conditions. And, after all, every driving law and rule is based on common sense and good judgment.

Well, I'll be seeing you.

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MUTT AND JEFF— By BUD FISHER