Repledge for War Savings

"SALADA" TEA

MARRYING MARK . . . .

by

Violette Kimball Dunn

CHAPTER 20

Mrs. Banwood's passion for the radio was now audible on the air.

It was pleasant to sit there peacefully in the half dark and listen to the beat of dance music coming from city canyons so many overheated miles away.

The music was a little louder now. It came lilting through the night with its haunting rhythm. Mark got to his feet and stood in mock formality beside her.

"Like to dance this?" he asked.

She swung her silver sandals to the terrace flags and faced him. "Love to, of course," she said.

He took her in his arms, and they slid over the smoothly laid floor in silence. Lucy felt she had been waiting all her life just to dance with Mark. She was glad he didn't want to talk. Always, she thought, she would remember this night. She wanted to hold it tight, to let it sink deep, to be able to shut her eyes and live it all again when it was gone. The night, the bewitching little moon, the scent of the roses, and Mark's arms.

A Birthday Party

Just before Thanksgiving, Valerie had a birthday.

Ten couples were asked for dinner and dancing. Valerie invited Shirley too; but she declined, saying she didn't believe in too many adults at a "children's party.

Lucy was all for putting in a quiet evening in her own rooms, but Valerie's disappointment and Mark's dismay were so real that she changed her mind.

She and Mark had their dinner at a small table before the library fire. Valerie quailed a bit at the idea of being left alone with a dinner party, but Mark and Lucy told her she might as well begin her apprenticeship as a hostess. As she grew used to the idea, she began to enjoy it.

Mark received the youngsters who overflowed the place. The house was fulfilling itself for the first time, he thought, with a twinge at his disloyalty. When they had found their place cards, and had encircled the old oval table in the dining room, he went back to Lucy by the library fire.

Dinner for Two

The contrast between the laughing young mob he had left, and golden-haired Lucy in her peach-colored frock, waiting in the quiet room, struck him so that he stopped in the doorway to enjoy it. He detached himself from the domesticity he had come to take so happily for granted, and looked at the scene as a stranger might.

Lucy glanced up, and caught the slight self-consciousness with which he came toward her. She smiled at him, and everything swung into place again. He pulled out her chair, and Alice came in and began to serve their dinner. From the dining room on the other side of the great hall young laughter rose distantly.

They were just finishing their coffee, with a very special old liqueur in honor of the day when to their dismay, the draperies at the library door were pushed aside to reveal Elise in slim black velvet, a white ermine cloak off her very bare shoulders. She stood without speaking, her sultry eyes on the domestic scene before her.

"So there you are," she said at last. Her voice broke a little shrilly as she came into the room.

Mark got to his feet. He did a mental leap after his vanishing sense of hospitality. The woman was in his house. It was almost as hard to remember as when he was a child, with unwanted guests thrust on him. Since she had met him at the factory gates, Wide Acres had been mercifully free of Elise. As a matter of fact, he had almost completely forgotten her.

An Intruder

She barely nodded to Lucy, who could scarcely believe that she was there. When Shirley had refused, it seemed incredible that Elise had come uninvited. She slipped out of her coat, and draped herself over a nearby chair. Her glance rested first on Mark, then Lucy, and last on the small table sitting so costly by the fire.

"What a domestic scene," she said.

"Isn't it?" agreed Mark amiably.

"I hope I'm not too terribly in the way," she went on wistfully. "I never dreamed you'd be entertaining. I just felt so lonely on this dear home day, I longed for a glimpse of something real.

"Of course I'm frightfully embarrassed." Elise seemed to be doing all the talking. "Dashing in on a party where I wasn't invited. But I never dreamed—with dear Ellen gone—and all—"

"Don't be a goat," said Mark, angrily. "Anybody can see with half an eye it's only a children's party. Why do you suppose Miss Tredway and I are hiding here?"

"I — really wondered —" murmured Elise. She was a little frightened after she had said it; but Mark gave no hint that he had heard, and it made no difference whether Lucy had or not.

"Valerie had a birthday a couple of days ago," explained Mark. "Ever since Shirley gave her a party, she has trotted about, and she wanted to return a few invitations. No grown-ups allowed. Even Shirley did not come and she was really responsible."

(To be continued)

Ogden's is my brand!

When an old-time roll-your-owner sees "Ogden's" on a package, he feels that it's been branded specially for him. For Ogden's is not just another tobacco but a distinctive blend of choicer, riper tobaccos with a flavour which has kept it a steady favourite for a quarter of a century. Buy a package today and then Ogden's will always be your brand.

Only the best cigarette papers — "Vogue" or "Chantecler" — are good enough for Ogden's

OGDEN'S
FINE CUT
CIGARETTE TOBACCO

Pipe Smokers!
Ask for Ogden's Cut Plug

Canada Trades With Americas

South America Will Help Build Up Trade By New Treaties

After successfully negotiating a reciprocal trade agreement with the Government of Argentina, Canada's trade mission under J. A. MacKinnon, Minister of Trade and Commerce, has moved on to Rio de Janeiro to discuss a treaty with the Government of Brazil.

The visit to Brazil will conclude the tour of the South American Continent, the mission's next stop being Port-of-Spain, Trinidad. In addition to the Argentinian pact, the trade mission has concluded treaties on a "most favored nation" basis with Ecuador, Uruguay, and Chile, while negotiations with Peru are for the time being in a state of "suspended animation."

In spite of shipping difficulties, caused by the war, Canada's trade with South American Republics has expanded substantially in the last few months, especially on the import side. The total trade import and export for 1940 was slightly over $43,000,000.

Canada has ministers now at Rio de Janeiro and Buenos Aires. Soon there will be an exchange of diplomats with Chile, and according to rumors as yet unconfirmed Uruguay will be the next. In this way the seal is being affixed to the closer bonds being forged between the Dominion and its Southern friends. Dispatches and newspapers received from Latin America show the reception given the mission everywhere has been very cordial.

ISSUE 44—'41

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WINDOW LICENCE CERTIFICATE

being issued by the Wartime Prices and Trade Board to all persons and firms included in the nation-wide licensing plan. A combination of blue and gold, the licence certificate must be placed on the door or an adjoining window of the licencee's place of business. Deadline for securing a license is December 1st, 1941.

KIDDIES' JUMPER ENSEMBLE

By Anne Adams

Fun-time ahead for little tots in this new Anne Adams ensemble—Pattern 4889! See the adorable button-down-the-back jumper, the little cap to match, the tailored blouse! The flaring jumper has the front section cut in-one and button-trimmed where it joins the shoulder-straps. Don't you think the oval neckline is pretty? A little bow on the blouse is matched by another on the easy-to-make cap. Make the blouse either long or short-sleeved . . . preferably in a fabric that will contrast gaily with the jumper and cap. Mothers—did you know that the illustrated Sewing Instructor that's included makes this pattern easy to stitch up in record time?

Pattern 4889 is available in children's sizes 2, 3, 4, 5, 6 and 8. Size 6, jumper and cap, takes 1⅛ yards 54 inch fabric; long-sletved blouse, ⅞ yard contrast; short sleeved blouse, ⅞ yard 35 inch fabric.

Send twenty cents (20c) in coins (stamps cannot be accepted) for this Anne Adams pattern to Room 421, 73 Adelaide St. West, Toronto. Write plainly size, name, address and style number.

Chocolate Pudding

By Katharine Baker

If you have to lure the children to eat their vegetables with the promise of a delicious dessert, Chocolate Pudding is just about the most tempting reward you could offer. The youngsters love its rich, chocolaty flavour. It's just as wholesome and nourishing as it is delicious.

Chocolate Pudding

3 squares unsweetened chocolate, cut in pieces
3 cups milk (or 1½ cups evaporated milk and 1½ cups water)
¾ cup sugar
4 tablespoons cornstarch
¼ teaspoon salt
1 teaspoon vanilla.

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, cornstarch, and salt. Add a small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Then cook 20 to 25 minutes longer, stirring occasionally. Add vanilla. Chill and serve with cream. Serves 6.

TABLE TALKS

By SADIE B. CHAMBERS

Seasonal Pumpkin

As the time draws near to the season of Hallowe'en, that much beloved season of all the younger householders (and many older ones too), the attention is focused on the golden pumpkin. Most people may think merely of preserving it in its simplest fashion, to use as a pie filling in the less fruitful days to come, but there are many interesting things which can be done with it and here are a few of them.

Pumpkin Chips

Pumpkin
Sugar
Lemons
Ginger

Peel and halve the pumpkin. Take out the seeds and cut into thick chips. For each pound of pumpkin allow 2 cups sugar and ½ cup lemon juice. Place chips in a deep earthen ware dish and sprinkle each layer with a layer of sugar. Put the lemon juice over the whole. Let this remain for a day; then boil together, allowing 1 cup water to each three pounds of sugar, 1 tablespoon bruised ginger tied in muslin bags, and the shredded peels of the lemons. When the pumpkin becomes tender, turn the whole into a stone jar and set away in a cool place for one week. At the end of that time pour the syrup off the chips. Boil down until rich and thick; then pour over the pumpkin and seal. This makes a delicious sweetmeat.

Pumpkin Honey

5 cups sweet pumpkin
5 cups sugar
2 oranges

Put some peeled pumpkin through the food chopper; stew and measure. Add sugar, grated rinds and pulp of the oranges and cook very slowly until clear. Pour into glasses and cover.

Another method: Take ripe, yellow pumpkin and cut in large pieces. Peel and scrape out all the stringy portions. Weigh the pieces and allow 2 cups sugar and 1 small lemon or orange to each pound pumpkin. Grate the pumpkin on a coarse grater. Mix with it the sugar and rind and strained juice of orange or lemon. Boil slowly, stirring frequently and skimming if necessary, until it is smooth and thick. Pour at once into small glass jars or tumblers and cover with melted paraffin.

REQUEST

Steamed Fruit Puddings

2 cups flour
4 teaspoons baking powder
½ cup milk
½ teaspoon salt
⅓ cup shortening
8 teaspoons sugar
8 tablespoons water
2 cups fruit, berries, apples, cherries

Sift flour, baking powder and salt together. Cut in the shortening. Add milk gradually to make a dough as stiff as for baking powder biscuits. Divide fruit into 8 greased moulds and add 1 teaspoon sugar and 1 tablespoon water to each. Place a piece of dough on top of the fruit. Steam 45 minutes and serve with lemon sauce.

Lemon Sauce

1½ tablespoons cornstarch
1 cup boiling water
3 tablespoons lemon juice
½ cup sugar
1 teaspoon grated lemon rind
1 teaspoon butter

Blend the cornstarch and sugar. Add the water and cook 15 minutes, stirring constantly until thick. Add lemon juice, rind and butter. Serves 6.

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.

"I have used all kinds of pills and powders, but nearly everything gave me a great deal of discomfort. I have been eating KELLOGG'S ALL-BRAN now for about five months, and it has done me so much good! I will never be without ALL-BRAN in the house," writes Mrs. E. Goodale, Hamilton, Ontario.

Try ALL-BRAN'S "Better Way" to *correct* constipation due to lack of the right kind of "bulk" in your diet. But remember, ALL-BRAN doesn't work like cathartics. It takes time. Get ALL-BRAN at your grocer's, in two convenient size packages, or ask for the individual serving package at restaurants. Made by Kellogg's in London, Canada.

Get Your Garden Ready For Spring

Plant Perennials And Plan A Harvest of Bloom

At this season of the year, if the garden seems dull and uninteresting, notes should be taken on any plants that are blooming in the district so that supplies of interesting varieties can be obtained to plant in the border next Spring. Some of the most useful are Helenium or Sneezeweed, a tall growing plant with daisy-like flowers in large clusters. The ray-florets are yellow or brown, according to the variety. Some varieties of Sunflower (Helianthus) also bloom late but those which spread badly are not suitable for small borders. The other yellow flowering plant that is useful for Fall flowers is the Rudbeckia, Coneflower. The Black Eyed Susan of the fields is quite attractive and others are R. Newmani and R. hirta. Another plant sometimes called Rudbeckia and generally known as Purple Coneflower starts to bloom in July but will continue flowering until September if the heads are removed as soon as they fade.

For a position in front of the border, Sedum spectabile, Showy Stonecrop is very useful. The light bluish-green foliage is attractive all Summer and the heads of pink flowers open in late August.

False Dragon Head (Physostegia) has long spikes of pink flowers. The variety "Vivid" has deeper flowers and a dwarfish habit of growth.

A plant, sometimes called Mallow Marvels (Hibiscus), which grows into a bushy plant about four feet tall with dark green foliage and hollyhock-like flowers, blooms late.

Most of the phlox bloom in July and August but two late flowering varieties are "Henderson's Lake White" and "Viking" (pink).

Further information on perennials or any other flower or vegetables will be gven on application to the nearest Dominion Experimental Farm.

Sidewheeler

It is interesting to note that the first steamship in Canada, the Accommodation, was built in Montreal by Hon. John Molson, and was launched in 1809. She was a vessel of eighty-five feet in length and originally was provided with berths for twenty passengers. A steam engine of English manufacture propelled her open, double-spoked, perpendicular sidewheels. Her maiden voyage was from Montreal to Quebec on November 3, 1809, which distance was covered in sixty-six hours.

Butter Output Reveals Gain

Up 22.2 Percent—All Provinces Contribute — Cheese Gain Small

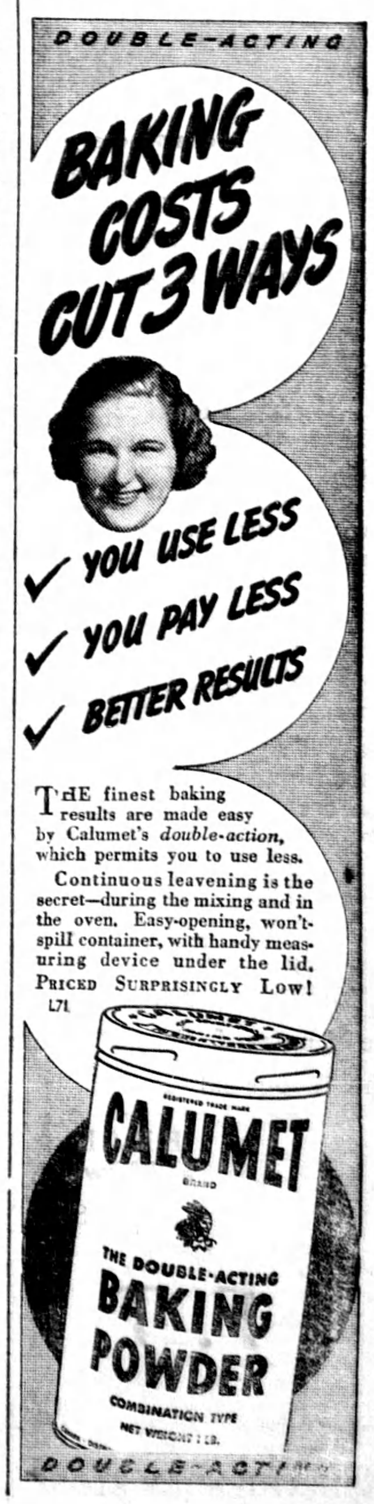
Canadian production of creamery butter in September rose by 22.2 percent compared with the same month last year, the Dominion of Statistics says.

Last year at this time anxiety was felt concerning butter supplies and following increases in price a maximum was established by the Wartime Prices and Trade Board.

The bureau said that all provinces contributed to the increased production last month which raised the output to 32,415,274 pounds compared with 26,527,919 in September, 1940. Output during the first nine months of this year was 233,696,324 pounds against 214,211,423 in the same period in 1940.

While butter production rose, the bureau said that cheese output, affected by drought conditions early in the major producing provinces of Ontario and Quebec, was only slightly higher for the nine months of this year being 118,660,857 pounds against 118,415,253 in 1940. Cheese output in September was down four percent from the same month in 1940, at 20,056,232 pounds.

Women Fix Homes

Business became so brisk after Mrs. Lawrence Mitchell opened a repair shop on a small scale that she soon had to employ five assistants. They are working day and night cleaning and repairing worn-out furniture and carpets which are being used to furnish homes for bombed-out people in London.

The Coliseum of Rome was built in 82 B.C. and had a capacity of 87,000 spectators.