As the Girls Go---2000 A. D.

How Girls Will Look In 2000 A.D.—Maybe—Guitar-strumming French Amazons parade through the Place Massena during the famous Carnival of Nice. This was a gay time in Southern France and costume designers, called upon for a peek at the year 2000, treated merrymakers to weird views of the future.

Festival of Britain

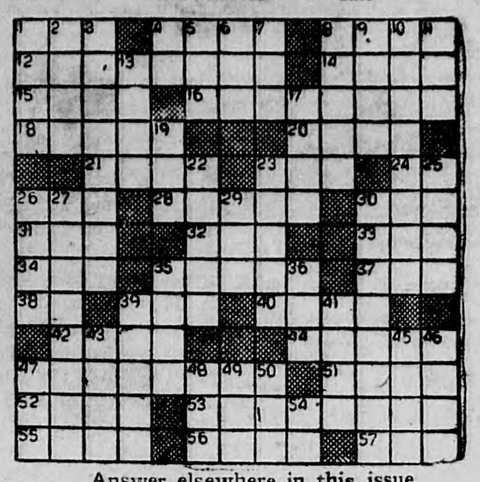
Vernon Bartlett, Independent Member of Parliament for Bridgewater in Somerset, journalist, writer, spoke recently about the great Festival of Britain that is to be held in London in 1951, a Festival to which it is hoped that thousands upon thousands of foreigners will come.

There is plenty for visitors to see in Britain, Festival or no Festival, and Bartlett said: "When foreigners come to London I like to show them two things about which they read nothing in the guide books. I take them to the Duke of York's steps at about one o'clock to let them see the real rulers of Britain — all the senior Civil Servants, dressed in black jackets and pin-stripe trousers and carrying their neatly rolled umbrellas, on their way from their Government departments in Whitehall to lunch at their clubs in Pall Mall. Then I show them, on the South Bank of the river, just near the County Hall from which London is governed, an immense grey mound, perhaps one hundred and fifty feet long and sixty feet high. It's one of the dumps to which rubble is brought from the blitzed homes of London. The pile changes in size and shape, because some rubbish is taken away by sea and there's still plenty more to take its place. But in the process of preparing the ground for this exhibition a new wall is to be built which will narrow the river by about one hundred feet. This reclaimed land will be filled in, and will ultimately give Londoners more than four acres of new gardens along the South Bank.

CROSSWORD PUZZLE

ACROSS
1. Corroded
4. Winglike
8. Marine fish
12. Flowering plant
14. Island of the West Indies
15. Pier
16. Serene
18. Bobbins
20. Float
21. Peruse
23. Light brown
24. Greek letter
26. Alder tree (Scot.)
28. Cotton cloth
30. Write
31. Grassland
32. Faint
33. Finish
34. Hindu cymbals
35. Fast
37. Division of an Igorot town
38. Bone
39. Wire measurement
40. Wild animal
42. Uttered
44. British country
47. Spread with a certain food
51. Split
52. Heraldic bearing
53. Lightning protector
55. Malt liquor
56. Methods
57. Before

DOWN
1. Distant
2. Color quality
3. Outer
4. Indian mulberry
5. Cut
6. Salutation
7. Turmeric
8. Sea
9. Blow
10. Bridge support
11. Man's nickname
13. Strong wind
17. Stuff
19. Doleful
22. Intricate
25. Sly
27. Unfasten
29. Singing voice
31. Encourage
33. Little drink
36. Alloy of carbon and iron
38. Be carried
39. Condensed moisture
41. Bishop's headdress
43. Organs of hearing
45. Antelope
46. Constantly
48. Dry
49. Style of haircut
50. Uncooked
51. Age
53. Thirsty
54. Electrical unit



Answer elsewhere in this issue

HELPFUL HINTS FOR BUSY HOUSEWIVES

Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

SEQUIN JEWELRY CRAFT

If you can use a needle and thread, you can make unusual sequin jewelry. We've assembled a kit with everything you need. Contains sequins, beads, ear screws, pinbacks, chain, cement and complete instructions. Wear the latest thing in jewelry! Make matching chatelaine and earrings. Brighten your dress! Give handmade gifts your friends will treasure. Write for kit No. 1—$1.00, postpaid. Send today to your nearest store. Limited stock, don't wait, write today: Lewis Craft Supplies Ltd.; Branch stores: 38 Water St., Saint John, N.B.; 645 Yonge St., Toronto; 425 Graham Avenue, Winnipeg.

DOES YOUR BACK ACHE?

Sitting in a draft—working in a damp place—wet feet—there are dozens of things which may cause a backache! But there's one way thousands of Canadians have found to help relieve this condition—Dr. Chase's Kidney-Liver Pills. This effective remedy tones up both the kidneys and the liver—and brings welcome relief from pains in the small of the back caused by "cold" in the kidneys. So insist on this reliable remedy—proven by over half-a-century's use—Dr. Chase's Kidney-Liver Pills. At all drug counters. 19

ANNE HIRST
Your Family Counselor

"DEAR ANNE HIRST: You have helped so many couples, please tell me what to do! I am 20, married to a man 15 years older. We have a little boy two years old. My husband is very good to me. He buys me almost anything I want, though he does throw it up to me the next day. He wants to sit home night after night, and he never takes me anywhere but to a show and home again.

"Seven weeks ago, my girl friend and I went out dancing. I met a boy of 24, and we both fell in love. We have been seeing each other four or five times a week, and every time we meet our love grows stronger. I can't sleep without seeing him in my dreams, and I can't eat without seeing him across the table. We want the same things in life. Please help me!

AN UNHAPPY PERSON.

PASSION vs. LOYALTY

YOU MUST INDEED be an unhappy person. You are deceiving a husband who trusts you, you are betraying the sanctity of marriage—how can any girl with a conscience expect to be happy? And that conscience will continue to make you miserable until you put an end to this folly.

You say you and this boy want the same things in life. What are they? Possession of each other first, I expect, and a life made up of dancing and good times. You cannot love anyone you have known for such a short time; you are only "in love," which is a very different state. No nice young man can respect a girl who double-crosses her husband, and you, in your right mind, would not trust a boy who sees a married woman regularly.

You were wrong, in the first place, to go to a public dance hall with another girl; such an act invites pick-ups. Nice girls don't dance with boys they don't know. Of course this boy flattered you properly; and when he saw you fell for it, he pursued his course to its present wicked stage. You, being a married woman and a mother, are as much to blame, if not more. Now you see where your weakness has led you.

You are married to a man of quiet tastes. He married you because he loved you, because he wanted a home to relax in, a family to enjoy. What has he today? A wife who steps out on him, who violates his faith in her.

You are going to be found out, of course. Then what? How can you defend your conduct? I'm afraid trouble, and grave trouble, is just around the corner.

Your husband is good to you. If he mentions his gifts, perhaps it is because you have not shown you appreciate his generosity or because you immediately asked for something else. You complain that he takes you to a show "and home." You want a night club or a few hours of dancing. I expect. Well, he is tired, and that is not his idea of relaxation. If you could know about other wives who never go out anywhere for months at a time, you might know how lucky you are.

I cannot help you unless you help yourself, too.

Do not see this boy again, under any circumstances. Use your excess energy to study your husband, and make up to him for this deceit you have practiced. Remember you are a mother, too—don't you realize that responsibility either? You cannot be a good mother if you stoop to evil things; you cannot guide your child properly if you yield to temptation yourself.

You have everything to make a good miarriage. Bring your heart back home where it belongs, and so wipe out the stain of these escapades.

The road to temptation is smooth and tempting. But it ends in tragedy if one follows it. If you are tempted, ask Anne Hirst's opinion first. Write her at Box 1, 123 Eighteenth St., New Toronto, Ontario.

How To Figure Rope Strength

How many farmers know how to figure the "working strength" of rope? How many know how to figure the "breaking" or tensile strength of rope?

The breaking strength of rope averages about 23 times its "safe" or working strength. This is the "factor of safety" employed by engineers, which is as low as two for some things and is 23 for common rope.

Here is the safe, or working strength, formula for rope:

Square the diameter of the rope in inches and multiply by 200. For a ½-inch rope, this would be ½x½x200, or 50 pounds. For a 1-inch rope, 1x1x200, or 200 pounds.

The breaking strength of the ½-inch rope would be 23x50, or about 1,150 pounds. The breaking strength of the 1-inch rope would be 200x23, or 4,600 pounds.

This formula applies to cotton, manila or hemp ropes.

ACHES AND PAINS OF COLDS

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 doctor's 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 69¢

Starting Soon...

A Thrilling New Serial

WEST Of The SUN

by JOSEPH LEWIS CHADWICK

The West was young, it was wild, it was lawless, violent, hard. In the eighties it was no place for a young eastern girl—but Virginia Ames could see no alternative. Her fiance Phil Lawrence had written her; his letter had been strange, cryptic, urgent. By rail and stage and horseback she crossed the raw frontier . . . meeting soldiers, Apaches, gamblers, the riff-raff of the West. And finding at the end of the long trail a love that was older than she knew.

LOOK FOR THE FIRST INSTALMENT COMING SOON

You Won't Want To Miss A Single Chapter

SALLY'S SALLIES

"But we can't transfer part of you from one place to another."

RHEUMATIC PAINS, STIFFNESS

Don't suffer the stabbing torture of rheumatic pains another day. Use Buckley's Stainless White Rub. Its 7 medicated oils must penetrate faster . . . bring quicker relief or double your money back. 30c and 50c.

The SUNDAY SCHOOL LESSON

By Reverend Barclay Warren

Turning Toward The Cross
Mar 8:27-34; Luke 9:28-35.

Golden Text: Whosoever will come after me, let him deny himself, and take up his cross, and follow me. Mark 8:34.

Jesus had entered upon the third and final year of his ministry. The popular acclaim accorded him in the second year was beginning to wane. Jesus knew that the strengthening opposition would culminate in his being crucified. He must prepare the disciples for the shock.

First he elicited from Peter the great confession, "Thou art the Christ." Then the disciples had grasped that truth he began to teach them of his death and resurrection. Peter would have none of it but Jesus sternly rebuked him saying, "Get the behind me, Satan; for thou savourest not the things that be of God, but the things that be of men." Jesus not only bravely faced the cross himself but said, "Whosoever will come after me, let him deny himself, and take up his cross, and follow me." The natural man revolts from the cross but he who has been changed or reborn through faith in the Christ of the cross finds himself challenged by the example of Christ. By God's grace he, too, would bear his cross.

About eight days later Peter, James and John saw Jesus transfigured as he conversed with Moses and Elijah. This glorious scene and the voice from heaven strengthened the disciples in the belief that Jesus was the Son of God. This depened the meaning of the cross. The Son of God would allow himself to be put to death by cruel men. But in his death and resurrection he would open the way to eternal life and to heaven. Well might we sing: "When I survey the wonderous cross on which the Prince of Glory died, My richest gain I count but loss. And pour contempt on all my pride.

Were the whole realm of nature mine, That were a present r too small; Love so amazing, so divine, Demands my soul, my life, my all."

Sweet Swedish Tea Ring

Recipe

Measure into large bowl, ⅔ c. lukewarm water, 1 tbs. granulated sugar; stir until sugar is dissolved. Sprinkle with 3 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes. THEN stir well. Scald ⅔ c. milk and stir in ½ c. granulated sugar, 1¼ tsps. salt, 6 tbs. shortening; cool to lukewarm. Add to yeast mixture and stir in 3 well-beaten eggs. Stir in 3 c. once-sifted bread flour; beat well. Work in 3 c. more sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into a ¼" thick oblong; loosen dough. Cream ¼ c. butter or margarine and mix in 1 c. brown sugar (lightly pressed down), 2 tsps. cinnamon. Spread this mixture on dough and sprinkle with 1 c. raisins or currants. Beginning at a long edge, roll each piece up like a jelly roll; place each roll on a greased large baking sheet and shape into a ring, sealing ends together. Grease tops. Cut 1" slices almost through to centre with scissors and turn each slice partly on its side. Cover and let rise until doubled in bulk. Brush with 1 egg yolk beaten with 2 tbs. milk. Bake in moderate oven, 350°, 25-30 min. If desired, spread tops with a plain icing. Serve hot, with butter.

NEW FAST-ACTING DRY YEAST NEEDS NO REFRIGERATION!

Stays fresh and full-strength in your pantry for weeks! Here's all you do:

1. In a small amount (usually specified) of lukewarm water, dissolve thoroughly 1 teaspoon sugar for each envelope of yeast.
2. Sprinkle with dry yeast. Let stand 10 minutes.
3. THEN stir well. (The water used with the yeast counts as part of the total liquid called for in your recipe.)

Get a month's supply!

It's so different today

Who would envy the early-Victorian housewife? Up with the lark to cook a heavy breakfast! Today's favorite breakfast dish is ready-to-eat, easy-to-digest Post's Grape-Nuts Flakes. Pour a bowlful with milk (add fruit if you wish) and presto! . . . *there's* a simply *scrumptious* start to the day.

Post's Grape-Nuts Flakes are made from TWO grains — wheat and barley — to give you the unbeatable Grape-Nuts flavor . . . in delicious, honey-golden flakes. They supply useful quantities of carbohydrates, proteins, phosphorus, iron and other food essentials to set you up for work or play. Try Post's Grape-Nuts Flakes *tomorrow*.

GF-149

JITTER

By Arthur Pointer