This superb tea guarantees the flavour of every cup

ORANGE PEKOE

ANNE HIRST Your Family Counselor

"Dear Anne Hirst: I am a widow, and about two years ago I met a widower whom now I think a lot An Unhappy Mother" of. He is in his 60's, I'm 54. We both have children. Mine are out a great deal, and he spends many evenings with me.

"My oldest daughter resents this, and she tries her best to get the rest of the children to object to But they are for it. They are all grown, and most are married.

"I raised 10 children, Anne Hirst, so you know I never had much pleasure other than caring for them -which I enjoyed thoroughly. "Is it asking too much from them for me to have someone to spend my older years with? The man doesn't drink, smoke or swear, and he is kindness itself to me.

'I don't know how his children feel about his remarrying. 'Shall I tell him not to come back again? . . . I will do what you think best. I read your advice to



KIDDIES love em! Loopy, lov-Cuddles is 8 inches in 3-ply yarn. Hurry! Crochet these 2 cats. Pattern 735; directions. Send TWENTY-FIVE CENTS coins (stamps cannot be ac

cepted) for this pattern to Box 1 123 Eighteenth St., New Toronto, Ont. Print PATTERN NUMBER. your NAME and ADDRESS. Such a colorful roundup of handi work ideas! Send twenty-five cents now for our Laura Wheeler Needlecraft Catalog. Choose your patterns from our gaily illustrated toys, dolls, household and personal accessories. A Free Pattern is printed

An Unhappy Mother ONE VERSUS TEN mother's marrying again is the

possibility that her children would take it as an affront. * Why does your oldest daughter * dislike the idea? Was she especially close to her father, o * does she object to this man per-* sonally? Many children, even * grown ones, are jealous. Yet she * should realize that when she and * the other unmarried ones leave, * you will be left alone. If you and this man want to get married, she should be generous enough to think first of the mother-who "raised 10 children-and enjoyed

Before you decide finally, it is important that you meet the man's family and come to know them. It will not take long to find out whether they approve. You will handle that situation when you learn what it is. * Few spectacles are more pathe-* tic than an older woman left alone to live in the past-particularly one who has had a loving husband and a houseful of children. She cannot help but yearn for the daily companionship of a congenial soul to talk to, to take care * of, and be taken care of in return.
WIFE WON'T FORGIVE

vorld. But I did wrong-"And now, though I told her how live with me any longer.
"She said she had loved me more than anyone, but that is ail ended. Please tell me what I can do!

H. M." When a man is loved, he has to continue to deserve that love to hold it. This you have learned the man she loves so much, her

faith has been outraged, her love is not only hurt, but so disillusioned that she wants to get as far

clined to err. Perhaps she will it. together, and believe that you really mean it when you promise never to offend her again. When that happens, she will send for Hope for that day - And s conduct yourself that she will

know you are a reformed character. If a widowed mother wants to marry again, her children should think first of her happiness, and rally around. Anne Hirst understands both generations, and can help each play fair. Write her at Box 1, 123 Eighteenth St., New Toronto, Ont.



endures a cautious hug from Bonnie Chorenki, four months his junior, after the pair copped the titles of "Miss and Master Winnipeg." Though the Winnipeg beauty contest was baby-sized,

CHRONICLES GINGER FARM

"TAKE IT EASY"-that, ! am sure, would be a good New Year resolution for all of us who a over fifty - and "MORE THOUGHT AND LESS HUR-RY" for everyone, irrespective of age, would mean a great improvement in our way of living in 1952 -if it wer carried out. Hurry, hurry, hurry - that ap-

to modern living. And what does married nine years, and I love my it add up to? Nothing but ineffisorry I was, she says she will not sorry I was, she says she will not fluence. We may not want to be clerk is closing the door—you knew

crowd is usually the result of too many people trying to hurry at the same time. The fact of their hurrying eventually slows up When a wife is betrayed by everybody. As, for instance, highway traffic . . . it isn't necessary

away from him as she can.

If your wife insists on going, you that while you are doing one Blank, who is in hospital. Too late you cannot prevent her. Perhaps it is better that you leave. (She will make that choice.)

After you try here here. It is better that you have here here. It is better that you have here here. It is better that you have here. It is * After you two have been separated for a while, let us both hope she will remember that we hope she will remember that we waiting you can be waiting you waiting . Besides that the other party may be "in a hurry" and not wait if you don't get there fast enough. you don't stop to push the pan of frying sausage to one side-nor maybe to shur off the draft from you have it on your mind as you minutes you excuse yourselt, hurry back to the kitchen, just in time to rescue the sizzling sausage from burning, or to stop the stovepipes catching fire. Then you hurry

back to the telephone . . . the other party tells you that in your absence two or three other people came to the telephone and asked if the line was busy. So you hurry to finish yor telephone conversaalready-you'll have to hurry o

. . . .

Maybe after dinner you must go down town-can't wait too longthe bank closes at three o'clock. But it 'ooks like rain so you must get the washing off the line before you go. You hurry to wash and change your clothes . . . and away goes a run in your nylons! Now you are really rushed. You finally get out to the car, hoping it will start. Being over-anxious you get too generous with the choke and flood the blessed thing. Just as you finally get started your better-half comes down from the barn and calls to you to bring back some 21/2 inch nails—he hasn't enough to finish the job he is doing.

You get to town-the only parking space you can find is one end of the street—and the bank is the ciency, high blood pressure and jagged nerves. There are few of other. Hurry, hurry, hurry! You hurried but a person caught in a all along he would be hurrying to crowd is pushed along in spite of | do that little job. Then comes shophimself. And there you have a ping-and of course you left your strange paradox - a slow-moving shopping list at home. Now what was it you were specially anxious not to forget? You can't remember. You finish picking up what you want and make for the cash register-but from the other aisle the man she loves so much, her first instinct is to leave him. Her faith has been outraged, her love has been dragged in the dust. She

But you can stay at home and But you can stay at home and still feel hurried—you can be so conscious of all the work ahead of control of the still feel hurried feel you turry to answer | for the nails. By supper time your head aches and your grey matter, if you have any, seems swirling around in your head like so much batting. During the evening a neighbor plones for a friendly the newly-built kitchen fire. But doing?" she asks. That stops you! chat. "And what have you been What have you been doing? Nothanswer the telephone. In a few ing special at all-just an ordinary day's work. You suddenly

frustrated - not because of the

work you've done but because you

were hurried in doing it.

o you have days like that, or don't ou? If so, how can we stop this hurrying? You tell me, because I tion and then back to the kitchen. | can't find the answer. And so help Open up the drafts again, push the frying pan to the front of the take a quick glance at the wait for no man"-nor do newsclock ... my, it can't be that time paper offices wait for their copy!



Don't Neglect Those Furs Of Yours

coat, you intend to make it last for years, but somehow it never wears as well as you had hoped. Can you to anything to make it last longer?

Lift the skirt of the coat when you sit down so your movement coat is a fla.tering luxury, whether it is muskrat or mink, and it's not intended to be pushed into or pulled out of a car many times each day. Shake out furs that have been exposed to rain or snow. Hang them up to dry-away from radia-Ask your furrier to replace skins

when cuffs, pockets, and front edges first show signs of wear. If that is impossible or too expensive, he can trim the cuffs or hemline to get the fur needed for the necescarry your handbag by the han dle or over the wrist. Constart fric-

For fast relief from header tion from under-the-arm or over-INSTANTINE. For real rele the-shoulder bags breaks off the hairs or gives fur a ruffled and un-Wear jewelry with furs but not on them. Pins pierce and may rip to ease pain fast. For heads, rheumatic pain, aches and pi colds, for neuritic or neurally you can depend on Instant the pelt. Spray perfume from an atomizer if you must wear it on your furs, but remember that fur takes on its own interpretation of a scent. bring you quick comfort.

INSTANTINE is made like a cription of three proven as

Store your coat in cold storage as early as possible to preserve the protect it from moths, and to keep the skins soft and pliable. Beware of warm closets-those built next to chimneys are slow fur coat may look well on the outside but once the skins begin to stiffen, harden, or crack, the fur cannot be restored to its original Hang your fur scarf on a hanger

specially made for the purpose. Beter still, keep it folded in a drawer. Hang fur coats on padded hangers curved on the natural shoulder Furs do not yearn for constant petting. To preserve them, keep hands off and let a reliable furrier

do the cleaning and treating your

Real Best Sellers

furs demand.

thrillers has broken all records. Ten million copies of his first four novels have been sold in the past three years. A recent one ("One Lonely Night") brought out in a 25-cent reprint in September sold a million copies that month. Because the saturation point has never been reached, and wholesalers have never had cnough copies to satisfy the demand, the New American Library set Dec. 12 for the biggest first 2,500,000 copies of Spillane's "The Big Kill."

On the same day, the firm reissued 1,000,000 copies of his four previous favourites, "l. the Jury,"
"My Gun is Quick," "Vengeance Is Mine" and "One Lonely Night." That should be enough for the moment. But his publishers cannot tell. Unlike other popular-reprint authors, Spillane's reputation has

FAN TANS

Measure into large bowl, 1/2

lukewarm water, 1 tsp. granu-

lated sugar; stir until sugar is

dissolved. Sprinkle slowly with

envelope Fleischmann's Fas

Rising Dry Yeast. Let stand

y would blow up

RELIEVED IN A

JIFFY!

Instanti

Economical 48-Tablet Botte

without very attentive review

almost without advertising

if they had been available

"Long Wait," has just been

ed in a hard cover by Dutte

They were quar

return my lock of hair.

angrily. To which the y snapped: "All right. Do

the dark hair, or the one

me when you were a blor

Up idedown to Prevent Per

12-Tablet Tin 25¢

zed world after ected errors in

RELIEF IS LASTING were frequently resistance centred reption of three proven as ingredients. A single tablet usually brings fast relief.

Get instantine today and sineys keep it handy ling lings ced an entry into

year a certain Sister prived of light and air, were living. These women seemed to be wrap-ped in a fervent trance and put were expiating sins. even found a number

Paid 15 Shillings

up for the defence.

May Be Worth Plenty

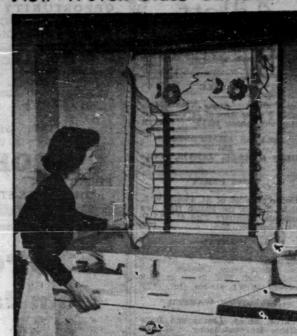
You never know when a long-triched flour, 1½ teaspoons soda and 1 teaspoon salt. Combine ½ cup shortening and remaining chocolate-frosting mixture; mix thortening mixture; mix thortening mixture is a second mixture and painting at an auc-The picture, which o declared it was a Veronese (1528-88),

Cool; frost with reserved choco-late frosting. All ingredients should be at room temperature. POTATO AND SMOKED ho found it is con 8 cups thinly sliced,

h it on a couch in

15s. painting may be

BY EDNA MILES



pork butt, about 1 pound
1/2 cup flour
1 teaspoon salt
3/4 teaspoon pepper
6 cups hot milk

375° F. Arrange alternate layers of potatoes, onion, and meat in a

pepper. Pour hot milk over all. Bake 1½ hours or until potatoes and meat are tender and top is brown. Makes 12 servings.

NOTE-Two 3-quart baking pans

baking time.

1 tablespoon salt
3½ cups milk
3½ cups chicken broth
2 eggs, slightly beaten

Set oven for for moderate, 350°

F. Combine the noodles, chicke

green pepper, and celery in a large bowl. Melt butter in a large sauce-

pan. Blend in flour and salt; stir in milk and chicken broth, and cook until thickened, stirring con-

hot sauce to eggs, stirring constant

loaf pan, and bake I hour or until

note inserted in center comes out clean. Unmo'd onto platter, slice

and serve with Chicken Parsley Gravy. Makes 12 servings. Chicken Parsley Gravy: Heat re-

served sauce; add 1/2 cup chopped

LIMA BEANS AND CORN

3 teaspoons bacon drippings of

3 12 ounce cans whole kernel

1/4 teaspoon tabasco sauce 1/2 teaspoons chili powder 6 strips bacon, cut in halves

Wash beans well, then cover with

water and soak overnight. Add 11/2 teaspoons of salt and cook over

about 1 hour. Drain. Set oven for moderate, 350° F. Sauté onions in

bacon drippings in a skillet. Com

bine beans, onions, corn, tomatoes

tabasco, and chili powder. Pour in-

to a greased 111/2" x 171/2" x 21/4"

baking pan and arrange bacon or top. Bake about 1 hour or until mixture is thoroughly heated and bacon brown. Makes 12 servings.

NOTE-Two 3-quart baking pans

or casseroles may be used in place of the large one. Allow the same

TESTING

The clerk in a men's-wear store

did a painstaking job of showing

the mother of a teen-age lad the full range of young men's hats. The woman didn't seem too concerned

about color or style, but as soo

as the salesman got the fit just right she whooshed her son out the door with a "Thank you very

much—we just wanted to check the size before ordering from the mail

11/2 pounds dried lima beans

3 teaspoons salt 1 cup thinly sliced onions

5 cups tomatoes OR

parsley just before serving.

stantly. Slowly add 3 cups of the

or casseroles may be used in place

Set oven for moder

You've probably been reading about that California woman who won \$25,000—think of it!—in a cookery contest. No doubt you'd

like to have the recipe she used

STARLIGHT DOUBLE

DELIGHT

Cream together 2 packages (3

oz. size.) eream cheese, ½ cup shortening, ½ teaspoon vanilla and

½ teaspoon peppermint extract until fluffy. Measure 6 cups (1½ lbs.) sifted confectioners' sugar. Blend

half of sugar into creamed cheese mixture. Add ¼ cup hot water alternately with balance of sugar. Blend in four squares (4 oz.) melted chocolate. Reserve half of mixture (2 cups) as frosting for baked

oughly. Glend in 3 eggs, one at a time. Beat for 1 minute. Measure

34 cup milk; add alternately with sifted dry ingredients to creamed

mixture, beginning and ending with dry ingredients. (With electric

two well-greased and lightly flour-

ed 9-inch round layer pans. Bake at 350° F. for 30 to 35 minutes.

PORK CASSEROLE

11/2 cups thinly sliced onion

New Woven-Glass Curtains Are Trouble-Proof and Versatile

T'S pretty hard to imagine something really new in curtains, but it's here. It's a curtain woven of glass fiber (which makes it fireproof), that can be washed and rehing in less than five minutes and that never loses its crisp appearance despite the fact that it never needs

You'd never know these curtains are made of glass. They look just like marquisette—which really isn't surprising, because the weave is a regular marquisette weave.

They need no curtain rod, being attached to the window frame with special hooks and rings that come with the kit. And you don't even have to worry about measuring the window you intend them for, because they have an elastic-band back that enables them to fit any ow, from standard single size to double-width ones.

AUNDERING is just about as simple as washing your hands. All you have to do is to unhook them from the window, wash them out in warm suds, rinse them and roll them in a towel to remove excess moistire. Then you just re-hang them damp and they'll dry out in pristine beauty. Being glass, they never require ironing nor

These new curtains are versatile, too. In addition to serving as onventional curtains, they can be used as trimming for vanity tables Hollywood headboards or bedspreads. They will easily conform to the outline of odd-shaped windows. They can be used to give a soft, decorative outline of Venetian blinds, to give a shadow-box effect over conventional curtains and to achieve other decorative effects imited only by your own ingenuity. The fact that they are fireproof makes them particularly appropriate for use in the kitchen, especially if your kitchen window is near the stove.

They come in white ground, trimmed with solid-color chintz bands and in three pastel colors, powder blue, maize and green.

Taking Photographs Of The Queen

One evening in July 1939 a cheerful voice on the telephone asked: "Is that Mr. Beaton?" When reassured, it continued: "It's the lady in waiting speaking, and the Queen wants to know if you will photograph her tomorrow afternoon."
This honor came most unexpected-

Next morning 1 got out of bed earlier than usual, shaved myself a little more carefully, put on a dark arrangements for the great occasion. It was still quite early in the morning when I arrived; flowers were being carried about in bowls, and housemaids were still busy with

their dusters. Through the windows could be heard the changing of the By early afternoon there was CHICKEN NOODLE LOAF 4 cups cooked, medium-wide noodles 3 cups cooked, shredded chicken major activity in the yellow and blue drawingrooms, where screens had been put into the semicircular 1/3 cup finely diced green pepper
1/3 cup finely diced celery
3/4 cup butter or margarine
3/4 cup flour bay over which were hanging my old familiar backgrounds — the

Piranesi ruined arch, the Fragonard trees, the architectural vista. A mass of flowers from Windsor Castle-were banked about, and an army of men were fixing lights and making various preparations. Soon became anxious about the time they took. At any moment now, the Queen might be ready. I did not wish to waste, a precious minute, especially as the superintendent had told me that I would not be permitted when the property time, with Her. Majesty

ed much time with Her Majesty that in the late King George's reign no photographer was ever allowed to take pictures for more than

A hustle in the corridors, a rush of pages, and the Queen appeared in a richly encrusted crinoline of gold and silver, for which the yellow drawing-room made the ideal for his first swim. setting. At once I started frenziedly "Oh, no, sir," was the reply. clicking the camera. This seemed to amuse and delight Her Majesty, for from the moment I began the pho-

tographic attack on her she showed that she was enjoying herself. . . Then the sun shone for the firs time that day to give me new in spiration. We took many more pi down from the high windows ont the small figure that stood in the distance looking like an illustration

of a fairy story. Again we ran out of films. This became a joke. The Queen looked incredulously at the stock of used plates and then again at the Rolliflex. "Is it empty again?" And, when once more another roll of films was finished, she remarked "Never have I known such celer

intendent came up and said: "Do you realize you are the most fortunate young man I've ever known Why! You've had three hours o the Queen's time already."-From

DRESSES 40% OFF

Is Colder Weather Coming Our Way?

the next 50 years-shorter growing seasons, June frosts, widespread crop damage. That's the long-range prediction of Dr. Raymon H. Wheeler of the Weather Science

Foundation.

The past 50 years have been relatively mild, but we're due for another 100-year low in the 1960's, he says, pointing to signs such as later frosts in spring, earlier in fall and the severe cold waves that shivered the Deep South last year. "This is only the beginning," he forecasts. "It will be harder to ripen corn and mature melons. Fruit damaged at blossom time. Not every year will be bad, but the trend will get worse, and preparations should

Along with the cold will come increasing droughts till we get through the 1970's, believes Wheelrainfall cycle, headed into an 18year dry cycle, and a longer one on the order of 90 or 100 years."

say to this? Ivan R. Tannehill, says, "In some parts, the growing season definitely averages longer than in swing back to the weather of our fathers and grandfathers might come as a shock to those who have

warm years."
But there's good news too. "International wars decrease as it turns cold," observes Wheeler. "I predict the decline and collapse of munism as it turns cold."

NO DANGER?

A tourist arrived at a holiday resort in the tropics. "Are there any crocodiles around here?" he asked a local before he went in

The tourist dived in and swam around for some time. Then doubt set in. He called out to the local who was still on the beach. "Are you sure there are no crocodiles?"
"Definitely not!" shouted back the man on the beach, "They never come near here. They are too afraid of the sharks."

"Thar She Blows"!

Eighty years ago the first explo-sive harpoon shattered the silence of the Antarctic and reawakened a dying industry.

Before that time whaling had ex-perienced varying fortunes. It was born among the hardy Basques, who hunted their quarry in little

Then other people began to re the adventurers of a dozen nations who competed against each other in an orgy of destruction.

These days of happy hunting too their inevitable toll, and by the nineteenth century the whale had been exterminated in many parts of the world. But there are stil Blue and Fin whales, who casil eluded the little boats with their

hand-thrown harpoons. fast little steamships, proved to be the answer, and the wnaling industry took on a new lease of life Today it continues to flourish ternational whaling fleet the world tic for the ocean giants.

Whaling is no job for the and dangers of the trade there are rich rewards. According to Mr. Douglas Liversidge, who accom panied a recent expedition in the

far south, a gunner's salary is of-ten comparable to that of a Ca-In his book "White Horizon," he gives a graphic description of a whale-hunt. He sailed in the Sig-

the grey expanse of sea, which seemed completely desolate and empty. And then suddenly the man

his hands and bawled. Cat-and-Mouse

that appeared to curdle in the frosty

"Thar she blows!" shouted the mate, and the little Sigfra heeled But the whale was outside the harpoon's range, and there followwhile Sigfra stalked her prey and the whale spouted and dived and

The whale appeared to be an old from the herd, and even when the

along a slightly zigzag course, div ing every few minutes, while the Sigfra circled in the area where denly he appeared hard aport:

"The helmsman crouched behind to tear into the mighty bull."

The waited tensely for his next move. He might have dived straight down to a depth of two or three hundred fathoms, straining at the cable which trapped him. But although the old bull fought valiant ly for survival, he stayed on the about while life ebbed from him the hauled him in and hitched him



This Paris model Is wearing a French designer's blue satin

United Nations complete with the UN flag motif. The inspiration is carried into the matching tulle stole



tribute to the



ACROSS
I. Formerly
4. Concerning
9. Jewel
2. Orb of day
2. Meaning
4. Fish eggs
5. Dignified
17. Waywars
18. Dignified
17. Waywars
18. Saucy
18. Saucy
19. Mirth
20. Title
21. Article
22. Organ of
24. Saucy
29. Mirth
20. Title
21. Article
22. Organ of
24. Malre
25. Organ of
26. Symbol for
27. Decade
27. Decade
28. Saucy
29. Mirth
20. Title
21. Article
22. Organ of
23. Malre
24. Malre
25. Symbol for
26. Symbol for
27. Decade
26. Symbol for
27. Decade
28. Symbol for
29. Regard
29. Pail used a
29. Espouse
29. 6. Along 7. Employ 8. Kind of dog 1 2 3 4 5 6 7 8 9 10 11 22 23 24 25 26 27 29 30 43 44 45 49 50 51 51 52 53 57 55 56 57 58

Answer Elsewhere on This Page

in 6 portions, over hot cooked stew. Cover closely and simmer (never lifting the cover) for 15 mins. Yield—6 servings





FESTIVE-quick to fix!

with Modern Fast-Acting DRY Yeast!

LEISCHMANN Always running short of yeast secause it spoils so quickly? End this nuisance - switch to modern CASTRISING Fleischmann's Fast DRY Yeast! DRY YEAST Keeps full strength and fast-acting right in your cupboard - no refrigeration! No new recipes one package equals one cake perishable yeast in any recipe.

Get a month's supply!



Nothing But Girls' Legs!—Well, Michael Adcock must be or not doing a double-take on what surrounds him beonly two years old. In this picture, he's sweating it out gs during a fashion show waiting for his cue to go on als behind him, which he completely ignores—but we preparing to go on, also, to model new-style bathing