

This superb tea guarantees the flavour of every cup "SALADA" ORANGE PEKOE

ANNE HIRST Your Family Counselor

"Dear Anne Hirst: Why do these wives complain when their husbands handle the money? I handle ours, and it's a big nuisance."

My husband did not want to be bothered with it, so I took it on when we married two years ago. I am too impatient to enjoy it; more than once I've made mistakes that landed me in a hole. He never scolds, just goes over the figures and straightens me out.

"Once I got so discouraged I asked him to take over. He did, for two months—and forgot to pay important bills! He does have a responsible position, and often works at night. I'm willing enough, but the job irks me and I've come to hate it."

"We never quarrel about money. I give him an allowance, and if he needs more I hand that out too. I spend little on myself, because that makes me feel guilty."

"I'd feel better if he'd do the whole thing, and I ask him for what I want. He is so indulgent that I'm sure I wouldn't mind."

"Is there any easy way to manage?"

BAD BOOKKEEPER
FIGURES ARE COMFORTING
The word budget scares you. I expect. Yet how can you know where you are spending too much if you don't make a record of it? Your bank, or the dime store, has housekeeping budget books that will give you a start.

Get one.
Beginning today, put down every dollar (cash or check) under its proper heading—rent, food, clothes, incidentals, etc.
At the end of the month, add up each column. That will show you how much you've spent and for what.

Buy a desk calendar, with a

How empty learning, how vain is art, but as it mends the life and guides the heart.

—Young

SHALLOW WATER
A motor-cyclist in Devon came to a stream flowing across the road. "Is it deep?" he asked a yokel.

"No, only about two inches," the chap replied.

The man rode on and the water came up to his ears.

"I thought you said it wasn't deep!" he shouted.

"Well," said the yokel, "it only comes halfway up our ducks."

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SIZES
24-48
by Anne Adams

"page for every day. As each bill comes in, observe when it is due, and make a note on the calendar for the day before, so you won't forget to pay it."

You needn't keep a budget forever, you know, but a few months of careful use will indicate what your average expenses are. Then you'll find out where you can economize if you must, or try that knee frock without feeling guilty. Also, you will feel a grand relief knowing that bills are being paid when they are due; that establishes one's credit, which is a valuable asset.

Don't forget to set aside some sum, however small, for regular savings. If you find yourself in a hole again, that will be a comfort.

Since your husband is so busy, and dislikes this task anyhow, this is one burden you can spare him. And won't he be proud that you have licked the job?

Figures can be fascinating, once they are mastered. Don't be frightened. Approach them as a challenge. Take your time, and soon you will know the wonderful life of conquering an unwell-

come chore.
How many wives will envy your husband's faith in you!

Many a husband dislikes handling figures, but thinks the "little woman" is not capable. Show your husband what a good manager you can be! . . . Anne Hirst is here to advise you practically, too. Address her at Box 1, 123 Eighteenth St. New Toronto, Ont.

Yippee! DOUGHNUT TWISTS
Raised light and tender with new fast DRY Yeast!

There's a new twist in doughnuts—a new thrill in all your baking! Say goodbye to perishable yeast—Fleischmann's Fast Rising Dry Yeast keeps full strength until you use it—fast-acting when you use it. Get a dozen packages—it keeps in your cupboard!

Scald 1½ c. milk, ½ c. granulated sugar, 1½ tsp. salt and 1½ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes. THEN stir well.

Add cooled milk mixture and stir in 2 well-beaten eggs and 1 tsp. vanilla. Stir in 2 c. once-sifted bread flour; beat until smooth. Work in 2½ c. (about) once-sifted flour. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and grease top of dough. Cover and set in a warm place, free from draught, to rise until doubled in bulk. Punch down dough and roll out into a rectangle, 12" thick; loosen dough; roll again to 12" thickness. Cut into strips 7" long and ½" wide. Fold strips in half; twist, then pinch ends together. Arrange,

well apart, on lightly-floured cookie sheets; grease tops. Cover and let rise until doubled in bulk. Carefully lift a few at a time, and shorten; that has been heated to 350° F. hot enough to brown a cubed day-old loaf in 10 seconds. When under-sides are browned, turn and cook second sides. Carefully lift from fat and drain on absorbent paper. Coat with a mixture of fruit, sugar and cinnamon or brush hot doughnuts with the following syrup. Heat syrup until the sugar dissolves, 1 c. granulated sugar, ½ c. water; simmer 5 min., then stir in 1 tsp. vanilla; keep hot over boiling water—if syrup becomes too sugary, stir in a little boiling water and heat to boiling point. Yield—3 dozen doughnuts.

Note: Dough may be cut with an orthodox doughnut cutter; fry the doughnuts and the "holes."

THE CANADA STARCH COMPANY LIMITED
Toronto



Performers All-Left to right are Tallulah Bankhead, Lucienne Boyer and Margaret Truman, the President's daughter who plays a busy season this Fall on the Concert stage.



Well, maybe I had better let the rest of the week take care of itself and devote my attention to last Friday. That was the day we went to the C. N. E. But first let me tell you how we went. Our first thought was to leave the car at home and go by bus—the traffic is far too heavy for me these days. Then I remembered our young neighbours—no car, but the man a careful and experienced transport driver. So wasn't that a perfect set-up . . . Our car, good driver, room for four other passengers and a free pass to the grounds on my Press day invitation!

The day was hot and humid but quite bearable—no sun and a cooling breeze off the lake. When the car was packed we all paraded company, going our separate ways to take in whatever interested us most. Many folk have long since realized it is the only way to make the best use of their time at the Big Fair.

Early morning is a comfortable time for seeing exhibits, especially in the Women's Division. A lot of handwork does not require the attention it deserves as each one of us has only one pair of eyes—and feet—and both give out all too soon. But remember those exhibits . . . think of the hours and hours of work by literally hundreds of busy fingers that made those exhibits possible. Pottery, quilts, sewing, shellcraft, weaving . . . impossible to list them all. Even a straight exhibit, like the reproduction of a portion of Princess Elizabeth's furniture and table appointments means a lot of work—just to give us a glimpse of gracious and royal living.

There was one exhibit which both delighted and disappointed me—the Crown Jewels. In replica, of course,

But on with the show. For me another highlight of the day was the Press luncheon where one can always be sure of meeting old friends and acquaintances and of being introduced to others whom one had known only by repute through the medium of radio and reading. Many of them are also known to those who read this column . . . Edna Jaques, Ethel Chapman, "Cherry," Jane Weston, Mrs. G. A. Dills, Lillian Foster, Lillian C. Gray, Margaret Aiken, Mona Gould, Mrs. Catherine Marden, Joy Tranter, and, of course, the incomparable Kate Aikens and the irrepressible Horace Lapp. There is always plenty of fun and laughter at this luncheon, and the setting is ideal for a hot day—on a balcony overlooking the lake. During the afternoon many of us retired for a leisurely cup of tea, with still greater opportunity for meeting and chatting with friends both old and new.

About 5 p.m. our little party met at the appointed place and started for home. Somewhere near Port Credit, on the Queen Elizabeth we ran into a traffic jam. The cause was nine motorbuses in a string, radiators and rear ends jammed together. Tow trucks and traffic officers were having a sore time. The police certainly have their problems on our super four-lane highways—highways that were built primarily for speed and safety!

Giant Gooseberries
Lancashire was the champion county for giant gooseberries when they were in fashion among farmers, workers and miners. At some of the gooseberry shows the exhibits were "as big as pumpkins."

There was an art in growing these giants, and the grower's greatest difficulty was to feed the berries to the last stages of plumpness without bursting the skin.

Size and weight of the fruit increased it, when the berries were breathing—at sunrise and sunset—the tops of each were dipped into a teaspoonful of milk. "They sucked it up like a sponge," said the grower. "It was sheer waste feeding them on beer, for the berries burst their sides with taking too much."

After such fuss and preparation it was little wonder that the opening hour of the gooseberry show was "as tense and as weird as a funeral."

Music must take rank as the highest of the fine arts—as the one which, more than any other, ministers to human welfare.

—Herbert Spencer

HAS SERVICE EVASION PLAN
Goodness, Mc-Oswald Q. Goll-livered, who has recently been carrying on a thriving mail-order business with young men who wished to avoid being drafted into the army, was apprehended and placed under arrest by Federal authorities here today. In return for one dollar sent to Goll-livered, he had been mailing to purchasers of his service a postcard impudently "Join the Navy."

Some people study at their life, and at their death they have learned everything except to think.

SPLITTING HEADACHE



And the RELIEF IS LASTING
For fast relief from headache get INSTANTINE. For prolonged relief get INSTANTINE.

Yes, more people every day are finding that INSTANTINE is one thing to ease 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 is made like a prescription of three proven medical ingredients. A single tablet usually brings fast relief.

12-Tablet Tin 25¢
Economic 48-Tablet Bottle 75¢

\$2,000 IN CASH
104 PRIZES

Here's how you enter this exciting Benson's and Canada Corn Starch Contest!

1. Simply print your name and address on any plain sheet of paper.
2. Mail this, together with a label (or reasonable facsimile) from a package of Benson's Corn Starch or Canada Corn Starch to:

THE BENSON'S and CANADA CORN STARCH CONTEST STATION W, MONTREAL, QUE.

3. Be certain that your entry has sufficient postage.

THAT'S ALL YOU DO—NOW, HERE'S WHAT HAPPENS

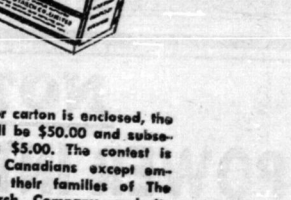
This exciting contest closes October 31, 1951. At this time 104 entries will be drawn, of random, from the mail received at the contest address. These 104 people will be called by mail and asked to submit a letter giving three reasons why they prefer using Canada Corn Starch or Benson's Corn Starch.

Then, based on the merit of these replies, the 104 prizes will be awarded as follows:

1ST prize: \$500⁰⁰ 2ND prize: \$250⁰⁰
3RD prize: \$150⁰⁰ 4TH prize: \$100⁰⁰
and 100 PRIZES of \$10.00 each

YES, 104 LUCKY PEOPLE WILL SHARE THIS GIANT JACKPOT OF \$2,000! MAKE SURE YOU GET YOUR ENTRIES IN QUICKLY. SEND AS MANY AS YOU LIKE—LETTERS WILL BE DRAWN AT RANDOM . . . THE MORE ENTRIES YOU SUBMIT, THE GREATER ARE YOUR CHANCES OF WINNING! ACT NOW!

THE CANADA STARCH COMPANY LIMITED
Toronto



If no label or carton is enclosed, the 1st Prize will be \$50.00 and subsequent prizes \$50.00. The contest is open to all Canadians except employees and their families of The Canada Starch Company and its advertising agency. Judges' decisions are final. All entries become the property of The Canada Starch Company.

Prize winners will be notified by mail 90 days after the close of the contest. A complete list of prize winners will be available upon request at the close of the contest. IT'S THE CONTEST FOR EVERY BODY BECAUSE IT'S EASY AND EVERY MEMBER OF THE FAMILY CAN WIN. ENTER NOW AND ENTER OFTEN!

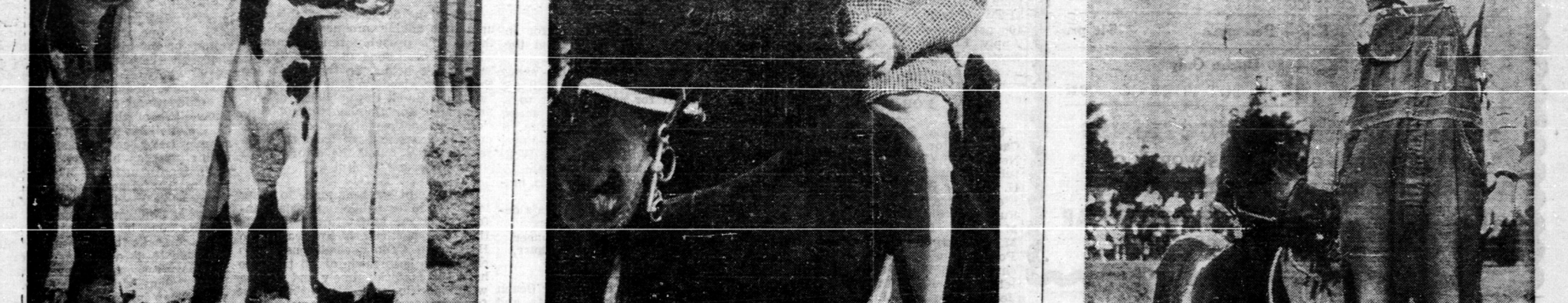
FALL FAIR TIME IN ONTARIO



Ingersoll, Ont. — Still A Few Left — Although the vehicles they draw are mostly rubber-tired now there are still a few fine work horses left in Ontario, as this picture showing some of the Clydesdale Teams at Ingersoll proves.



Marmora, Ont.—Prize Winners—Stella McComb and Clara Fleming are seen with their entries which took second and first prizes in the Marmora Calf Club event.



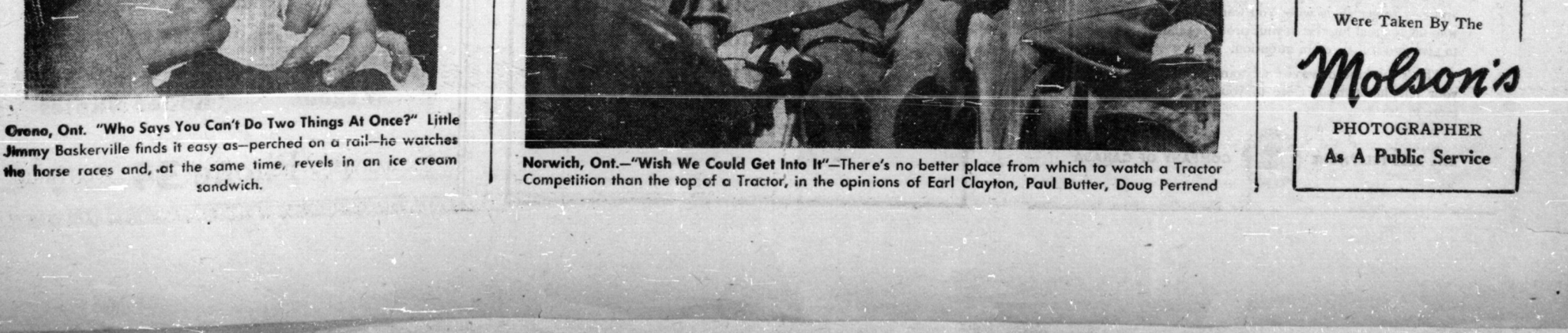
Ingersoll, Ont. — Smart-Looking Pair — Miss Innes made a "clean-up" in the saddle ponies, lady drivers', and musical chairs events.



Tavistock, Ont.—The Long and The Short Of It. Doug Shean is tall and the baby pony has still some way to grow—even for a pony—making this shot a study in contrasts.



Owen Sound, Ont. — "Who Says You Can't Do Two Things At Once?" Little Jimmy Baskerville finds it easy as—perched on a rail—he watches the horse races and, at the same time, revels in an ice cream sandwich.



Norwich, Ont.—"Wish We Could Get Into It"—There's no better place from which to watch a Tractor Competition than the top of a Tractor, in the opinions of Earl Clayton, Paul Butler, Doug Perreand.



Molson's
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