This superb tea guarantees the flavour of every cup

ORANGE PEKOE

ANNE HIRST Your Family Counselor

"Dear Anne Hirst: I have been | because of his love for his first married two months today. I'm 23, my husband is 30 . . . He is torturing me by saying one day he and the next day asking for a



married before. He has a little girl, and in the two years I've known him I've come to love her as my own. She is devoted to me, too, and one

refused him a divorce is that I don't know what would become "I love my husband dearly, But he thinks he does not care for me,



WARDROBE or Brother and ter! Overalls, playsuit, blazer, blouse are for both, Sister has a little jumper too. Mister Elephant is a pocket they love! Pattern 4691 in sizes 2, 4, 8, 10. or boys or girls. Size 6 blouse 11/4 yards 35-inch; overalls, 21/8 yards 35-inch nap; blazer 15/8 yards; jum-

per 1½ yards. Instructions for pocket too. This pattern easy to use, sim-Send THIRTY - FIVE CENTS (35c) in coins (stamps cannot be SIZE, NAME, ADDRESS, STYLE NUMBER.

wife—and he distrusts me because she ran away with another man! UNFAITHFUL, TOO "Last night he confessed he had stepped out on me twice since our marriage, and that he would con-tinue to do so. He has always flirt-

ed, but I hardly thought he would stoop to this. How can I keep

on suffering the torture of knowing it? I am so upset, though I try not to show it. "He is an excellent provider. He gets us whatever we need. He works hard, and doesn't spend money foolishly. He did drink when we first married, but doesn't now. We don't quarrel, and we appear to be very happy. He has recurrent attacks of an old trouble, and then I give him all my attention and care. To please him, I dieted and lost 35 pounds; I am still slim. "I have no one to turn to, and I need your help badly. Please ad-

vise me what to do. ELLEN" Hold on.

Your husband's emotions are

* no right to doubt your loyalty * because she deceived him. He knew you for two years; * why did he make you his wife? * And unless you two are not * sexually compatible, why does * he offer you the added insult of making love to anyone else? would he like her to find out * that her father is betraying you?

* I hope you will find the patience and courage fo wait, with hope and faith in the future.

. . . To live with a husband whose love blows hot and cold is a devascan hold on, with faith, she usu-ally wins. Anne Hirst can help you hold on. Write her at Box 1.

Will you write me again soon

123 Eighteenth St., New Toronto, REAL SALESMANSHIP

The sprightly lady, who had just celebrated her 66th birthday, wishn't want one of those postagestamp, over-the-eye creations. Sum-moning a saleswoman, she said firmly: "I want to buy a hat, some-thing suitable for an elderly lady!" The saleswoman hesitated, look-ed bewildered, and asked: "Did you Send order to Box 1, 123 - 18th
Street, New Toronto, Ontario.

The lady bought two hats.

CROSSWORD





Goodby-For A Little While-Sgt. W. White of the 1st Battalion, the Welch Regiment, keeps the parting strictly cheerful as he plays with his one-year-old son Colin before sailing with his unit from Southampton, England. The battalion, originally destined for Korea, had its orders changed en route and was shipped to Port Said to reinforce British troops in the powder-keg Suez Canal

CHRONICLES GINGER FARM

So little old England has Churchill back in No. 10 once again. I Your husbands emotions are vacillating so swiftly these days that there is a chance he will end by realizing how much he loves you, and decide to be faithbear this uncertainty a little longer, I have the feeling that will happen.

In all this confusion, your husband is a miserable creature. He is torn by his memory of how he leved his first wife. He has the loved his first to wife had the radio on all the time. Maybe it isn't everyone one's viewpoint but we feel that just to see Churchill's picture in the paper or to hear his voice on the radio one's viewpoint but we feel that just to see Churchill's picture in the paper or to hear his voice on the radio one's viewpoint but we feel that just to see Churchill's picture in the paper or to hear his voice on the radio one's viewpoint but we feel that just to see Churchill's picture in the paper or to hear his voice on the radio one's viewpoint but we feel that just to see Churchill's picture in the paper or to hear his voice on the radio one's viewpoint but we feel that just to see Churchill's picture in the paper or to hear his voice on the paper or to hear his voice on the paper or to hear his voice on the paper or to hear his voice or the paper or to hear his * is torn by his memory of how hè loved his first wife. He has no right to doubt your loyalty other we don't think of the party in power as a Conservative government but as a Churchill government. In this case we think of the man ahead of the party.

he must have trusted you, or Certainly the Egyptian trouble-why did he make you his wife? makers are not happy about the result of the British Election-and I expect Joe Stalin has his secret qualms. There is, however, one Black, better known to moviegoers as Shirley Temple models thing that bothers me there have been war rumours floating around * Your devotion to his little girl should prove how much you care for him. He should be equally concerned that she grow up in thing that bothers meather have been war rumours floating around for so long and now if there should be another outbreak of hostilities, these will doubtless be many an Indian. peur-shaped, diamond necklace valued at \$750,-000. The exotic jewels, from * a united home, where mutual thoughtless millions who will be faith and affection abound. How ready to blame it on Churchill. were exhibited for beneft of Well, it looks as if our Royal

nally managed to get the washing on the line. While we were still at

dinner along came our handy-man

spare time. Right behind him came the thresher to combine the clover. Both of them needed help so Part-

ner was kept busy running from one to the other. Then a neighbor came

along with his fanning mill-to set

it up so we could clean the clover as

soon as we were ready. About 5:30 I was called to the field to hold bags while the men emptied the

hopper. That took quite awhile. And then a rush supper while Part-

to town was a necessity. In the after loon clover again — but this time when one field was nearly fin-

ished and bag-filling in progress, son Bob blew in—so he promptly fell heir to the bagging-up job,

everything is so quiet in the country? nice, quiet cup of tea. Who says

Yesterday—Sunday—I was some-

what under the weather-and of

course Partner was very tired. We

ner did the milking.

Couple are on tour again and ap-parently getting a little fun out of it too. There was a little touch at week waiting for the weather to clear. Now it has moved on but there will be another session as Nanaimo that I liked better than anything yet. When Elizabeth and * and let me know how things
* stand?

And let me know how things

* stand?

And let me know how things

* stand? there is still another field to do. My goodness, I mustn't complete been nice to know you . . . but we've doubt it was rehearsed, but it was tating experience. Yet if a wife anyway — more Canadianish than some of the affairs. Which doesn't mean I am addicted to watching prize-fights—I wouldn't than some of the affairs.

We have been awfully busy around home this last week—but I am interested in the result when not too busy to keep one ear to the it comes to a championship. Partradio as you can tell. A young fellow was here several days doing some repair work in the stable.

ner, of course, was quite excited. Now wouldn't I be a poor kind of wife if I didn't take a little interest-Then came Friday—lovely blue sky after several days drizzle—a good day to wash. So I washed. In the middle of things our car was In the middle of things our car was brought back from the garage after being checked and winterized. That thusiams in that carecum, won', when Foster Hewitt gets on the air? Just try dropping off to the air? Just try dropping off to the air? Just try dropping off to the air? chine and taking the man back to town. By having a late dinner I fin-

EVERYBODY HAPPY

dreams in a hurry.

Two Chinese, Chung and Yung, arriving in Canada about the same was troubled about the amount of business he was losing to the

Home for Incurables.

At length, when the two competitors could endure the situation no longer, they met and discussed how they might operate their respective establishments in peace and con-

"You manage my restaut linner and a pie to send to our | Chung finally suggested, "while I manage yours."

The idea proving mutually agree able, each man took over the management of the other's business; and after that, was perfectly happy to see patrons enter the restaurant next door.

WHAT WILLIAM DID

A professor of English literature in a certain college included in his examination questions the query:
"What did Shakespeare do in his ork but when too much comes at one time it has a way of getting us down—temporarily, of course. Too dents to provide the titles of some of things on a farm. We have to work with the weather and during a wet spell jobs have a way of sneaking up on us. We had the

How Can I? By Anne Ashley

Q. How can I cure feathers? gallons of water. Let it settle well and pour off the liquid. Soak the feathers in the solution for four or five days and then rinse in several Q. How can I sharpen a meat

A. If the meat grinder is working property, run a piece of sand-paper through it. This will sharpen the cutters and free them of grease. Rinse well with boiling water. Q. How can I revive a house plant that seems to be dying? A. Try pouring a tablespoonful of castor oil around the roots of

Q. How can I remedy scorched A. When food starts to burn, place the pan immediately in another pan containing cold water. This will remove all the scorched

Q. How can I clean old coins? A. Clean them with powdered whiting applied with a damp cloth. Try placing the coin in a raw white potato and allow to remain for about twelve hours, and this will restore the original luster.

Q. How can I preserve eggs? A. Eggs may be preserved for many months by first coating them with lard or grease, and then packing them in bran.

Q. How can I help revive faded rugs?
A. If the rugs or carpets are faded, go over them occasionally with a broom dipped in hot water, to which a little turpentine has been added. This will freshen them and at the same time help to prevent moths.

Q. How can I remedy cream which is too thick for whipping?
A. Place the dish in another dish of cold water. When it is chilled, place in a dish of hot water, and it will then whip easily. Q. How can I make a good clean-

A. Mix two parts of soda, one part of pumice, and one part of salt. Then powder and mix to Q. How can I prepare used para-

ffin for re-use? - A. Heat the paraffin to the boiling point and strain through three thicknesses of cheesecloth over a funnel. Repeat this operation if necessary. The paraffin can be cleaned with a brush and warm water if not too dirty.

Q. How can I cause nails to stay more firmly in plaster walls?

A. After driving the nails into the plaster walls, pull them out, wrap them with a little steel wool, and then drive them in again.

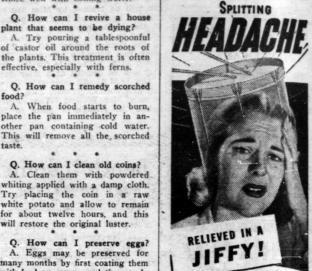
On her 102nd birthday Mrs. Kirstold a secret. She's never had a

FLEISCHMANNS

AST RISING

ACTS FASTING PRESENT

are good food, Mush have been grown a culture broth made from ture media. The n in this way are rich in proteins and B-complex vitamins.



And the

12-Tablet Tin 25¢

Economical 48-Tablet Bottle 75c

ISSUE 46 - 1951

Fruit Bread - made with

KNOBBY FRUIT LOAVES

New Fast DRY Yeast!

· Don't let old-fashioned,

on't let old-tastioned, quick-spoiling yeast cramp your baking style! Get in a month's supply of new Fleischmann's Fast Rising Dry Yeast—it keeps full-strength, fast-acting till the moment you bake!
Needs no refrigeration!
Bake these Knobby Fruit Loaves for a special treat!

Looks pretty - Tastes pretty WONDERFUL!

• Scald 1½ c. milk, ¾ c. granu-lated sugar, 2 tsps. salt and ½ c. shortening; cool to lukewarm. Grease top of dough. Cover and set in a warm place, free from draught. Let rise until doubled in bulk.

Meanwhile, measure into a large bowl % c. lukewarm water, 3 tsps.

Punch down dough, turn out or lightly-floured board and divident to the large bowl of the large board and divident to the large bowl of the lar

bowl \(\frac{\chi_0}{2} \) c. lukewarm water, 3 tsps. granulated sugar; stir until sugar is dissolved. Sprinkle with 3, envelopes Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well.

Add lukewarm milk mixture and stir in 2 well-beaten eggs, \(\frac{\chi_0}{2} \) c. maraschino cherry syrup and 1 tsp. almond extract. Stir in 4 c. oncesifted bread flour; beat until smooth. Work in 2 c. seedless raisins, 1 c. currants, 1 c. chopped candied peels, 1c. sliced maraschino cherries and 1 c. broken walnuts. Work in 3\(\frac{\chi_0}{3} \) c. (about) once-sifted bread flour. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and elastic place in the first place into a divide linto 4 equal portions; cut each into 4 equal portions; cut each portion into 20 equal-sized pieces; knead each piece into a smooth oround ball. Arrange 10 small ball: in each of 4 greased loaf pans (4½\(\frac{\chi_0}{2} \) x 3½\(\frac{\chi_0}{2} \) and grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 350\(\chi_0 \) about 1 hour, covering with brown paper after first \(\frac{\chi_0}{2} \) hour. Spread cold loaves with icing. Yield—4 loaves. Note: The 4 portions of dough may be shaped into loaves to fit pans, instead of being divided into the small pieces that produce knobby loaves.

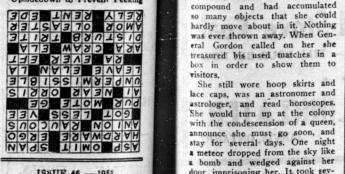
RELIEF IS LASTING

For fast relief from headache get INSTANTINE. For real relief get to a small, squalid room in a Jaffa INSTANTINE. For prolonged relie Elijah's Queer Ways Yes, more people every day are finding that INSTANTINE is one thing to ease pain fast. For headache, for Every day the Spaffords took a basket of provisions for the starving wife and child. One day Elijah, who was usually absent, rushed into rheumatic pain, aches and pains of colds, for neuritic or neuralgic pain you can depend on INSTANTINE to bring you quick comfort. INSTANTINE is made like a prethe Spafford's home, appeared on the balcony holding a large stone, and threatened to kill Mr. Spafford INSTANTINE is made like a prescription of three proven medical ingredients. A single tablet usually brings fast relief.

Get instantine today and always keep it handy

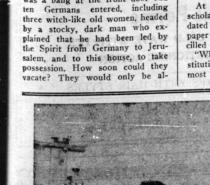
Instantine with it. When a Mr. Drake threw himself in front as a shield Elijah screamed, "I'll kill that Jew, anyway," and hurled it at Mrs. Vesper's foster-brother Jacob, who had stepped beside her mother to pro-tect her. Up the stairs went Spaf-

ord and Drake, and soon had him pinioned. He smelt strongly of liquor, was shaking violently and atruggling to reach his penknife, evidently to cut his throat. Another eccentric was queer little Miss Poole who lived in a tenement room near the Russian compound and had accumulated many objects that she could



eral porters to push it aside and

The Three Witches As the Spaffords were finishing family prayers one morning there was a bang at the front door and





Cranks Abound In Jerusalem

mysterious building, still unfinished after nearly seventy-five years was built by a rich Dutch countes who came to Jerusalem in the late 70s to house all the ransomed The venture was interrupted b the Serbian War when she return ed to Holland to equip and com-mand a company of soldiers to help

> it stands ruined, a monument to a strange dream. A naturalized American and con erted Jew who called himself Elijah came to Jerusalem because he firmly believed he was the pronorning he climbed to the top of he Mount of Olives, having fasted hree days, and expected the hill o "cleave in two" before him. When nothing happened his dis-ppointment was terrific. Mrs. ster's mother, seeing how weak he was, persuaded him to take a little mik, thus breaking his fast. Regarding her as the evil spirit which had tempted him, he returned shouting, gesticulating, and condemning her and everyone in the

lony. He left in a fury, taking belongings, wife and little boy

How to Dress!

treasured his used matches in a box in order to show them to lace caps, was an astronomer and astrologer, and read horoscopes. She would turn up at the colony with the condescension of a queen, announce she must go soon, and stay for several days. One night a meteor dropped from the sky like a bomb and wedged against her

child welfare, teaching and nursing work of the colony in "Our Jerusalem." A unique experience, admirably recorded, with a wealth of unusual anecdotes.



Heard Swan Song, Maybe—Unperturbed by the presence of the Fyfe family, a swan sits at ease in their Edinburgh, Scotland, home, after waddling indoors from the garden. The family had tried to coax it in with food and dries, which it refused. What finally lured it in was music from the phonograph.

n probably attracts more cranks to the square mile than any other city in the world. Mrs. Ber-Spafford, founder of its American colony, has known many faring her sixty-five years there On the Mamilla Road is a huge, the "Home of the Hun fight the Infidel Turk and drive him from the Holy Land; but as took most of her money she was unable to complete it. Now

> Honeymooning Marion Davies—Marion Davies, a close friend and principal beneficiary of the late William Randolph Hearst, arrives in Palm Springs, Calif., with her husband, Capt. Horace G. Brown. They're greeted at the airport by friends. From left to right are Brown, press agent Mary Pohl, Miss Davies and Virginia Farrell, wife of actor Charles Farrell.

tailor in the party came back with his family, saying they had seen through their leader, who went into trances, promising them great riches, spiritual and material; but his "revelations" were chiefly about his own greatness. The rest of the party, enraged

der the city wall, to wait until the spirits moved the Spaffords out. An uncouth German-American

from Texas, with small, piercing dark eyes, black hair, and beard, who called himself "Titus," asked for board and lodging at the colony and was taken as guest paying in advance. He was in Jerusalem, he said, in answer to a special call from God, having interpreted a

onqueror_and ruler of men. Soon, he began behaving strange-Soon, he began behaving strangely. He was away for long periods, returned smelling of liquor, made unseemly advances first to the Spaffords' maids then to the astonished

than ever, spent his time writing reams of interpretations of his dreams, did a great deal of shouting and muttering, and when the Spaffords passed his window would shake his great fist in a terrifying

Another prize exhibit was a strange English lady who did what she thought missionary work by showing the natives how to dress, using such economy in her materials that her own skirts were so narrow she could hardly walk. She was so fanatically modest that she draped the legs of her chairs and tables so that they should not

At Oxford, an American Rhodes scholar submitted his first essaydated "10-29-50." The next day the paper was returned with a pen-cilled note:
"Which '50, young man? This institution has been established al-most 800 years."

When Jack Johnson Beat Tommy Burns

inches taller than Burns, had developed into the greatest defensive time he was a man who fought ins and outs of ringcraft and his at not getting the Spaffords' home, took up their abode below them, in caves in Solomon's Quarries unand was to prove one of the great-est heavyweights ever to duck through the ropes of a ring. In the same month in which Burns sailed for Europe, Johnson stressed his claim to a title fight by knocking out the one-time heavy-weight champion, Bob Fitzsim-

> highly against Burns and when the latter set off for Europe, eignoring did not end for nearly eighteen

dreams would be shattered. Soon, however, the Press began stressing Johnson's claims. It was obviously time to leave Europe and Burns set sail for Australia. On the next available boat went Johnson.

In the early winter of 1908 mat-

Burns demanded, and got, a \$30,000

a meteor dropped from the sky like
a bomb and wedged against her
door, imprisoning her. It took sev
door, imprison her. It took sev
door, imprison her. It what everyone knew could be nothing but the bitterest of struggles. It would be the final pay-off-for one of them. But which—the white Canadian or the negro from Texas?

In the ring they made an interesting comparison, the tall, muscu-lar negro and the relatively short, stockily-built white man.

Stockily-built white man.

Strangely enough although Johnson was so much taller than the champion they both had a 44-inch reach and Burns' chest measurement was 44 ins. as against Johnson's 4214 ins. In weight it was son's 42½ ins. In weight it was Burns' 168 lbs. versus the negro's Among betting men the odds range of his punches, It was a fear-ful and wonderful finish. were 7 to 4 on Burns, but the run of the fight was dictated from the first blow. Hardly had the spec-

the challenger's fists beat a vicious tattoo on his body and face. tattoo on his body and face.

And every now and then—as a punch went home, twisting the champion's face in pain, Johnson-piled on the agony with provocative comments that were the result of the months he had spent in fruitless pursuit of the Canadian fruitless pursuit of the Ca

Now and again Burns would reply in like vein but with every minute he was paying—with inter-est. His left eye was soon swollen like a plum. The kidney punch was not then barred, and the region of his kidneys bore the



remarkable dream in Texas to mean that he was destined to become a show itself. The vendetta began. It

months.

Johnson followed Burns to Europe, issuing his challenges; wher-ever Burns went, the "Black Sha-dow" never seemed far behind. But

fords' maids then to the astonished ladies of the colony.

Finally he had to be relegated to an annex and forbidden to come near the main building. But he drank heavily, looked crazier than ever, spent his time writing reams of interpretations of his

over Culzean Castle, Ayrshire, Scotland, in honor of visiting Gen. Dwight D. Eisenhower. I ters reached boiling-point and it was obvious the challenge of the Texan negro could be staved off no longer. Burns had beaten all the opposition worthy of him and noted that the flag was flying upside down, an international distress signal. The embarrasspromoters weren't interested in re-turn contests. There was only one fight the world wanted to see.

At last it was fixed for Boxing to the floor, "How often did John-Day, 1908, at Sydney Stadium.

son have Burns on the floor?" asked a newspaperman of the re-It is certain Johnson could have increased the number of knockdowns had he chosen. But it ap-peared that the negro derived great-er satisfaction from making Burns smart all over his face and body than from spreading him on the floor. He was bent on giving him a hiding before the k.o.

It was a miracle whenever Burns

a string, or seal mold with alumin-

landed a blow on the challenger.
And every time he did so the great negro just smiled and taunted him some more, showing a mouth-ful of gold-filled teeth. The end came in the fourteenth round, after Johnson had treated Burns to a succession of the whole

THE PERSON

Bungled Banner - The Star-

Spangled Banner was hoisted

ed Scots hastil corrected the

error.

first blow. Hardly had the spectators settled in their seats in the open-air stadium when Johnson had his opponent on the floor from a crashing upper-cut.

The champion took a count of eight, glad of all the respite he could have. But it was of little avail Try as he would he could not break through the tall negro's iron defence. Johnson's great arms blocked his way, while in return the challenger's firsts beat a vicious

"Police, police" regret. This was a crisis.
"Police, police," the alarmed spec dian.

"I'll teach you something tonight you won't forget. You'll pay for that \$30,000."

That \$30,000."

"Rurus would re-

champion's ribs.

ropes of the ring and stopped the fight.

The courageous Burns protested that he could go on indefinitely, but in fact his fighting days were at an

like a plum. The kidney punch was not then barred, and the region of his kidneys bore the angry, crimson signs of Johnson's gloves.

A Fearful Finish

But with great gameness he tried to fight back. The task was too much. Time and again he was sent

TABLE TALKS

Most cooks who make gravies know the trick of shaking together the flour and water for thickening: but do you know that for making minutes to 1 hour, or until firm. Unmold at once and serve warm with Foamy Sauce. Makes 6 to 8 servings. cream sauces in extra-last time, the same general idea will serve, with milk, of course, taking the place of water? Here's how you do it. Beat 2 egg yolks with a rotary beater until thick. Stir in ½ cup sifted confectioners' sugar and

teaspoon vanilla teaspoon vanilla flavoring or 1/4 teaspoon almond flavoring. Blend sois discoss vi For one cup of medium cream well. Whip ½ pint heavy cream until stiff. Gently fold in the egg sauce, shake together vigorously ¼ cup of milk, 2 level tablespoons of flour, ½ teaspoon of salt and a pinch of white pepper. Shake the mixture until it is foamy. Pour into mixture. Makes about 11/2 cups. P.S.: Leftover Molasses Pudding can be reheated the following day by steaming again for 15 or 20 a small saucepan and stir experi-mentally to make sure it is smooth and free from tiny lumps. Add ¼ cup of milk and stir briefly. Have ready a small lump of butter, not minutes. APRICOT-MINCE PIE less than 1 tablespoon and prefer ably a little more as it provide

1 recipe plain pastry
1 cup dried apricots 2 cup water 3 cups prepared mincemea

Foamy Sauce

crust; fit into a 9-inch pie plate. Chill. over low heat, until tender but still firm. (If apricots are very dry, use more water.) Add sugar; cool and drain. Set oven for hot, 425 de If you do not happen to own a swirling shaker—procurable at most "five and ten" stores—an ordinary gree F. Spread drained apricots in the bottom of the pastry shell, and cover with mincemeat. Cut strips

from remaining pastry, and fit over

utes, until brown. Makes one 9-inch pie.

ORANGE-CRANBERRY

3 cups cranberries

1½ cups sugar 1 teaspoon unflavored gelatine ¼ cup cold water

4 cup cond water
4 cup orange juice
2 teaspoons grated orange
rind
1 egg white, stiffly beaten

Set refrigerator control for fast freezing. Bring cranberries and the

21/4 cups water to a boil; simmer

in the 1/4 cup cold water; let stand 5 minutes. Bring cranberry mix-ture again to a boil. Remove from the heat; add softened gelatine and stir until dissolved. Cool. Add

orange juice and rind. Turn into a

inch layer is frozen around the

SHERBET

Seal edges. Bake about

screw-top jar will serve quite well. However, the commercial shaker, containing at least a cup-and-a-half, is highly recommended as an investment that will pay for itself many times. These swirling shakers not only make smooth gravies and sauce but help you prepare a quick French dressing in such a short

better flavor.

Put the pan of milk and flou

on low heat and stir constantly. As it warms, add the butter and

cook and stir until the sauce is thickened and the butter thorough

ly incorporated.

time that you'll be enjoyably sursalad oil. Add 2 tablespoons white

vinegar, ½ teaspoon salt, a shake of paprika, a shake of white pepper, a shake of garlic salt and ½ tea-spoon of sugar. Adjust the cover tightly and shake together vigor-ously for a few seconds, perhaps half a minute. Pour over previ-ously prepared salad greens, toss thoroughly and serve immediately. how to do it if all the ingredients are lined up on the shelf in fron of the cook.

Now, for what the sportsmen call a "change of pace" here are two or three desserts of an old-fashion as they were when first put to

* * * MOLASSES PUDDING WITH FOAMY SAUCE 2 tablespoons butter or margarine

1/4 cup sugar 1 egg, beaten 1/2 cup molasses.
11/2 cups sifted flour

3/4 teaspoon salt 1 teaspoon soda 1/2 cup orange or pineapple Cream the butter and sugar gether until light and fluffy. Add the beaten egg, then molasses, blending well. Sift the flour, salt, and soda together. Add alternately with the fruit juice to the creame batter is very thin. Pour into greas-

beat with an electric mixer or rotary beater until smooth. Fold in egg white; return to tray and freeze until firm. Makes 6 to 8 servings.



Royal Engineer—To show her husband that she too could drive a locomotive, Princess Elizabeth took over the controls of Canadian National Railways locomotive 6057 and piloted the Royal Train from Yates to Peers, Alta., a distance of 14.4 miles. Above, she is being assisted into the cab by her husband, Prince Philip, and





fireman J. J. Inkpen. Waiting for her at the top of the ladder is A. McPhail, engineer. Looking on, extreme right is J. R. McMillan, vice-president, western rection, C.N.R.