

## HOW CAN I?

By Anne Ashley

**Q. How can I treat leather which has faded?**  
A. Give it several coats of water-colour paint, choosing of course, the shade of the leather. After the paint has thoroughly dried, rub the surface well with a good furniture polish, and the result will be pleasing.

**Q. How can I prevent table candles from dripping excessively?**  
A. If the candles are varnished with a good clear shellac, it will not only add to their appearance, but will prevent them from dripping on the table cover, or wherever the candles may be placed.

**Q. How can I treat fingernails that are too brittle?**  
A. Rub the fingernails with olive oil every night before retiring. Wear an old pair of gloves to protect the delicate clothing.

**Q. How can I remove stains from a tea cloth?**  
A. Stains on a tea cloth can be removed with a strong solution of washing soda, mixed with fuller's earth. Apply in a thick paste and allow to remain for about an hour, then wash with hot soapy water.

**Q. How can I make a good soap jelly?**  
A. This can be made from the scraps of soap around the house. Dissolve these small pieces of soap in just enough water to cover them. Add one teaspoonful of borax for each pint of the mixture.

**Q. How can I prevent pies from overflowing in the oven?**  
A. Insert a short piece of uncooked macaroni in the top of the crust. This will stop the overflow. Or do this at the start to prevent overflowing.

**Q. How can I restore wilted lettuce?**  
A. Wash carefully in a basin of water to which has been added two tablespoonsful of vinegar or lemon juice. Allow it to stand for about an hour, then wash in cold water, and it will be restored to its former freshness.

**Q. How can I measure out drops of any liquid if I have no dropper?**  
A. Dip the finger in water and moisten the rim of the bottle in one place. If this place is used from which to drop the liquid, it will drop evenly and easily.

**Q. How can I treat celery to insure its being tender when served?**  
A. Allow the celery to lie in water for about seven or eight hours before serving, and it will be very tender.

**Q. How can I make a temporary repair to a leak in a gas pipe?**  
A. Moisten some common soap and press it tightly over the leak. Or use a paste made of white and yellow soap mixed with water. Never have a lighted match, candle, or other flame near the leak.

**MALE VIEW**

A business college displayed a poster offering "A Short Course in Accounting for Women."

It has now been withdrawn. Someone wrote across it, in a bold, unmistakably masculine hand, "There is no accounting for women."

## USING HER NOODLES

By ROSETTE HARGROVE

PARIS — Mme. Valentine Welter doesn't know the old expression, but nevertheless she uses her noodle. Also her husband's noodle, and any other noodle she can lay her hands on.

The noodles she uses are the edible kind. She makes things with them, things like necklaces, ear-rings, hair ornaments and the like.

Mme. Welter is a graduate of the Beaux Arts and is a well-known Parisian interior decorator. But her doctor condemned her to a long diet of noodles. After she'd been decorating her own interior with noodles for a while, she became fascinated by the slippery little things.

She discovered that they come in many tricky shapes and sizes.

Her artistic sense prompted her to fashion them into different forms, then enamel them in gay colors.

"There are something like 80 different kinds of noodles," says Mme. Welter. "I use them all."

When noodles were rationed in France, Mme. Welter would exchange her precious ration tickets for other things, getting noodle tickets in exchange. For people who preferred steak, it was a good deal all around.

Now she finds her noodly knick-knacks have become a good source of income. Don't tell anybody, but a bride at a fashionable Paris wedding wore a diadem made out of solid noodle. Everybody thought it was ivory.



IE. VALENTINE WELTER: The guests thought it ivory

## Two Dishes Easy on Purse and Palate

By EDNA MILES

WITH soaring food prices threatening to pop the lid off the food budget each week, dishes that combine economy, nutrition and taste appeal find an important spot in the meal-planner's book. Macaroni, spaghetti and egg noodle dishes fit this category and because they lend themselves to wide variation with sauces, cheese, leftover meat, fish and vegetables, may be repeated often without loss of interest.

This spaghetti with white clam sauce is a quickie, too. Less than 15 minutes preparation should do it.

**Spaghetti With White Clam Sauce (four servings)**  
Two tablespoons chopped fresh parsley, 1 chopped clove garlic, 1 chopped onion, 1/2 cup olive oil, 1 1/2 teaspoons salt, 1/2 teaspoon pepper, 1 large can minced clams, 1 package thin spaghetti.

Brown parsley, onion and garlic in hot olive oil until ingredients are cooked. Season with salt and pepper. Add clams and simmer for about 5 minutes. Don't overcook or clams will become hard. Drop spaghetti in boiling salted water. Keep water boiling. Stir occasionally. When tender, run cold water into hot water. Drain and serve with sauce.

**Macaroni and Cheese Supreme (six servings)**  
One pound jumbo macaroni, 2 tablespoons butter, 2 tablespoons flour, 2 cups milk, 1/2 teaspoon pepper, 1 teaspoon salt, 1/2 pound American cheddar cheese, 1/2 cup buttered bread crumbs.

Cook macaroni in boiling salted water. Drain and place in casserole. Melt butter in sauce pan, add flour and blend. Add milk and stir slowly until sauce thickens. Season. Pour sauce over macaroni. Cover the top with buttered bread crumbs. Four serve over all and bake in a moderate oven (350 degrees F.) 30 minutes.

### Study Secrets Of The Red Sea

Nine or ten million years ago the Red Sea became almost separate from the Indian Ocean, and the world and is now regarded as the youngest sea of all.

The narrowness and shallowness of the Strait of Bab-el-Mandeb, where its waters join the Indian Ocean, made the Red Sea practically a land-locked lake.

The resulting isolation of the creatures living in it is believed by scientists to speed up evolution—the process by which animals and plants have developed by gradual modification from their previous forms.

An expedition has been organized to collect some species living in the Red Sea and compare them with similar species living in other oceans.

Differences in structure and appearance will enable scientists to estimate the speed of evolution in such species—how many million years, for instance, it takes for a creature to develop a new kind of tail, or a larger brain.

The Red Sea is ideal for such a study, because the salt content of the water remains almost constant. No rivers flow into it and little rain falls. In other oceans the salt content varies and the evolution of certain marine creatures is affected.

Scientists estimate that if the Red Sea ever became completely cut off from the Indian Ocean it would evaporate and leave behind a solid bed of salt in less than two thousand years.

One thousand two hundred miles long and from one to two hundred miles wide, it has coasts fringed with coral reefs and lined by hot sandy deserts.

Since the blazing sun causes continuous evaporation of the water, the air is very humid and makes this area one of the most depressing in the whole world for Europeans.

Even for the natives of that part of the world, the climate is distinctly uncomfortable.

No one can rise in the world merely by giving himself airs.

## TABLE TALKS

Jane Andrews

By this time you're all probably familiar with those semi-sweet "chocolate bits" and have used them for cookies and the like. But perhaps you haven't realized how versatile they are, and the wide variety of uses to which they can be put. The following recipes are all well worth a trial.

### ORANGE CAKE

3 cups sifted cake flour

3 teaspoons baking powder

1/2 teaspoon salt

1/2 cup shortening

1 cup sugar

3 eggs

1/2 cup orange marmalade

2 tablespoons grated orange

1 cup orange juice

**Method:** Sift flour with baking powder and salt. Cream shortening, add sugar gradually, blending together until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in marmalade and orange juice, alternating with orange juice, mixing well, ending with flour. Turn batter into well greased pan (10 x 15 1/2 inches). Bake in moderate oven (350 degrees F.) 30 minutes.

Cut cake in squares, top with slice of ice cream and serve with chocolate sauce, or frost cake with chocolate frosting. If desired, top with whole or chopped nuts. Makes 24 squares.

### CHOCOLATE DUET

(Frosting or Sauce)

1 package of semi-sweet

2 tablespoons butter

or margarine

1 cup sifted confectioners' sugar

3 to 5 tablespoons hot milk

for frosting

1/2 cup milk for sauce

1 teaspoon vanilla

**Method:** In top of double boiler put semi-sweet chocolate and butter. Add milk and serve with chocolate sauce, or frost cake with chocolate frosting. If desired, top with whole or chopped nuts. Makes 24 squares.

### SEMI-SWEET SYRUP

1 package semi-sweet

chocolate

1/2 cup sugar

1 cup of water

1/2 teaspoon salt

**Method:** Melt chocolate morsels over hot water and stir until smooth. Add remaining ingredients, blending well. Place over direct heat and boil 3 minutes. Makes 2 cups syrup. Store in cool place.

### CHOCOLATE RIPPLE COOKIES

1/2 cup shortening

1/2 cup sugar

1 teaspoon vanilla

2 eggs, well beaten

1 1/2 cups sifted all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

1 package semi-sweet chocolate melted

**Method:** Cream shortening, sugar, and vanilla thoroughly. Add eggs and beat until light and fluffy. Mix and sift flour, baking powder, and salt. Add to egg mixture, blending well. Swirl the melted chocolate, which has been cooled, through cookie mixture, giving marbled effect. Drop from teaspoon on greased cookie sheet. Bake in moderately hot oven (375 degrees F.) 12-15 minutes. Makes 36 cookies.



Too Soon For Him — Bomba

is shown here as he had his neck washed recently for the first time in his 14 years. Zoo officials did not say whether the scrubbing was delayed so long because of the size of the job or whether it was because of Bomba's apparent view that this is all a pain in the neck.

### FUDGE NUT BARS

1 package semi-sweet

chocolate

1/2 cup shortening

2 eggs

1/2 cup sugar

1 teaspoon vanilla

1/2 cup sifted all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 cup chopped nuts

**Method:** Melt chocolate and shortening over hot water. Beat eggs, add sugar and vanilla and beat until light and fluffy. Mix and sift flour, baking powder and salt. Add to egg mixture. Stir in melted chocolate mixture which has been cooled. Add nuts and blend thoroughly. Pour into greased 8-inch square pan. Bake in moderately hot oven (375 degrees F.) 30 minutes. Makes 16 bars.

Now let's get away from the chocolate theme for a moment. With Lent over, perhaps a fish recipe won't strike you as very timely, but this is such a good one that I'm going to pass it along, timely or not.

### SALMON SURPRISE

1 16-ounce can salmon

2 tablespoons butter

2 tablespoons salt

1/2 teaspoon pepper

2 cups milk

1 tablespoon prepared mustard

4 hard-cooked eggs, sliced

1 cup grated sharp cheese

**Method:** Drain and flake salmon. Melt butter, add flour, salt and pepper, and cook about 1 minute. Gradually add milk and cook until thickened, stirring constantly. Stir mustard into white sauce. Pour the creamed fish into individual baking dishes or shells. Sprinkle with grated cheese. Put under preheated broiler about 3 minutes, or until cheese is lightly browned. Serves 6.

### LONG DISTANCE CALL

When Wellington, New Zealand, comes this odd story about Police Constable Bertie Kidd, an enthusiastic radio amateur, who was working his transmitter in a cell at his station some time ago when someone accidentally slammed the door and locked him in.

When he realized what had happened he found there was no one to release him, but he knew exactly what to do. He sent a radio S.O.S. about his plight to another amateur in Brisbane (1,500 miles away).

The Brisbane man acted promptly. He called up a third amateur he happened to know in Wellington, who at once phoned the police. And the constable who had accidentally slammed the door walked some fifty yards along corridors and opened it to let P.C. Kidd out.



Model Airplane Fans Aloft—HMCS Cayuga

boasts one of the most up-to-date collections of model airplanes in the Royal Canadian Navy thanks to the carving talents of Able Seaman Fred Hughes, of Winnipeg. As a result of his handicraft, the Cayuga has 15 models of the latest Russian type aircraft and their corresponding Allied planes.

AB Hughes started carving model airplanes at the age of ten. He has made all the model planes aboard the Cayuga from scrap wood gathered from boxes in which the ship's supplies are received. For blueprints he uses photos or diagrams in aircraft recognition journals.

In the above photo, AB Hughes, right, holding a model of a Russian MIG-15, compares it with an American F-86 held by Ldg. Sea. Glen Clemmet, of Vancouver.

## SUNDAY SCHOOL LESSON

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

THE CREATION  
Genesis 1:1-5: 26-31.

**Memory Selection:** O Lord, how manifold are Thy works! In wisdom hast Thou made them all. Psalm 104:24a.

The lessons for this quarter are from representative periods of Bible history. The Biblical viewpoint of history is traced from creation to the consummation of things. The aim should be to discover the unity of God's special revelation to man as seen in the Bible.

The story of creation has been the object of much attack. "In the beginning God created the heaven and the earth" is the simple and sublime opening of God's revelation. Think back as far as we can and still "in the beginning God."

There is not much support for the view that verse 2 suggests that the earth was inhabited by another order of beings and then their habitation was made desolate. This view more probably represents the initial stage in the Creator's work.

The story of creation as stated here is in accord with the findings of science. The verse "create" (bara) means to bring into existence without the use of previously existing material. It refers to the creative work in general (1:1).

Through faith we understand that the worlds were framed by the word of God, so that things which were seen were not made of things which do appear" (Hebrews 11:2).

In 1:21 the same word refers to the bringing forth of animal life. In 1:27 it is used in describing the greatest creation of all—man. Man is not a cultured chimpanzee, but a distinct creature in the animal kingdom. The theory of evolution has still too many missing links to become more than a theory.

"God created" Man, made in the image of God, was to have dominion over the rest. Anyone trying to explain the existence of the world without acknowledging God must have a lively imagination, and be ready to state the most improbable. I prefer to believe the Biblical account. It is in accord with science, common sense and faith.

Dr. Bryant's book seems with delightful historical side-light like that. And what fascinating pictures of the past he paints! He tells us that in those days—less than a century and half ago—a Frenchman and a woman with three children would consume every day five pounds of bread, two pounds of lard, a pound of butter and one and a half gallons of beer. London, with a population of 1,000,000, consumed annually, 10,000,000 carcasses of chickens, lambs, and pigs, 16,000,000 lb. of butter and 21,000,000 lb. of cheese, and drank 40,000,000 gallons of beer.

Clothing and personal adornment were on a comparable scale. One lady went to a ball so laden with jewelry that she was unable to stand for long and had to have an escort follow her around with a chair. While the dandies with their glittering top hats, pale coloured waistcoats, embroidered shirts and ruffled cravats, were strolling down the streets, they were looking down at their heads.

Good Old Days and Bad Old Days—they were both their story, as told by Dr. Bryant makes fascinating reading. And if you don't believe history repeats itself, how about this? Just after the Napoleonic wars Lord Castlereagh wrote: "It would have been to be wished that at the end of so long a struggle the several Powers might have enjoyed some repose, without forming calculations that always augment the risk of war; but the tone and conduct of Russia have disappointed this hope and forced upon us fresh considerations."

Let's forget this nonsense of sticking slavishly to calendar dates and make our national holidays really mean something to the people who get them. From "The Financial Post."

### Mountains Found Under The Sea

Natural scientists surveying the bed of the Pacific Ocean have discovered a 1,000-mile long mountain system stretching from the Hawaiian Islands to Wake Island. The mountain peaks range from 5,400 to 6,000 feet below the ocean surface; and shells and reef coral dredged from them indicated that, at one time, they were only a few feet below the surface. The scientists found a 4-inch layer of manganese along the tops of these deep-sea mountains. One deposit, 20 miles long and 10 miles wide, contained as much as 120 million tons of the metal.

On the muddy bed of the ocean, bacteria were discovered which, when placed in a food culture, reproduced rapidly. They are believed to be the world's oldest living organisms. Thirty scientists took part in the expedition covering 25,000 miles in two laboratory ships.

## So Many Jewels She Couldn't Stand

"Ladysmith? Isn't that the place that was besieged during the Boer War?" is the best answer we most of us could give if questioned about that South African town.

In point of fact, there is a richly romantic story connected with it which had its beginning in another siege, culminating in the capture of Ladysmith during the Peninsula War in 1812. When the British troops and their allies entered the town after having sustained enormous losses, they became separated from their officers, and the worst elements embarked on an orgy of looting, drinking and violence. These frightful disorders lasted for three days, until Wellington marched in fresh troops and erected a gallows as a warning to the lawless.

**Saved from "Savages"**  
Officers and the better elements of the men did all they could to protect the inhabitants of the town, escorting women, at the risk of their lives, to the guarded sanctuary of a church, and driving back the mobs which attacked the homes of the British families. And that is how the romance began.

In his new book, "The Age of Elegance," Arthur Bryson describes how "two young officers, standing at their tent door on the day after the attack, saw two Spanish ladies approaching, the elder of whom, her ears torn and bleeding from the grasp of drunken savages, consoled to their protection her sister, a girl of fifteen. Such was her faith in the British character, she declared, that she knew the appeal would not be in vain. 'Nor was it,' wrote one of the officers, 'nor could it be abused, for she stood by the aid of an angel—a being more transcendently lovely than any I had ever before beheld. To look at her was to love her—and I did love her, but never told my love, and in the meantime another and more impudent fellow stepped in and won her heart.'

"Two days later Juanita Maria de Los Dolores de Leon was married to Captain Harry Smith, of the Rifles. The Commissioner-General gave her away, and she became the darling of the Army, henceforward sharing all its adventures and hardships. Many years later, when her husband... had become... Governor of the Cape, she gave her name to a South African town destined to become the scene of another famous siege."

Recent experiments indicate that the core might not be iron at all. They seem to prove that the great heat at the core would make iron non-magnetic, just as heating an iron magnet destroys its magnetism.

The core, according to a theory put forward by British scientist W. H. Ramsey, is not pure iron but is of the same composition as the material which makes up the rest of the earth—mainly oxygen, iron, magnesium and silicon.

It gets its magnetic properties from the pressure exerted on it at the core.

Hotter than the Sun  
This pressure amounts to about 1,400,000 atmospheres, or the equivalent of pressing a weight-lifter would feel if he were able to lift an 80,000-ton liner in the palm of his hand.

If we could bore right through the earth what would we find?

Recent geological studies (confirmed by geophysical observations) indicate that the deeper the earth, the more the pressure. In a few days it was good as new, and the boys were back playing in the shops with the saw horse, the barrels, and the pile of scrap iron.

How can you prevent accidents? How can you learn to live safely? Why not learn from experience? How many times will Chuck have to get hurt before his parents realize that a farm shop is no place for children to play? That a saw horse isn't built to stand on?

Experience is the only way to learn safe living. But you have to take advantage of experience—your own and that of other people.

Whenever an accident happens, study it closely. Find out what caused it. Then, next time, you can avoid the mistake—and live safely.

What real difference does a day or two make in the celebration of an event that happened to take place on July 1, 84 years ago, the birth of a British Queen even further in the past? It is regarded to the latter as a matter of fact, Canada is one of the very few countries in the Commonwealth, not excepting Great Britain, that still mark this particular anniversary.

Included we and others, with hardly a second thought have decided for reasons of convenience that the birthday of our present monarch be celebrated months in advance of when it actually occurs.

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Overlying this is the shell of the earth, 40 miles deep and consisting mainly of granite.

Beneath these two layers is an intermediate shell or mantle which is about 1,100 miles deep and probably made up of oxygen, iron, magnesium and silicon.

Beyond this is the mysterious core.

The middle of it has been estimated to be two to five times hotter than the surface of the sun itself, though it bears no comparison with the sun's centre where temperatures reach tens of millions of degrees.

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Windsor Airman And Tokyo Miss—Leading Aircraftman Lewis D. Goodchild, of Windsor, Ont., a member of the RCAF's 426 Thunderbird Squadron on the Korean airfield, stops to chat with a pretty Japanese miss during a visit to the Emperor's Palace in Tokyo. They are standing beside one of the moats which encircle the palace while in background can be seen the last bridge at the main entrance to the palace grounds and a lookout building. The Thunderbirds have been flying combat troops and war supplies between McChord Field, Tacoma, Wash., and Tokyo for the past six months.

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