

THE WAR WEEK—Commentary on Current Events

Plans Declared Complete For Canada-U.S. Defence

"Complete plans for the defence of Canada and the United States are now in existence," — Mayor F. H. La Guardia of New York City, Chairman U.S.-Canada joint defence commission.

Committed by their Prime Minister, Macdonald King to an all-out war effort, Canadians last week saw gigantic preparations being made in the capital to step up the training of young men for the army, navy and air force; and to speed the manufacturing of war material for Britain. In more detail, the 1941 objective of the Dominion Government's military plans were: 1. To provide 25 Canadian air squadrons for overseas service; 2. To increase the present strength of men in the air training plan to double what it was in 1940; 3. To increase the Canadian Navy to double its present number of ships; 4. To manufacture destroyers and long-range bombers and concentrate on producing weapons not obtainable in the United States; 5. To send overseas the Third Canadian Division now training in Canada with complement of corps troops for the three divisions, an army tank brigade and a Canadian armoured division; 6. To recruit for the active army 40,000 to 50,000 men; 7. To put 200,000 additional men and women to work in war industries; 8. Division of a great part of Canada's peace-time industry to war production.

The Canadian Army
Pointing towards these objectives, the compulsory military training period for young men of 21 was extended from 30 days to 4 months. (First period to begin March 20 — from 6,000 to 6,500 to be called up each month.) And every reserve militia unit in Canada, except the ones with battalions already abroad, was notified by defence authorities that it must prepare for mobilization for overseas service.

Legislators Re-convene
All these projects — and how they were going to be paid for — occupied the minds of our members of parliament this week as they gathered once again in the

Coes to Brazil

Jean Dew, former Canadian minister to Belgium and the Netherlands, is being named to the newly-created post of Canadian minister to Brazil.

Dominion House of Commons and in the Ontario Legislature. The session at Ottawa was expected to last through till May, or maybe later; the session at Toronto, it was forecast, would be "long in debate and short in contentious legislation."

Canada the Pivot
In an address at the University of Toronto last week, Professor R. A. Mackay of Dalhousie University, Halifax, declared that Canada was taking the place of France in world strategy and had become the pivot "around which the present world war was being fought." Further, he said, Canada had become Britain's second partner in the war against Germany and the principal partner of the United States in defence of the Western Hemisphere.

"We are allied now with both Britain and the United States," Corroborating this statement Mayor Fiorello La Guardia of New York City, Chairman of the joint U.S.-Canada defence commission told the United States Senate Foreign Relations Committee that "complete plans for joint defence of Canada and the United States are now in existence. These plans, he said, embraced tactics, questions of territory and co-ordination of force."

Bill Passes U.S. House
By a vote of 260 to 165, the

put a curb on the President's impulsiveness, by passing a number of restrictive amendments.

Aid More Immediate
All sorts of rumors were current last week as to the President's plans for provision of immediate aid to Britain. Final passage of the "Lend-Lease" bill early in March would mean that merchant ships, bombing planes, tanks and infantry rifles would be transferred to Britain as soon as possible. But in the meantime, it was expected that the President would do something more spectacular, following Wendell Willkie's recommendations — trade American destroyers for British battleships; or destroyers for land bases in the Pacific. (The Bill does not prohibit provision of American ships in British convoys).

Japan and Canada

United States' entry into the war, now viewed as a strong possibility, would also mean Japan's withdrawal from the terms of the Tripartite Pact signed last year. They would be opened up to a new front in the second world war. — with Canada's west coast as a springboard for attack and a new area to be defended. The war would be brought much closer to Canadians.

Lacking Southward

A hint to "watch Japan" was thrown out in London last week, by informal diplomatic observers surveying Tokyo's activities in connection with the Thailand-China dispute. Japanese troops were reported to be ready to land at Saigon, French Indo-China, only 648 miles from British

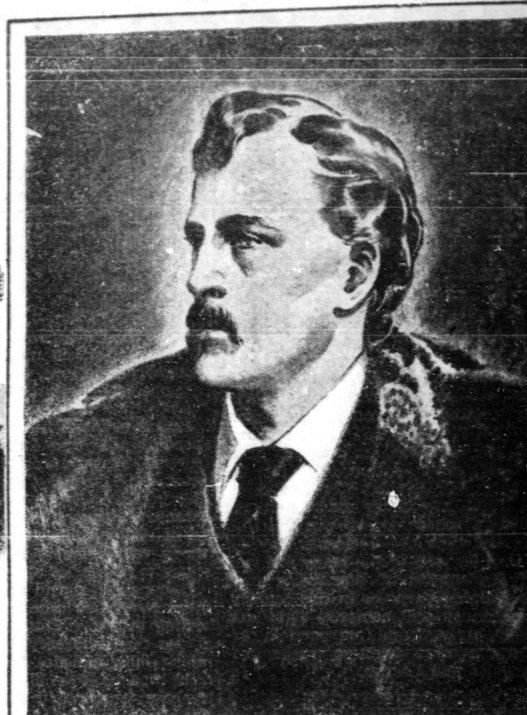
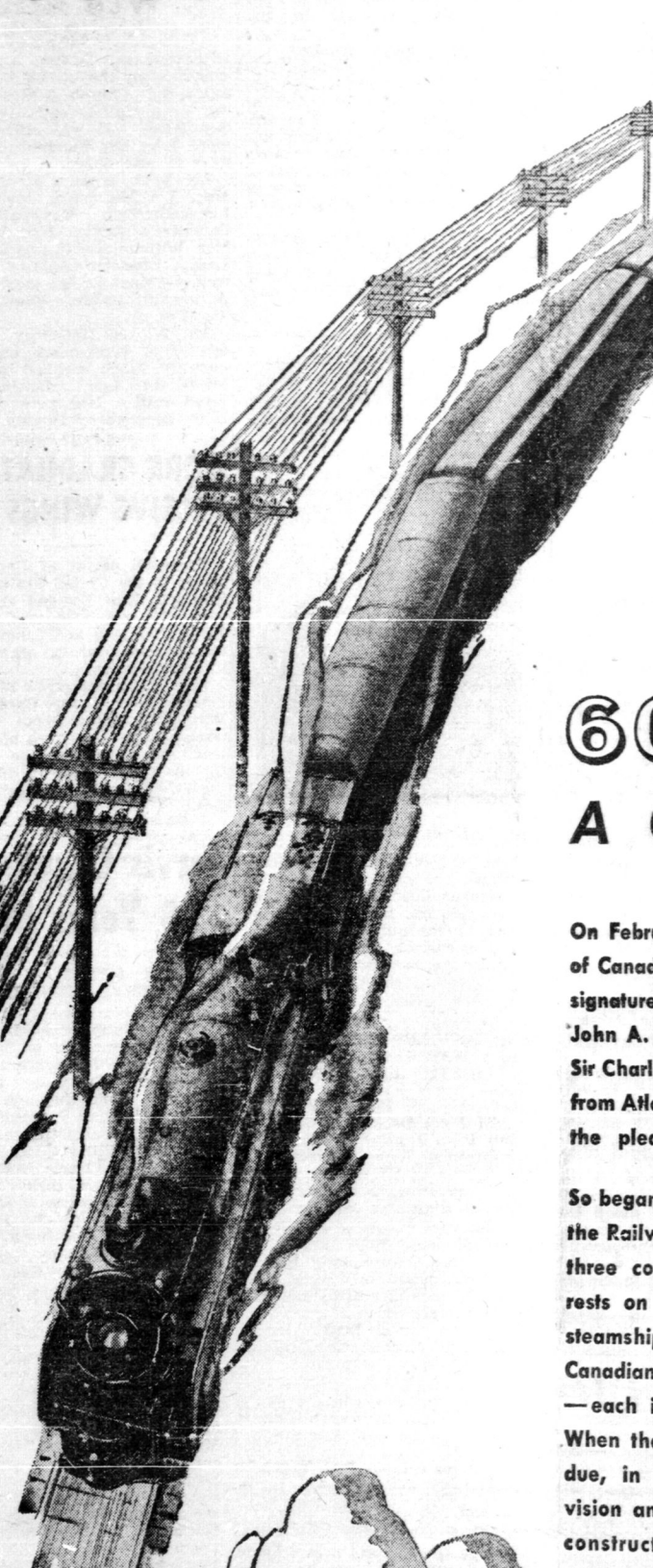
China's eastern stronghold, Singapore — in which direction the Japanese were undoubtedly inching. The Philippines were also menaced. At the same time a little farther north, the Japanese began a new drive against China after effecting a surprise landing on the coast of Kwangtung Province. They hoped shortly to cut off the route over which large quantities of Chinese war supplies had been moving from Hong Kong to the interior.

Acute discussion was known to be raging within the ranks of China's war leaders. Edgar Snow noted authority on China, writing in New York's "PM" told of calumnious events happening behind the Chinese front. He declared that the "appeasers" with Chiang-kai-shek were fast gaining the upper hand, might, if

not stopped in time, open terms with Japan. Snow Chiang's falling-out with Communist armies can be seen in other quarters. "The clique of Chinese people who hate and fear the Communist allies have gained a victory in the forcible dismissal of the Fourth Route Army. It is no victory for Chiang, who has kept the Communists in the rear. They fear Japan more than they fear Chiang Kai-shek. If (or Russia) could control the Communists that they have to fear from Japan (or Russia) than from Chiang Kai-shek's jig would be up."

"A nation does not have invaded in order to stop a war." — Dorothy Thompson

1881... 1941



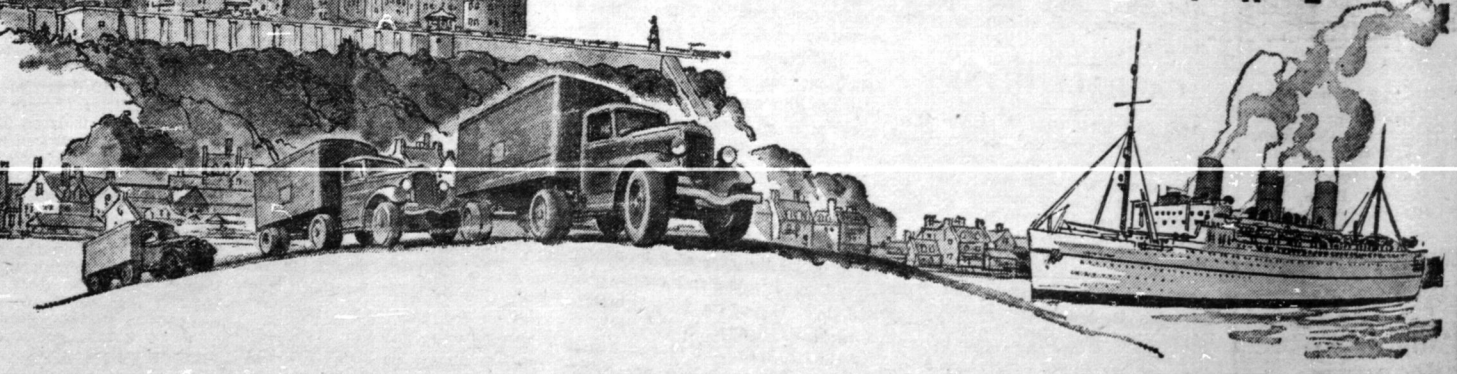
THE MARQUIS OF LORNE, K.T., G.C.M.G.
GOVERNOR-GENERAL OF CANADA, 1878-1883

60 YEARS AGO A Charter was signed

On February 15, 1881, the Marquis of Lorne, then Governor-General of Canada, signed the charter of the Canadian Pacific Railway. That signature consummated the vision of great Canadian statesmen — Sir John A. Macdonald, D'Arcy McGee, Sir Georges-Etienne Cartier, and Sir Charles Tupper — that the new Dominion of Canada should be linked from Atlantic to Pacific by a trans-continental railway — and implemented the pledge under which British Columbia entered Confederation.

So began a new era in Canadian unity... and Empire solidarity... for the Railway expanded into a system spanning two oceans and linking three continents. Today — as in 1914-18 — a proud responsibility rests on our transportation and communication systems — railway, steamships, freight, express, telegraphs and engineering shops. Canadian Pacific officers and employees everywhere are co-operating — each in his own field — towards the common goal... VICTORY. When that goal is reached — and it will be reached — this will be due, in no small measure, to Canada's contribution, and to the vision and foresight of the men who, sixty years ago, planned the construction of the first Canadian trans-continental railway.

Canadian Pacific LINK OF EMPIRE



RAILWAY • STEAMSHIPS • EXPRESS • HOTELS • COMMUNICATIONS • SHOPS

Pledge for War Savings

"SALADA" TEA

• SERIAL STORY
ROMANCE AHEAD
BY TOM HORNER

CAST OF CHARACTERS

MONNIE MILES — her mania for fast driving almost wrecked her

LARRY COLLINS — newspaper reporter, hunting the murderers of his brother

MIKE BENTLEY — wealthy rancher, knew too much about auto accidents

LAST WEEK: Larry questions Monnie about her car, learns she could have all night, later he finds tracks that indicate two men stole her coupe. He tells Barnes he has seen truck tracks, fears rustlers.

Barnes puts him on night herd. Larry waits for the mystery plane to return. One night, as he watches from a hill, he hears someone coming up behind him. He gets his gun, waits for the intruder.

He knew he could trust her. He had to trust her now. He told her the entire story, beginning with Larry's search for narcotics smugglers, ending with his own witnessing of what he believed a delivery of a narcotics shipment. Monnie listened in silence.

"So you see, Larry," she concluded, "I've got to have proof. I'm staying out here at night, hoping that plane will come again. Then maybe we'll find out just who is running this ring, discover who killed Hugh."

"But Larry," she clung to him, "they might kill you, too. Why don't you forget all about this? We can go back east — you can go back to your newspaper job."

He shook his head. "No, Monnie, I've started this, and I'm going to finish it. Someone killed Hugh. I don't know who, or how it was done. I'm going to find out."

A Distributing Point
"And Mike," she said, "you think he's mixed up in it?"

"I'm not sure. I think so. He has some unknown source of money. He doesn't sell many cattle, only a few of the horses he raises. He makes too many trips by plane. His landing field may be a blind to permit the ring to operate here."

"No druse are sold in this area. This is only a distributing point. The ring is only a distributing point. The ring is only a distributing point. The ring is only a distributing point."

As she turned to mount, the gleam of metal caught her eye. The carabiner! She picked it up, ran to the edge of the hill. Larry was already pounding up the canyon. She could never catch him.

She caught up the reins, walked slowly down the hill toward the ranch.

(To Be Continued)

There may be other officers in this area, posing as tramps, farmers, or even working with the gang, all trying to get the evidence that will convict the leader of the narcotics smugglers. I can't quit now, Monnie — not even for you."

"I understand, Larry. I'll wait. But you will be careful."

"He laughed, kissed her lightly. "Of course I'll be careful. Anyway, Bentley — if he is head of the ring — doesn't suspect me. He couldn't have betrayed Hugh's name. He thinks I'm just a dumb cowboy, and if I get caught up around this place I can always say I'm hunting a stray. Being this close to him gives me a chance to watch what he does."

"But I can't figure out why he went to the trouble of stealing your car. Have you any idea why he'd do that?"

"No," she answered slowly. "He likes to drive it, though. He asked to borrow it several times. I always make him use the ranch car. He wanted to use it that Saturday night, too. When I refused, he said he'd send someone over for the ranch car. But no one came."

"They'll Kill You!"

The drone of a motor came from the west. Larry was instantly alert. He saw the plane now, with another shipment. I'll have to hurry. He jumped up, ran to catch her horse and his own. "I'm going to have a closer look this time. Be back by dawn."

She held him tight as he kissed her. "You go on back to the house now. Keep track of Bentley where he goes, what he does. Don't let him know about — about us. Don't let anyone know yet. Goodbye, darling. He tried to push free from her arms, but she held him."

"Larry — they'll kill you! Just like they did Hugh!"

"Monnie — let me go. I'll miss the plane!"

"No! Not if you love me, don't go!"

He pushed her away, roughly. "See you later," he called as he mounted the black, plunged down the hill. She watched him go, tears streaming down her face.

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(To Be Continued)

There Are Many Tricks To The Trade — Sailor Collars Favored — Big Bibs Cover Front of Waist

Any little trick whereby a girl can impart a fresh appearance to the clothes she bought early this winter season is all to the good right now. Most girls go through a period of budget deflation after the holidays, when they are saving up for their spring wardrobe. At such a time the winter things usually take well to a touch of white at the throat and cuffs, which is just enough to convey the feeling of a new outfit.

THAT TOUCH OF WHITE
Since the stores are always aware of what their customers are up against, the neckwear departments are one of the very few that go right on getting in new things in the midst of taking inventory. This year they are going in heavily for large sailor collars, wide over the shoulders and quite deep in back. There are also many big bibe that cover the front of a dress entirely down to the bust line.

Lost Smell Awarded
Said to have almost lost her sense of smell as a result of a street accident, Miss B. A. Burke, of Henley-on-Thames, England, has been awarded \$7,600 damages.

Guiding Rules For Parents

Mrs. Emily Post Has Written A New Blue Book On How To Treat Children

Just as Henry Ford standardized automobiles and put them in reach of everybody, so Emily Post, that smiling old-fashioned woman whose face is frequently a feature of women's magazines believes in child discipline. In her Blue Book on the subject: "Children are People" Mrs. Post lays down some rules to which progressives might take exception. But these rules have a strong appeal to sanity; they meet the views of modern psychologists. Some of these rules are:

Unhappy, quarrelsome parents make unhappy, naughty children. Never talk to a child or correct him before other people. Never break a promise made to a child. Never punish a child by putting him to bed. (Bed should be pleasant.) Spunk a child only for extreme misdeeds — for example, a temper tantrum, for shouting "Shut Up!" Never be afraid to tell a child that you don't know, in answer to a question. Never open a child's mail. A child should eat neatly at two-and-a-half years. He should be taught to say "Yes mother," or "Yes, Mr. Bentley," and merely "Yes or yeah," though the latter may be used during play. A child should hold his mother's chair at the table, fetch his father's hat, never shout up-

Choose Colors To Match A Costume

Rouge and Lipstick Should Be Selected Carefully, For Vivid Contrast

By SADIE B. CHAMBERS

Between-Season Recipes

One of the things confronting the homemaker at this season of the year is the empty shelves in the fruit cupboard — and many empty jars. One naturally turns to marmalade as a method of solving this problem. I have been asked to repeat my grapefruit, orange and lemon recipe and feel that this is the place to do it.

Grapefruit, Orange and Lemon Marmalade

The first thing of importance in the choosing of the fruit. Do not think that fruit, which you have had in the house for some time, (unless kept with the greatest care) or fruit you do not think just right for table use will be fine for marmalade. If you are to have success with your marmalade venture it must be made from the very best selection of fruit. That is one reason why I have stated I prefer making this marmalade at Christmas time, for the stores then seem to offer a better selection of fruit.

3 oranges
3 lemons
3 grapefruits

Extract juice from fruit; pare all white membrane from peels of fruit. Then with a very sharp knife cut into thin strips of uniform size the peel. You may put part through the food chopper which may not give quite such an attractive appearance, but has the same flavor and will sell just the same. Place juice and prepared peel all in an earthenware container and add 3 times the water to juice and peel. Allow this to remain overnight. The next morning bring to boiling point and boil hard for twenty minutes. Remove from heat and place again in earthenware container and leave until the following day. Before placing on heat, measure; and for each cupful of juice and peel, measure one cup of sugar. Place the sugar where it will keep warm; place liquid mixture on heat and allow to come to boil. Then boil hard for 5 minutes. Next stir in sugar gradually, stirring until all is dissolved. Allow to boil and not simmer until, when dropping from the spoon a thread is spun. Place in jelly glasses, cover with paraffin. Store in dry cool place.

Peanut Butter Macaroons
Many delightful recipes come to us suggesting the cereal, peanut butter, etc. Try this macaroon for your next party.

2 egg whites
3/4 cup sugar
1/4 teaspoon almond extract
1/2 cup nutmeg butter
2 cups oven-popped rice cereal

Beat egg whites until stiff, but not dry. Fold in sugar, flavoring and peanut butter. Add oven-popped rice cereal, stirring only enough to combine. Drop from teaspoon onto well greased baking sheet; bake in moderate oven 20 min. Yields 1 1/2 dozen macaroons, 2 1/2 inches in diameter.

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Wallpaper Adds To Room Height
Ceilings are often neglected as a part of the decorative scheme when new wallpaper is planned for the home. Yet ceiling space has amazing possibilities for beautifying and lending character to a room.

Low ceilings may be made to appear higher by using unobstructive leaf, star, snowflake and small spot patterns. Or, to reduce apparent ceiling height, a paper can be selected which is darker than that used on the walls. Oddly shaped rooms may often be improved in appearance by using the same utilized wallpaper on the walls as on the ceiling to unify all parts of the room.

Missing Memory
In Albany, the New York Bureau of Motor Vehicles got a letter from a lady who wanted a low license number because her memory was bad. She forgot to sign her name.

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... for the Children's School Lunches

CRISP and TASTY

Mothers! GIVE YOUR BABY CHRISTIE'S ARROWROOT BISCUITS

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DOUBLE-ACTING

TRIPLE BAKING-ECONOMY

YOU PAY LESS

YOU USE LESS

BETTER RESULTS

THERE'S trouble-free baking in store for you when you use Calumet Baking Powder. You use less and its double leavening action — during mixing and in the oven — assures better results. Easy-opening, won't-spill container, with handy measuring device under the lid. PRICED SURPRISINGLY LOW!

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