

THE SYLVESTER DIAMOND

By BLANCHE ROBERTS

Honey Mcrore, twenty young railroad man, suddenly matches the Sylvester Diamond from the hands of a woman in a Los Angeles department store, and when he returns to his apartment, he finds the diamond still in his pocket. He makes sure he has it, and then he tells Dan Brewster, state's attorney, and Dan tells him how much he knows about the diamond. Dan doesn't know Honey has it, but he knows how long he has had it. Dan calls Honey occasionally, but he never tells him that he has it. Honey comes and Joe reports in high spirits.

CHAPTER III
Long after he had gone, Honey sat in deep meditation, and all the thoughts that passed through her mind were not happy ones. Joe and Dan Brewster were rather fuddled. They did not mix well together—a stolen jewel, a thief, and the district attorney.
Honey didn't know that Daniel Brewster asked Sonny the same question Joe did about the time she came home; nor did she know the look of relief that crossed his tense face. When he rang the doorbell she was waiting, heart beating like a tin drum, and she opened the door like a thief.

"You are lovely, Honey Mcrore," he declared warmly and his eyes echoed his words. "The most beautiful creature in the world! Or have I told you that before?"

"It must have been some other girl," laughed Honey, color stealing into her cheeks. "The eminent Mr. Brewster has never paid compliments to me before. At least, I don't recall any at the moment," she added, wrinkling her nose at him.
"Then I've certainly been neglecting my sworn duty."
"I suppose you'll be busier than ever now since Mrs. Sylvester's diamond has been stolen. Honey's interest might have been that of an ordinary citizen discussing the news of the day, for the news had come over the radio broadcast at 6:30. "Have you any clues yet?"

"Must we talk of business so early in the evening?" he inquired with a grin that told her there were other things more exciting to talk of.
"Thought of a drive along the ocean and then a bite to eat later."
"That sounds very nice," she told him happily.
"I have also been thinking how nice it would be if you would let me call you Honey." When he spoke her name this time it had all the earmarks of an endearing term. "I still agree with you, Dan. She let her own voice fondle his name just a tiny bit and he did not miss the inflection.
He said quickly, all seriousness: "Oh, Honey."

Just motoring slowly down the Pacific Coast, even though it was foggy and there was no moon, cast an air of romance for Honey. It was true that she had promised to marry Joe, but no one knew just how she felt about him or whether she would carry out her engagement.
"You know," said Dan suddenly, breaking the sweet silence that had settled over them during the last few minutes. "You are a mystery, Honey. You don't work—or do you?"

A soft laugh rippled deep in her throat.
"Don't you call having a good time work?" she inquired frivolously. "I do."
"I suppose so—for a woman." But he did not sound convinced. "I know what you mean, Dan. I'll say it for you. How do I make a living?" He tried to interrupt her but she silenced him with a gesture. "Please. I don't mind telling you the secret. A thoughtful grandmother left me an adequate income. So you see, I'm independent. I do what I please, when I please and answer to no one."
"How well do you know Joe Danburne?" His tone was guarded carefully, but she understood his meaning clearly. "I mean what sort of person is he?"
"I have known him for about nine months but not very well. You see, she explained honestly and did not mind telling him in the least, "Joe is a hard person to really know. He doesn't talk about himself much. But I'm working to get better acquainted."
"Then it is true," he said flatly.

ANSWER TO Last Week's Puzzle
SILK AIR CREATO
LIA MOA XENON
LISTENS OVIATE
ACER OZONE
CARDS ATTITUDE
SEVILLE RACKET
JIRA PROTE
RETRAIT ENIGMA
MAGNANIMITY
MILITARY
DOWRY
L. L. L.



Their Majesties Ride in State—Attending the first formal opening of the British Parliament in 10 years, King George and Queen Elizabeth are seen as they ride through the streets of London in the historic State Coach.

SUNDAY SCHOOL LESSON

I. Rev. R. Barclay Waters

Prophecy in The Bible
Amos 5:21-24; Micah 4:1-4
Golden Text: "O man, what is good, and what doth the Lord require of thee, but that thou shouldst speak the truth, and love mercy, and to walk humbly with thy God?" Micah 6:8.

Prophecy is one of the strongest evidences that the Bible is inspired. It has three functions: 1. To inform us of a future event that it takes place. 2. To identify an event which has been foretold by the prophets. 3. To inform more generally that God knows in advance what he intends to do. These considerations will save us from overlooking the Scripture in an effort to secure a one hundred per cent understanding of its meaning. No prophecy is so completely understood as when it is being fulfilled or after its fulfillment. King Herod asked where Christ should be born and was answered by the scribes in the words of the prophet Micah, "And thou Bethlehem, Micah. Now we are at the prophecy of Micah given seven centuries before the birth of Jesus in Bethlehem. The prophets were also teachers of righteousness and were frequently unpopular. Amos brought a message disparaging the religious feasts and offerings of the people. He was advised to leave the king's court at Bethel because he said the king would be slain and the people carried away captive. But Amos finished his prophecy. He foretold the return from captivity. How long for the fulfillment of Micah's words, "He shall judge among many people, and rebuke strong nations afar off; and he shall beat their swords into ploughshares, and their spears into pruning hooks; nation shall not lift up sword against nation, neither shall they learn war any more."

How Can I?
By Anne Ashley
Q. How can I make the elastic in garters last longer?
A. Instead of sewing the ends of garters together, cut the elastic to two inches shorter than ordinary, sewing a piece of ribbon to each end, and tie the bow when putting on. As the elastic stretches, the ribbon will take up the required space.
Q. How can I make a good furniture polish?
A. A furniture polish that can be made of one part vinegar, with equal parts of linseed oil and turpentine.
Q. How can I clean gold lace or braid that is badly tarnished?
A. Sprinkle with fuller's earth and then rub with a stiff brush.
Q. How can I clean white velvet?
A. Sponge with a commercial cleaner, always rubbing in the direction of the nap. Then stretch right side up over a bowl of hot water and brush the nap with a soft brush.
Q. How can I fry oysters properly?
A. When frying oysters, first wash and drain them. Season with salt and pepper, dip in flour, egg, and then cracker crumbs. Fry until golden brown in hot fat, then drain well and garnish with parsley or lemon.

Wives Are People
When you were courting her, nothing was too good for the girl. You were proud to listen to her. She was full of spirit, pleasant to look at, entertaining to listen to. She loved a show, a movie or a football game. You two had such fun together!
Naturally (silly girl) she thought marriage would be like that. Going places together, entertaining friends at home, with you always there admiring her.
Well, she's "ound out." No matter whose fault it is, give her a thought today.
You come home tired yourself, of meeting other people downtown, many a day. Yet you've had the hit putting over a deal, talking politics, exchanging ideas.
How About Her?
The big adventure of her day has been planning meals for you, marketing, washing dishes, keeping the house shining, tending to your son and heir. She is tired, too, but she is also lonely.
Nothing's wrong with her that a frequent gay evening and a waddy's cure. (And there are waddy's today, remember.)

CROSSWORD PUZZLE

ACROSS
1. Fish
2. Sausage
3. Lines of
4. Removable
5. As far as
6. Old
7. Moham-
8. Resistance
9. Religion
10. (sym.)
11. Greek letter
12. Invent
13. Negative prefix
14. Mass
15. Narrow leader
16. Paper
17. Colored road
18. Instrument
19. Tom
20. Some yeast
21. Saddle
22. (bird)
23. Downy
24. L.

DOWN
1. Rough lava
2. Iron
3. Iron
4. Iron
5. Iron
6. Iron
7. Iron
8. Iron
9. Iron
10. Iron
11. Iron
12. Iron
13. Iron
14. Iron
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21. Iron
22. Iron
23. Iron
24. Iron

Answer to This Puzzle Will Appear Next Week

TABLE TALKS

by Jane Andrews

A new and tasty way of dining up that great family standby—hamburger—is always welcome. I know, and I'm sure you'll like this suggestion for a Meat Loaf Dinner, which is filling, nutritious and a real treat to eat.
The Apple-Carrot Salad goes well with it; and if you try this recipe for oatmeal bread I'm pretty certain your folks will be calling for plenty of encores.

Meat-Loaf Dinner
1 1/2 pounds hamburger
1/2 cup sausage
1/2 teaspoon pepper
1 small onion, minced
1 egg
1 cup dry oatmeal
1/2 cup milk or tomato juice
Shape into loaves with centres filled with the following:
1/2 cup shredded carrots
1/2 cup shredded celery
1/2 cup shredded onion
1/2 cup bread crumbs
1 1/4 teaspoons salt
Dash of pepper
6 tablespoons melted butter or shortening
1/2 cup milk
Place loaves in a roaster side by side. Bake in a hot oven for 45 minutes. Place peeled carrots and sweet potatoes around loaves and bake until vegetables are tender.

Apple-Carrot Salad
1/2 cup shredded carrots
1/2 cup seedless raisins
1 cup chopped celery
1 orange, diced
1/2 cup salad dressing
1/2 teaspoon salt
2 tablespoons peanut butter
Combine vegetables and fruits. Add the salt. Blend together the salad dressing and peanut butter. Thin with a little cream if desired. Mix thoroughly with salad ingredients. Serves four to six.

Lowly Rhubarb Goes High-Hat
Fruit and vegetables are in conflict again. This time the former is laying definite claim to rhubarb—a claim that a court has been asked to sustain. After a long period of controversy, the tomato was snatched from the vegetable family and set up as a fruit. Then along came the melon with a "me too" claim to whatever aristocracy may be attached to the fruit group, and apparently won out against the tomato. Butterflies, large and small, do not give a fruit rating by Mr. Webster. Even the nut has gained recognition as a hard-shelled fruit, and one wonders what other descriptions will affect the vegetable family. The poor squalls that may lie in friendship alongside the melon in the garden apparently is destined to remain a vegetable.

Laura Wheeler
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ANNE HIRST
Your Family Counselor
A VERTIBLE AVAILANCE OF complaints from lonely wives tops my mail today. Married two years, four years, six or seven, they tell the same, sorry story: Their husbands don't take an interest in them, or if they do, it is only after a argument that spoils the whole evening.
How many of you are guilty? Was it because your wife couldn't leave that first baby?
Was she too tired to dress and take in a show?
Was she letting herself go, not as dainty and well-turned-out as she used to be? And couldn't talk about anything but the neighbours and the high cost of food?
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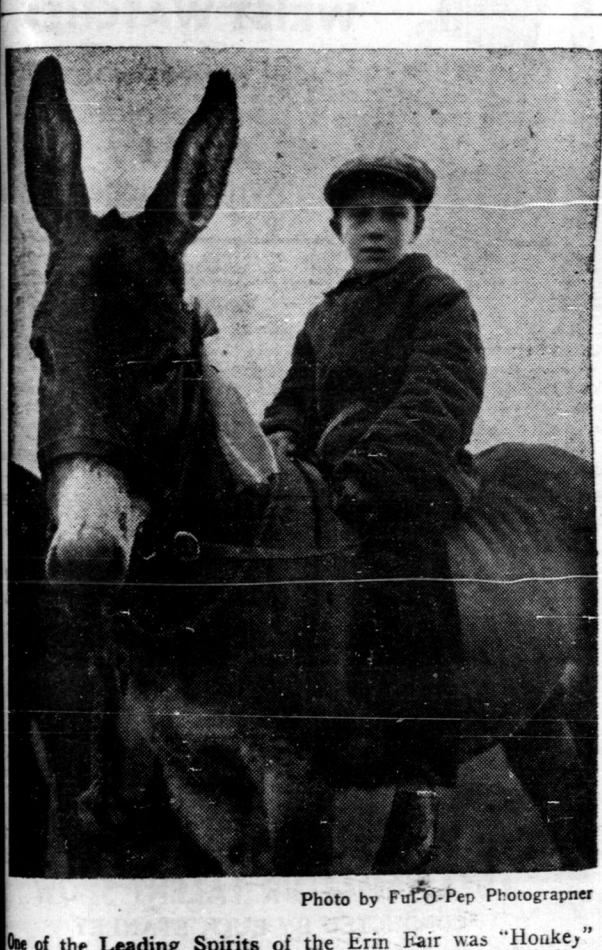
EASE
COMMON SENSE
THAT SORE THROAT
RUB IT WITH
MINARD'S
KING OF PAIN
LINIMENT
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ISSUE 46 - 1948

...FALL FAIR TIME IN ONTARIO...

Green Saddle Class

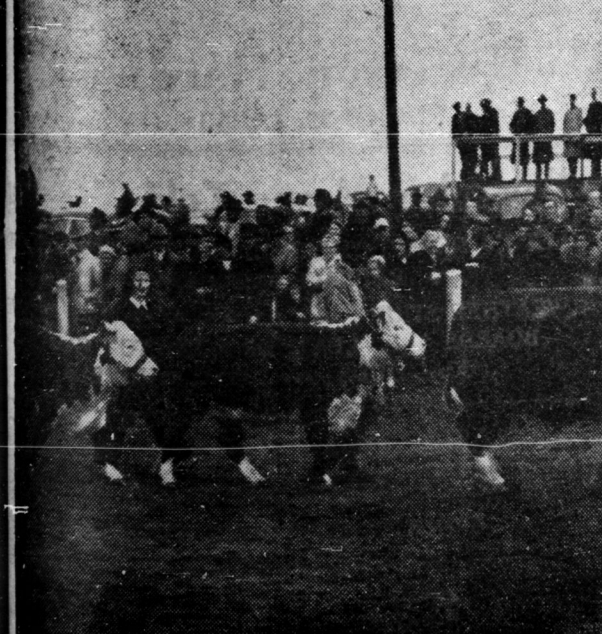


Ribbon Winner In The Green Saddle Class, is Barbara Lounsbury, 11, shown above as she was on her way to the contest at the Beamsville Fair.



Leonard Trotter, of Madoc, shows the Trotter Brox, yearling percheron, which won Jr. and Reserve Grand Champ at Peterborough and Junior Champ at the Canadian National Exhibition.

Grand Champion Leads Parade



The Large Pumpkin and the Small Boy has always been a favourite photographic subject, but the Ful-O-Pep photographer could not resist yet another shot of four-year-old "Denny" Davis, of Trenton, who claimed he liked pumpkins because of their shiny, yellow "hide".

Fair Time Highlights

By the Ful-O-Pep Reporter

With the Ontario Fall Fairs pretty well "washed up"—a few of the unluckier ones toward the end were almost "washed out" too—possibly it might not be out of the way for this reporter to cast around a few reminiscences of his several weeks of jurneying to all parts of the Province to cover these events.
First and foremost to our mind comes the genuine spirit of friendliness exhibited everywhere—a spirit of real helpfulness on the part of young and old, so different from what one encounters in the larger centres, which helped immeasurably in making this assignment a pleasurable series of visits rather than just a chore which had to be done.
Then, with front-page happenings in other parts of the world in mind, one couldn't help feeling how fortunate we in Ontario are in comparison with millions living elsewhere. Here, at these Fall Fairs, we saw people of vastly differing religious faiths, political beliefs and racial origins, all mingling freely, expressing their divergent views, having friendly arguments—but without any sense of danger of being overheard by the Gestapo or any similar body. When one thinks of how people must live behind the various "Iron Curtains", with suspicion and fear an integral part of existence, the sensation is inexpressible that as far as we in Ontario are concerned—and especially in rural Ontario—our "hat has been cast in pleasant places."
Finally, we were struck by the different attitude toward the possibility of a Third World War to what is found in metropolitan centres. In the cities the feeling generally is that such a catastrophe is sooner or later inevitable.

Shaking Out The Familiar Quaker Oats Bag, is Owen Whitmore, as he gives his Cal Club entry a Ful-O-Pep meal to settle his nerves before the competition at the Madoc Fair.

Put in graced bowl and then in a warm place until it doubles in bulk (about one hour). Put on board and shape into two loaves. Put in graced bread pans in a warm place and let rise until doubles in bulk. Bake in a preheated 375-degree oven for one hour.

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