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DURHAM CORN STARCH

MARRYING MARK . . . .

by

Violette Kimball Dunn

SYNOPSIS

After Mark's beautiful wife Ellen died, her whole family became interested in Valerie, Mark's adopted daughter. All save Shirley seemed to have their eye on the trust fund left Valerie by Ellen. They wanted to have Valerie live with them, but Mark, aware for almost the first time, that he had a daughter, refused to let her go. Shirley has invited Valerie to visit her—and Valerie has planned to go, but only after she and Mark make a trip. Dorothy, Ellen's sister, has left for California, but Elise is still around and insisting that Valerie and she become friends. Valerie tells her about the trip with Mark.

CHAPTER VII

Elise dropped her hand. "Of course, if Mark isn't coming home—it would probably bore you terribly—just us two—"

She sat down again just as Valerie was beginning to breathe freely once more. She suddenly asked a great many questions; where they were going, how long they'd be away, and especially if anybody else was going, too. Valerie said she didn't know, until they came to who was going.

Elise's rather sudden dark eyes rested on Valerie sharply until she found out the answer to that. Then they brightened, and she rose once more. She glanced out into the hall almost as if she were going to say something nobody must hear, and lowered her voice.

But she spoke casually. "I suppose you wouldn't know what your daddy did with darling Ellen's sable coat? I just happened to think of it. Funny, wasn't it?"

Valerie thought it wasn't funny at all. "My father sent it to the furriers," she said. She felt somehow it was enough just to tell where it was.

Chiltern was standing by the door. She looked at him oddly as she went out.

"Call my car, will you?" she said.

She must have forgotten Valerie, for she didn't say good-bye.

An Early Start

They really started the next morning, in the early May sunshine. Alice, still smiling, had filled two of the cases in the luggage trunk with Valerie's new clothes, and didn't forget any of the things Mrs. Banwood was sure she would forget.

Mrs. Banwood silently disapproved of Alice's packing. She disapproved of Valerie's blue knitted suit, and her blue tweed coat to motor in. Of course Mr. Alexander was spoiling the girl.

She said as much to Chiltern, as they stood directly behind a drawing-room curtain and watched Mark open the door of the closed car.

"He'd much rather drive his roadster, but he thought this was better for Miss Valerie," said Chiltern. He almost forgot, and let a note of affection into his voice.

"He's spoiling the girl. It's not what her mother planned for her," said Mrs. Banwood grimly.

"Thank heaven for that," said Chiltern. He had Mark's check for fifty dollars in his pocket. Mark had slipped it into his hand not twenty minutes ago. "Just in case—" he had said. He had looked the butler in the eye as he said it, and grinned. Not that the man's liking for Mark depended on checks.

"You never had any children, did you?" Chiltern asked Mrs. Banwood.

"We'll Head North"

"No-no—" she admitted slowly. "Did you?"

"N-no—as it happens." He hadn't thought of being asked himself when he put the question to her. "But it hasn't stopped me from keeping my eyes open. Mr. Alexander's what you might call a natural father."

"I'm sure I hope so," said Mrs. Banwood primly. But she didn't sound very convinced.

"Which is more than can be said for some people."

"If you mean Mrs. Alexander—"

"I'm not naming any names," Chiltern told her. He watched Mark's car round the drive, and left the housekeeper standing by the window.

Valerie leaned back beside Mark, and looked out upon the world. She supposed she was the same girl she had been six months ago. Three months ago. Even six weeks ago.

She looked up at him, saw that he was looking back at her and that he was smiling.

"When I was young, girls wanted to know things," he said. "You haven't spoken for at least ten miles. You haven't even asked where we're heading—"

"But it doesn't make much difference, does it?" asked Valerie. "You see this is the first trip I ever took. I mean, with my father. Because you can't call a chauffeur's driving you a trip, can you? It's the first time I ever had a friend. I mean really a friend. Are fathers always friends?"

"Well, anyway they always ought to be," said Mark. "As for where we're going, I thought we'd just head north and let things ride. We'll loaf along, and if we see anything we like, we'll stop and look it over. It's nice not to hurry when you're just out to play, don't you think?"

"I think it's all nice," said Valerie.

(To Be Continued)

Once Gay Paris Loses Its Charm

Social Life Blighted by Huns; People Prefer Rural Homes

The social life that Paris knew has passed out of the picture, says Alice Maxwell, Associated Press correspondent, writing from Lisbon. The international set that made it what it was is scattered to the four winds.

As for French social folk, the majority are preferring their chateaux to Paris. They have a double-edged reason—if they don't occupy them, the Germans will, and if they do, the estate will feed them. Compared with foraging in Paris, a country place that can supply butter, eggs, cheese, with occasional cream and illicit bacon, is a better place to be.

The thing now called social life in Paris is a mixture of German officers and civilians, German women, Swedes, Spaniards, Italians, Belgians and French.

DON'T BELIEVE PROPAGANDA

There is a bitterness in French people's hearts, eating in. But they keep their sense of proportion. The elaborate propaganda in Paris papers, explaining food and other shortages, looks like eyewash to many of them.

In silent protest against enemy measures, Parisians play dangerous little games. Chalked, penciled, ringed around in Paris is the letter "V"—which stands or Victory.

In spite of repressions, there are French who denounce the government, praise Britain, and champion De Gaulle, leader of Free French forces. "Vive De Gaulle" is another chalk mark hard to erase.

Blow To Mothers

Babies babble and coo and gurgle, but mothers should not talk back to their children with similar baby talk. So says Dr. Arthur E. Secord at the University of Western Ontario in London.

Shucks, not even an itsy, bitsy, witsy bit!

Children In Britain Fight Bomb Fires

School children and travelers on country roads are to be mobilized to fight crop fires if they are started by German incendiary bombs, the ministry of home security announced recently in a statement warning British farmers to be on the alert for such attacks.

A large number of stirrup pumps and fire pumps powered by trailer engines will be assigned to the areas in which Britain's home-grown wheat is harvested.

The danger period will be when the wheat is cut and becomes inflammable and later when it is in stock, the ministry pointed out.

Sources Of Iron In Family Diet

Spinach and Prunes Head the List — Baked Potatoes, Raisins Are Good, Too

The popeye jokes about spinach are not entirely without foundation, judging by a chart recently issued by the Ontario Provincial Department of Health, which shows that spinach is still the most generous source of iron for human dietary. A mere half-cupful of the cooked vegetable will supply one-fourth of the daily quota needed by a child, and one-third of that necessary to an adult.

However, as few children—or adults either for that matter—are so fond of spinach that they can eat it every day, other sources must be found. Prunes are about the next best bet. Five of these, cooked, yield about half as much iron as does the half-cupful of spinach.

MILK CONTRIBUTES LITTLE IRON

A medium sized baked potato, a slice of cooked meat, an egg or eight dates are all of about equal value, each yielding about one-tenth of the child's daily supply.

Raisins are good, too, but they're a long way below spinach in the scale of values, while oatmeal has only about a tenth of the value of the latter, quantity for quantity. Surprisingly, a slice of white bread or a glass of milk contributes practically nothing to the iron ration.

SMARTLY YOKED CASUAL MODE

By Anne Adams

You'll need a here, there and everywhere frock for the summer casual life—and here it is—in a style by Ann Adams! Simple as can be to make and to wear, yet Pattern 4791 has a gay, fresh, young air about it. Notice the spirited, swinging line of the yoke that curves across the front from shoulder to shoulder — isn't it smart? The wide revers are new and so attractive, especially if you decide to trim them with buttons and buttonholes. Darts below the yoking and gathers above the waist hold the softness of the bodice in place. Even the skirt has unusual flattery in slimming front and back panels. Choose a cool summer fabric — a pique, linen or shantung would be smart.

Pattern 4791 is available in misses' and women's sizes 14, 16, 18, 20, 32, 34, 36, 38, 40 and 42. Size 16 takes 3⅜ yards 35 inch.

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 Adelaide St. W., Toronto.

ISSUE —'41

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TABLE TALKS

By SADIE B. CHAMBERS

Jelly Making

With every jar filled now with jelly or some of the many, many kinds of delicious conserves the homemaker has an extra touch for some future meal. I wonder if you all know, that you may obtain from the department of Agriculture at Ottawa (Marketing Service) their bulletin on "Canning Foods and Vegetables." This is a valuable bulletin and should be in every home.

The general rules for jelly-making are well known and have been given in this column before, but I feel that due to the large number of requests on this subject, they should be repeated.

Unless adding pectin, it is better to use underripe food. Wash fruit and place in kettle over the fire adding just enough water to prevent burning. Cores and peelings should not be discarded — they do contain much natural pectin and also many vitamins. Heat slowly to boiling; crush thoroughly and cook until the fruit is soft. Turn into jelly bag (always wring jelly bag out of warm water) and drain overnight.

There is a test for pectin, which is very valuable to remember. One tablespoon of fruit juice and 1 teaspoon sugar and ½ tablespoon Epsom Salts. Stir until dissolved and allow to stand for twenty minutes. If a jelly-like mass forms immediately, there is a large amount of pectin in the fruit and you should use 1 cup of sugar to 1 cup of juice. If small flaky substances are formed, there is a small amount of pectin and you should use from two-thirds to three-quarters of a cup to the cup of juice. If the juice remains liquid it contains no pectin and will not jell without the addition of pectin. This may be supplied by the addition of commercial pectin or from fruit juice rich in pectin such as underripe apples (the cores are a great assistance.)

Boil the fruit juice for 15 minutes, have the required amount of sugar heating in the oven; measure and add to hot juice. Stir until sugar is dissolved. Boil from five to twelve minutes. Now try for the test: either when dropped from a spoon the juice will form threads, or it will form a sheet dropping from the spoon.

Pour into heated sterile glasses. Allow to cool; cover with paraffin. Store in a cool dry place.

Raspberry Jam

2 quarts raspberries
6 cups sugar
1 cup lemon juice.

Combine sugar and berries and allow to stand in an earthenware dish overnight. In the morning place over heat, adding the lemon juice (many prefer apple juice) and boil until it sheets from the spoon.

Raspberry and Gooseberry Jam

1 quart raspberries
1 quart gooseberries
3½ lbs. sugar
1 pint water.

Prepare gooseberries and allow to cook until soft. Try to choose large and soft berries. Add raspberries and cook until well mixed; then add sugar and cook until thick (about 40 minutes). Turn into jelly glasses and seal in the usual way.

Rhubarb Marmalade (Request)

1 quart rhubarb cut fine
1 quart sugar
Juice and grated rind of two oranges
½ cup chopped walnuts.

Prepare fruit and cover with the sugar and allow to stand overnight. In the morning, place on heat until sugar is dissolved. Boil rapidly until clear. Remove from the fire; add the nuts, mix well and pour into glasses, sealing in the usual way.

Cherry and Gooseberry Conserve

2 cups ripe gooseberries
2 cups pitted red cherries
8 cups sugar
1 cup liquid pectin
1 cup chopped almonds.

Put fruit through mincer. Measure and combine with sugar. Mix well and bring to boil, stirring constantly. Add nuts; boil for 1 minute. Remove from fire, stir in pectin. Stir and boil one minute longer. Turn into hot sterile jars and seal in the usual way.

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. Chambers, 73 West Adelaide Street, Toronto." Send stamped, self-addressed envelope if you wish a reply.

Maharajah Is Rich

The collection of jewelry of the Maharajah of Baroda is valued at $10,000,000 including necklace containing 130 diamonds valued at $1,200,000, a pearl neck ornament worth $850,000, a carpet worked in diamonds and pearls that could not be duplicated for $250,000.

One who is too wise an observer of the business of others, like one who is too curious in observing the labor of bees, will often be stung for his curiosity.—Pope.

Canadian gold production during the first quarter of 1911 amounted to 1,293,518 ounces compared with 1,261,535 ounces in the first three months of 1940.

Newsprint production in Canada in the first four months of 1941 totalled 1,062,670 tons compared with 1,003,081 tons in the corresponding period of 1940.

Production of gold in the Northwest Territories during March, 1941, amounted to 5,099 ounces as against 3,939 ounces in March, 1940.

Winnie-the-Pooh

Firing a salvo from a coastal gun somewhere on Britain's first line, Prime Minister Winston Churchill adds another grimace of determination to his collection of facial expressions. It was a practice shoot in honor of King Peter of Yugoslavia.

Portuguese Isles Are In The News

Ever Since President Roosevelt in Recent "Fireside Chat" Indicated U. S. Interest In Azores and Cape Verde Groups

In his most recent "fireside chat," President Roosevelt indicated the concern of the United States for certain islands in the Atlantic Ocean belonging to the Republic of Portugal, says The Washington Star.

An amateur student of history is reminded of how little he knows about the Azores and the Cape Verde groups. The former, he learns from books of ready reference, consists of nine separate islands scattered over 400 miles of water between the thirty-seventh and fortieth degrees of north latitude. It is understood that the name applied to them is derived from the word "acores," signifying hawks, vast numbers of which formerly abounded in the archipelago.

THE AZORES

Some doubt exists as to whether the Greeks and the Romans were familiar with "outposts" so far west of Europe, but the Arabian geographers of the twelfth century described the island. The Portuguese captain, Gonzalo Velho Cabral, reached Santa Maria in 1432 and San Miguel in 1434. He claimed his discoveries for his country and colonization followed at a rapid pace.

The Cape Verde Islands, fourteen in number, lie off the West African coast and are volcanic in origin, with flora markedly tropical. Advise Cadamosto was their discoverer, the date being 1456. A majority of living residents are of African descent. Slavery was abolished in 1876, but freedom has not brought prosperity.

Bracketed together, the Azores and the Cape Verde colonies approximate 2,400 square miles in area with a total population of about 500,000.

An Essential Part Of Regulated Farm

A workshop is an essential part of every well regulated farm. It pays for itself many times over every year. Every farmer has had the experience of having to go to the blacksmith shop during the busy season for some repair that might have been made immediately at home, had there been a shop equipped for doing the work. There are some jobs that must, of course, be done by a professional workman, but a great many of the simpler repairs can be made by a handy man who has the tools.

Exports of Canadian honey during the calendar year 1940 totalled 10,780,498 pounds valued at $1,237,285 as compared with 4,706,914 pounds valued at $362,070 in 1939.

Too Much Drive: Too Little Walk

The Health of the Present Generation Is Suffering Due to Decline of Walking For Pleasure

Dr. E. Stanley Ryerson, director of phyical and health education at University of Toronto has been observing this situation and he feels that the health of this generation is suffering because there is too much driving and too little walking. People are getting less and less muscular activity due to the easy facilities of modern transportation. He stresses an important point, too, when he says that physical exercise is just as beneficial to the brain as to the body. Maintenance of bone structure and development of the muscles are desirable and make for general physical fitness, but there are mental requirements which also have to be filled. It is here that walking proves to be the ideal tonic, linking the brain and body in a co-ordinated sense of well-being. Neglect of the physical human mechanism is frequently reflected in a nervous or unstable state, with the result that persons often break down under the strain of present-day life.

NATURE'S PANACEA

The best way to meet these strains is still to be found in the old formula of a sound mind in a sound body. Walking offers the readiest approach to the ideal condition, and the crisp days of sprng are a seasonable time to revive or start this enjoyable habit. It tends to stave off age, keeps the step resilient, feeds the nerves, puts an edge on one's appetite and brings restful sleep. It is nature's panacea and available to every person who has a little will power to practice it consistently.

Canada's Traffic Deaths Increase

Total Was Much Higher In 1940—Toll For Canada Largest In Fifteen-Year Period—746 Die In Ontario

Preliminary figures indicate a "marked increase" in deaths by motor vehicle accidents during 1940 the Dominion Bureau of Statistics reported the middle of July.

"The number of deaths and the death rate were the highest recorded during the period 1926-40 for which figures for all provinces of Canada have been compiled by the Bureau," th ereport said.

The Bureau estimated there were 1,709 deaths attributable to motor-vehicle accidents in 1940, compared with 1,584 in 1939. The death rate was 15.0 per 100,000 population, compared with 14.0 the previous year and 13.8 in 1938.

SASKATCHEWAN THE LOWEST

Motor vehicles accident deaths by provinces, with 1939 figures in brackets: Prince Edward Island, 10 (7); Nova Scotia, 104 (84); New Brunswick, 81 (92); Quebec, 434 (390); Ontario, 746 (682); Manitoba 87 (63); Saskatchewan, 59 (65); Alberta, 72 (81); British Columbia, 116 (120).

Saskatchewan had the lowest provincial death rate from motor-vehicle accidents at 6.2 per 100,000 population, and Alberta was next at 9.0. Highest provincial death rate was 19.8 in Ontario.

Turn To Brazil For Cotton Supply

Canada Can Get It Cheaper Than From the U.S. — Many Bales Come From Peru

Changes in the foreign trade policies of the United States government on cotton were being urged in some official quarters last week as a result of sharp losses in foreign markets, particularly Canada and other countries not cut off by the war.

With cotton exports at the lowest level since Civil War days, some U.S. Agriculture Department officials are urging that the government take more positive steps to hold markets long accustomed to using American cotton.

STORED AT BOSTON

Canada is turning to Brazil and Peru for the bulk of the cotton needed by its booming cotton textile industry, it was said. The Agriculture Department's office for foreign agricultural relations reported last week that Canadian mills had ordered a six-month supply amounting to approximately 200,000 bales of Brazilian cotton and that shipping facilities had been guaranteed by the Brazilian government. It said much of this cotton would be stored at Boston until needed.

It was explained that, because of government price-supporting loan programs in the U. S., Canadian mills could get Brazilian cotton from two and a half to five cents a pound cheaper than American cotton.