### The Story Of Hats

There are few men who can say with truth that they have never made a joke about women's hats, which are considered fair game. But Dr. G. Willett-Cunnington can take the subject seriously. He is an expert on women's dress and gecently gave an authoritative radio discourse on hats. Until the midsixteenth century, women's hats indicated social position; after that their chief aim was to emphasize personality. The "subtle hat language of women" demanded a vast range of materials, and Dr. Cunnington said their in the nington said that in the last couple of centuries, "women have clapped on their heads the contents of the botanical gardens, together with much of the zoo-flowers, vegetables, birds, birds' nests complete with eggs, snakes, scorpions, bluestuffed kittens, bits of rabbit, foxes and other beasts of prey." But in all this betwildering variety of headgear, there have been two basic types; one echoing the message of the dress, the other anding a postscript to it.

In the middle of the sixteent century, the hair, hitherto almost totally concealed, escaped from capoperated with headgear. For at the hat, was what mattered. Pres ing caps indoors and flat hats outner of pads and articficial tresses instead of a cap, they decorated this hirsute mountain with such ornaments as a postchaise and sail Ladies were on their heads and a small farmyard of animals



ing" is your motto! Here it is with deep neckline, 2-button front, slantaway pockets on shirt frock, stunning in plain or plaids! Pattern 4653 in sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 takes 4¼ yards 39 inch.

This pattern, easy to use, simple to sew, is tested for fit. Has comete illustrated instructions. Send TWENTY-FIVE CENTS (25c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Box 1, 123 Eighteenth St., New Toronto, Ont.

Nonmetame element Be located Accustomed Pinochie geore B. Male shem 19. Style of dress 11. Exist 12. French com-

poser Left by fire Palestine willage

CROSSWORD PUZZLE

3. Period of time

4. Hinged bos 5. King Arthur's lance 6. North western State 7. Fashion

This mode of hairdressing reached such a pitch that when ladies' hair was pomaded, powdered and dressed, it was left for three months and could not be combed.

Towards the end of the eightreach contrary this ton-heavy and teenth century, this top-heavy and insanitary fashion declined, and hats began to oust hair from the first position. They became enormous, and in the evening, ladies, anxious for height, wore tall feathers that served as signposts. All through the Nanoleonic wars, hats through the Napoleonic wars, hats were in the ascendant. The postwar years were exuberently roman-tic and brought back enormous hats trimmed with anything up to 120 feet of gaily colored ribbon and a profusion of decoration. Coal scuttle bonnets then appeared, and at dinner, ladies of fashion wore velvet berets as large as tea trays, so that a gentleman seated between caught only an occasional glimpse of his plate. These wayward and high-spirited modes gave place to the Victorian bonnet which gripped the nape of the neck so tightly that side movements of the head were checked at also shielded the cheel torce to look straight ahead.

After the Crimean War, emanc pation was in the air. Daring young ladies abandoned the bonnet and lowed them a broader view of the world. And then the fruit and vege table vogue began again and the stuffed bird came into its own. Not only wings and tails, but whole birds were planted on hats, overburdening the wearers with a wealth of ornithological upholstery. Hats swept onward triumphantly until in the early nineteen hundreds they became overwhelmingly big. Millinery was aggressive, too, and pinned to the head by large hatpins which stuck out like skewers. The First World War swept all this nonsense away and after it, women emerged with short hair and the Second World War, they tied their hair in mediaeval kerchiefs. Now hair in mediaeval kerchiefs. Now hats are "in" again, still a trifle undecided as to what they will be, but, said Dr. Cunnington, "it is no hair that that the hair that t that women will decide to have, or

#### Helpful Hints For Busy Women

One of the handiest tools in my kitchen was once a long-handled, two-pronged fork. -My husband turned it into my jack-of-all-work by bending both prongs up 90 degrees, about an inch from the points. I use it every da, for pulling hot pans of food—roasts, cakes, baked potatoes from the oven. (It has saved me from any number of burns and blisters.) And I've found the gadget ever so handy for reaching hard-to-get articles on high shelves and behind furniture; for catching the hem of a window shade that has slipped out of reach; and for picking up articles from the floor when stooping is difficult. It's a real effort-saver.

Dust off the old-fashioned glassfront bookcase and add it to your closet equipment, for storing your hats, shoes, and best gloves. The dust won't reach them and with the convenient window, you can pick your article at a glance. I've found that mine saves more room for

No ironing's necessary for small daughter's ribbons. Afte

washing and rinsing them as al-1/4 cup vinegar ways. I wrap each one around a smooth water glass until it is thor oughly dry. Then when it's un-2 tablespoons dry 3/4 teaspoon salt wound, presto! all freshly pressed

they should be slept on before being aired.

9. Huge animal

55 34 55 36

43 43 44

Answer elsewhere on this page.



address of an orphanage in Holland, for which this crate of candy is destined. His 6-year-old sister Marja looks carefully at the names on the crate. Teen-agers of the YWCA are send ing "Chocolate for Christmas" overseas for undernourished

# TABLE TALKS

day tasks-and pleasures-that you won't want to bother with anything fairly simple—but all good, and well worth clipping and saving if you can't get around to trying them

Some call them pancakes, other griddle cakes; but no matter what

2 cups sifted all-purpose 3 teaspoons baking powder
2 tablespoons sugar
1½ teaspoons salt
4 tablespoons fat
2 eggs, beat easy with

1½ cups milk, vary with thickness desired Method: Sift flour, baking powder, sugar and salt together. Cut n the fat as for biscuit or pastry. Combine the beaten egg with milk and mix with the other ingredients just enough to moisten. Follow manufacturer's instruc-tions for perparing the griddle. Some are treated and require no fat. When griddle is hot, drop batter onto it from a tablespoon

Spread each cake lightly into a circle. Cook on one side until puffed full of bubbles and cooked on the edges. Then cook on the other side. This recipe makes 10 to 12 cakes about four inches in dia-meter. Stack and serve with a liberal supply of butter and jelly

to prepare a meal in a hurry. Next

1 cup tomato sauce

1/4 teaspoon pepper
1/2 cup minced onion
1 pound frankfurters
Method: In a large skillet or
aucepan combine all ingredients boil. Arrange frankfurters in or five servings.

changing from white to brown or whole wheat bread these days that perhaps it wouldn't be amiss if I Whole Wheat Rolls 1/2 cake compressed yeast

1 cup lukewarm water 1 cup scalded milk 1½ tablespoons sugar 2½ teaspoons salt 23/4 cups flour
23/4 cups whole wheat flour
1 tablespoon melted
shortening

Sotten yeast in one-fourth cup of lukewarm water. Combine milk and rest of water and add sugar and salt. When milk solution is lukewarm, add yeast mixture. Sift white flour once and measure. Mea white flour once and measure. Measure whole wheat flour and blend the two together. Add half of the flour mixture and beat thoroughly. Add shortening and blend. Add just enough of the remaining flour to make a dough that is stiff enough to knead. Knead thoroughly for 10 minutes.

Let rise in warm place (80 decrease) until double in hulk. Punch

grees) until double in bulk. Punch dough down and let it rise until it is double in size again; then mold into rolls. Let rise until lighter than for bread. Bake about 20 minutes in a 400-

have a "sweet tooth," here's how to go about making a really deli

Put in heavy skillet

brown. Add: 1¼ cup sugar 2 tblsp. water ¼ b. whole blanched almonds or other nuts Cook over moderate ring constantly, until the nuts are toasted through and sugar is light

pan. Cool thoroughly. Turn out on waxed paper. Melt: 3 (1-oz.) squares chocolate or ½ package semi-sweet chocolate

pieces Spread a thin coating over toffe with spatula. When hard, turn toffee and coat other side. Let harden. Crack into small pieces (it's very rich) with mallet or wooden spoon. Makes 2 dozen pieces.



nine-month-old daughter of Mr. and Mrs. David Katz. Susan uggles and guzzles at the same time, presenting a picture of

## ANNE HIRST Your Family Counselor

\* wife's loyalty is the most miser-

Upside down to prevent peeking.

Big Difference

In Fifty Years

The records of fair-wage con-

contained in the first issue, dated September, 1900, furnish an inter-

esting contrast with those prevail-ing today. It might be noted that the rates quoted are per day, not

per hour:
Ordinary laborers received \$1.25
to \$1.50 for a day of nine or 10

hours; electricians and carpenters, \$1.50 to \$2; plumbers, \$2.25 to \$2.50, and bricklayers, \$2.50 to \$3.

Stonecutters topped the list with a

Come Out from

Under the

PAIN

Try DOLCIN Tablets for prompt

relief from ARTHRITIC and RHEU-

MATIC pain . . . Try DOLCIN . . . get a bottle of 100 or 500 tablets

from your druggist TODAY and

join the thousands of relieved

sufferers who by taking DOLCIN

have come out from under the

Most druggists carry DOLCIN.

If yours does not, write direct to

shadow of Pain ...

CKAWR COLLER CYKE

Measure into bowl, ½ cup lukewarm water, 1 teaspoon granulated sugar; stir until stigar is dissolved. Sprinkle with 1 envelope Fleischmann's Royai Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well. Scald ½ cup milk and stir in ½ cup granulated sugar, ½ teaspoon salt, 3 tablespoons shortening; cool to lukewarm. Beat in 1 cup once-sifted bread flour. Add yeast mixture and 1 beaten egg; beat well. Work in 2½ cups once-sifted bread flour. Knead lightly; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong and fit into greased pans about 7" x 11". Grease tope, cover and let rise until doubled in bulk. Pieres tops with fork and brush with 2 tablespoons melted butter or shortening. Combine ¾ cup flour, ½ cup fine dry cake or bread crumbs and 1 teaspoon cinnamon; rub in 4 tablespoons butter or shortening. Province of the cumble on top of cakes. Let rise about ¼ hour. Bake in hot oven, 400°, about 20 minutes. Serve hot, with butter.

In a small amount (usually specified) of lukewarm water, dis-solve thoroughly 1 teaspoon sugar for each envelope of yeast.

THEN stir well. (The water used with the yeast counts as

Order a month's supply!

Sprinkle with dry veast Let stand 10 minutes.

part of the total tiquid called for in your recipe.

Shadow of

has accused me of having an affair with his brother - his own brother,



\* able of men. If your marriage is

\* being spoiled by such suspicions,

\* tell Anne Hirst about it. Address

\* her at Box 1, 123 Eighteenth
Street, New Toronto, Ont.

"If I have a woman for a friend, own family. My father lives 150 miles away. I have visited him a few times, and my husband accuse me of having affairs with boys I've grown up with there, boys who have

"I could almost forgive him tha but this last charge against hi brother and me hurts most. I have never been untrue to him, and never

Is it fair to my little girls, to "! brought up in marriage their father has built on distrust? What is has built on distrust? What is wrong? I am tempted to duit and make a new life for the children and me. If my husband is ill in some way, I'd like to help him, for I love Discouraged Wife. Two Unhappy People

Your husband is a most u happy man. From some sense \* of inferiority he cannot believe \* He doubts his own ability to

\* hold you, and torments himself \* constantly with the fear of losing \* you. Perhaps, too, because he has \* not been able to provide a more secure life for you. \* It is likely that a psychiatrist \* could aid him. But I suggest that \* he first consult his doctor. Certain physical conditions affect our

\* self-confidence; once they are \* cured, we see ourselves and those \* who love us in a very different \* light. Talk with the doctor first \* yourself and explain your hus-\* band's strange insinuations: they \* It is humiliating and hear \* breaking to live with a man who \* doubts our integrity. It saps man

\* riage of its deepest meaning and \* destroys that mutual faith which \* is so essential a foundation. \* Show your husband, in all the \* little ways to know, how much \* he means to you. Let him feel you \* believe in him with all your heart, \* and that you consider yoursel \* lucky to have married him. Spoi \* him in ways that will build up his \* self-confidence and make him \* elsewhere, in his home he rules

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DRY YEAST

# CHRONICLES Gwendoline P. Clarke

definitely—and more definitely here
than in some places. When the radio said it was eight above zero in Toronto, it was four below out side our front door. And I was told that during the night it had dropped to 15 below. For the 26th of November, that was cold enough. Earlier in the week, when it was still mild, young John returned from Alberta, driving all the way,

and made the trip in five days in his 1936 automobile. He brought a chum along with him who was going on to Montreal and the two of them slept in the car, bought their own food and cooked their ing Bob with a trucking job, but the weather soon put an end to the

with beyond everyday chores. So much coming and going... the house seemed full of men—just the three of them, but there is a lot

Partner is getting his cows very well trained—that is the second daytime calf inside of two weeks.

And the came the end of Daylight Saving Time in this district, but, ironically, we had our last day ter job could anyone have in cotour stormy weather? The trouble is, once started, it is hard to leave a quilt alone. You feel you just must go on . . . get it rolled again and see how much smaller it is. Two friends were coming in to help me

vember day recorded in years. With what relief I set the clocks backadjusted, even to what you morning recently, I have thought.
"Oh, if only we were on Standard
Time-and didn't have to get up at this unearthly hour!"

Then we go back on Standard
Time and what happens? I wake
up three times between 4.30 and 6
o'clock. And at 6.10 Partner starts prowling around. "What are y getting up for?" I ask. "Don't fo get, this is Sunday morning, plus Standard Time. You don't need to get up so early." But it didn't do the weather soon put an end to the extra work they had in view as there was little they could get on with beyond everyday chores. So much coming and going... the house seemed full of men—just the three of them, but there is a lot

house seemed full of men—just the three of them, but there is a lot of men! They seemed to fill the kitchen when they all came in together.

Saturday morning, there was a great to-do about the cars and trucks—all of them more or less frozen, but none seriously as all had been winterized—but not to 15 below.

And into this cold, bleak world a calf was born—the mother, very considerately, produced her oftspring during the day, so trips to the barn during the evening, and sitting up late at night were, for once, not the least bit necessary. Partner is getting his cows very well trained—that is the second daytime calf inside of two weeks.

And into this cold, bleak world a contemporary columnist. in this district also was writing about the joys of quilting—so it must be in the air. And I ask you, what better job could anyone have in cold, stormy weather? The trouble is, once started, it is hard to leave a quilt alone. You feel you just must



Low-Down On Hollywood-Seven-year-old star Gigi Perreau works diligently over her "Hollywood Weekly Report," an occasional publication which sells to her friends for five cents a copy. Gigi handles the whole business, penciling her news beats on school paper and peddling the final product. Profits go to the March of Dimes.

with my quilt but 1 am afraid by the time the weather lets up. 1 shall have my quilt about done. But there will be others—yes, 1 am quite sure there will be others!

After reading this, I wonder how many people will get the urge and bring out the quilting frames.

Ah, another advantage to Standard Time... it is 11 a.m. and 1 see the mailman at the gate. For the last two months we have been getting our mail anywhere from 12 o'clock to 1.30—and we haven't en-



The Book of Isaiah has sometimes been called the fifth gospel because it gives such a vivid portrait of Christ. Some have felt that Isaiah taught that the Messianic age would be a human achievement rather than the result of the coming of a Divine personality. The great light would be the fruit of man's advance in science. But today's lesson clearly links the golden age with a Divine person. Who, other than God's Son, could be called "Wonderful, Counsellor, The Mighty God, The Everlasting Father, The Prince of Peace"? Isaiah saw with great clarity that the hope of the world lay not in man, but in One Whom God would give to us from Himself. Here was One Whose Kingdom would never falter, but would ever increase. His Kingdom would not be carved out Kingdom would not be carved out

Oppression of the poor will cease and He will champion the cause of the meek. The wicked shall be overthrown. Well may we pray, "Thy Kingdom come."

The kingdom is already here in a measure. There are more line. a measure. There are many lives into which Jesus Christ has entered. These have peace, glorify God, and have good will towards men. But the world's ills—and they are many



forced at gun point to drive a getaway car for her gunman holdup. The bride of six weeks husband while he staged a said she got the black eyes from her husband, Ernest Varney, Jr., the object of a police search.

#### **Bank of Montreal President Analyzes Dollar Problem**

B. C. GARDNER STRESSES STABILITY OF CANADA'S ECONOMY — RETURN TO COMPETITIVE CONDITIONS

Gordon Ball, General Manager, Reports Resources at Over Two Billion - Savings Deposits Highest in History - Loans at Record Level

shareholders at the recent 132nd annual meeting that the broad Canadian trend seemed to be toward a closer balance in trade with "our nearest neighbour" and a contraction of exports to "important and traditional overseas markets."

achieved "something approaching a balance of forces," Mr. Gardner observed. The balance, however, was prey ious and could easily be tipped in a ner direction. The accumulated preo ious and could easily be tipped in a ner direction. The accumulated demand arising out of wartime shortages "has pretty well spent its force." Competition, efficiency, qual-ity and salesmanship were regaining

their normal place.

But the most noteworthy feature of the Canadian business trend was its relative stability, compared with developments in the United States, developments at the United States, and the United States are the state of the developments in the United States, the president stated, Offsetting recessive influences in large part, "we have a vigorous program of industrial expansion." Gaining self-confidence and "know-how" as an industrial nation, "we are re-discovering our own frontier" in natural resources. Canada appeared to be undergoing a dynamic growth not unlike that of the United States after World War I.

Reviews Dollar Problem

Turning to Canada's dollar diem-

after World War I.

Reviews Dollar Problem

Turning to Canada's dollar dilemma, Mr. Gardner saw a broad trend toward "a closer balance in trade with our nearest neighbour," and. 'almost inevitably," a contraction of exports to important and traditional werseas markets. Pointing out that, since the devaluated rates of exchange had been established by governmental fiat, there could be no assurance that they would accurately reflect comparative costs and prices, he suggested "permitting a range of variation in exchange rates, cushioned perhaps by a stabilization fund designed to prevent violent short-term fluctuations."

Mr. Gardner affirmed the "general agreement" on the need to raise productivity in dollar-short countries but questioned whether an "addiction to nationalization of industry" would encourage the flow of domestic or international investivation of international investivation of international investivation of energy, and the great task of the individual provide a vast reservoir of energy, and the great task of the present was to create an environment in which these fundamental forces might once more be put to work.

General Manager's Address Gordon R. Ball, B of M general manager, reported year-end figures for both resources and deposits at more than two billion dollars for

over the billion-dollar plant in the list time in the history of any Canadian bank. Current loans and discounts in Canada also amounted to an all-time high in year-end figures, \$442,000,000.

cerns showing "stationary or declin-ing profits on a substantially in-creased volume of business," Mr. Ball drew attention to the impor-Loans Double in Decade

"In 1939 we had about a million current and savings accounts on our books," Mr. Ball recalled. "We now have over 1,750,000 accounts." Loan accounts had more than doubled in number. All types of banking transactions showed "commensurate increase." Personnel totalled 9,700, compared with 6,000 in 1939. The number of shareholders had also doubled, "and we are naturally glad to see this wider share-ownership in our institution."

The B of M was not primarily an impressive row of figures or an imposing building, he said. "We think rather of the bank as the local manager and his staff, on whom our customers can always call for friendly counsel and service." More than a million and a half customers knew that it was not money alone they dealt in at the B of M. A man's relationship with his bank manager was "a highly personal one." Behind this confidential relationship stood the resources and stability of a nationwide, century-old institution, so that strength was linked with "understanding in the service of the individual."

Mr. Ball praised the staff for their "untiring energy." He detailed the arrangements for their welfare, referring to the consideration given to changes in the cost of living and to "In 1939 we had about a million

arrangements for their welfare, re-ferring to the consideration given to changes in the cost of living and to opersonal problems caused by trans-fers, as well as to the bank's contri-butions to the pension fund and to group insurance schemes. The staff, the general manager said, were the bank's "greatest asset."





The joyous family reunion is a tradition in our Canadian celebration of Christmas. The gaily that heralds the Christmas dinner . . . all affirm that Christmas time is family time

During the past year Calvert has paid tribute to the various racial groups which comprise the great Canadian Family. At this Christmas season of happy family gatherings we wish to salute all Canadian families with the words written by Calvert himself over three hundred years ago: "May all happiness attend you".

Calvert
Distillers (Canada) Limited