

Ple

You must have been there when the bus was full and how thin and

PULLS OIL COUP



Harry F. Sinclair, above, president of Sinclair Oil Corp., has won from Emperor Haile Selassie an exclusive oil concession covering the entire 350,000 square miles of Ethiopia. Sinclair, in addition to paying royalties, will build schools and hospitals, clinics and research foundations in Ethiopia and finance education of Ethiopians in the U. S.

FILIPINO QUISLING



"Ambassador" to Tokyo, from the Japanese government, is Jorge Vargas. He is pictured in the Japanese capital, during meeting with press correspondents.

TOKYO ROSE



American-born of Japanese parents, Iva Ikuko Toguri, above, is one of the five young women reported to be "Tokyo Rose," who broadcasted Japanese propaganda to Allied troops. She is pictured in the cap and gown she wore when she graduated in 1940 from the University of California at Los Angeles, where she was described as only slightly above average as a student. She was born, ironically on July 4, 1914, in Los Angeles.

THE WINNER in coffee popularity is Maxwell House. More people buy it than any other brand in the world! It's All Purpose Grind suits any type of coffee maker.

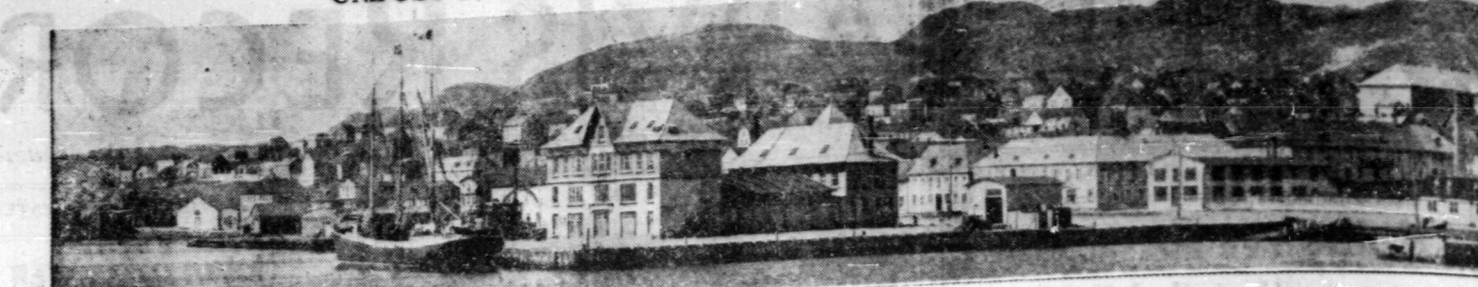
Good Way To Treat Sore, Painful Piles

If you suffer agonizing torture from sore, painful, itching piles, here is a chance to try a simple, home treatment with the promise of a reliable firm to refund the cost if you are not satisfied with the results.

Simply get a bottle of Hem-Hold from any drugist. This is an internal treatment whose medication is directed to the removal of the cause of piles. Hem-Hold is a small tablet, easy and pleasant to use and pleasing results are quick to appear. Irritation and extreme soreness, pain and itching are relieved. Piles shrink and the treatment is continued the swelling and inflammation are reduced and the sore, painful pile tumors heal over, leaving the rectum unharmed, clean and healthy. Get a bottle of Hem-Hold today and see for yourself what an easy, pleasant way this is to rid yourself of pile misery.

NOTE: The sponsor of this notice is a reliable firm, doing business in the United States. Hem-Hold is a simple, home treatment with the promise of a reliable firm to refund the cost if you are not satisfied with the results. The small purchase price will be gladly refunded.

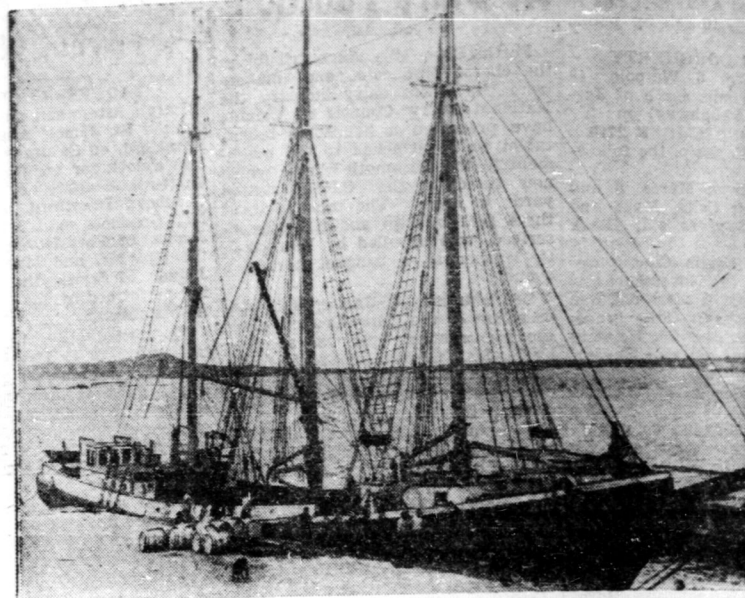
ONE OUT OF SIX IN ISLAND OF ST. PIERRE FOUGHT FOR THE ALLIES



Three centuries old, the craggy, treeless spot of land 18 miles from Newfoundland is shown here in panorama. Once the die was cast in favor of De Gaulle, 630 citizens went into the armed services—an average of almost one out of every six. St. Pierre had never heard of women in uniform, but 40 girls got into the fight. Fifty of the island's sons received decorations.



Governor of the island is Pierre Garruste, who came from Madagascar to take charge. He is shown here demonstrating to his wife the operation of a rifle. "For an old-fashioned, conservative island, with no factories, our war effort has been good," he says.



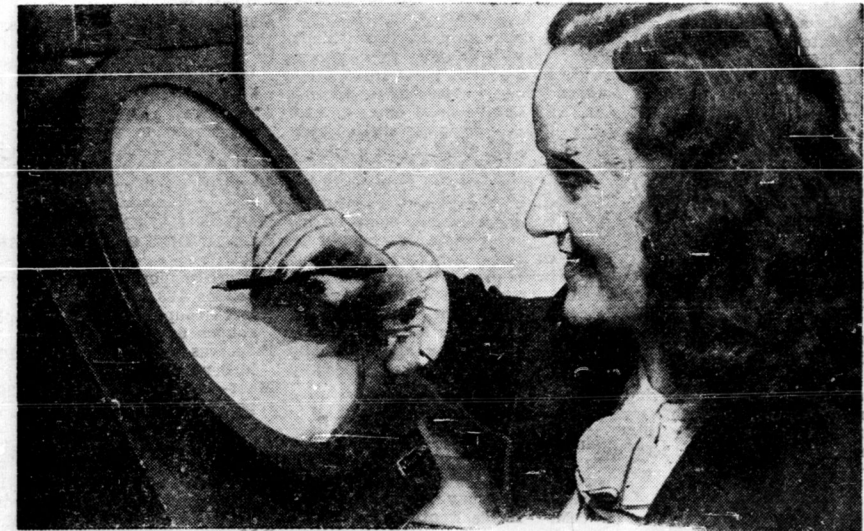
Cod fishing is the principal means of livelihood on the island. Barrels of cod liver oil are shipped out regularly to France. Some 10,000 litres were donated monthly to the mother country to aid in rebuilding the health of her people. Fishing is a \$500,000 enterprise.

ARMY GOLF TOURNAMENT IN ENGLAND

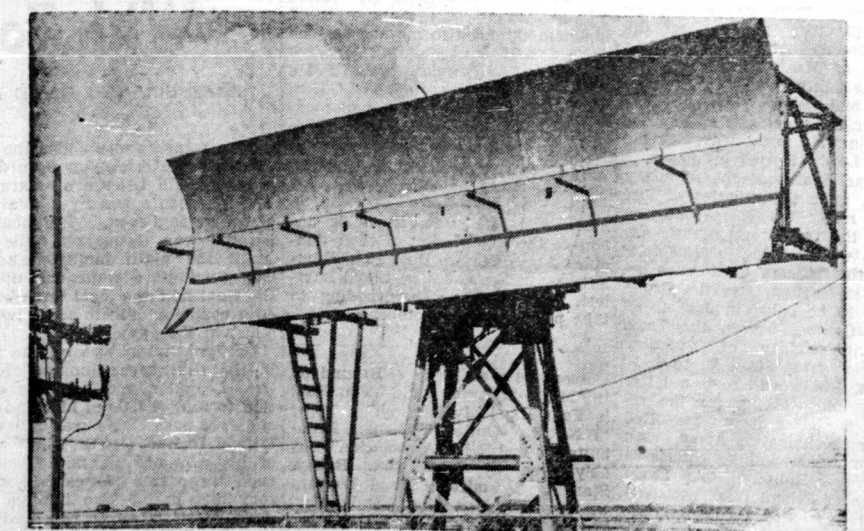


Golfing enthusiasts from Canadian Military Headquarters, London, forget the tribulations of army problems for awhile as they hold a golf tournament at Sandy Lodge Golf Club, Moor Park. Lieut-Gen. the Hon P. J. Montague, Chief of Staff, C.M.H.Q., (near centre of picture with white shirt and white golf bag), was a guest player for the day. R.S.M. W. Leitch of Hamilton, is chairman of the club.

T. C. A. TESTS RADAR TO INCREASE EFFICIENCY



First civilian installation of radar in Canada has been made by Trans-Canada Airlines at Winnipeg, Man. Helen McGuirk here watches the approach of an aircraft shown on the cathode ray indicator, resembling a television screen. The equipment was borrowed from the R.C.A.F. It is effective for a radius of 80 miles.



Radio waves are sent out by this large semi-cylindrical rotating antenna and it catches the returning echo. At any given time the operator of the cathode ray indicator can calculate the exact position of the aircraft even though the pilot may not know exactly where he is.

THEY'LL BE FARMERS



An American-born Japanese mother and young son mug for camera while other children sleep. They are a few of 167 American Jews to arrive in Philadelphia from relocation center. They will work on farm at Bridgeton, N. J.

Outstandingly Good "SALADA" TEA

Princess of Gratzel
LOUIS ARTHUR CUNNINGHAM

CHAPTER XIX

After a moment he set her down and led her to the armoire. He stood above her, looking soberly at her. Then he sat in a chair facing her.

"I fooled you, didn't I?"

"Not—oh, not for long."

"You mean you were fooled but you wouldn't admit it. No disgrace, you know, I've fooled even cleverer and deadlier ones than you. A whole crew of them are behind bars now because they were fooled. You just wanted to believe in me, didn't you?"

"Yes, Michel. The old eyes were fond. 'You were always a devil, but I always loved you.'"

"Gently, darling. Don't go all soft on me now."

"I could have killed you when—when you struck your brother."

"Do you think I loved it? I had never hated my job so much as I did that night. But mark this, if I hadn't poked old Roger one, Kehl would have shot him dead. I had to do it."

"Something like that came to me afterward, when I tried to think it all out. But there were so many things—there are still so many, those little children, Poirot and Rosine, started it—"

"Ah, the little Morpkins. I remember those cute little monkeys in St. Como, in France, during the blitz. I used to have rare fun with them."

"You used to—but they hated you! They found your picture on my dresser and the little girl knocked it down and stamped upon it one day."

"Eh? Oh, I see what you mean. They were stamping on Oberleutenant Faber. It was Bonhomme Fricot they used to like so much. Fricot they thought that old rascal used to sing when we were kids. You know—Bonsoir, Nigard. Bonsoir, Fricot—grand song."

"How could you be Oberleutenant?"

"It was all planned. I got myself captured by the British and was shipped to England. My own chiefs had been praying for just such a chance as was given to us there—my knowledge of German. Heideberg, even the siber cut. Saperist! It was made to order. They put me next to Manfred Kehl. I stayed next to him all the way to Canada. Together we engineered the escape. Philibert was the nearest place we could get a car. The only time I weakened was when I knew I had to come here. I hated that. Tante Mimi. You will never know how much I loathed it. To see you all after so long, and to see the look on your faces—well, it was my job. I had to do it. In the States Kehl took me to the people we were seeking. They are now in jail. So is he."

"You're a fine boy, Michel. A splendid boy. Now—" the old lady's voice was very soft and gentle—now why, after coming to Philibert thought, were you going away without a word to me or to anyone?"

"Well, I—" he fidgeted in his chair. His cheeks grew red. There was nothing now of Oberleutenant Faber; he was only a boy whose cherished secret is found out. "All these explanations," he mumbled. "A lot of damned rot. I planned to write to you or—"

"You happen to be in love with the girl he is about to marry."

"Michel smiled resignedly. 'I know it's no use. If you must know it anyway—I did not want to horn in on Roger's wedding. You see, I—'

"You happen to be in love with the girl he is about to marry."

"He shook his head. 'Oh, no, she is not in love with me.'"

"But I tell you I know she—"

"I am no fool, madame. If she is in love with me, how does she happen to be going up the altar steps with Roger?"

"You were always a stubborn mule, Michel. You just said you fooled us all—"

"Not you! I didn't fool you, did I? You went on believing in me, did you not?"

(To Be Continued)

Meat Shortcake
3 cups sifted all-purpose flour
OR 2 1/2 cups sifted pastry flour
4 level teaspoons baking powder
2 teaspoons salt
1/2 cup fat
1 1/2 cups milk
Mix and sift dry ingredients. Cut in fat. Add milk to make a soft but not sticky dough. Pat half the dough in a greased pan 9 x 9 x 1 1/4 inches. Over it spread the following meat mixture:

Meat Mixture
1 1/2 cups ground cooked meat
1 egg
1/4 to 1/2 cup milk
1 1/2 teaspoons salt
Few grains pepper
Combine ingredients thoroughly and mix well. Spread over dough; cover with remaining dough rolled to fit pan. Bake in a hot oven, 400 F. for 45 minutes. Cut in squares and serve hot with tomato sauce or cold, with either mayonnaise or catsup. Eight servings.

Sweet Meat Sandwich Spread
1 cup ground cooked meat
1/2 cup marmalade or jam
2 tablespoons peanut butter
1/2 teaspoon cinnamon
Salt and pepper to taste
Combine ingredients thoroughly and store in a covered container. Yield: 1 cup.

Pepper and Cheese Sandwich Filling
1/2 pound mild cheese
1 small onion
3 chopped sweet, red or green peppers
3 chopped hard-cooked eggs
1/2 teaspoon paprika
1/2 teaspoon salt
4 tablespoons salad dressing
Grind cheese, onion and sweet red or green peppers. Add eggs, salt, paprika and salad dressing. Mix well together and store in refrigerator until ready to use. Keeps several days. Yield: 2 1/2 cups.

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\$1.50 up
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OPPOSITE
C.N.R. STATION

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Dr. Chase's Nerve Food

ISSUE 38-1945

Peanut Handbags

Peanut hulls have become the source of a new material. Women's handbags, chair pads, wallboard, floor coverings, furniture panels, shoes and felt hats are a few of the products that have been developed from the new material.

TABLE TALKS Lunch Box Ideas

The school lunch box is down from the pantry shelf, neatly packed and off to school again. With lunches, the problem of the butter ration returns—everyone knows how sandwiches literally "eat up" the butter. The home economists of the Dominion Department of Agriculture suggest a few "tried and true" ways of making the most of a little.

Soften the butter but do not melt. Salad dressings, cream cheese or prepared mustard, by themselves, are good for spreading bread. To stretch butter combine it with mustard, chili sauce, catsup, chopped onion, chives, parsley or horseradish. Jam or jelly sandwiches can be spread with cream cheese.

If milk is provided at school, why not use the thermos for a hot soup or a stew, home baked beans, spaghetti or a chowder? Grand hot dishes for cold days! The meat-shortcake recipe given below makes a dinner dish that is tasty and ration-wise. It is good cold too and carries well in the lunch box.

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Pepper and Cheese Sandwich Filling
1/2 pound mild cheese
1 small onion
3 chopped sweet, red or green peppers
3 chopped hard-cooked eggs
1/2 teaspoon paprika
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4 tablespoons salad dressing
Grind cheese, onion and sweet red or green peppers. Add eggs, salt, paprika and salad dressing. Mix well together and store in refrigerator until ready to use. Keeps several days. Yield: 2 1/2 cups.

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Modern Etiquette By Robert Lee

1. When taking a girl to the theater, is it permissible for a man to go out between acts to smoke? 2. Is it correct to send invitations to relatives and intimate friends who live in a distant city? 3. Is it all right for a dinner guest to rest one hand on the edge of the table? 4. Is it all right to drink an entire glass of soda, lemonade, or other refreshment, or is it better manners to leave part of it in the glass? 5. Should a woman walk on a short distance or should she wait for her escort while he is paying the taxi fare? 6. Is it obligatory that one enclose a note with a gift?

ANSWERS
1. Yes, but he should not do so more than once unless there is someone else in the party to whom she can talk. 2. Yes, invitations should be sent even if one knows that these people cannot attend the function. 3. While it isn't exactly "bad form," the only place for the hands at the table, when not in use, is in the lap. 4. One may drink all of it, but should never throw the head back in order to drain the glass. 5. She should wait with her escort. 6. It is not necessary, but a friendly note is never out of place.

The Bookshelf...

So Well Remembered By JAMES HILTON

This novel, the first in four and a half years by the author of Goodbye Mr. Chips and Random Harvest, is the story of a plain man of our times. His world was not fit for heroes to live in, yet plain men often had to become heroes in it, and George Boswell was just such a man. His mistakes, his idealism, his human frailties, his courage, his warm affections and his never-failing humor make him one of the most appealing characters Mr. Hilton has drawn.

So well remembered is also the story of a remarkable woman and her sinister influence over three men, of chiding wit, and a struggle for mastery that spans a generation and is fought to a bitter end.

Livia was George Boswell's young wife, and that day so well remembered was the day on which Councilor Boswell, later to become Mayor Boswell, had the immense satisfaction of laying the foundation stone of the new housing unit that replaced some of Broadway's worst slums. That day was also the turning point in George's life, the day when he had to face the truth about Livia.

The period of the novel is both before and during the Second World War; the scene is chiefly a small industrial town in the British Midlands.

So Well Remembered... By James Hilton... The Macmillan Company in Canada... Price \$2.75.

Despite its inconvenience to farmers there has been very little



CHRONICLES of GINGER FARM

By Gwendoline P. Clark

"The day's at the morning; The morning's at the seven." But the year's not at the spring and, although "God's in his heaven" one can hardly say "all's right with the world."

But it could be—it could be so very right if we poor humans didn't try to improve on the way of the Almighty.

Apologies of that it looks as if the old problem of daylight saving time versus standard time is rearing its head again, some people wanting one time, some another, with yet another group absolutely bewildered, unable to make up its mind what it wants or even which time is better for the common good.

Farmers, generally speaking, prefer standard time. Farmers cannot pick and choose the hours at which their work—especially field work—shall be done. Hay and grain cannot be taken off the field while there is a heavy dew, and with daylight saving time it is often well on into the forenoon before hay and grain can be drawn in. Thus the farmer is out of pocket because he is losing valuable time. Time which he cannot make up at the end of the day because he has to consider his hired help—there may be a show, a dance or a ball game in the evening, and there are very few farmers who ask, or expect, their help to work overtime.

A few weeks ago a certain business man had occasion to drive through the country at six a.m. He said afterwards—"I thought farmers were early risers—when I was out this morning I didn't see a sign of life anywhere."

Well, Mr. Business Man, your farmers were either out at the barn milking or just rolling out of bed ready for the day's work. They certainly wouldn't be out in the field at six a.m.—not in harvest time with daylight saving time in force.

So Well Remembered... By James Hilton... The Macmillan Company in Canada... Price \$2.75.

Despite its inconvenience to farmers there has been very little

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