Jill of the Fields

A ROMANCE

By Kennaway James

SYNOPSIS.

Motherless Jill Merridew becomes, on the death of her father, owner of a farm. She counts on Mark Hanson, head man, to assist her in the management. Mark resents remarks made by Phillip Barbour, who professes to be investigating the history of old county families. On returning to London Barbour meets two foreigners. The reason for his interest proves to be a chemical fertilizer invented by Jill's father, which he had not made known to Jill.

On returning to the farm Phillip finds Jill upset over Mark Hanson, who had declared his love for her. Barbour comforts Jill and old George tells Mark of Barbour' attentions. Mark quarrels with Jill but is interrupted by the news that a body of a man has been found in one of the wheat fields. Jill realizes that Mark and Barbour will clash eventually.

CHAPTER VIII.

Yes, she would appeal to Mark's better nature, even in these difficult circumstances, to keep the peace.

She little knew that Mark had already decided to do nothing of the kind. The more he thought of the matter, the more he saw that it was going to be impossible for him to continue at Stone Town. That being so, he did not intend to leave without getting a little of his own back from this man who had so unexpectedly and so inconsiderately walked across his path. His pugnacity was as elemental as that of a stag in autumn.

"I'll get even with that flashy fellow before I've done, if the police don't do it for me," he said to himself. "I wish that old devil George would let me know what's in his mind. He knows something."

But George was not yet in a communicative mood, as Mark discovered when, a little later, he tried again to get the old man to speak.

"You must leave ft all to me, Master Hanson," he said. "I know what I'm a-doing. They're after summat, and I know what it is."

"Who are they?"

"A lot of 'em," said George. "That man found dead in the field was one of 'em, and you see what he got."

"Who gave it to him?" asked Mark.

"Ah, that would be telling again," said old George with a quiet cackle through his whiskers. "Dead men tell no tales and live ones have got to be careful. Anyhow, there he was in the field at a time when honest men should be abed and rogues has no business out."

"You were pretty late yourself," Mark could not resist saying as he thought of George's spying through the window of Stone Town.

"Ah, but you see I had been out after an 'are."

"Oh, confound you and your hares," Mark exclaimed, half laughing. "What about that tobacco-box of yours that was found under the body?"

"That's what I'd like to know. Why, you'd think that ossifer thought I'd killed the poor chap myself, and him coming all the way from foreign parts, too."

Mark gave a gasp of astonishment.

"D'you mean to say you know what the man was?" he asked George.

"Got a good idea," said George, "but it don't do for me to say anything. That inspector will find it all out for you if you leave him alone. Clever chap, that."

"I wonder if he's as clever as you," said Mark. "It seems to me that you are holding back a great deal, and I can't understand why. You said you don't need money, and I've told you you can get as many hares as you like, so far as I'm concerned, and I've told you that you have a duty to Miss Jill. How can I persuade you to put your cards on the table? Why can't you go and tell Miss Merridew about it at once?"

"Because she's too concerned about other things—like that Mr. Barber," said George with a slight touch of malice.

"I'll leave him out," said Mark. "See, I'll tell you what I'll do. If you'll tell Miss Jill what you know I'll give up my cottage so that you can have it for the rest of your days. I know you've always wanted it."

A definite glimmer of interest showed on George's face.

"Well, as I told you before, Master Hanson," he said, "there's hardly any kind o' bribe I could take, being an old man and wanting nothing, but your cottage do interest me. But what would you do yourself? You got to live somewhere near the farm, and I'm mortal sure you wouldn't live in mine, with all them rats in the thatch and the rain comin' through."

"Oh, I've got somewhere else in mind. You wouldn't need to worry about me."

"All right, then," said George. "I'll think it over and let you know. And don't get thinking too mpch about that 'bacca-box. I can look after myself when it comes to that."

So saying, old George hobbled away.

"And he's got another place where he can live, has he?" he muttered to himself. "Now I wonder what that means. It means he's not going to stay here much longer. In a way I don't blame him. She's gone and took up with that Mr. Barbour and the old doubts about the existence of such a book had gone. She accepted Barbour's occasional reference to it readily.

"Yes, I'll tell you more about it later. Meanwhile, I am rather held up until you kindly allow me to look through your father's papers. When will you let me do that?"

"Oh, quite soon," she replied. "Let us get a few of these troubles out of the way. Listen, that's the doorbell again. I shudder every time it rings."

A moment later Mrs. Blore knocked on the door and entered.

"Another of those newspaper men," she said.

"Oh, bother," exclaimed Jill. "It seems as though I shall never have any peace again. Very well, ask him to wait."

"No, tel him to go," put in Barbour sternly. "You are too kind to those fellows. I can't have you worried like this."

Mrs. Blore looked from one to the other in surprise and perplexity.

"All right, then, tell him to go," she said meekly, not without some astonishment at the manner in which she was capitulating to Barbour.

Had she known it, Barbour at the moment was playing a desperate game. He had a definite feeling that others besides himself were after the formula, and he had fears that he might lose it after all. He must do something to make his chances as certain as possible and the best thing seemed to be to carry his friendship with Jill to a more definite status.

He had thought it over very thoroughly, and had arrived at the conclusion that to marry Jill would be a sweet and easy way out of his difficulties. He was partly in love with her, or so he imagined, and she was the owner of one of the finest farms in England. What more could a man want?"

When Mrs. Blore had gone he stroked her tenderly on the shoulder.

"Poor little woman," he said. "You are having a rough time. You've no idea how sorry I was for you last night."

(To be continued.)

Resourceful Man

There are many ways of aiding prosperity's return and of furthering one's own business, and a Lucan baker shows himself a man of resources. Recently, being in need of a horse to carry on his business successfully, and being a little shy of the medium of exchange, he found a man who was willing to exchange a horse for a bakers' products and he bartered 400 loaves of the staff of life for the animal. The payment is to be made in installments as needed by the party of the other part.—Clinton News-Record.

ISSUE No. 9—'34

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The Dominion Coast-to-Coast

Charlottetown, Prince Edward Island.—Mr. W. L. Brenton, Provincial Dairy Superintendent, states that in 1933 twenty-one creameries, thirteen cheese factories, four pasteurizing plants and forty-two ice cream manufacturing plants were in operation in Prince Edward Island. The dairy industry of the province, he says, showed progress over the previous year.

Saint John, New Brunswick.—Addressing the Rotary Club at Saint John, Mr. Alex. Gray, General Manager and Chief Engineer of the Saint John Harbour Commission, said that about $15,000,000 had been spent on harbour development since 1927, and that plans for further expansion in the near future were being studied.

Quebec, Que.—More than a quarter of the Canadian creamery butter production in 1933 was contributed to Quebec Province, the output amounting to 62,238,000 pounds out of a Dominion total of 215,917,334 pounds.

Ottawa, Ont.—During the last five years the Mandarin variety of soybeans has never failed to mature its seed crop at the Central Experimental Farm, Ottawa, according to an official report. It is the earliest available yellow seeded variety and matures on the average in 120 days. Five years ago twenty bushels per acre was a good average yield, but during the last two seasons the yield of a selected strain has been well over thirty bushels. This showing indicates the possibilities for improvement in the crop.

Winnipeg, Manitoba, — Preliminary studies carried out by the Canadian Society of Technical Agriculturists on the malting quality of barley at the Manitoba Barley Research Laboratory, on grain grown in the Dominion Experimental Farms, show that, taking Canada as a whole Prince Edward Island would produce the best barley and that the other Eastern Provinces would do fairly well. In British Columbia the quality is variable, depending upon the soil and climatic conditions of the different valleys. On the prairies Manitoba produces the best quality, although the northern sections of Saskatchewan and Alberta. In Manitoba the eastern and northern parts give the best results.

Regina, Saskatchewan.—In December last cream graded higher in Saskatchewan than in the previous December, being 73.4 per cent "table," or best grade, compared with 66.3 per cent in December, 1932. The percentage of table cream throughout the year was 54.2 compared with 52.2 in 1932.

Lethbridge, Alberta. — Canadian Sugar Factories, Raymond, have finished one of the best seasons on record, the plant having run for 112 days, slicing an average of 1,175 tons of beets per day—the record day seeing 1,359 tons passed through the mill—and turning out a total of 46,000,000 pounds of refined sugar from 131,000 tons of beets. The sugar content of the beets was high, averaging 18.40 per cent.

Calgary, Alberta. — Phenomenal growth in herds and in production of Jersey cattle and milk in Alberta during the past year were reported at the annual meeting of the Southern Alberta Jersey Cattle Club by Mr. W. T. Hunter, Vernon, Western Field Representative of the Canadian Jersey Cattle Club. He referred to a marked increase in demand for Jersey milk, not only in Western Canada, but throughout the Dominion. During the past eighteen months, Mr. Hunter said, 300 Jersey cows were brought into Edmonton and Calgary districts, most of them from British Columbia. Alberta now ranks fourth in the Dominion in total registration and transfers of Jersey cattle, Ontario, Quebec and British Columbia leading in that order.

Victoria, British Columbia.—British Columbia's agricultural products were worth $34,466,000 in 1933, a slight gain over the 1932 figure of $34,373,926, according to a year-end estimate released by Hon. K. C. MacDonald, Minister of Agriculture. In addition, it is estimated that home growers produced about $1,000,000 worth of fruits and vegetables in their gardens.

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Cheese Problems Are Reviewed

Industry First Established In 1864—Gradual Decline Noted

The problems facing the cheese industry in Ontario to-day are many, says the Economic Annalist, issued quarterly by the Agricultural Economics Branch, Dominion Department of Agriculture. Perhaps the most important one affecting production costs is the declining volume of business. In 1864 the 1st cheese factory is reported to have been established in Oxford County, Ontario. From then on a rapid development took place in the industry until early in this century. Since 1900-04 period there has been a gradual decline in production of cheese in Ontario (and in fact throughout the whole Dominion). In 1931, Ontario had 714 factories in which were produced slightly over 84 million pounds of cheese. This figure represents a decrease of 36.4 per cent. as compared to a production of nearly 132 million pounds in the year 1900.

With the development of large urban centres and increased demand for milk for fluid consumption and for use in the manufacture of other dairy products, the production of cheese declined. Paralleling this development came improved means of transportation, better roads, and more suitable means of handling milk, the net effect of this combination of circumstances being increased competition, and declining volume of business for cheese factories. It has been difficult for operators of these cheese factories to cope with these changed conditions and thus compete with the users of milk.

A Considerable Nugget

Melbourne, Australia. — Standard gold to the weight of 7.09 ounces and valued at £30 was contained in a nugget found near a footpath at Sea Lake recently regravelled from a neighboring pit.

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Gives His Pape Scoop o

Copenhagen, Denmark.—Jens Jensen, fast was a newspaper reporter.

His life was ruled by his newspaper, the

went "on the streets" day and news had to into type, and printed hour.

Last week the Arctic scoop—the exclusive fast's suicide at 6 a.m. to make the edition.

The story of his death ten by Arnfast Hansen a fellow reporter.

"I have shot myself. "I am no joy ride to anybody in these to It is difficult to earn honestly.

"It is now 6 o'clock, thus getting the news exclusively."

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Woman's World

By Mair M. Morgan

Apple Custard Pie.

Here is an interesting variation of the custard pie: Ingredients—2 cups unsweetened apple sauce, ¾ cup sugar, tablespoon corn syrup, ½ teaspoon nger, 2 eggs, 1 tablespoon corn arch, 1 teaspoon cinnamon, 1 pinch alt.

Add well-beaten yolks to strained ple sauce and beat well. Add sugar ended with corn starch, then syrup, nnamon, ginger and a good pinch of lt. Pour the mixture into a partially baked crust and cook in a moderate ven until firm, then, when cool, cover with meringue and brown in the oven.

Montgomery Pie

Ingredients: Juice and grated rind 2 lemons, ½ cup sugar, ½ teaspoon lt, 1 cup shortening, 1 cup sour lk, ½ cup corn syrup, ½ cup cold ater, 1½ cups sugar, 2 eggs, 1 teaspoon baking soda, 2 cups flour. Line o pie tins with rich crust and fill ith the corn syrup mixed with the ated rind and the lemon juice, ½ p sugar, the salt and the cold water. ix the 1½ cups sugar with the ortening and then beat in the 2 eggs. ft the flour with the baking soda d then alternate it with the liquid. our the batter thus made over the on filling in the pie shell and bake a moderate oven.

Puffed Rice Crisps.

If the children demand something reat and you feel it a candy-making od, the following recipe is bound to successful from all angles. Ingrents: 1 cup white sugar, ½ cup ater, 2 tablespoons vinegar, 1 box uffed rice, ½ cup corn syrup, ½ tablepoon salt, 1 tablespoon butter. Boil e sugar, water and vinegar except the puffed e, to 240 degrees on the sugar thermometer or until a little would be successful from all angles. Ingredients: 1 cup white sugar, ½ cup water, 2 tablespoons vinegar, 1 box puffed rice, ½ cup corn syrup, ½ tablespoon salt, 1 tablespoon butter. Boil the sugar, water and vinegar except the puffed rice, to 240 degrees on the sugar thermometer or until a little would be tested cold in water. Remove from the fire and pour into buttered pans to cool. Cut in squares before quite cold.

Bacon-and-Potato Pie.

Chop half a pound of fat bacon and fry it. Peel and slice two pounds of potatoes. Well grease a fireproof dish and make layers of potato and bacon, seasoning each layer well, sprinkling with flour, and finishing with potato. Pour over enough milk nearly to cover the contents of the dish, dab with butter, and bake for three-quarters of an hour (moderate oven).

Any Meat — Any Day.

There isn't a meat of the day when am can't be used to advantage. For a Sunday morning breakfast, hen the family have time to enjoy , try creamed ham on toast.

Creamed Ham.

Two cups finely chopped cold cooked ham, ¼ cup minced celery, 2 tablespoons butter, 2 tablespoons flour, 2 cups milk, 6 slices bread.

Melt butter in sauce pan, add flour and when bubbling slowly add milk, stirring constantly. Add ham and celery and let cook until thick and smooth, stirring to prevent sticking. Season with pepper but no salt. Toast bread to a golden brown on both sides and arrange on a hot platter. Pour over the creamed ham, garnish each piece with a sprig of parsley and serve.

Ham Croquettes.

For a winter luncheon there's nothing nicer than ham croquettes. Serve each croquette on a slice of pineapple with relishes and creamed potatoes.

One and three-fourths cups fine chopped cold cooked ham, ¼ teaspoon celery salt, 2 drops onion juice, ½ teaspoon dry mustard, 1 teaspoon lemon juice, 1 tablespoon finely chopped parsley, 2 tablespoons butter, 4 tablespoons flour, 1 cup milk, 1 egg.

Make a sauce of butter, flour and milk, stir until thick and smooth and slightly beaten ham and seasonings. Mix thoroughly and spread on platter to cool. Shape in small cones, roll in dried bread crumbs, dip in egg slightly beaten with 1 tablespoon cold water, roll again in crumbs and fry in deep hot fat. The fat should be hot enough to brown an inch cube of bread in 40 seconds or 390 degrees F. on a fat thermometer.

Ham and Chicken Pie.

In place of a "weal and 'am" pie of Sam Weller fame try ham and chicken pie for your next Sunday's dinner. An oldish chicken may be used, the ham acting as an extender. In case you have some left-over cold boiled or baked ham on hand, the pie suggests a splendid way to use it up.

Boil the chicken until tender. Remove meat from bones and make a gravy of the chicken stock. Line a deep baking dish with a rich baking powder biscuit crust, rolled about one-half inch thick. Place thinly sliced cold boiled ham in alternating layers with chicken in the pastry lined baking dish. Fill with gravy and cover with crust. Bake in a hot oven until the crust is done. Serve from baking dish.

To Steam Velvet.

The pile of a velvet frock which has become flattened with much wear may be restored as follows: Place a damp cloth securely round an upturned hot iron, then pass the reverse side of the velvet across the iron. The pile will almost immediately stand up as good as new again. Another way is to hold the velvet over the steam of a boiling kettle.

If one lives in a house which is equipped with a hot-air furnace, a very simple method of steaming the whole dress is to sponge thoroughly with a damp cloth on the wrong side, then turn dress right side out, and suspend on a hanger over the hot-air radiator.

Filled Potato Cups

Scrub and peel eight uniform size white potatoes. Slice off top and scoop out part of inside, making a cup about one-quarter inch thick. Soak in cold salted water fifteen minutes. Drain and dry thoroughly with a towel. Drop in deep, hot fat, frying a golden brown and crisp. Drain. Just before serving fill the cups with creamed mushrooms and peas.

Informal Table Setting.

Attractive luncheon cloths may be made for the breakfast nook by buying colored checked oilcloth and finishing the edge by cutting out every other check. They save washing, are pretty for informal meals and can be obtained in any color that will help to brighten up the kitchen.

Uses of Lacquer.

A coat of Japanese lacquer when applied to wood or metal is proof against alcohol, against boiling water, against almost all known agencies. The lacquer tree of Japan is very large and is cut down at the age of forty years.

The Sick Room

A sick room should be airy and well ventilated, with windows that open without difficulty. No article of unnecessary furniture should be permitted to remain in the room; and that is there should be of a kind that can be easily washed with soap and water.

Medicine glasses should be washed in soapy water and rinsed thoroughly after each dose has been administered.

Woman Awarded Medical Scholarship

In recognition of her research work Mrs. M. E. Boyland, the 26-year-old daughter of Major-General Sir Frederick and Lady Maurice, has been awarded a special £100 scholarship by the Committee of the Cancer Hospital, Fulham road, S.W., London.

She took an honors science degree at Girton, won a research scholarship and went to study in Heidelberg. There she met Mr. Eric Boyland, who was working in bio-chemistry.

Two years ago they married, and shortly afterwards Mrs. Boyland joined her husband in the laboratory of the Cancer Hospital.

◆

The most enthusiastic man in a cause is rarely chosen as a leader. —Arthur Helps.

◆

Falsehoods not only disagree with truths, but usually quarrel among themselves.—Daniel Webster.

Sunday School Lesson

Lesson X. — March 11. Parables of the Kingdom—Matt. 21-33, 44-52. Golden Text.—Of the increase of his government and of peace there shall be no end.—Isa. 9:7.

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

PLACE—By the Sea of Galilee.

PARALLEL PASSAGES — Mark 4: 1-34; Luke 4-18.

"Another parable set he before them." We are to think of Christ as using these and other parables often in his preaching. All truth needs constant repetition and reviewing. "Saying, The kingdom of heaven." These eight parables, all relating to this one then, are called "the parables of the kingdom," that is, the reign of righteousness, peace, and joy which Christ came to establish on earth. "Is like unto a grain of mustard seed." The likeness is in the smallness of the seed as contrasted with the size of the plant which springs from it. "What a man took, and sowed in his field." The kingdom though it comes from heaven, cannot be sown on earth except by man.

"Which indeed is less than all seeds." The smallest of the seeds in common use, the smallest commercial seed. "But when it is grown, it is greater than the herbs." Larger than any other garden plant. "And becometh a tree." As tall as a small tree, sometimes ten or twelve feet high. "So that the birds of the heaven come and lodge in the branches thereof." The passage indicates the rest, food, shelter and enoyment of the kingdom.

"Another parable spake he unto them." The analogy which appealed to his mind might not appeal to another, so he tried another comparison. "The kingdom of heaven is like unto leaven." In Bible times the Jews used for yeast a little old dough, highly fermenting, which gave the bread a sour taste. Elsewhere, therefore, leaven is a symbol of evil, but here of good influences. "Which a woman took." Bread-making being woman's work as seed sowing was man's. "And hid in three measures of meal." Three seahs, or about three pecks and five quarts of meal, the customary amount for a household. "Till it was all leavened." The point is the large amount of meal that was raised by the small amount of yeast.

"The kingdom of heaven is like unto a treasure hidden in the field." In those days when such banks and deposit vaults as we have were unknown, it was not uncommon for men to bury their coin and other valuables in the ground. "Which a man found, and hid." He hid it again, lest some one else might find it, and so that he might purchase the field and so gain title to its rich contents. If the gospel were so obvious that no one could miss it, the possession of it could be nothing like a mockery.

"And in his joy he goeth and selleth all that he hath and buyeth that field." It is worth far more than all he has.

"Again, the kingdom of heaven is like unto a man that is a merchant seeking goodly pearls." One of the travelling Jewish merchants so common in the East, dealing especially in gems and jewelry because they are so easily transported. Man is made to seek for the most beautiful things, the loblest things, the highest things.

"And having found one pearl of great price." Such a pearl is the kingdom of God—worth all other kingdoms put together. "He went and sold all that he had, and bought it." Alertness, method, decision, courage! These are some of the qualities that are needed by the citizen of the Kingdom as by the man of worldly business. With these splendid business instincts he will do fine bargaining, and become rich in faith and hope and love.

"Again, the kingdom of heaven is like unto a net." The large operations of the kingdom of heaven are here pictured. "That was cast into the sea, and gathered of every kind." The church is a mixed company. The word of invitation is addressed to all sorts and conditions of men.

"Which, when it was filled, they drew up on the beach." Every Christian effort should be brought to a definite conclusion, that results may be garnered. "And they sat down." The work was of vital importance and required the most careful consideration. "And gathered the good into vessels, but the bad they cast away." All the edible and useful fish were kept carefully, but the useless ones were discarded.

"So shall it be in the end of the world." The time of final judgment upon souls. "The angels shall come forth, and sever the wicked from among the righteous." Here the solemn part of the lesson is, that those who are to be separated from each other were together in the church of Christ upon the earth.

"And shall cast them into the furnace of fire." There comes a time when, whatever we are, that we shall forever be; when we shall be, as it were, passive in the grip of destiny and disposed of by it, and unable to resist or alter it; when we shall find that the time for choosing is past, and that we must accept and abide by the consequences of our past choices. "There shall be the weeping and the gnashing of teeth."

"Have ye understood all these things?" A true teacher will not stop till he is sure that his teaching has been comprehended by his pupils and fixed in their memory. "They say unto him, Yea." They replied with an alacrity which the facts hardly warranted, 'Yea, Lord.' They affirmed that they did understand all those mysteries. They thought they did.

"And he said unto them, Therefore every scribe who hath been made a disciple to the kingdom of heaven." He said in effect, 'You are to become the new scribes, the interpreters of the kingdom, those through whom the age will know the facts concerning the government of god.' "Is like unto a man that is a householder." Christ paints the Christian under the similitude of a prudent housekeeper, who, to provide against possible contingencies, has storerooms and cellars where he gathers articles and implements of all descriptions, arranging and classifying them. "Who bringeth forth out of his treasure things now and old." Things new and old—both have a special attraction of their own. It must be a dull mind which finds no attraction in things old.

A Fresh, Gay Spring Model

By HELEN WILLIAMS.

Illustrated Dressmaking Lesson Furnished With Every Pattern

You'll want this stunning little shirtwaist dress as soon as you see it. Plaids lend youthful swish to the hemline. The yoked bodice gives splendid opportunity for clever manipulation of the fabric.

Greyish blue, a most flattering shade in necktie silk made the original dress.

The pattern also provides for short plaited sleeves.

Plain silks, striped cottons, plaided seersucker, pique in nautical print, linen crash, necktie print in cotton challis, etc., are other interesting suggestions.

Style No. 2536 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 16 requires for long sleeve dress, one material, 4¼ yards 39-inch material. Long sleeve dress, contrasting collar and wrist-band, 3⅞ yards of 39-inch material, ⅝ yard of 39-inch contrasting.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 15c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

New Plants For the Spring

The race of gardeners like the Athenians love some new thing, writes the London Spectator, and this year they have found in their catalogues a greater than usual number of novelties; not, of course, in species, but in varieties. The sweet pea has had a quiescent period for several years. There have been plenty of new sweet peas, but none very new. The most considerable addition was perhaps the Scotch Queen, a white variety that was more apt than others to have six flowers to a stem, even when the cultivation was more or less perfunctory.

This year, though other novelties are perhaps more brilliant, there is a new blue called myosotis, which is a distinct advance in a color of which the tribe is rather shy, and to my mind the most useful of all sweet peas are those with an inclination towards blueness, such as the very popular Glenoeagles. There is also a new class of variety christened "fantasy," which runs capriciously through a wide range of tints, though the standard is said to be self-colored.

Another novelty perhaps worth some special emphasis is a bright red clarkia, named by Carter's, Giroflea. This annual continues to grow in favor because of its super-excellence for picking. When really well-grown it has shoots that suggest a bush rather than a bedding plant, and even the lesser buds open completely in water.

Liechtenstein Joins World Brotherhood

London.—New Scout troops of the little independent State of Liechtenstein are one of the latest additions to the membership of the World Brotherhood of Boy Scouts. This brings the number of countries in the world which have Boy Scouts up to 48.

Liechtenstein lies on the right bank of the Rhine, opposite Switzerland, and has an area of under 70 square miles. The inhabitants are German-speaking. Liechtenstein, Monaco and San Marino are the smallest independent states in Europe.

Nazi Ideal Woman Sovereign Queen Within the Home

Outside It She Is Merely a Stage-Manager Under the Direction of a New Heroic Type of Man

Berlin.—Woman "is the stage manager and man the general director of the drama of life," Dr. Paul Goebbels, Minister of Propaganda and Enlightenment, told a meeting of Nazi women recently.

Under the past system, he declared, women had entered public life because many virtue disappeared from it. But now that "a new heroic type" of manhood has arisen it was meant that woman should be relegated to the home, there to reign as a sovereign queen.

The Nazi aim is to create a new "ideal woman" as a counterpart of the ideal man, Dr. Goebbels said. He qualified his statement by adding that women were not to be forced out of professions but women's shares in men's jobs must be modified by Nazi ideals.

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Eat Liver If You Are Anaemic

The value of certain foodstuffs is based on scientific facts founded by experiment or experience.

Take liver, for instance. It has a beneficial effect on the health of the blood and it is now an established fact that in some cases of anaemia, hitherto believed to be incurable, the taking of liver immediately restores the blood to normal.

In addition to this property, the liver of all fish, birds, or animals, contains a great deal of vitamin A and D, both of which have much to do with growth in the child. Vitamin A is also protective against lung trouble.

◆

All duties are matters of conscience, with this restriction, that a superior obligation suspends the force of an inferior one.—L'Estrange.

◆

When the mind loses its feeling for elegance, it grows corrupt and grovelling, and seeks in the crowd what ought to be found at home.—Landor

A Million Means Someone to Help Her Wash Dishes

Heiress Has Waited So Long For the Money That it Doesn't Mean Much to Her

San Francisco.—Someone to help her with the dishes, a week or so of resting, a short sea voyage. That's what a 50 per-cent share of more than $1,000,000 means to Mrs. Constance May Gafin, wife of a Los Angeles bank teller.

Speaking publicly last week for the first time since her attorneys and counsel for the heirs of the late James L. Flood agreed on a tentative settlement of about $1,000,000 of her claims to a daughter's share of the bonanza king's estate, Mrs. Gafin said she had waited so long the money doesn't mean much.

"I guess I've waited for the money too long," she remarked. "Oh, I might buy a new dress. Servants! Yes, I'd like to have someone help me—particularly with the dishes! Maybe—though I haven't thought much about it—my husband and I will take a short sea voyage."

Although Mrs. Gafin will emerge financially victorious in the seven-year legal battle, one of the provisions of the tentative settlement is that the court records will show she is not Flood's daughter.

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Mrs. Coolidge's Recipe For Vegetable Stew

To raise funds for the Edwards' Congregational Church Woman's Union of Northampton, Mass., Mrs. Calvin Coolidge, widow of the former President of the United States, permitted her favorite recipe for New Orleans stew, autographed, to be sold for 50 cents a copy. Here's the recipe.

"Ingredients are two tablespoons of butter, three onions, three green peppers, three ears of corn or one can of corn, three tomatoes or one can of tomatoes, and salt and pepper to taste. If fresh corn and tomatoes are used, add one cup of water.

"Slice the onions thin and fry in butter. Chop the peppers and add to the onions, frying gently for five minutes. Cut the corn off the cobs, scrapping the milk from what remains on the cob. Slice the tomatoes, after peeling them.

"Put the fried onions and peppers into a double boiler. Add the corn and tomatoes, also the water if fresh vegetables are used. Cook these all together for one hour. Add salt and pepper.

"Serve with toast polata or boiled rice."

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Fashion Notes

Rounded shoulders replace wings; effects but avoid a stooped line. Good posture demanded by the 1934 silhouette.

Trains, odd necklines, cut-out sleeves, capes—the thing for evening.

New fabrics for spring are: Printed nets, straw cloth and composition wools.

Watch for the "Tag End" dress—good from Cocktails 'til dawn.

Lace in tailored and feminine design is heralded as an advance fashion tip for spring. It is to be used on hats and shoes, gloves and purses both for daytime and for evening.

Dr. MacMurchy Gives High Praise To Women's Page

Calls It a Mirror to Reflect Faces, Clothes, Character and Citizenship

Toronto.—"Once the newspaper belonged to father—now the whole family share in it—and a woman may look at the women's page," Dr. Helen MacMurchy told the Women's Canadian Press Club here. Dr. MacMurchy was cited in the King's New Years honor list, being honored with the O.B.E.

Looking at the woman's page was like looking into a mirror. "I see it as a mirror," she said. "In it we see reflected ourselves, our faces, our clothes, our characters and our citizenship. The woman's page is an honor to women and nothing that is mean is permitted to mar our day by appearing on that page."

A Rumble Seat Can't Be Any More Uncomfortable Submerged!

MUTT AND JEFF— By BUD FISHER