

# ANNE HIRST

Your Family Counselor

"Dear Anne Hirst: My husband and I get along wonderfully—except for that one common problem—leaving. I spend many sleepless nights deciding whether it is I who am at fault."

"Our one day together, Sunday, his mother insists he drive her to visit another son at an army camp. There are two other cars in the family. If I plan anything for Sunday, or friends want to visit us, he goes nowhere, except to see his mother. We never go out for pleasure; he says when you have television, you don't have to. But it gets monotonous for me. Last year we stayed home, and he brought his brother to spend the first week with us. Only once did he take me to the movies and then his mother went too."

"AM I UNFAIR?"

"I've tried to talk it over pleasantly with him, but he burns up and leaves the room. He says he'll go there every day if he wants to, and it's none of my business. I know he owes something to his people. But what am I—the maid?"



4878 12-30-32  
ANNE ADAMS

Wear it under your coat now, as your summer suit-dress. It's marvelously flattering, yet so simple. Yokes and sleeves in one. Skirt is gored, gently flared. Length 48 1/2 inches. Comes in sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42. Size 16 requires 4 1/2 yards of 39-inch fabric.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send THIRTY-FIVE CENTS (35¢ in coins—stamps cannot be accepted) for this pattern. Print plainly NAME, ADDRESS, STREET NUMBER.

Send order to Box 1, 123 Eighteenth St., New Toronto, Ont. Place your order now for our Anne Adams Spring Pattern Book! Send Twenty-five cents for this collection of the smartest new-season fashions for all sizes and sizes. There are one-yard patterns, one-pattern patterns and FREE instructions to make a double-envelope handbag!

## CROSSWORD PUZZLE

ACROSS

1. Breeze
2. Name
3. Man's name
4. Man's name
5. Man's name
6. Store
7. Water
8. City
9. Surface
10. Fruit
11. Apple
12. Peach
13. Anger
14. Play
15. Coat
16. Deep affection
17. Orange
18. Perform
19. Fruit
20. Rejoice
21. State
22. New England
23. State
24. Sharp cutting
25. Initiator
26. Minister
27. Crackling
28. Assured
29. Tip
30. Make a mistake
31. Lined
32. Pleasure
33. Excursion
34. Night before
35. Respiration
36. Oval
37. Operated

DOWN

1. Kind of actor
2. Top of actor
3. Warbler
4. Seal
5. Seal
6. Seal
7. Seal
8. Seal
9. Seal
10. Seal
11. Seal
12. Seal
13. Seal
14. Seal
15. Seal
16. Seal
17. Seal
18. Seal
19. Seal
20. Seal
21. Seal
22. Seal
23. Seal
24. Seal
25. Seal
26. Seal
27. Seal
28. Seal
29. Seal
30. Seal
31. Seal
32. Seal
33. Seal
34. Seal
35. Seal
36. Seal
37. Seal
38. Seal
39. Seal
40. Seal
41. Seal
42. Seal
43. Seal
44. Seal
45. Seal
46. Seal
47. Seal
48. Seal
49. Seal
50. Seal

Answer Elsewhere On This Page

## THE SUNDAY SCHOOL LESSON

By Rev. R. B. Warren, B.A.B.D.

Memory Selection: Open thou mine eyes, that I may behold wondrous things out of thy law. Psalm 119:18

Four books of the Bible—Exodus, Leviticus, Numbers and Deuteronomy—tell the story of God's dealings with Israel during the life of Moses. They were written in the wilderness. The ten plagues, the crossing of the Red Sea, the manna, water from the rock, the defeat of the Amalekites while the arms of Moses were held up in intercession—these and others demonstrated to the nation that Israel's God was mighty.

From the seventy souls who went to Egypt in the days of Joseph, a large nation numbering about one thousand souls had grown. They were brought out of Egyptian bondage under the leadership of Moses. For forty years they wandered in the wilderness. All the Adults who left Egypt except Joshua and Caleb became of their faithlessness and murmuring. (Numbers 14)

The experiences of the people were meant to serve as an example to us. (1 Cor. 10:11)

At Mount Sinai God gave the law through Moses. The famous ten commandments still form the basis of our code of moral law. An elaborate system of worship and offerings was inaugurated. This, in a marvelous way, prepared the people for the coming Messiah.

By type and figure, the meaning of Jesus Christ died on the cross of Calvary He fulfilled the types and shadows. No more offering for sin was required. Jesus paid it all. Finally, a new generation entered the promised land. Moses, now 120 years old, blessed the new leader, Joshua, who was to conduct the people into the land. Moses had been impatient at the waters of strife (Numbers 20:13, Psalm 105:23) and hence was not permitted to enter.

Why will you study this period. Through it all we see God's power at work. The brazen serpent on the pole, the sin offering and the High Priest all foreshadowed the Christ. You cannot understand the New Testament, and particularly the Epistle to the Hebrews, without knowing this period.

Maybe you think this is rather a morbid and depressing topic. It isn't really—except for the fact that we are all inclined to stray from realities, which is the worst kind of selfishness. For instance, as I am rather good at nothing, I don't think I know whether or not I am right and proper that husbands should make a will yet a lot of them don't. I know whether or not I am right and proper that husbands should make a will yet a lot of them don't. I know whether or not I am right and proper that husbands should make a will yet a lot of them don't.

Nothing gets out of hand faster than the week's housecleaning.

Nothing gets out of hand faster than the week's housecleaning.

Nothing gets out of hand faster than the week's housecleaning.

Nothing gets out of hand faster than the week's housecleaning.

Nothing gets out of hand faster than the week's housecleaning.

Nothing gets out of hand faster than the week's housecleaning.

## STRANGE!

A well-known comedian had just made his after-dinner speech at a gathering of notables. When he had seated himself an eminent lawyer rose, and standing with hands deep in his trousers pockets, a habit of his, he laughingly asked: "Doesn't it strike the company as a little unusual that a professional humorist should be funny?"

"When the laughter had subsided, the comedian drawled: 'Doesn't it strike the company as a little unusual that a lawyer should have his hands in his own pockets?'"

"The simplest of all dressings to make is French, because all ingredients can be put in a bottle and shaken—and the dressing is made. It should then be stored in the refrigerator and shaken again before each use. Use 1/2 cup olive or vegetable oil, 1/2 cup lemon juice (or 1/4 cup vinegar), 1/2 teaspoon paprika, 2 teaspoons sugar or honey and 1 teaspoon salt for the basic dressing."

Your own imagination can be the limit of what you add to this to make interesting variations for salads. A few suggestions are—chopped anchovies, ketchup, crumbled Roquefort cheese, chopped chutney, mustard, Worcestershire sauce, onion juice, dried herbs, or garlic.

There are many recipes for cooked dressing, which is a favorite of those who like one without oil. Here is a basic cooked dressing:

**Cooked Salad Dressing**

- 1 egg
- 1/2 cup milk
- 4 tablespoons lemon juice or vinegar
- 3 tablespoons sugar
- 1 teaspoon salt
- 1/2 tablespoon prepared mustard
- 1/2 tablespoon flour
- 1 tablespoon butter or margarine

Mix dry ingredients in top of double boiler; add egg and mix well; add milk and blend thoroughly before adding lemon juice. Cook over hot water, stirring constantly until thick. Add butter and blend well. To make this dressing fluffy, separate egg and yolk as above and fold in stiffly beaten white after dressing is cooked and cooled. Suggested variations can be obtained by adding finely chopped hard-cooked eggs, chopped pimientos, chopped sour pickle, sweet relish, peanut butter, chopped stuffed olives, or pineapple and orange juice.

A few simple rules followed for salad making will insure success. Use only fresh greens. Wash them and keep refrigerated in covered refrigerator pans until used. Tear, do not cut, lettuce into bite-size pieces for tossed salad. If you like a touch of garlic, rub bowl with the cut side of a clove of garlic before mixing salad. Make dressings early, but mix salads only at the last minute.

Always think of eye-appeal as well as taste-appeal when making any kind of salad. Even the plainest of tossed, green salads can be beautiful with the use of several shades of green garnished with tomato wedges, carrot or radish flowers, green pepper rings, celery curls, olives, cheese balls, pickles, etc.

Combine all ingredients in a wooden bowl that has been rubbed with garlic and toss with French dressing.

Salads, as well as dressings, can be varied by using different ingredients. Sliced ripe olives, potatoes, ham and cheese, cucumbers, hard-cooked eggs, chicken or other cold roasted meats are only a few suggestions for additions to this basic salad.

A delicious salad that may be used for the main dish for luncheon is a Roquefort salad. It is made with Roquefort cheese, chopped fruit, and a Roquefort dressing.

Mash the two cheeses together. Soak gelatin in 1/2 cup cold water and allow to stand five minutes, dissolve over hot water and add to cheese. Fold in whipped cream and salt to taste. Pour into ring that has been rinsed in cold water and chill. Turn out on lettuce, or water-cress and fill centre with your favorite fruit—grapes, avocado, grapefruit sections, orange wedges, melon, or a combination of them which has been marinated in French dressing and drained.

An unusual salad made with meat is this combining ham and veal salad.

**Club Salad**

- 1 cup cooked veal, sliced
- 1 cup cooked ham, sliced
- 2 cups celery, sliced
- Stuffed olives

Combine diced meats and add celery. Moisten with French dressing and sliced chopped chutney has been added and allow to stand one-half hour in refrigerator before serving. Serve in beds of lettuce garnished with sliced, stuffed olives.

Slaw is a general favorite among salads and most people have their own favorite recipe for this old standby. Here is an unusual and interesting variation.

Peel and slice oranges and cut in wedges. Combine with grated carrots and sliced cabbage. Toss together with dressing and garnish with orange slices and parsley.

Fruits offer an unending variation of combinations for salads. Oranges, grapes, cherries, apricot and sliced cabbage. Toss together with dressing and garnish with orange slices and parsley.

Chicken or fish salads are peculiar served in tomato cups. To make these cups, turn tomatoes stem side up and remove core. Cut into six sections, being careful not to slice through bottom. Spread sections apart, sprinkle with salt and fill with salad. Cut-up chicken, shrimp, or flaked tuna or salmon can be mixed with celery, hard-cooked eggs, chopped sweet pickle or stuffed olives, and mixed with mayonnaise to make salads for tomato cups.

## TABLE TALKS

John Andrews

Salad days are coming, and some hints on their making and on the sorts of dressing to use, might not be amiss. A salad of greens needs a dressing tarter and zippier than a fruit salad. One made of mixed vegetables needs a variation of the tanginess used on greens, tossed salad. Fish or chicken salad usually calls for mayonnaise, while fruit salad is usually best if served with dressing to which whipped cream or fruit juice has been added.

Even when seasoning to taste, it is well to have in mind the foundation recipe of the three basic salad dressings—French, mayonnaise and cooked dressing.

The simplest of all dressings to make is French, because all ingredients can be put in a bottle and shaken—and the dressing is made. It should then be stored in the refrigerator and shaken again before each use. Use 1/2 cup olive or vegetable oil, 1/2 cup lemon juice (or 1/4 cup vinegar), 1/2 teaspoon paprika, 2 teaspoons sugar or honey and 1 teaspoon salt for the basic dressing.

Your own imagination can be the limit of what you add to this to make interesting variations for salads. A few suggestions are—chopped anchovies, ketchup, crumbled Roquefort cheese, chopped chutney, mustard, Worcestershire sauce, onion juice, dried herbs, or garlic.

There are many recipes for cooked dressing, which is a favorite of those who like one without oil. Here is a basic cooked dressing:

**Cooked Salad Dressing**

- 1 egg
- 1/2 cup milk
- 4 tablespoons lemon juice or vinegar
- 3 tablespoons sugar
- 1 teaspoon salt
- 1/2 tablespoon prepared mustard
- 1/2 tablespoon flour
- 1 tablespoon butter or margarine

Mix dry ingredients in top of double boiler; add egg and mix well; add milk and blend thoroughly before adding lemon juice. Cook over hot water, stirring constantly until thick. Add butter and blend well. To make this dressing fluffy, separate egg and yolk as above and fold in stiffly beaten white after dressing is cooked and cooled. Suggested variations can be obtained by adding finely chopped hard-cooked eggs, chopped pimientos, chopped sour pickle, sweet relish, peanut butter, chopped stuffed olives, or pineapple and orange juice.

A few simple rules followed for salad making will insure success. Use only fresh greens. Wash them and keep refrigerated in covered refrigerator pans until used. Tear, do not cut, lettuce into bite-size pieces for tossed salad. If you like a touch of garlic, rub bowl with the cut side of a clove of garlic before mixing salad. Make dressings early, but mix salads only at the last minute.

Always think of eye-appeal as well as taste-appeal when making any kind of salad. Even the plainest of tossed, green salads can be beautiful with the use of several shades of green garnished with tomato wedges, carrot or radish flowers, green pepper rings, celery curls, olives, cheese balls, pickles, etc.

Combine all ingredients in a wooden bowl that has been rubbed with garlic and toss with French dressing.

Salads, as well as dressings, can be varied by using different ingredients. Sliced ripe olives, potatoes, ham and cheese, cucumbers, hard-cooked eggs, chicken or other cold roasted meats are only a few suggestions for additions to this basic salad.

A delicious salad that may be used for the main dish for luncheon is a Roquefort salad. It is made with Roquefort cheese, chopped fruit, and a Roquefort dressing.

Mash the two cheeses together. Soak gelatin in 1/2 cup cold water and allow to stand five minutes, dissolve over hot water and add to cheese. Fold in whipped cream and salt to taste. Pour into ring that has been rinsed in cold water and chill. Turn out on lettuce, or water-cress and fill centre with your favorite fruit—grapes, avocado, grapefruit sections, orange wedges, melon, or a combination of them which has been marinated in French dressing and drained.

An unusual salad made with meat is this combining ham and veal salad.

**Club Salad**

- 1 cup cooked veal, sliced
- 1 cup cooked ham, sliced
- 2 cups celery, sliced
- Stuffed olives

Combine diced meats and add celery. Moisten with French dressing and sliced chopped chutney has been added and allow to stand one-half hour in refrigerator before serving. Serve in beds of lettuce garnished with sliced, stuffed olives.

Slaw is a general favorite among salads and most people have their own favorite recipe for this old standby. Here is an unusual and interesting variation.

## Modern Etiquette

By Roberta Lee

Q. What are the rules a man may follow for removal of his hat in an elevator?

A. The well-bred man removes his hat when in the elevator of a hotel or apartment building. But it is not required in the elevator of an office building or department store. In the latter places, it is optional; many men do.

Q. Should a napkin be held above the edge of the table when unfolding it?

A. No; the napkin should be unfolded on the lap.

Q. How should one eat spaghetti or macaroni when it is served Italian style?

A. To avoid embarrassment or mishap, it is better to break it with the fork, unless you are very dexterous and thoroughly experienced in the Italian manner of eating it.

Q. What should a young man do when at a party or other affair, and he finds himself next to a girl to whom he has not been introduced?

A. Say, "I am Ralph Johnson, I do not believe I have met you."

Q. If a girl becomes engaged, and she has no family, would it be all right for her fiancé's family to announce the engagement?

A. No; the bride-elect always has the privilege of announcing her engagement, and if she has not the means of giving an announcement party, then she could always extend the "good news" through the local newspaper.

Q. When a girl enters a public dining room with an escort, should she remove her wraps before she arrives at her table?

A. No. She should wait until seated, and then her escort or the waiter should assist her.

Q. If a young man who does not have a car invites a girl to a dance, and this girl does own a car, would it be all right for her to suggest that they use it?

A. Yes, this is quite all right.

Q. What are the rules a man may follow for removal of his hat in an elevator?

A. The well-bred man removes his hat when in the elevator of a hotel or apartment building. But it is not required in the elevator of an office building or department store. In the latter places, it is optional; many men do.

Q. Should a napkin be held above the edge of the table when unfolding it?

A. No; the napkin should be unfolded on the lap.

Q. How should one eat spaghetti or macaroni when it is served Italian style?

A. To avoid embarrassment or mishap, it is better to break it with the fork, unless you are very dexterous and thoroughly experienced in the Italian manner of eating it.

Q. What should a young man do when at a party or other affair, and he finds himself next to a girl to whom he has not been introduced?

A. Say, "I am Ralph Johnson, I do not believe I have met you."

Q. If a girl becomes engaged, and she has no family, would it be all right for her fiancé's family to announce the engagement?

A. No; the bride-elect always has the privilege of announcing her engagement, and if she has not the means of giving an announcement party, then she could always extend the "good news" through the local newspaper.

Q. When a girl enters a public dining room with an escort, should she remove her wraps before she arrives at her table?

A. No. She should wait until seated, and then her escort or the waiter should assist her.

Q. If a young man who does not have a car invites a girl to a dance, and this girl does own a car, would it be all right for her to suggest that they use it?

A. Yes, this is quite all right.

Q. What are the rules a man may follow for removal of his hat in an elevator?

A. The well-bred man removes his hat when in the elevator of a hotel or apartment building. But it is not required in the elevator of an office building or department store. In the latter places, it is optional; many men do.

Q. Should a napkin be held above the edge of the table when unfolding it?

A. No; the napkin should be unfolded on the lap.

## New and Useful Too

**Pampered Plants**

Tube-feed your plants with a 3/4-in. plastic tube inserted deep in the pot. Tube has holes down the sides. Water poured through cup-shaped top seals into the soil through these holes. Cup on top of tube also serves to mix fertilizers.

**Bike Expands**

Saving parents of fast-growing youngsters additional expense, new bike "grows" with the child. Manufacturers use internal locking device instead of the ordinary seat clamp. Bike can be used by child from 2 1/2 years to 6 or 8 years.

**Steel Times**

Knife-edge trim for rotary tillers said to be effective in finely chopping soils, weeds, tall grass, etc. Device is self-cleaning and self-sharpening and made of electrically refined steel, comes in both right-handed and left-handed styles. User can tilt up to 10 inches deep.

**More "Sponges" Needed For Our Soil**

In the early days of this country there had floods but not nearly as many nor as serious as we have now. And the situation grows steadily worse.

The reason is not hard to find. In pioneer times most of the land was covered with trees, grass, leaf mold and such cover. This absorbed moisture like a sponge and gave it up just as slowly and reluctantly. When the winter ended and the sun melted the snow only in a few cases was there any heavy and immediate run off. Rivers and streams rose gradually and they flowed all summer.

**Winds Wool**

Many long-suffering men will be relieved to hear a gadget is being manufactured by a Dutch firm which automatically winds skeins of wool without their assistance. Winder is simply constructed of two parts: a bracket which is screwed to edge of table and set of arms which move constantly to and fro as wool is unwound from them.

**Stops Wobbles**

Nothing is more annoying than a wobbly table or a joggling chair. New device can be inserted on chair or table legs and adjusts automatically to floor level, due to silicone "putty" inside, claim makers.

**Saves Spills**

Plastic disc gadget has suction cup mounted in the centre; attached to cups, plates or glasses on trays or slippery surfaces, it prevents slipping. Three rubber feet on the base of the disc also hold articles steady.

**Cleaning Stick**

Said to remove grease and stains and harmless to any fabric, spot remover comes in stick form and is easy to use. Stick is rubbed on spot, left 10 minutes and brushed off. Product comes in several sizes.

**Coming Along**—Wayne Gideon, 7, a victim of hemophilia, smiles as he recuperates at home. The boy was in danger of bleeding to death following an injury, but a new serum temporarily stopped the bleeding. Readers, who saw the NEA Telephoto picture of the boy, donated rare RH-type blood which replenished blood banks.

Q. What are the rules a man may follow for removal of his hat in an elevator?

A. The well-bred man removes his hat when in the elevator of a hotel or apartment building. But it is not required in the elevator of an office building or department store. In the latter places, it is optional; many men do.

Q. Should a napkin be held above the edge of the table when unfolding it?

A. No; the napkin should be unfolded on the lap.

Q. How should one eat spaghetti or macaroni when it is served Italian style?

A. To avoid embarrassment or mishap, it is better to break it with the fork, unless you are very dexterous and thoroughly experienced in the Italian manner of eating it.

Q. What should a young man do when at a party or other affair, and he finds himself next to a girl to whom he has not been introduced?

A. Say, "I am Ralph Johnson, I do not believe I have met you."

Q. If a girl becomes engaged, and she has no family, would it be all right for her fiancé's family to announce the engagement?

A. No; the bride-elect always has the privilege of announcing her engagement, and if she has not the means of giving an announcement party, then she could always extend the "good news" through the local newspaper.

Q. When a girl enters a public dining room with an escort, should she remove her wraps before she arrives at her table?

A. No. She should wait until seated, and then her escort or the waiter should assist her.

Q. If a young man who does not have a car invites a girl to a dance, and this girl does own a car, would it be all right for her to suggest that they use it?

A. Yes, this is quite all right.

## DISTINCTIVELY CANADIAN...

One of the world's fastest games, the modern version of Ice Hockey was born in Canada some seventy-odd years ago. To Canadians, it is more than just a game... it is a part of Canadian life... eagerly learned by every boy with his first pair of skates and brought to perfection by highly skilled professionals.

Created and signed by The House of Seagram, this advertisement, with appropriate copy for foreign lands, is appearing in magazines and newspapers printed in various languages and circulated throughout the world.

CHANGING THE DOGS AT BUCKINGHAM PALACE

Seven police dogs were added to the force guarding royalty in London and it has been suggested that a dog guard might have prevented the sensational removal of the Coronation Stone from Westminster Abbey.

Though intruders have made their way into Buckingham Palace from time to time—including one who had the idea that he was engaged to one of the Princesses—is the rarest thing for any property to be removed.

Once a local firm was entrusted with some repair work. One of the men believed that the labourer was worthy of his hire and anything else he could pick up, and he took a silver box. Then he made a great mistake—he tried to open it. But the pawnbroker told the police. Catastrophe for erring carpenter.

This advertisement was designed by The House of Seagram to tell the people of other lands about Canada and things distinctively Canadian.

Many people in Latin America, Asia, Europe and other parts of the world are not fully aware of the richness of Canada's natural resources, wild life, scenic beauty and cultural traditions. The more the peoples of other lands know about our country, the greater will be their interest in Canada and Canadian products.

The House of Seagram feels that the horizon of industry does not terminate at the boundary of its plants; it has a broader horizon, a farther view—a view dedicated to the development of Canada's stature in every land of the globe.

The House of Seagram

The House of Seagram

The House of Seagram

The House of Seagram

The House of Seagram

The House of Seagram

The House of Seagram

The House of Seagram

The House of Seagram