For Better Desserts

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Pride and Prejudice

Adapted from the Metro-Goldwyn-Mayer Picture
by
GERTRUDE GELBIN
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SYNOPSIS

Two rich London bachelors, Mr. Darcy and Mr. Bingley, arrive with the latter's sister to take up residence at the Netherfield Park Estate in Meryton Village. Since marriage is a girl's only career in the 1800's, Mrs. Bennet, mother of the five marriageable daughters—Elizabeth, Jane, Mary, Lydia and Kitty—is in a turmoil of excitement. Despite Mr. Bennet's protest, she campaigns vigorously to win the bachelors for witty Elizabeth and beautiful Jane. Jane and Bingley fall in love at first sight; but Darcy's arrogant pride prejudices Elizabeth against him. She is further incensed when he deliberately snubs Mr. Wickham, friend of her sister Lydia. Miss Bingley invites Jane to visit her.

CHAPTER THREE

Target Practice

The great and fateful day when Jane was to visit Miss Bingley at Netherfield Park, dawned gray, cold and weighted with rain clouds. The weather afforded Mrs. Bennet a brilliant idea.

"Jane shall ride over on horseback. Then, if it rains, she won't be able to come home after dinner. They'll have to keep her for the night—and there's really nothing like wet weather for engagements!"

So, on horseback went Jane; not only did she remain for the night, she stayed for the week. Her exposure to the rain resulted in a cold that confined her to bed at Netherfield Park. And, if streaming eyes, red nose, sneezes and wheezes are not the things of which romance is made, Charles Bingley seemed totally unaware of it.

Red nose or no, he was enchanted with her, visiting the sick room at every opportunity. His delight was as nothing compared to Mrs. Bennet's.

"Mr. Bennet!" she cried to her husband as she poured their breakfast coffee. "I've just received a note from Mr. Bingley. He asks permission to give a garden party and ball for Jane as soon as she's well." She sighed. "Such a happy idea of mine to send her off in the rain!"

Mr. Bennet emerged from behind his copy of the Times.

"But to Jane must go all the credit for having caught the cold, my dear," he observed sarcastically.

The Clergyman Rival

Certainly, Bingley hoped Jane's visit would go on forever. But Mrs. Bennet, a general marshalling forces ofr victory, recalled Jane for the one reason that would whet Bingley's jealousy, heighten his ardor and goad him into a declaration.

She placed a rival in his path.

Cousin Collins, the clergyman to whom the Bennet estate was entailed, arrived for a visit. Elizabeth was dispatched to fetch Jane under the pretext that her sister must meet the male and marriageable relative who was the Bennet house guest.

Poor Mr. Bingley reacted to the news in the manner hoped for. While he did not quite declare himself, his attentions to and concern for Jane reached a peak that infuriated his sister and sent Darcy's eyebrows on the rise.

Cousin Collins proved to be a scraping, bowing, obnoxious, self-important bore. At first meeting, he set his heart on Elizabeth. Mrs. Bennet, determined that one of her daughters should marry him in order to keep the estate within the family, was in a fever of joy—until Elizabeth declared with finality that if she died unmarried, she'd never be Mrs. Collins.

Charlotte Lucas, her dearest friend, came to her rescue. Mr. Collins, finding himself the object of Charlotte's concern, promptly forgot Elizabeth. Charlotte was lovely, he decided; a bit old—on the late twentyish side—practically a spinster—but a lovely girl!

Jane's Success

Mrs. Bennet drowned this defeat in the glow of Bingley's continued attentions to Jane — attentions climaxed by the garden party honoring her complete recovery.

It was a splended party! Mrs. Bennet could have hoped for nothing finer! Mr. Bingley had eyes for no one except Jane!

It proved once and for all, that she was right in her campaign. Would Jane be basking in the glow of Bingley's admiration if Mrs. Bennet had listened to her husband? In the future, that worthy, hiding behind a mass of unintelligible tomes and treatises, had better leave such matters to her!

So great was her delight in Bingley and Jane that she closed her eyes to the mad caperings of Kitty and Lydia who flirted outrageously with uniformed officers; that she lost sight of pedantic Mary's woeful shortcomings as a beauty; that she even forgot to scold Elizabeth for being as coolly aloof as her father.

(To Be Continued)

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Salting Down Your Beans

They Will Keep All Winter If Properly Done

Beans should be salted down in large stone or glass jars or any other larger receptacles. Plenty of salt must be used or the beans may become slimy and useless.

Allow a good 1 lb. salt to 3 lbs. beans. Have the beans young and tender, and see that none have formed any hard inner skin. String them, and while the small ones can be left whole, the larger ones may be sliced.

CHOOSE 'EM YOUNG, TENDER

Sprinkle a layer of salt at the bottom of the jar, and cover with a layer of beans mixed with a little salt. Proceed in layers until the jar is filled, pressing down each layer with the hands and having salt as top layer. Leave for two or three days for the beans to sink, and fill up again with layers of beans and salt. Allow to sink again and fill up till the jar is tightly packed with a good layer of salt on top.

Seal the jar tightly. You can do this with a cork that has been dipped in melted paraffin wax; run a little wax over the top.

If the jar has too wide a mouth for a cork to fit, fasten over with a bladder or several thicknesses of parchment, and cover to prevent evaporation. Store in a cool place.

DON'T SOAK OVERNIGHT

When you cook the beans, wash them well and soak for two hours in warm water; rinse and cook in the usual way for about half an hour, but use no added salt.

If the beans are found to be salty after the first trial, give them a preliminary boil up after soaking, throw the water away and boil as usual.

Note.—If the beans are soaked overnight before cooking, they may tend to become tough.

With twenty-three people on board, a nine-ton fishing smack recently made the 3,000-mile voyage from Norway to Canada.

Chantecler Slow Burning CIGARETTE PAPERS NONE FINER MADE
DOUBLE AUTOMATIC BOOKLET

Big Hats Replace 'Silly Little Ones'

May Be of Fur; Models of Leopard Are Most Alluring

New York.—The men who have had a lot to say about "silly little hats" may now turn their attention to poking fun at big hats, for the silhouette of today is as topheavy as a sunflower. The big hat may be a fur hat or it may be one that gives the effect of a little girl with her mother's hat on, but fashion has said that is the way to look, fall, 1940. But the small hat may be so interesting and so capable of holding its own in the fashion scene that it, too, will add variety to the hat world. The leopard will give up his skin to the milliner this year, and the hats she already has evolved from them are so alluring that any person with an old leopard skin may as well get it out and go to the milliner with all speed.

TOP-HEAVY AS SUNFLOWERS

Green and leopard is an unbeatable combination, daring to challenge brown and leopard. Beige, cream and putty shades will take on brown furs. Brown with these shades will be green's rival. Big hats, pins of fur, fur rolls, fur chinstraps and fur bandeaux are a few of the ways of using fur on hats this season.

Neat, Button-Front Shirtwaist

PATTERN 4489

By Anne Adams

You'll wear this neat-as-a-pin frock from dawn to dark for 'round the house days. Anne Adams has planned every feature of Pattern 4489 for becoming effect and for speedy stitching via the Sewing Instructor. The button-front makes a smart, slenderizing line . . . lets you in and out quickly . . . and helps adjust the frock to your size. Panels to the front and back of the skirt seem to diminish your width and add to your height.

Pattern 4489 is available in misses' and women's sizes 16, 18, 20, 34, 36, 38, 40, 42, 44, and 46. Size 36 takes 4 5-8 yards 35 inch fabric and 2¼ yards ricrac.

Send TWENTY CENTS (20c) in coins (stamps cannot be accepted) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Send your order to Anne Adams, Room 425, 73 West Adelaide St., Toronto.

Rain-Kerchiefs

A woman in Collingwood, N.J., makes what she calls "rain-kerchiefs"—squares of fine, bright-colored oiled silk in a generous size, pinked about the edges with a pair of pinking shears, and folded into a tiny bag of the same material. They can be tucked into the purse and pulled out to cover one's hat at the first sign of rain.

She has sold many of these clever kerchiefs at 50 cents each, selling from door to door and through shops and stores.

Victory — And Peace

Since the beginning of the eighteenth century, the longest period of peace for the world was the 39 years following the fall of Napoleon in 1815.

TABLE TALKS

By SADIE B. CHAMBERS

PEPPERS ADD FLAVOR AND FAVOR

Last week I had two requests for "Stuffed Peppers", and since I consider it one of the novel dishes for luncheon or supper which always meet with approval and mark any menu as "different", I am giving you some of my various recipes for this spicy product:

Liver-Stuffed Peppers

For this dish any other cooked meat might be used,—chicken or ham are especially good.

2 cups ground cooked liver
One-third cup soft breadcrumbs
1 tablespoon butter
½ cup milk or stock
1 cup cooked corn
3 tablespoons chopped onion
2 teaspoons salt
¼ teaspoon pepper
6 green peppers

Cut a slice from the top of the peppers, remove the seeds and steam for 8 minutes.

Mix the liver, crumbs, corn, onion and melted fat seasonings and milk or stock together. Fill the steamed pepper shells with the mixture and cover the tops with buttered crumbs and a little sprinkle of grated cheese.

Place in baking dish and bake for 30 minutes in a moderate over until peppers are tender and the top a golden brown.

Stuffed Pepper Salad

3 medium sized green peppers
1 small package white cream cheese
¼ cup grated cheese
Salt
¼ cup chopped pimento
Cream
Paprika
Lettuce and mayonnaise

Remove the tops from the peppers, scoop out the seeds and steam for 5 minutes or parboil (in salted water). Drain and chill.

Mix cream cheese, the other cheese and pimentos and moisten with cream. Season with salt and paprika. Stuff peppers with mixture, chill; then slice and serve on lettuce leaves with dressing.

Stuffed Peppers with Rice and Tomato

6 tablespoons butter
2 tablespoons finely chopped onion
1½ cups cooked chopped veal
1 cup boiled rice
½ cup stewed tomato
6 green peppers
One-third cup fine bread crumbs
½ teaspoon salt
1 tablespoon melted butter

Remove the seeds and membrane from medium-sized well-shaped peppers. Steam for ten minutes or parboil for the same time. Drain and cool. Melt the butter and saute onion in it. Remove from the heat and combine with the rice, meat and stewed tomato. Sprinkle salt in peppers and then stuff with the rice mixture. Sprinkle top with bread crumbs tossed in butter. Place enough water to cover the bottom in baking pan in which the peppers are to be cooked. Bake ten minutes in a hot oven.

Peppers with Spaghetti

6 green peppers
1 medium sized can spaghetti
Salt and buttered crumbs

Wash peppers, cut off the tops and remove the seeds. Place peppers in steamer for 8 minutes. Drain and cool, filling with spaghetti. Dust lightly with salt and cover with buttered crumbs.

Place in casserole and add a small amount of water. Bake until the peppers are tender and the crumbs on top a golden brown.

READERS WRITE IN!

Miss Chambers welcomes personal letters from interested readers. She is pleased to receive suggestions on topics for her column, and is even ready to listen to your "pet peeves." Requests for recipes or special menus are in order. Address your letters to "Miss Sadie B. Chamers, 73 West Adelaide Street, Toronto." Send stamped, self-addressed envelope if you wish a reply.

Naturalness Is 1940 Keynote

This Fall's Smart Girls Are Passing Up "Sophisticated" Effects — Fresh, Unspoiled Look In Favor

The smartest girl—fall 1940 style—is a perfectly groomed, natural-looking beauty with shorter hair, shorter nails and shorter skirts.

Long bobs are not so long. Claw-like, pointed nails are considered old hat. Pinafores and the knee-length sports skirt, worn with longer socks and requiring smooth, white knees, are style news of the hour.

Both the shorter skirts and the pinafores give their wearers a fresh, unspoiled look with which heavily made up eyes and siren nails would be incongruous. This fall's debutante will try to look like a glorified version of herself—not like a movie star or her sophisticated older sister.

She'll consider soap and water her best friends, using them to clean her hair once a week as well as for a daily, tub or shower and twice daily face and neck cleanings.

Ultra chic is the new "cap" coiffure which one of the best hairdressers recommends especially for college. The hair is cut quite short, the crown left smooth and straight, with the ends all the way around finished in little ringlets.

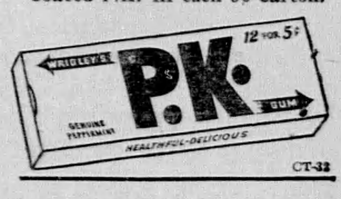
Canuck Soldiers Most Popular

Canadian soldiers rank high in popularity with girls who go dancing in the Covent Garden district of London, England. A survey showed this order of favor: 1. British sailors; 2. Canadians; 3. Royal Air Force; 4. Foot Guards; 5. New Zealanders; 6. French Sailors (who used to be at the top of the list before France capitulated); 7. All other troops in khaki; 8. Civilians.

Australians were not included, it was explained, because they don't seem to find time for dancing.

TREAT THE BOYS TO HEALTHFUL, REFRESHING WRIGLEY'S P.K.

Get several cartons of Wrigley's P.K. today—or an assorted box of 20 cartons. Include several packages in your Overseas parcels. P.K. helps relieve tension and fatigue. 12 delicious candy-coated P.K. in each 5¢ carton.



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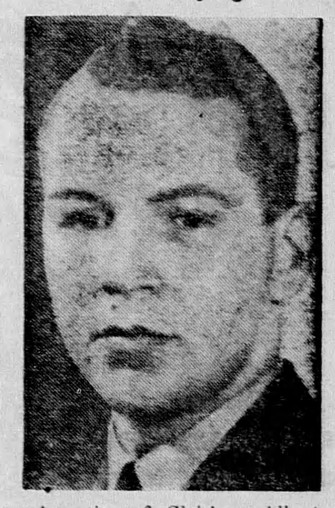
First Marmalade In Days of Henry 8

We use oranges to make marmalade, but the first marmalade was made of quinces, and the word is derived from the Latin name of the quince "malomellum." Marmalade is first heard of in the reign of Henry VIII. In a letter of this king to Lady Lisle, he "most heartily thanketh her good ladyship for her marmarlo." From another letter of Lady Lisle we learn that the king wrote, asking for a fresh supply of the delicacy. Pepys enjoyed marmalade, and writes in his famous Diary: "After a good dinner, left my wife and Mrs. Hunt making a marmalett of quince."

Gets Distinguished Flying Cross



A native of Gleichen, Alberta, Pilot Officer J. A. Walker has been awarded the Distinguished Flying Cross for his bravery in air battles over England.

"THIS HAS THE VITAL FOOD VALUES THAT MY FAMILY NEEDS"

Over two Nabisco Shredded Wheat slice a banana, pour a cupful or more of milk, sugar to taste—and you have a breakfast made to order for a lazy morning-appetite! *But that's only half the story.* In this one delicious dishful, you actually get *eight* vital food values: Three Vitamins (A, B_1 and C), Iron, Calcium, Phosphorus, Carbohydrates and Proteins.

Leading Canadian health authorities agree that "whole grain cereals" are an essential "protective" food in peace and war. Nabisco Shredded Wheat, is a "whole grain cereal"—*100% pure whole wheat*—with all the rich, *inner flavor* of Nature's finest cereal grain. Serve this nourishing, low cost, morning meal to your family regularly.

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