Serial Story

A Page of Interest to Women

Fashion Recipe

Tea for every Taste

"SALADA" TEA

SHAM DEBUTANTE

BY Sharon Wynne

"But I tell you, I don't like that Marvin Ploame! As for having him as our house guest—it's impossible!"

Gay hurried into the room, to find her mother facing Van Gordon.

"Ah-h, Miss Needham. Just in time to convince your mother that our friend, Marvin Ploame, should be your house guest for the next few days."

"He will not be." Gay answered.

"He will," Van Gordon corrected.

He took from his pocket the contract that Gay and Mrs. Needham had signed with him.

". . . And we agree to abide by the decisions of Bernal Van Gordon until the end of this contract, one year from the above date," he read. He pocketed the document. "Mr. Ploame will arrive Saturday."

After he had gone, Gay and her mother stared at each other, stunned by the realization of what they had let themselves in for.

"Telephone for Miss Gay," a maid announced.

Gay picked up an extension phone.

"This is Mary Milbraum, Gay dear. We've taken a house here for a few months. I wish you'd come over and see me."

Gay had continued her friendship with Mary Milbraum despite the disapproval of many. Mary was real, genuine—a sympathetic confidante. Of all Gay's friends, only Mary knew about Van Gordon and his bureau.

Mary's voice was continuing: "Come right away, Gay. I've important news. I've just learned about a society feud —Sinclair Ploame, see?"

"I'll be right over." Gay jotted down the address.

When Gay reached the Milbraum home, she was ushered into Mary's sitting room.

"Conley saw Rod just before we left town," Mary told her, with a smile. "He said to tell you he'd be out real soon." Then her face sobered. "The Milbraums have been doing a bit of detective work, looking up the history of the old Sinclair-Ploame feud, which Conley just happened to remember. We're both worried about Van Gordon and figure he'd use anything to further his interests.

"When the feud started, many years ago, the Ploames were newly rich and trying to push their way into society. The Sinclairs, powerful socially, hated the Ploames because the latter had managed to get a big slice of the Sinclair Copper Corporation stock. Rodney's mother, who was New York's leading young matron, made life pretty miserable for Henrietta Ploame, Marvin's mother.

"When the Duke of Brisbois visited New York, he was invited to a big party at the Ploame house on a certain date. But immediately, Mrs. Sinclair issued invitations for a huge reception in honor of the Duke on the same date! Of course, she got the Duke, and practically everybody else.

"It was a telling blow. The Ploames packed up and went to Europe. They have been in the international crowd ever since. Naturally, there's nothing a Ploame wouldn't do now to injure a Sinclair. And their money has shrunk."

"But I don't just see in what way Van Gordon can make use of that feud," Gay mused. Then she told Mary of his recent visit. "Marvin Ploame will be here Saturday — that's tomorrow. W-what can I do about it?"

Conley was called in to give his advice.

"I'm afraid," he said ruefully, "there's nothing to do but play a watchful game."

CHAPTER VIII

At eleven o'clock the next morning, Saturday, the sound of a car on the front drive attracted Gay. Could it be Marvin Ploame this early? She glanced out the window.

It was Rodney! But not Irene was with him. He was helping her out of his car.

Gay hurried to the door to meet them. Rodney, ahead of Irene, took both her hands.

"Darling!" he whispered.

Irene came up then. "We've invited ourselves to stay for a few days," she drawled. "Fed up with New York. Got room for us, Gay?"

"To the rafters!" Gay laughed. The way Rodney had said, "Darling!" Irene didn't matter.

Just then, there was the sound of another car. Marvin Ploame's green racer, and Marvin himself leaping out.

"Hi, honey!" he greeted Gay. "Sweet of you to ask me out this week-end." Then he looked at Rodney, eyes narrowing a little. "Ol' man gloom himself! Cheer up, my lad. Darkest before dawn. Anybody got a drink?"

Gay's happiness vanished as swiftly as it had come. Rodney and Marvin Ploame. Here together! And Ploame's misleading words, "Sweet of you to ask me out . . ."

A Quiet Wedding

After the guests had gone to their rooms, Gay walked out through the flower garden to a secluded spot in the grape arbor. Sitting there in the shade, with the cheerful chirp of birds and the lazy drone of bees in her ears, tears filled her eyes. Everything was so wrong!

"Gay!"

She jumped up. "Rodney!"

"Honey, you haven't told me yet—aren't you glad to see me?"

"So glad I . . ."

He was drawing her into his arms —kissing her . . .

"Rodney . . ." Her arms were about his neck, clinging with the desperation of wanting to tell him many things, but not daring.

"I've glorious news," he said. "I would have been here before, but had to make the Mater see. And I did. She has consented."

"Consented?" Gay trembled.

"To our marriage." Rodney slipped a huge solitaire on her finger. "You can't say no. Let's be married soon!"

"A quiet wedding in the Little Church Around the Corner," Gay answered dreamily. "Conley and Mary will go with us."

(TO BE CONTINUED)

The earth has one satellite, the moon; Jupiter has nine and Saturn 10.

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Chemist Advises Pastry Makers

Says Shortening of Firm Texture Gives Best Results

Pastries made with very soft shortenings, even in reduced amounts, tend toward greasiness in the baked products, according to a research report made to the American Chemical Society by Adelbert W. Harvey of the Mellon Institute of Industrial Research, Pittsburgh.

"Decrease in the amount of shortening, to minimize the greasy character of the pastry, must be done with caution to prevent undue loss of a true pastry richness and texture," Mr. Harvey warns. "Bakery experience indicates that a fat of firm texture is superior to a soft fat for pastry shortening. Lard has not become important as a cake shortening because of its deficient creaming and emulsifying properties, although it has been used with butter."

Ex-Wives Cost Him Over Half Income

Draws $38,000 Annually and Distributes $27,700

Henry S. A. Stewart, Jr., of Pittsburgh, has had four wives. His alimony budget stands at $20,700 a year, which is more than half of his income, as stated by attorneys, of some $38,000 annually.

The latest entry in Stewart's alimony budget is $325 a month to Bertie J. Stewart, formerly of Nashville, Tenn., who rid herself of matrimonial bindings last winter at Miami Beach.

With the new bite on his income, ordered by common pleas court here, the budget reads:

Wife No. 1—Cash settlement, the amount unrevealed.

Wife No. 2—$1,000 a month.

Wife No. 3—$400 a month.

Wife No. 4—$325 a month.

Versatile and Gay—This Jumper That Contrasts Its Blouse

By ANNE ADAMS

Have you ever seen as appealing a kiddie-style as this unusual Anne Adams design? Every little girl will love a jumper-frock for school or play and adore this type of dress that may boast more than one blouse change. It's a wise mother who chooses Pattern 4493, for this model is so easy to run up, that you'll have each simple seam stitched in only a short time. Any "little lady" will approve the captivating finish'ng touches—bright buttons down the front, trim shoulder bands, Peter Pan collar, and puffed-up sleeves! Nice in cotton crash, with blouse piqué.

Pattern 4493 is available in children's sizes 2, 4, 6, 8, and 10. Size 6 jumper takes 1¾ yards 26 inch fabric and blouse 1¼ yards 36 inch fabric. Illustrated step-by-step sewing instructions included.

Send TWENTY CENTS (20c) in coins (stamps cannot be accepted) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Send your order to Anne Adams, Room 425, 73 West Adelaide St., Toronto.

« Waffles Are Irresistible »

Though most hostesses and housewives haven't the time to take an active part in winter sports along with the youngsters, they can be winners in their own field when the crowd comes home to eat. Skating, skiing and tobogganing are strenuous sports, take a lot of energy and produce ravenous appetites in sport enthusiasts. When it comes your turn to entertain the crowd, surprise them with something a little different. Waffles are a favourite dish of lovers of the great outdoors and here are a variety of ways in which to serve them.

Plain Waffles

2 cups sifted cake flour.
2 teaspoons baking powder
½ teaspoon salt
3 egg yolks, well beaten.
1 cup milk
4 tablespoons melted butter
3 egg whites, stiffly beaten.

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake in hot waffle iron. Serve with maple syrup. Makes 4 four-section waffles. For variety, sprinkle batter with premium shred coconut before closing iron.

Southern Waffles

1 cup boiling water
1 cup corn meal
2 cups sifted flour
3 teaspoons baking powder
1¼ teaspoons salt
1 tablespoon sugar
2 cups milk
2 egg yolks, well beaten
2 tablespoons melted butter
2 egg whites, stiffly beaten.

Pour boiling water over corn meal. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add milk to corn meal, then egg yolks and flour, mixing well. Add butter. Fold in egg whites. Bake in hot waffle iron. Serve with syrup. Makes 7 four-section waffles.

Cheese Waffles with Grilled Tomatoes

2 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
3 egg yolks, well beaten
1 cup milk
4 tablespoons melted butter
3 egg whites, stiffly beaten
1 cup grated cheese.

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites and cheese. Bake in hot waffle iron. Place a slice of grilled tomato on each section. Makes 4 four-section waffles. Diced uncooked bacon may be sprinkled over batter before closing iron.

Ham Waffles

Prepare batter for sour milk waffles (above). Bake in hot waffle iron, sprinkling ¼ cup uncooked ham finely diced, over batter of each waffle just before closing iron. Soft scrambled eggs may be served on waffles. Bacon may be used instead of ham, if desired. Bakes 4 four-section waffles.

Just in case you haven't a waffle iron, griddle cakes are just as good and are, perhaps, easier to make.

Sour Milk Waffles

2 cups sifted flour
¼ teaspoon soda
2 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
2 egg yolks, well beaten
1¾ cups sour milk or buttermilk
1/3 cup melted butter
2 egg whites, stiffly beaten

Sift flour once, measure, add soda, baking powder, salt, and sugar, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bakes in hot iron. Serve with syrup. Makes 4 four-section waffles.

Wheat Griddle Cakes

1 cup sifted flour
½ teaspoon soda
½ teaspoon salt
1 egg, well beaten
1 cup thick, sour milk or buttermilk
1 teaspoon melted butter or other shortening.

Sift flour once, measure, add soda and salt, and sift again. Combine egg and milk and add to flour gradually, stirring only until smooth. Add shortening. Bake in hot, well-greased griddle. Serve with syrup. Makes 12 cakes.

Bran Griddle Cakes

1¾ cups milk
1 cup whole bran
1½ cups sifted flour
3 teaspoons baking powder
2 teaspoons sugar
1 teaspoon salt
2 eggs, well beaten
1 tablespoon melted butter

Pour milk over whole bran. Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add eggs to bran mixture. Add flour and blend. Add butter. Bake on hot, well-greased griddle. Serve with syrup. Makes 24.

How Vitamin "C" Was Discovered

When Nobel Prize Winner Analyzed Overseasoned Dish Served to Him By His Wife.

When Prof. Albert Von Szent-Gyorgyi's wife served him a dish he couldn't eat, he analyzed it and discovered something that had been seeking a long time—an economical method of producing ascorbic acid, vitamin "C" to the uninitiated.

The dish, Albert Szekely of Szeged, Hungary's second largest city, disclosed in an interview at Montreal last week, was highly flavored with paprika, too highly flavored, in fact. Szekely, president of the Hungarian Paprika Export Company, was there with Canadian and United States' orders for 7,000,000 pounds of the spice.

Announced Isolation in 1934

"Prof. Von Szent-Gyorgyi of the University of Szeged," explained Szekely, "first outlined his identification and isolation of vitamin "C" before the British Association for the Advancement of Science at Aberdeen in 1934.

"The professor had noticed the relation between the scurvy-preventing propensities of vegetables and fruits on the one hand and the adrenal glands of man and animals on the other.

Followed Trail to Chicago

"He followed this trail to the Chicago slaughterhouses and there with the help of the Josiah Macy Jr. Foundation he spent a year working on tons of adrenal glands of cattle. But he managed to produce only a minute quantity of pure vitamin "C" and, discouraged, he returned to Hungary.

"One day his wife served him a dish so highly flavored with the spice (paprika), he could not eat it. He took it to his laboratory instead and from it produced, of all things, vitamin 'C'. What is more, its production from 'capsicum annum' (Hungarian paprika) is cheap and efficient. It can be readily administered intravenously and is useful in curing puerpural hemorrhages, nephritis, certain non-inheritable forms of haemophilia, pyorrhea and Addison's disease."

Prof. Von Szent-Gyorgyi won the 1937 Nobel prize for physiology and medicine.

London Firm Hires Sub-normal Girls

Are Better on Monotonous Jobs Than Their More Intelligent Sisters

Secondary school girls and well-educated girls are not so good at monotonous jobs as girls of sub-normal intelligence.

This is the view of Mr. A. H. Hill, Inspector of London, (Eng.) Special Schools, expressed at a London conference.

He said that there was a London making standard made a point of employing deficient girls.

"The girl who is well educated bored with doing the same thing and over again and her mind to wander," he said. "The defective girl makes a better employee in a monotonous job. employers are glad to have

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This medicinal gargle almost like a local anaesthetic sore, irritated membranes throat. Pain eases promptly is relieved.

"Aspirin" tablets are Canada. "Aspirin" is the trade-mark of the Bayer Limited, of Windsor, Ont. for the name Bayer in a cross on every tablet.

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Issue No. 4—'38

C

Sunday School Lesson

LESSON IV.
MINISTERING TO PHYSICAL NEEDS
Mark 1: 29-45

Text—And he healed many that were sick—Mark 1: 34.

PLACE LESSON IN ITS SETTING

Time—April and May, A.D. 28.

Place—The events recorded in the latter part of the lesson, through verse 35, occurred in Capernaum. The preaching tour, and the healing of the leper, took place in Galilee, though just how we are not definitely told.

The miracles of healing which took place on this particular day in Capernaum are recorded also by Matthew (8:14-17), and Luke (4: 38-41).

"And straightway, when they were come out of the synagogue," which is still the same Sabbath day on which Mark tells us, in the preceding paragraph that Jesus had cast out with such astonishing power a demoniac in the synagogue and had healed one possessed by an unclean spirit. Undoubtedly the whole city was in commotion that day because of what had taken place in this house of worship, and certainly in every home that noon the one subject of conversation was Jesus of Nazareth, His preaching, and his miracles. "They came into the house." Jesus went there with the dignity of the authority under which he served. He was in the world for a purpose. In this sentence is the key-note of his confidence, the secret of his strength, the fulfilling of the power that made him the prevailing Servant of God.

39. "And he went into their synagogues throughout all Galilee, preaching and casting out demons."

40. "And there cometh to him a leper." Leprosy was regarded as the most loathsome and terrible of diseases. It existed in various forms, but its invariable feature was its foul uncleanness. The leper was an outcast. "Beseeching him, and kneeling down to him, and saying unto him, if thou wilt, thou canst make me clean."

41. "And being moved with compassion." Of the three words translated by "being compassionate" this is the strongest, for it means not only a pained feeling at sight of suffering, but, in addition, a strong desire to relieve or to remove the suffering. "He stretched forth his hand, and touched him, and saith unto him, I will; be thou made clean." In so touching the untouchable we have a sign of fearlessness: there was no appendix of diseases called hopeless in Christ's list of ailments. We have also the sign of friendliness. the leper was a sort of human island washed by lonely seas which no friendly mariner ever crossed.

42. "And straightway the leprosy departed from him, and he was made clean." The one thing that the man needed most was the one thing he wanted most, and it is exactly the thing that Jesus gave him, i.e., a cleansing from his foul disease. So many men in suffering the consequences of sin and of disobedience to God want the consequences removed, such as poverty, suffering, social shame, loss of position, but do not ask God to remove the love for sin, nor do they ask him for cleansing and forgiveness. No man unclean in sin ever sincerely came to the Lord Jesus for cleansing but he received it immediately.

43. "And he strictly charged him, and straightway sent him out, 44. and saith unto him, See thou say nothing to any man: but go show thyself to the priest, and offer for thy cleansing the things which Moses commanded, for a testimony unto them." Jesus thus orders this man to carry out in duo form the ceremonial requirements "the things Moses commanded," and thus to have himself officially reinstated as clean of leprosy. Jesus has not come to detroy, but to fulfill, the law and the prophets (Matt. 5, 17); and by his orders to the leper he had healed fulfills the law of Moses in the present case. This helps to explain the final phrase, "for a testimony for them."

45. "But he went out, and began to publish it much, and to spread abroad the matter, insomuch that Jesus could no more openly enter into a city, but was without in desert places: and they came to him from every quarter." This verse explains the strange meaning of Jesus in the preceding verse in definitely forbidding the healed leper to tell others what had happened to him. "Our Lord enjoins silence because he did not, as yet, wish to draw on himself the public attention. When "his own" had been prepared to receive him, then, but not before, he would court the publicity from which, as yet, he shrank.

There are about 5,000 different languages in the world.

Granite is a fine-formed rock which has been exposed to great heat and pressure.

Society Glamor Girl Off on World Cruise

Gloria Baker and her mother, Mrs. Margaret Emerson, are visited in their state room aboard the Franconia by George Vanderbilt, Mrs. Emerson's son, as the couple sail from New York on a cruise.

Farm Problems

Conducted by PROFESSOR HENRY C. BELL with the co-operation of the various departments of Ontario Agricultural College

1.—Q.—"I sell cream to a local creamery and am unable to understand why the test varies from time to time. On the last statement which I received, the test was 32 per cent, while the test on the previous shipment was 35 per cent. My cows are on the same feed and I do the separation myself so that the separator is turned at the same speed each time. Why should there be this difference in tests? J.S.—Oxford Co.

A.—It is to be expected that the per cent of fat in cream will vary with each shipment and with different separations. A number of factors may influence the test and it is quite impossible to control them all completely. Tests made at the Dairy Department, O.A.C., show that slight differences in the temperature of the milk, the amount of water or skim-milk used to flush the separator, variations in the amount of milk in the supply can, the speed at which the separator bowl is driven, and the per cent of fat in the milk, will all have an influence on the test of the cream. Too much emphasis should not be placed upon the variations in the per cent of fat in the cream. The important point is the pounds of fat paid for. Many times when the test is up, the weight of cream is down or vice versa.

2.—Q.—"The butter from my last two churnings has a very strong, bitter flavour. I have never had this trouble before and my customers are complaining. I take every precaution to have everything clean and the cows are fed mixed hay, corn silage, roots and oat chop."—R.T., York Co.

A.—Bitter and rancid flavours in butter are quite common at this season of the year. It is very likely that one or more of the cows in your herd are advanced in their lactation period and producing milk which contains abnormally large amounts of an enzyme known as lipase. The objectionable flavour is not noticed on the fresh milk and cream, but if it is held for a day or two it becomes very noticeable. The cows causing the trouble may be detected by holding a sample of milk from each cow for 48 hours and then examine the samples.

Cows producing defective milk should be dried off. However, if the cows in question are producing well and it is not desirable to dry them, the cream immediately after separating may be heated to 145 deg. F., and held for a churning. This pasteurizing inactivates the enzyme, thus the development of the flavour is checked.

—Dairy Department, O.A.C.

Canadian Poultry Had Bumper Year

OTTAWA.—More Canadian dressed poultry was exported in 1937 than in any other year, the department of agriculture reported with figures which showed a 79.96 per cent. rise over those of 1936.

Exports in the year just ended totalled 88,996 boxes, compared with 49,462. Weight of the 1937 shipment was more than 2,678 tons.

There was also a record export movement of live poultry from Canada to the United States in 1937. In the first 11 months of the year, American buyers took 1,157,788 live chickens and fowl, compared with 344,937 birds in 1936 and 35,547 birds in 1935. The increase in 1937 over 1936 and 1935 represents 813,531 and 1,122,221 birds or 235.65 per cent. and 3,157.01 per cent. respectively.

College Student Awarded First Trophy in Pinehurst Golf Title

Hogen Maples, left, young college student, accepts the first prize in the mid-winter golf championship at Pinehurst S.C., from Guy Pierce, as the runner-up. Maples downed Harlow in the finals.

A—O

Around The Dial

RADIO HEADLINERS OF THE WEEK

By FRANK DENNIS

A new fifteen-minute radio program, called "Hollywood Spotlight Review," presents an all-star review, featuring such favorite Hollywood entertainers as Phil Harris and his orchestra; Bob Burns, the Arkansas traveller; Larry Burke, the Hollywood troubadour; and a different guest star every broadcast. It took the air over stations CFRB, Toronto; CFPL, London CFCH, North Bay; CKGB, Timmins; and CJKL, Kirkland Lake; every Monday, Tuesday and Wednesday from 7.45 to 8 p.m. commencing Monday, January 10th.

"Hour of Charm"

Phil Spitalny and his popular all-girl orchestra featured on the "Hour of Charm" program over an NBC network including CBL, Toronto, and CBM, Montreal, are now heard every Monday night at 9:30. Mr. Spitalny and his orchestra are illustrated above, while the inset shows Miss Arlene Francis, dramatic star of radio and stage, who is Mistress of Ceremonies on the "Hour of Charm."

"Cats", the term describing people who follow the swing style of popular music, will certainly enjoy listening to the guest band on the program "Styled Music," heard every Sunday from 5:15 to 5:30 over CK CL. The regular band on the program is that of Eddie Duchin, and the guest band selected by the requests sent in. If you want to hear your favourite orchestra, just drop a note to "Styled Music," care of CKCL, and we understand the boys will be only too glad to play all requests.

Amateur Auditions

Another new show started last Friday, featuring amateur and semi-professional talent, over CFRB. The sponsors are asking for applications for auditions to appear on this program. Each act chosen will receive regular professional fees for the engagement. We understand that regular vaudeville units will be formed, and will be sent on a coast-to-coast circuit. Jack Murray, producer of the show, informs us that all who wish auditions will be given them, the age limit starting at fifteen pears. Of course, there will be one or two very exceptional circumstances where the age will be less, but from what we have seen of the program, they would have to be very exceptional indeed. The program is heard over CFRB from 8:30 to 9.00.

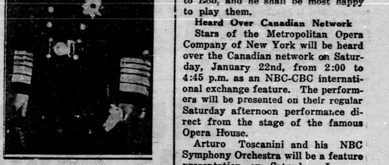
It gives us pleasure indeed to say a few good words for Bob Keatan, who does the "Early Bird" program every morning from 7:45 to 8:45, over CF CL. Gags galore and music that will really wake you up, and have you on the tips of your toes by the time you reach your place of work, is the sort of business that comes out during the program. It really was quite surprising to us to learn that a Canadian announcer can do such. If you have any numbers you would like to request, and we don't mean "Asleep in the Deep," just send them along to Bob, and he shall be most happy to play them.

Heard Over Canadian Network

Stars of the Metropolitan Opera Company of New York will be heard over the Canadian network on Saturday, January 22nd, from 2:00 to 4:45 p.m. as an NBC-CBC international exchange feature. The performers will be presented on their regular Saturday afternoon performance direct from the stage of the famous Opera House.

Arturo Toscanini and his NBC Symphony Orchestra will be a feature presentation on Saturday, January 22nd, from 10.30 to 11.30 p.m. The 91-piece orchestra will play the works of outstanding composers on this date.

Jap Home Minister



Admiral Nobumasa Suetsugu has been appointed to succeed Dr. Eiichi Baba as the Home Minister for Japan

Is This Your Birthday?

By A. R. WEIR

WHAT THE STARS FORETELL FOR THOSE BORN ON JANUARY 21, 22, 23, 24, 26, 26 and 27

★★★

If the date of your birth is listed above you were born in the eleventh sign of the Zodiac which is Aquarius. This gives you a nature unobtrusive, faithful and patient. You are of a serious turn of mind and the refined and intellectual side of life will greatly appeal to you.

YOUR OWN BIRTH DATE:

JANUARY 21—You are a loyal and steadfast friend. Be careful to avoid being selfish. Take every care and precaution this year and you will be successful even though the year is not without its difficulties. Much happiness is shown in love.

JANUARY 22—You have a great liking for solitude. Beware lest this desire should make you unthoughful and at times selfish. We must give happiness to reap happiness. An influential woman will greatly help you financially though the year is not entirely satisfactory for social matters.

JANUARY 23—You are naturally artistic. Develop this bent to the utmost of your ability. You will derive pleasure from it and, in turn, give pleasure. An important change in your business affairs is indicated as the result of some important negotiations.

JANUARY 24—You are fond of short journeys and a number are indicated for the coming year. You should stay out in the open as much as possible. A considerable improvement is shown in your financial position and you will gain as the result of some new work you will undertake.

JANUARY 25—You do not desire wealth and honors although you're a hard and studious worker. You should experience real development in your busines affairs, probably an increase in salary or promotion. The outlook is not so bright socially though we should not expect to have everything and take everything with a philosophical attitude.

JANUARY 26—It is not likely that you will marry early in life though much happiness is in store for those in love and born on this date. Financially you will not set the world on fire this year but there should be a slow, steady improvement and all is favorable socially.

JANUARY 27—Success will come to you only through your own efforts—do not spare effort, only industry will bring you your heart's desire. Your brightest outlook this year may be within the social sphere. Your financial advancement depends entirely upon your own ambition.

If you birth date is not listed above and you would like a horoscope for any birth date in the year, or if you would like a complete personal horoscope for any date listed above, send 10c to A. R. Weir, 73 Adelaide St. W., Toronto. Please print your name, address and birth date plainly.