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ANNE HIRST
Your Family Counsellor

"Dear Anne Hirst: I have known sorrow in my time. But nothing like the sorrow I suffered when I overheard a recent conversation the other day between my husband and a girl. I have not slept since.

"—And he wants me to forget it! How can I?

"During our 23 years of marriage, he has had plenty of affairs, but since he quit drinking some years ago I thought he had settled down. Today I am heartbroken.

"We have grown daughters, and three grandchildren, whom he worships. He is terribly ashamed now, and begs me not to tell them. Maybe I'm wrong, but I have prayed vengeance on him and this girl ever since.

"If these people that break up homes knew what hell the wife goes through, maybe they'd leave married men alone . . . If my husband's 'baby doll' (as he called her) reads this today, she will know how she stands in his sight.

Heartbroken"

"Vengeance Is Mine"

You wrote me out of the bitterness of your heart. In that mood, it is natural that you would seek retaliation against these two. Yet in punishing them, you would destroy your children's faith in their father!

If you yield to the temptation, you will never forgive yourself.

Your husband is already being punished through his present remorse, and the fear that his children will find him out. This fear will stay with him. I think he will never offend again. And how he will appreciate your protecting him!

Remember your Bible? "Vengeance is mine."

Don't try to play God.

* * *

Grandma Spoils

"Dear Anne Hirst: I'm having a time with my little boy and my mother-in-law. He has a delicate stomach, and she knows it; yet when he's there she allows him to have foods that disagree with him. Of course he loves them!

"I'd dislike very much to stop his visiting her for they love each other. But what else can I do? His father agrees—but you know how men hate an argument!

Anxious Mother"

Your mother-in-law probably brought up her youngsters with the old-fashioned idea that wholesome foods they liked were good for them. Fortunately they survived. But your little son's condition requires a special diet, and though she admits it, she's too tenderhearted to refuse him. (I expect he knows it, too.)

Make out a new list of the foods he should not eat, and tell her that your doctor insists upon his following it. Remind her that you depend on her to resist his entreaties (as you have to at home) and stress your trust in her compliance.

This should turn the trick. It doesn't, then you will have to forbid him to stay for meals at her hoothe.

If one you love has offended you, don't swear vengeance. Evil brings its own punishment — and a more painful one than you could administer . . . Tell your troubles to Anne Hirst. Address her at Box 1, 123 Eighteenth St., New Toronto, Ont.

Roman Plunge—Climaxing the daring low-decolletage evening dress worn by his model, front rank Italian dress designer Alberto Fabiani clips a diamond pinwheel on the gown. Fashion buyer Hannah Troy, in Rome on a purchasing tour, looks on.

CHRONICLES OF GINGER FARM
Gwendoline D Clarke

For nearly a week I have hardly known whether I am living in the past or the present. After a four-months visit to England and the Continent our nice Joy has now returned and has been staying with us for awhile. She spent most of the time in England, visiting many people and places familiar to both Partner and me. And of course we wanted to know all about everyone and what this place and that place looked like now. Fortunately Joy has a remarkably retentive memory and was able to give satisfactory answers to most of our questions. She travelled down to Suffolk and visited the village and t. l vely old home where Partner had spent most of his younger days. The people who now own the house and store were most kind and were only too glad to let Joy wander all over the house so that she might get a mental picture to brin' back to her father and her two uncles in Canada. Yes, she did, in answer to Partner's questions, the old oak beams were still in the living-room . . . no, the panelling in the big front bedroom had been peppered over—she didn't know w.y. The centuries-old Angel Inn was still there—An American tourist had wanted to buy the post with the carved angel on it but the owner had refused to sell it because, as he put it, if the carving were gone the "Angel Inn" would then be nothing but a name.

Joy also visited my home town but could tell me very little as none of my folks live there now. But she did see the church where Partner and I were married.

Her headquarters were actually in Bournemouth, on the south coast and from there she made trips to London, Scotland, the Midlands, the Fens, and the West coast country. But of all the districts that she visited she liked best our own particular part of the country—East Anglia—it appealed to her as being so old and restful, with a beauty all its own. And of course it is steeped in history.

Yes, it was grand hearing about all these places but how much better it would be to SEE them. Now if only some enterprising magazine or weekly press would come up with the suggestion that I take a trip over to the Old Country for the specific purpose of bringing back first hand stories of life as I saw it, how happy I should be—and what stories I would find! Where? London — Westminster Abbey, the Tower of London? Oh no, you can read all you want to about those places in any travelogue or history book. I would leave the beaten track . . . get out on to the farms and talk to the country folk, to owners and laborrers alike. Find how far and in what way British agriculture has progressed — and how it is different from Canadian farming. It is in the villages that you find the real England. London isn't England and more than Toronto is Canada.

But away with day-dreaming . . . During the latter part of her trip Joy went to Switzerland, France and Italy. Her account of one trip almost left me dizzy. She was one of the passengers on a mountain tour from St. Moritz to Zurich. It was early in November, supposedly too early for snow of any account, but soon after they started a freak storm caught up with them. Climbing the mountain the bus stalled in the fresh, slippery snow. The men in the bus piled out and cut branches of evergreens and placi l under the wheels for traction. Once on the move again the driver said—"Now I think we can make it if we don't have to stop!" But alas around the next bend there were two stalled cars. The first thing that had to be done was to get the cars moving again. Before the bus started up again all passengers were ordered out—into several inches of snow and none of them with rubbers. There was also a fierce wind blowing. But the driver wasn't taking any chances —not with a sheer drop on one side of the pass—and the other side not much better. Eventually they were on their way again but according to Joy if the bus had ever started to slide sideways the driver would have been powerless to stop it. Apparently Joy realized the danger more than most of the other passengers as she was sitting right behind the driver. After listening to Joy's account of her experience Partner remarked—"And THAT, say was a pleasure trip!"

Doesn't Affect Plants

Are you one of the many who worry about the effects of water containing chorine on house plants and cut flowers?

Your fears are groundless—unless concentrations are much higher than commonly used in water supplies.

Growing plants are not injured when water or syringed with water containing 50 parts or less of chlorine per 1,000,000 parts of water.

Short and Sweet
Bake it with MAGIC!

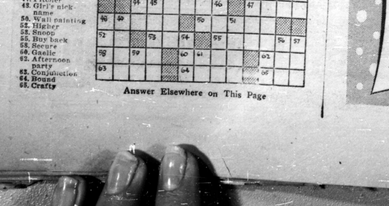
MACE & ORANGE SWEET BREAD

Mix and sift 3 times, 2¼ c. once-sifted pastry flour (or 2½ c. once-sifted hard-wheat flour), 3½ tsps. Magic Baking Powder, ½ tsp. salt, ¼ tsp. ground mace. Cream ½ c. butter or margarine and blend in ⅔ c. fine granulated sugar; beat in ½ tsp. vanilla. Add dry ingredients to creamed mixture alternately with ⅔ c. milk. Turn batter into a loaf pan (4½" x 8½") which has been greased and lined with greased paper. Bake in moderate oven, 350°, about 1 hour. Allow loaf to cool in pan. Spread sliced cold bread with butter or margarine for serving.

CROSSWORD PUZZLE

ACROSS
1. Breach
4. Competent
8. Configuration
12. Ventilate
12. Thin
14. Cut of meat
15. Bias
17. Period of light
19. Near
20. Company of actors
22. Stop
24. Stop paying
26. Week
28. Thickness
29. Parcel of ground
31. Measures of cloth
34. Ourselves
35. Listless
37. Engineering degree (abb.)
39. Turn right
41. Equality
43. Ugly old woman
44. Source
47. Pitcher
48. Girl's pick name
50. Wall painting
52. Higher
53. Poop
55. Bury back
58. Rest
60. Gaelic
62. Afternoon party
63. Conjunction
64. Round
65. Crafty

DOWN
1. Idle talk
2. Trouble
3. Good looking
4. Singing voice
5. Broom
6. Southern state (abb.)
7. Purpose
8. Aviator
9. Peacock butterfly
10. Creeks
11. Grafted
16. Russian secret society
18. Soar
21. Wayfarer
23. Affirmative
24. Slow-moving animal
25. Relief
27. French coin
30. Fencing sword
32. Unclothed
33. Cast sidelong glances
36. Old horse
37. Foreboding
40. Goddess of dawn
42. Night birds
45. Mature
46. Attend the sick
49. Corrosive
50. Brilliantly colored fish
51. Coarse grass stem
54. However
56. Long fish
57. Spring month
59. Note of the scale
61. Smallest state (abb.)



Answer Elsewhere on This Page

THE SUNDAY SCHOOL LESSON

By Rev R BARCLAY WARREN, A. B. D.

The Family at Bethany
Luke 10:38-42; John 11:1-5, 24-27.

Memory Selection: She said unto him, Yea, Lord: I believe that thou art the Christ, the Son of God, which should come into the world. John 11:27.

There are three stories concerning the family at Bethany. In the first we find Martha troubled over the preparation of the meal, while Mary sat at Jesus' feet and learned of Him. Jesus commended Mary for her interest in the spiritual, saying, "One thing is needful; and Mary hath chosen that good part which shall not be taken away from her."

Then trouble came. The brother Lazarus took ill. They sent for Jesus. But Jesus continued where he was for two days. This must have been a sore trial to the sisters. When he did come, Lazarus had already been in the grave for four days. Then followed what was perhaps the greatest miracle except the resurrection of Jesus. At the word of Jesus he that was dead came forth. It is wonderful to have a friend on whom we can call in trouble. There is no friend like Jesus.

The final scene is a supper for Jesus in the Bethany home. Lazarus sat at the table and Martha served. Mary showed her gratitude and her devotion to Jesus by anointing his feet with a pound of ointment of spikenard and wiping them with her hair. "The house was filled with the odour of the ointment." This gracious act has sent a fragrance into all the world.

Is Jesus Christ the head of your home? Do you sit at his feet and learn of Him? Then you can call on Him for help when trouble comes. You can still show your gratitude to Him by ministering unto one of the least of His brethren.

"Happy the home when God is there,
And love fills every breast;
When one their wish, and one their prayer,
And one their heav'nly rest."

Scottish Lassies Making Fine Lace

Schoolgirls in a village in Scotland are learning to make fine lace and thus, it is hoped, will help to revive a village craft.

The children, who are only 12 years of age, attend New Pitsligo School, Aberdeenshire, where the headmistress, Miss E. Findlay is one of two women who have tried to keep the industry alive in their own homes.

It has been a struggle, for although when Queen Victoria wore dresses trimmed with lace from the village of New Pitsligo the place was known throughout the world, the demand gradually grew less as machine-made lace became more popular. When the last of the lace-makers died the craft was thought to have died with them. But now demands for the new Pitsligo lace are coming from overseas—recently an intricate pattern arrived at the school from the Union of South Africa with a request that it should be copied—and it is hoped that sufficient orders will be received from people in other countries who like to wear and to use this beautiful handwork.

The girls themselves delight in their skill, and the idea has spread south to England where a school in the county of Essex has begun to teach lace-making.

ACHES AND PAINS OF COLDS

HERE'S QUICK COMFORT!

And the RELIEF IS LASTING

There's one thing for the headache . . . the muscular aches and pains that often accompany a cold . . . INSTANTINE. INSTANTINE brings really fast relief from pain and the relief is prolonged!

So get INSTANTINE and get quick comfort. INSTANTINE is compounded like a prescription of three proven medical ingredients. You can depend on its fast action in getting relief from every day aches and pains, headache, rheumatic pain, for neuritic or neuralgic pain.

Get instantine today and always keep it handy.

Instantine
12-Tablet Tin 25¢
economical 48-Tablet Bottle 75¢

Upsidedown to Prevent Peeking

ISSUE 7 — 1952

Yummy! Chelsea Bun Loaf
A treat you can make easily with new fast DRY Yeast

Now you have Fleischmann's Fast Dry Yeast, forget about the oldtime hazards of yeast baking! Always at hand—always full-strength and fast rising! Keep a month's supply in your cupboard! Make this delicious Chelsea Bun Loaf—cut in slices for buttering, or separate the buns.

CHELSEA BUN LOAF
Make 3 pans of buns from this one recipe—dough will keep in refrigerator for a week.

Scald ½ c. milk, ½ c. granulated sugar, 1½ tsps. salt and ¼ 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 mins.

THEN stir well. Add cooled milk mixture and stir in 1 well-beaten egg. Beat in 2 c. once-sifted bread flour; beat until smooth. Work in 2½ c. once-sifted bread flour. Knead on lightly-floured board until smooth and elastic. Cut off ½ of dough, knead into a smooth ball, place in greased bowl, grease top of dough, cover, and store in refrigerator until wanted. Shape remaining ½ of dough into a smooth ball, place in greased bowl and grease top. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Stream 1 tbs. butter or margarine and blend in ½ c. brown sugar (lightly pressed down), 1½ tsps. ground cinnamon and 1 tbs. corn syrup; spread about ⅓ of this mixture evenly in 1 of a greased loaf pan (4½" x 8½") and sprinkle with pecan halves. Punch down chilled dough and roll out into an 8" square; loosen dough. Spread with remaining sugar mixture and sprinkle with ½ c. raisins. Loosely roll up like a jelly roll, and roll into 6 slices. Place in prepared pan. Grease tops. Cover and let rise until doubled in bulk. Bake in moderate oven, 350°, 25-30 mins. Let stand in pan for 5 mins. before turning out.

FLEISCHMANN'S FAST RISING DRY YEAST
ACTS FAST . . . STAYS FRESH!

Hourglass Silhouettes, Separate Petticoats, Fuller Skirts, Featured At Fashion Shows

A series of fashion shows illustrating the wider range of attractive fashions in prices ranging from $10 to $200, illustrates how wide a selection of clothes may be had in that narrower group between $25 and $70. Though classed as "moderate-priced" they still reflect top-flight trends and rate among the best-selling numbers from some 50 manufacturers all over the country.

The series began with daytime clothes in misses' and women's sizes, followed by shows covering junior fashions, special categories which include fashions for large women, tall girls, and half - pint sizes and a final show devoted to evening and bridal fashions.

Small Waistlines Noted

Daytime fashions showed a preponderance of full skirts and small waistline effects. Lines for daytime were definite particularly where the dresses followed the slim or princess silhouette. An occasional hourglass outline emerged with low pleats emphasizing the smooth, rounded hipline. Slim skirts clung to the back kick-pleat, but the full skirts, just as in the season's higher-priced clothes, encouraged separate petticoats to stress the appearance of the small waist writes Barbara E. Scott Fisher, Fashion Editor of The Christian Science Monitor.

Silk or wool are the favorite fabrics for the basic walking dress which promises to find acceptance with the suit this season. This type of dress often buttons down the front to the hem.

Back-closing dresses look new. White piqué pipings or collars, worn with the more tailored dresses, give the inevitable spring-like touch. Large white organdy bows make their bow, sometimes accompanied by crisp puffs emerging from below the elbow of a ¾ sleeve.

Silk Suit Popular

In both misses' and women's sizes the silk suit appears. Its importance is strengthened by the wide variety of fabrics which give it distinction. There are full-bodied faille, the heavier ottomans, rich poll de soir, and those practical little Shantungs and taffetas in a wide range of colors from charcoal to cherry.

Where dresses are shown, they are invariably, in this group, accompanied by short, tightly-fitted spencers, as in a silk Shantung taffeta which has its matching wool spencer lined with the silk matching the dress. The dress is sleeveless with a halter neckline and fall in the $50 bracket.

In the daytime dresses, many small checked wools and silks are featured, most often in black and white. Cottons of long lasting quality, such as broadcloths and pima Egyptian weaves, appear frequently. Prints in wallpaper designs in cotton, a dotted silk surahs, and in small, neat motifs on crepes and silks revive interest in the print to be worn beneath a coat.

A navy printed silk Shantung taffeta following the popular hourglass lines is dressed up with a large white organdy bow. Sheers because they are cool and practical have won much applause; a navy sheer dress with pin-tucked top; another navy sheer with polka-dot faille jacket; also some lovely crisp dotted Swiss dresses.

Emphasis on Extremes

In the junior fashions, which are well balanced both for a size and an age, with special categories where size and height are considered, emphasis is on the two extremes—the crinoline and the sheath. There are small collars, small to tiny buttons, and short-length jackets for the women who are an inch shorter in the waist than normal.

"Pop" jackets—to the waist or just below—of soft fleeces in light pretty colors, top off engaging ensembles. Bulb-shaped spencers and bright cummerbunds accent the small waist.

Quilted dresses of calico in fine French provincial prints are sunny and their skirts ready to whirl. A violet cotton broadcloth dress with a trapunto embroidered skirt also gives the effect of quilting and sells for about $18.

There are pretty delicate combinations of pale beige and white, so smart this spring.

Not many women's fashions are shown and those that are, fall in the $30 to $100 range. These are no longer outsizes but range from 18 to 50. Dark cool clothes are generally featured in this group and evidence the fact that the mature figure may be fitted in half-sizes as well as regular and large.

A gray silk herringbone surah dress and jacket costume looks practical as does a blue and white woven dot silk Shantung suit at $90.

For the woman five feet, five inches or under, jackets are short, fitted, an dusually hemmed with a small peplum flare both in silk and wool. Shoulderlines are kept natural, sleeves moderately big, collars small. The pleated skirt and the flared-and-gored star alike.

They were entertaining friends in their new prefabricated home, unbeknownst to the guests sat up an listened.

"Surely you're not troubled by mice already?" she said.

"That's not mice," explained the householder. "That's the people next door eating celery."

She Preferred To Stay In Jail

Few prisons in the world have a worse reputation than the French Bastille.

Legend tells of a hundred terrible crimes committed between its walls, and the date of its overthrow by Revolutionaries in 1789 is still celebrated in France as a public holiday.

But there is much fiction in the evil reputation. There was a light, and even gay, side to life in the Bastille. Few common criminals were sent there, and in the years before the Revolution it was more like a club than a prison.

Its inmates lived as they pleased, ate and drank well, gave parties in elaborately furnished rooms, visited each other, and enjoyed practically all the social pleasures.

They could, in fact, do every thing except leave.

Judge for yourself by a letter written to the governor from a prisoner:

"Monsieur," he complained, "the sheets brought to me are not those I asked for. I wrote for fine ones with embroidered cuffs, in place of which those sent are coarse, of a very bad linen, and with cuffs far more suitable for a turnkey."

The authorities not only provided clothes, but supplied guests with the best of food and wine.

Prisoners were allowed to keep pets and were encouraged to have some private hobby.

Four gentlemen inmates asked for, and received, a billiard table.

For many years before the Revolution it was possible to send a person to the Bastille under a "lettre de cachet," a blank order of arrest signed by the king or one of his ministers.

All that was needed was a little influence with someone in authority or enough money to buy a blank "lettre de cachet" from a minister who was not above bribery.

A prisoner under one of these orders could be held as long as his persecutor wished.

These "lettres" were, for the most part, used by fathers to rid themselves of unmanageable sons, by husbands and wives on each other, and by politicians on dangerous rivals. There was no trial, no appeal, and no questions asked.

Thus it happened that many French figures in the social world and in the worlds of thought and art were to be met in the Bastille at some time.

No wonder some of the prisoners were reluctant to leave. "At the bottom of my heart," wrote one woman in her memoirs, "I was far from desiring my liberty."

Queer Accidents

Accidents will happen, and you never know the turn they'll take. The National safety council has released its annual roundup of accidents and it makes slipping on a banana peel look commonplace.

For instance, Mr. and Mrs. James Gibson of Fort Wayne, got into a sprightly chat over Mr. Gibson's driving habits. That was all right, except that the discussion took place while they were riding along a highway near Fort Wayne.

Tiring of the talk, Mrs. Gibson pulled the keys from the ignition switch and tossed them out of the window. Gibson jammed on the brakes. Two cars following piled up in a three-car collision.

Gibson was charged with reckless driving. The driver of the second car was accused of operating a car without a license. His companion, owner of the car, was charged with permitting an unlicensed driver to operate the car. The driver of the third car was charged with improper car registration.

No charge was placed against Mrs. Gibson.

* * *

Sterling Tait found out Harold Murphy in a hot race for town clerk of Gouvernour, New York.

After Tait's election triumph, his car happened to strike Murphy's dog. Tait stopped to investigate. The animal bit him. Murphy rushed Tait to a hospital. But on the trip he had to jam his brakes. Tait's head bashed in the windshield. An hour later Murphy's dog died.

The men shook hands and agreed you couldn't blame a Republican for any of it.

Meanwhile in New York City 2-year-old Tommy Paiva tumbled out of the window of his parents' apartment. The window was 15 stories (120 feet) up. The boy landed in some shrubbery and escaped with a broken thigh and assorted cuts and bruises.

* * *

Steeplejack James Swootan, who would never fall out of a high window, tumbled off a bar stool in Richmond, Ind. He had to go to a hospital for treatment of his injuries.

In Cincinnati, two trains travelling in opposite directions struck Clayton Buch's car. He was left standing on the tracks, steering wheel in hand, suffering only from cuts, bruises and a king-sized dazed feeling.

Don't get the idea that the only surefire way to avoid being hurt in an accident is to be somewhere else. Even that didn't help Mrs. Catherine Meenan of Boston. A car struck a pedestrian in the street below her second-story apartment.

The pedestrian's shoe sailed through her window and hit her on the head, inflicting scalp wounds.

BE SCIENTIFIC

The young mother had been reading the latest books on baby care. Visitors were not permitted to see the baby at all until he was three months old, and then they had to wear gauze lace-masks.

When several older women tried to suggest that the mother was carrying things a little too far, she cried: "Some mothers are so careless of their children's health that it is positively criminal." After a pause she added: "He seems to be cutting a tooth, but I don't know how to find out about it."

"Why," said one of the older women, "just put your finger in his mouth and—"

Noticing the young mother's horrified expression, she added gently: "Of course, you boil the finger first."

TABLE TALKS
Jane Andrews

One of the America's best-known cookery experts is Betty Crocker, and today I am happy to pass along to you her latest creation which she calls Velvet-Crumb cake. It is easy to put together and can be whipped up in a hurry. You'll find it excellent for serving to guests who drop in for afternoon tea or to youngsters looking for an after-school snack. The main ingredient is biscuit mix. Velvet-Crumb is similar to the traditional butter cake—moist tender and rich; and the baking time is only 90 seconds and there is no sifting or creaming. The cake can be served while it is still warm. Once you try it, I'm sure you'll want to serve it often.

VELVET CRUMB CAKE

Preheat oven to 350° (moderate). Grease generously and dust with biscuit mix one square pan, 8 x 8 x 2-in., (for double recipe use 13 x 9 x 2-in. pan).

Mix thoroughly 1¼ cups biscuit mix
¾ cup sugar
Then add 3 tsp. soft highgrade shortening (all or part butter adds flavor)
1 egg
½ cup milk
1 tsp. vanilla

Stir together until ingredients are blended. Then beat vigorously for 1 minute.

Stir in gradually ½ cup milk. beat for ½ minute.

Pour into prepared pan. Bake about 30 minutes in moderate oven (350°). Cover with broiled topping while warm. Serve warm.

BROILED TOPPING

Mix 3 tbsp. butter or other shortening, melted or softened.
½ cup brown sugar (packed in cup)
2 tbsp. cream or top milk
⅔ cup wheat flakes or coconut, if desired
¼ cup chopped nuts

Place about 3 inches under broiler (low heat) until mixture bubbles and browns (3 to 5 minutes). Do not burn!

* * *

Next recipe come from "way down South"—a delicious gingerbread served with lemon sauce.

VELVET GINGERBREAD

½ cup sugar
1 cup each, butter, molasses and boiling water
2 teaspoons soda
1 egg
3 cups flour
2 teaspoons ginger

Cream butter and sugar together and add molasses and egg. Dissolve soda in boiling water and add to butter-sugar mixture. Combine ginger with flour — sift and add to mixture. Pour in shallow pan that has been greased and dusted with flour. Bake at 350° F. for 30 minutes—or until done.

LEMON SAUCE

1 cup sugar
2½ tablespoons cornstarch
2 cups boiling water
3 tablespoons butter
Juice and grated rind of 1 small lemon
½ teaspoon salt
Nutmeg

Mix sugar and cornstarch; add water gradually, stirring constantly; boil 5 minutes. Remove from fire and add butter, lemon juice and rind and salt. Sprinkle nutmeg over top.

* * *

If I'm any judge, there'll be calls for "seconds"—and "thirds"—when you serve these.

BUTTERSCOTCH SQUARES

2 cups light brown sugar
½ cup butter or margarine
2 eggs
1½ cups flour
2 teaspoons baking powder
1 teaspoon vanilla
½ cup nut meats
Pinch salt

Combine sugar and butter and cook slowly until well mixed, stirring constantly. Break in the eggs and beat until well mixed. Mix in the flour, baking powder and salt sifted together; add nuts and vanilla. Spread in well-oiled baking pan. Bake 30 minutes at 350°F. Cut in squares while warm. Raisins may be added to this recipe if desired.

* * *

FUDGE PUDDING

Part 1:
½ cup sugar
2 tablespoons cocoa
1½ cups hot water
Mix ingredients together in shallow baking dish.
Part 2:
1 cup flour
2 tablespoons cocoa
1 teaspoon baking powder
⅛ teaspoon salt
3 tablespoons melted shortening
⅔ cup milk (more may be required)

Sift together the flour, cocoa, baking powder and salt; add milk and shortening. Pour over mixture that is in baking dish. Bake at 350° F. until done. Serve warm. Makes 6 generous servings.

* * *

Now, let's reverse the usual order of a meal, and finish off with something more substantial.

EGGS FARCI

4 or 5 chicken livers
¼ cup butter
6 hard-cooked eggs
1 tablespoon grated onion
Salt and pepper to taste
Few drops tobasco sauce
¾ cup grated sharp cheese
1 cup tomato sauce
4 to 6 slices toast

Fry chicken livers in melted butter until tender. Cut hard-cooked eggs in half and rub yolks through sieve. Add grated onion, salt, pepper and Tobasco sauce. Chop livers and add to yolk mixture with ⅓ cup of the cheese and enough of the tomato sauce to moisten. Pile into egg halves and sprinkle with remaining cheese. Bake in moderate oven (375°F.) until cheese softens. Heat remaining tomato sauce. Serve eggs on toast with tomato sauce. This recipe makes 4 to 6 servings.

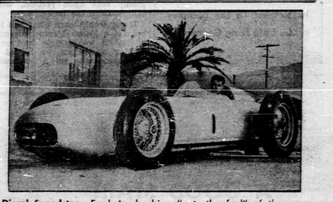
* * *

BEEFSTEAK ROLLS

3 tablespoons minced onion
3 tablespoons minced celery
3 tablespoons butter
1 cup soft bread cubes
¼ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon thyme
1 tablespoon chopped parsley
1 pound round steak, cut ¼-inch thick
4 strips bacon
3 tablespoons shortening
1½ cups beef bouillon
1 teaspoon Worcestershire sauce

Saute onion and celery in butter. Add to bread cubes, salt,pepper, thyme and parsley. Cut steak into 4 pieces and pound to tenderize. Put ¼ cup of dressing on each piece, roll up and wrap with a bacon strip, fastening with string or skewers. Brown in melted shortening, add bouillon and Worcestershire sauce. Cover and simmer 1 hour or until tender. Thicken broth and serve over meat. Makes 4 servings.

MILDER, RAIN THIS AFTERNOON



Diesel Speedster—Fred Agabashian "gets the feel" of the new Cummins diesel special. A veteran of five previous 500-mile races, Fred is slated to drive the diesel-powered car which is only 29 inches high at the cowl, in the 1952 Indianapolis classic—May 30th

Practical New Fashions for Today's Housewife

Versatile Dresses for the Busy Homemaker at a Moderate Price

BY EDNA MILES

CLOTHES that are designed especially for the housewife aren't easy to come by. Ideally, fashions for housework should combine good looks with practicality, washability and a moderate price.

They should also be versatile. That is, they should be pretty enough to put in an appearance at the front door, to go to market, to go out for a walk looking neat. They should, in addition, be easy to put on and take off. The housewife's time has many demands on it and fussy clothes that are complicated to don aren't for her.

With the requirements of a busy housewife well in mind, one house has come up with new designs meant especially for her. One, in a turquoise embroidery-designed woven chambray, has a zippered front, tailored collar and full, flared skirt. Belt ties in a neat front bow and there are large pockets set in at each side of the skirt.

Another of these Nali-Bee designs is in a domino pattern, with stripes worked in deep V's. A single waist button, the only fastening, makes it possible to don this dress in a matter of seconds. And, even after many launderings, the set-in waistband can't stretch. It's done in a clear lime woven chambray.

Easy to slip into and easy to iron, this coat-dress fastens with a single waist button. The pattern is domino in deep V stripes

This woven chambray with slipped front is designed especially for the housewife. Deep pockets are set in at each side.