



**WEST OF THE SUN**  
A Serial Story  
by  
**JOSEPH LEWIS CHADWICK**

The story thus far, Virginia Anne crossed the hills from West by rail west in response to the plea of her home, Phil Lawrence, that she come to live at her home at Santa Anita, following the hold-up of the state car of Lawrence, in which a couple of her and a money bag for him was hidden. She was met by her mother, who was in the car with her, and she was taken to her home in Washington and was in the car with her. She had seen her mother in the car with her, and she was in the car with her. She had seen her mother in the car with her, and she was in the car with her.

CHAPTER IX  
She broke off abruptly, her eyes frightened. Jim said quickly, "What about Barron?"  
"Nothing," came her flat, heavy reply.  
He was wise enough in the ways of people to know that her lips were now sealed. Whatever she knew about Steve Barron was locked within her.  
"I'm not going to arrest Lawrence—if you do as I say."  
"If I do as you say?" she said, puzzled.  
"Yes," he said, and knew he was being cruel. "You're going to give him up. You're going to break with him."  
"But I love him!"  
"So does the girl he promised to marry. She had a claim on him."  
"And if I don't break with him?"  
"I'll send him to prison."  
She sank into a chair and covered her face with her hands.  
"You don't know what you're asking," she sobbed.  
"I'm making a sacrifice too," he told her. "I'm an officer—and I'm disobeying my orders which were to arrest the man who held up the Lamassa stage."  
She looked up. "Why?" she demanded. "Why are you doing that?"  
"I guess you know why," he said.  
"You love—that girl?"  
"I love that girl," he admitted.  
He turned away from her, his face grim. She said to his back, "If Steve Barron learns about Phil he'll—he'll kill him!"



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ISSUE 37 — 1940

"Before Taking"—The Plunge, That Is—Here we see Shirley May France, the 16-year-old schoolgirl, looking over the English Channel from the Dover side. It is hardly necessary to say that this picture was made before, not immediately after, Shirley's swim.

**TABLE TALKS**  
by Jane Andrews

For those who like pickled "cukes"—and there are many of us—the following is just about the easiest way of doing them down that I have tried. They're called

**ICE WATER PICKLES**  
6 pounds cucumbers  
3 quarts white vinegar  
3 cups sugar  
1 cup salt  
Onions  
Celery  
Mustard seed

**METHOD:** Six pounds medium-size cucumbers, each cut in four to eight chunks, according to size. Soak in ice water (or very cold water) for three hours, then drain and pack pieces into sterilized jars. To each jar add six pickling onions, one piece celery and one teaspoon mustard seed.

**Bread-and-Butter Pickles**  
1 gallon firm clean cucumbers  
8 small white onions  
2 green peppers  
2 red peppers  
1/2 cup salt  
1 quart cracked ice  
5 cups sugar  
1 1/2 teaspoons turmeric  
1/2 teaspoon ground cloves  
2 teaspoons mustard seed  
2 teaspoon celery seed  
2 cups cider vinegar

**METHOD:** Slice the cucumbers in paper-thin rounds and pack into a stone crock together with the onions and green and red peppers. Now mix the crad-ed ice with the salt and pack around the mixed vegetables in the crock. Cover the crock with a weighted lid and allow to stand for 3 hours, then drain. Transfer your pickles now to a large enamel or aluminum kettle

**CHOCOLATE CHUNK PUDDING**  
2 cups bread (three slices), cubed  
2 eggs  
1/2 cup sugar  
1/2 teaspoon salt  
2 cups milk  
2 squares sweet chocolate, cut in chunks  
1/2 teaspoon vanilla extract

**Recipe**  
Measure into large bowl, 1 c. lukewarm water, 2 tsp. granulated sugar, stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes. THEN stir well. Add 1 c. milk and stir in 1/2 c. granulated sugar, 1/4 tsp. salt, 6 c. shortening, and 1 c. brown sugar. Add to yeast mixture and stir in 2 well-beaten eggs. Stir in 3 c. creamed flour, beat until smooth. Work in 2 c. more creamed flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place. Rise from dough. Let rise until doubled in bulk. While dough is rising, combine 1 1/2 c. brown sugar (lightly pressed down), 3 tsp. ground cinnamon, 1 c. washed and dried onion flakes. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong 1 1/2" thick and 10" long; loosen dough. Brush with melted butter or shortening. Sprinkle with raisins, nuts, or other, a cut-side up, in greased 7" round layer-cake pans (use other shallow pans). Grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 300°, 30-35 minutes. Serve hot, or reheated.

**CHOCOLATE CHUNK PUDDING**  
2 cups bread (three slices), cubed  
2 eggs  
1/2 cup sugar  
1/2 teaspoon salt  
2 cups milk  
2 squares sweet chocolate, cut in chunks  
1/2 teaspoon vanilla extract

Place bread in buttered baking dish. Beat eggs, add sugar, salt and milk; stir. Add chocolate and vanilla; pour over bread. Bake in a 350° degree oven until set, about 45 minutes. Serves six to eight.

Answer elsewhere in this issue

**ANNE HIRST**  
Your Family Counsellor

"Dear Anne Hirst: I believe you are the only one who can help me. Two years ago, I turned my back on a wonderful wife and two small children. My wife left me.

"I begged her to return, and the past year has been a very happy one. But this girl sent me a Christmas card which said, 'All my love'—and my wife insisted I was still loving her! So she left me the second time. And now says she hates me.

"I love her and my children more than anything in the world, Anne Hirst. I have paid for my mistake. But she is under the influence of a sister who keeps her up and about all the things I've done. (She never lets me see my children now). And she says if I don't stop bothering her, she will get a divorce.

"I am all empty inside, wondering if she means it. I never want to lose her. What can I do to make her know I love her? I just landed a good job. I hope it isn't too late. Please help me! I will thank you from the bottom of my heart.

**C.T.O.C.**  
• With painful regularity, such letters as yours come to my desk, dripping anguish and remorse, yearning for hope in their search for the happiness they once had.  
• Each one awakens my distress anew, that a man should so lightly exchange a devoted wife's affection for the transient thrills of a foolish girl.  
• To you, grieving for your sins, I can say only what I have said to other bereft husbands: Have patience, and faith.  
• Your wife has had slight appreciation for all her virtues that you know so well. Driven away by her flagrant infidelity, she removed her children from the influence of such a father. Yielding to his pleas, she returns to her home—only to find a second manifestation of what she feels is his disloyalty. Whether you were guilty of this or not, your first escape persuaded her to no other benefit husbands: Have patience, and faith.

**Each CRISP**  
1 cup flour  
1 cup sugar  
1/2 teaspoon salt  
1/2 cup butter  
1/2 teaspoon almond extract  
2 large peaches

**METHOD:** If peaches are canned, drain and slice them into the bottom of a greased casserole. If they are fresh, peel and slice into greased casserole. Place sugar in a bowl and add the salt and almond extract. Mix the flour through the sugar. Add the flour and mix with the sugar. Add the butter and cut through the sugar-flour mixture until crumbly. Spread over the top of the peaches and bake in a 375 degree oven for about 30 minutes, or until a golden brown.

**RICH, SPICY CINNAMON BUNS**

Measure into large bowl, 1 c. lukewarm water, 2 tsp. granulated sugar, stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes. THEN stir well. Add 1 c. milk and stir in 1/2 c. granulated sugar, 1/4 tsp. salt, 6 c. shortening, and 1 c. brown sugar. Add to yeast mixture and stir in 2 well-beaten eggs. Stir in 3 c. creamed flour, beat until smooth. Work in 2 c. more creamed flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place. Rise from dough. Let rise until doubled in bulk. While dough is rising, combine 1 1/2 c. brown sugar (lightly pressed down), 3 tsp. ground cinnamon, 1 c. washed and dried onion flakes. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong 1 1/2" thick and 10" long; loosen dough. Brush with melted butter or shortening. Sprinkle with raisins, nuts, or other, a cut-side up, in greased 7" round layer-cake pans (use other shallow pans). Grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 300°, 30-35 minutes. Serve hot, or reheated.

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**Fair Question**

An inspector, noted for his fault-finding propensities, was inspecting a newly completed portion of a highway. He grumbled at everything. The crown was not high enough, the shoulder too steep, the ditches not deep enough, and so the string of complaints went on. The foreman bore it all patiently. Then he straightened up to his full height, and, looking the inspector in the eye, asked: "How is she for length?"

**Same One**

A little girl dashed over to her mother in great excitement. She had found a pressed maple leaf in the pages of the family Bible. "Just look what I've found, mother," she cried. "I bet it is longed to Eve."



**... Fall Fair Time In Ontario ...**



It's mighty tough to be four years old and lost. The little lady with the cone is really worried. In fact there probably wasn't another C.N.E. visitor as perturbed as she—with the possible exception of her own mother.

**WANTED YOUNG WOMEN**  
for Harvesting Peaches, Plums, Pears, Apples, Grapes, Tomatoes and other Fall fruits and vegetables

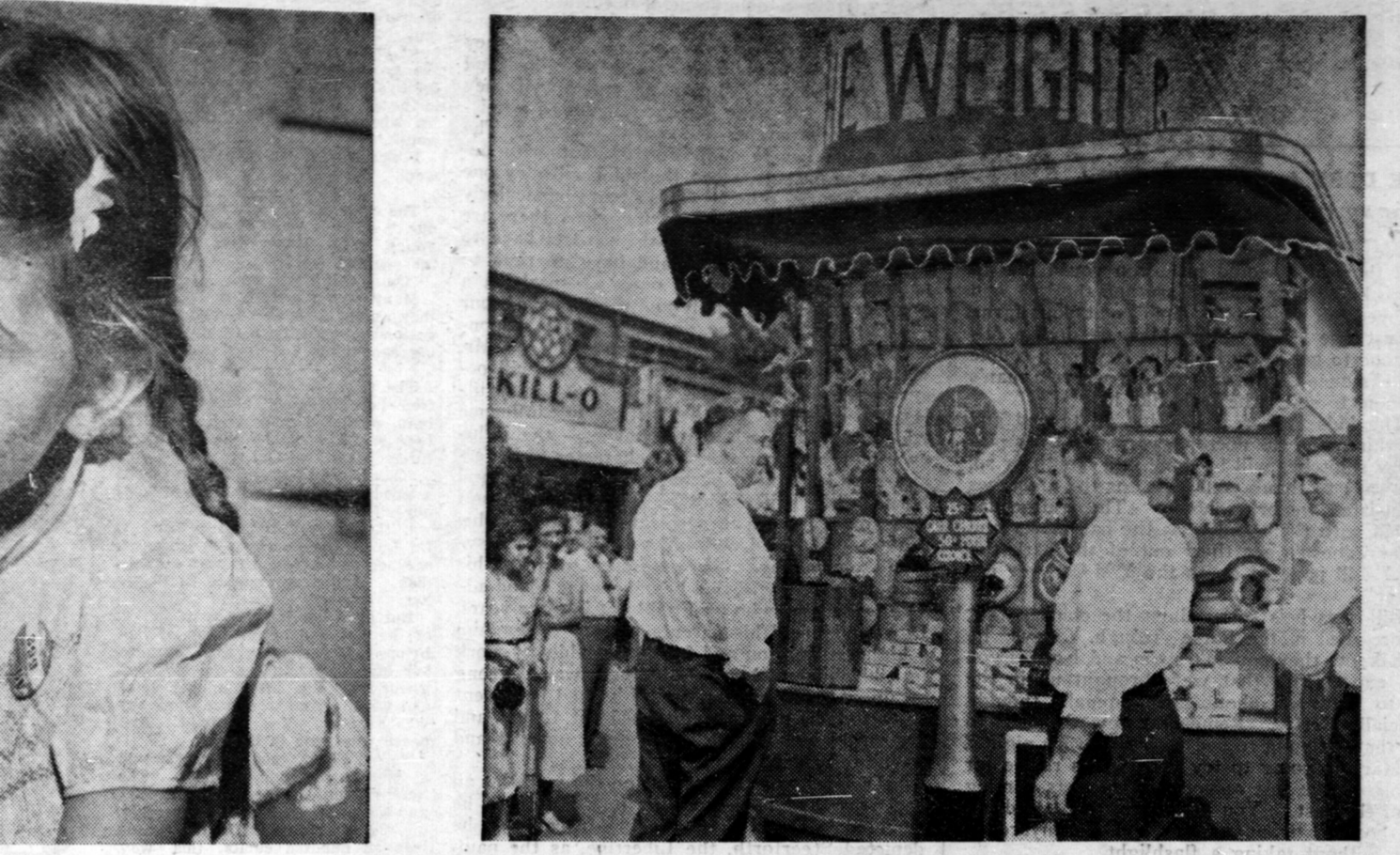
Accommodation in Farm Service Force Camps August 15th to November 15th  
Campers must bring blankets, sheets and pillow cases  
For further information write: Ontario Farm Service Force 9 Richmond Street-East Toronto 1, Ontario.

**SPITTING HEADACHE**  
And the RELIEF IS LASTING

For remarkably fast relief from headache get INSTANTINE. For real relief get INSTANTINE. For prolonged relief get INSTANTINE. For more people every day are finding that INSTANTINE is one thing to cure pain fast. For headache, for rheumatic pain, aches and pains of colds, for neuritic or neuralgic pain you can depend on INSTANTINE to bring you quick comfort.



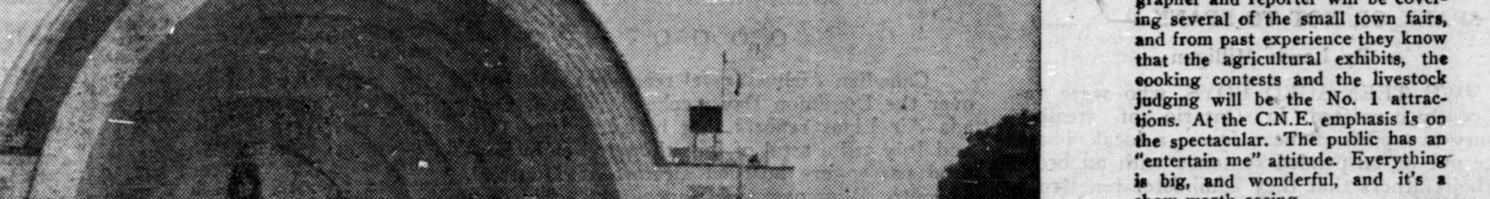
**Instantine**  
13 Tablets Per Box  
Economic 48-Tablet Bottle 69¢



Guessed wrong!—The weight guesser, an ever popular Midway attraction, missed badly when this picture was taken. The portly gentleman with glasses tipped the scales at 248, which was just about 11 lbs. more than the weight guesser estimated.

**Next Week**

Next week your roving photographer and reporter will be covering several of the small town fairs, and from past experience they know that the agricultural exhibits, the cooking contests and the livestock judging will be the No. 1 attractions. At the C.N.E. emphasis is on the spectacular. The public has an "entertain me" attitude. Everything is big, and wonderful, and it's a show worth seeing.



**They Play For His Majesty The King**—One of the top attractions at the C.N.E. Bandshell is the Royal Marine Band. This outfit is second to none, and is popular with all who see and hear it. This very colourful and superb body of men always accompanies His Majesty the King whenever he goes to sea. They are, in fact, the King's Band and certainly look and sound the part.



**The Pictures Shown On This Page Were Taken By The**



**Molson's**  
Photographer  
As a Public Service



Viscount Alexander, Governor General of Canada, is shown leaving the Executive Offices of the C.N.E. just prior to the official opening of the Exhibition. Ceremonies took place in 85-degree heat. Sitting in an Air Force Vampire Jet is enough to make any fellow want to fly—particularly if he is just 12 years old.

Day on Pri- service at 1:30 will then lay- in mass their Great. Direct on in of meet back search led and Erie- on will. Direct on in of meet back search led and Erie- on will. Direct on in of meet back search led and Erie- on will.