Afternoon Teas make friendly entertainment

"SALADA" TEA

ANNE HIRST
Your Family Counselor

"I'd like to explain some things to these husbands, Anne Hirst, who complain about their wives," writes

a distracted young woman. "Many a man is romantic and gallant to his sweetheart, but once she is his wife, he expects to go on living the way he lived before!

"His wife must take the place of his mother—babying him, serving fine meals about which he makes no comment unless to complain.

"She must always have his clothes clean and ready—which he can never find unless by chance he looks where they belong.

"She must keep herself, and the house and children clean and attractive, for he expects everything to be just as his mother had it.

"But he does nothing to help make a home a home!

"WE'RE NOT SLAVES"

"We wives are not horses, chambermaids, nor slaves. We are human, and have hearts and backs that break and ache.

"We married to make a home and raise children, not just to pamper a man. Too many husbands take us for granted, yet complain when we get discouraged. It isn't fair to expect a woman to do all the household work, all the outside cleaning, all the crild-raising and never get a helping hand during her pregnancy, nor a few kind words to encourage her after the baby comes, with all the added hard work a baby means.

"Now I'll ask you to advise me personally, for added to all these faults, my husband has others more serious. DISTRACTED."

Counting the innumerable virtues which make a marriage fine, perhaps the most essential virtue is kindness.

It is not kind for a husband to expect his wife to pamper him—it would be more natural for him to pamper her;

It is not kind for him to sit down to a wonderful dinner which she has spent an hour in preparing, and never say one word of praise. He may not find it always to his liking, but at least he should reward the fact that she tried;

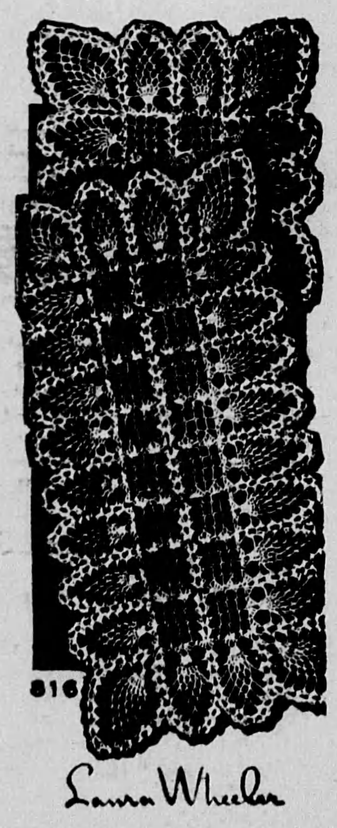
It is not kind to expect his wife to take care of his clothes—why shouldn't he do that himself?

It is not kind to expect his wife to be the perfect housekeeper his mother was. Too few girls these days are trained to be that, because so many of them have had to get out and help support their families;

It is not kind to burden a wife with all the household chores and other work necessary to keep the house clean and shining. It is not kind to neglect his duties as a father, and turn over all the training and care of the children to her.

I do not believe that men are deliberately unkind. Most of them are only thoughtless. If they would only realize that a loving wife will work herself into a sickbed, and cheerfully—if she sees that gleam of appreciation, hears those words of praise that repay her for all her efforts! A husband can be hard to get along with, he can spend his money recklessly, he can even be unfaithful—but if he is kind and thoughtful to his wife, sometimes she can overlook it all."

"Just the art of being kind is all the sad world needs." How much lovelier marriage would be if husbands and wives lived this truth! . . . Anne Hirst will help you see it, if you write her at Box 1, 123 Eighteenth St., New Toronto, Ont.



Laura Wheeler

Magic crochet design shows how to make large or small, scarf, lunch-mats, buffet-set! Just wonderful for complete matched set!

Jiffy crocheted scarfs done in double or single strand string. Pattern 816; directions.

Laura Wheeler's improved pattern makes needlework so simple with its charts, photos and concise directions.

Send TWENTY-FIVE CENTS in coins (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth Street, New Toronto, Ont. Print plainly **PATTERN NUMBER**, your **NAME** and **ADDRESS**.

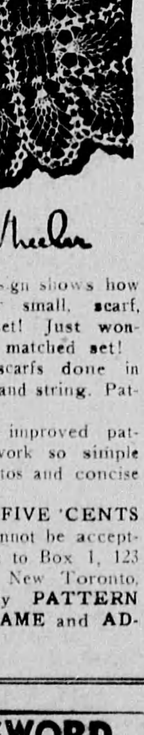
Glorious Beer

Someone emptied dregs from a beer barrel into the backyard flower-box where Mrs. May Moore had planted some seedlings. At her home at Portland Street, Walworth, she has been borrowing a ladder to pick the magnificent blooms of a 13-ft. dahlia that grew from the box.

CROSSWORD PUZZLE

ACROSS
1. Hockey ball
4. Pointed projection
9. Opening
12. Enemy
13. Wireless
14. Be situated
15. Gay
17. Leap
19. Fleshy fruit
20. Social unit
21. Presently
23. Nerve (comb form)
25. College degree
27. Weathercocks
29. Makes
31. Painters' measures
32. Appearance
34. Fortune
35. Pine leaves
37. Male duck
39. While
40. Resume
42. Roman road
43. Cooking utensils
44. Speed contest
46. Throng
48. Joined at an angle
51. Of us
52. Angry
54. Ground pine
55. Rainy
56. Eats
57. Negative

DOWN
1. Away
2. Fish eggs
3. Answer
4. Stiffly proper
5. Black bird
6. Poem
7. Nickel (symb.)
8. Ruled
9. Sate
10. Trouble
11. Chress
12. Sound
16. Footless animal
20. Petitions
21. Oat genus
22. Titles
24. Obliterate
25. Exchanged for smaller currency
26. Flower
28. Magnificent
30. White crystalline substance
33. Domestic fowls
36. Tie
38. Cereal
41. Indite
43. Harbor
45. The sweetsop
46. Ruminant animal
47. Regret
48. Grown boy
49. Girl's name
50. Time unit
53. New England State (ab.)



Answer elsewhere on this page.

Champ "Purrsian"—Screen star Yvonne De Carlo holds the Blue Persian, "Champion Masterpiece," who is getting set to defend his title in the Hollywood cat show. With Yvonne on his side, the champ looks plenty confident.

TABLE TALKS
by Jane Andrews

After the holiday festivities and all the rich foods that go with them, it's a grand feeling to get back to plain, hearty fare. There's nothing at all fancy about the recipes I'm passing along to you today, but I think you'll find them thoroughly satisfactory. Hope so, anyway.

* * *

Port Tenderloin With Stuffing

1 Pork tenderloin
1 egg, well beaten
3 tablespoons drippings
1½ cups bread crumbs
½ teaspoon salt
1 teaspoon sage
Pepper if desired
1½ teaspoons minced onion
Water or meat stock (milk may be used)

Method: Have the butcher split the pork tenderloin nearly through lengthwise. Add melted drippings to bread crumbs. Combine the remaining ingredients. Add enough moisture to hold crumbs together. Spread the stuffing between layers of the tenderloin. Either sew or skewer edges together. Season with salt and pepper. Place in an open pan and roast in a 275° to 300° oven for about one hour.

* * *

Cinnamon Coffeecake

Makes an 8-inch-square cake

Cream ¼ cup shortening, ¾ cup sugar
Add 1 egg, unbeaten
Sift 2 cups sifted flour, 3 teaspoons baking powder, ½ teaspoon salt
Add flour alternately to fat with ¾ cup milk
Spread ½ batter in greased pan
Combine ¼ cup sugar, 3 teaspoons cinnamon, 2 tablespoons flour, 2 tablespoons melted butter
Sprinkle half topping over batter in pan
Add remaining batter; then remaining topping
Bake at 375° (moderate) for 30 minutes.

* * *

Prune Bread

Makes 4x9-inch loaf

Sift 2 cups whole wheat flour, 1 cup white flour, 1 teaspoon soda, 1 teaspoon baking powder, ½ cup sugar, 1 teaspoon salt
Add 1 cup diced, cooked prunes
Combine 1 egg, well beaten, 1 cup prune juice, ¼ cup milk
Add alternately to dry ingredients with 3 tablespoons melted fat
Pour into greased 4x9-inch loaf pan
Bake at 325° for 1 hour and 15 minutes.

* * *

Cranberry-Nut Bread

Makes 5½x10½-inch loaf

Grind 1 cup fresh cranberries
Add ¼ cup sugar
Sift 1 cup sugar, 3 cups sifted flour, 4 teaspoons baking powder, 1 teaspoon salt
Add 3 tablespoons grated orange rind, ½ cup chopped walnuts
Blend in 1 cup milk, 2 tablespoons melted butter, 1 egg, slightly beaten
Fold in sweetened cranberries
Pour into greased 5½x10½-inch loaf pan
Bake at 350° (moderate) for one hour.

* * *

Lemon Rice Pudding

¼ cup uncooked rice
3 cups milk
½ cup sugar
Grated rind of one lemon
1½ tablespoons lemon juice
½ teaspoon salt
2 eggs, separated
4 tablespoons sugar
¼ teaspoon lemon extract

Method: Cook the rice and milk in a double boiler until the rice is soft. Add sugar, lemon rind, lemon juice, salt and beaten egg yolks. Continue cooking over hot water until mixture thickens, stirring constantly. Pour into buttered baking dish. Beat egg white stiff, and gradually beat in four tablespoons sugar. Add lemon extract and beat until mixture is soft and glossy. Pile on top of pudding and put into a 350° oven for 20 minutes, or until lightly browned.

* * *

Cottage Pudding

¼ cup shortening
⅔ cup sugar
1 egg
1 cup milk
2 cups flour
2½ level teaspoons baking powder
¼ teaspoon salt
1 teaspoon vanilla

Method: Cream the shortening. Add the sugar, vanilla and beaten egg, and beat well. Stir in part of milk, alternating with the flour, salt and baking powder, which have been sifted together, until all is used. Bake in loaf pan in a moderate oven. Serve with warm fruit sauce or a plain sauce. Frozen fruits are good on it, too, when used as a short cake.

* * *

Frosted Molasses Cookies

2 cups molasses
1 cup sugar
1 cup lard
1 cup hot water
1 teaspoon soda
1 teaspoon cinnamon
Flour enough to roll nicely

Frosting—
¾ cup sugar
⅛ teaspoon salt
¾ teaspoon baking powder
3 tablespoons cold water
1 egg white

Method: Cream sugar and lard together, then add the egg yolks, then the molasses combined with hot water. Dissolve the soda in a little of the hot water first, then add. Sift in flour, just enough so the mixture will hold shape and roll. Bake at 350°. Frost when cool with the frosting which has been combined in upper top of double boiler, and beaten for seven minutes, then spread on cookies.

Dolly Goes To Church—After a little girl came to the vicar of St. Botolph's Church, Northfleet, England, and asked him to have her doll "christened," he thought it would be a good idea to hold a service especially for children and their dolls. Here is the first "Doll Sunday," with the dolls sitting sedately in the pews as their young mistresses pray.

The SUNDAY SCHOOL LESSON

By The Rev. R. Barclay Warren

THE CHURCH EMPOWERED
Acts 2:1-4, 14-17, 37-41

Golden Text: "Repent, and be baptized every one of you in the name of Jesus Christ for the remission of sins, and ye shall receive the gift of the Holy Ghost"—Acts 2:38.

Today's lesson gives us the key to the success of the early Church. Here was a group of the world's nobodys. Socially, financially and educationally, they were frightfully insignificant. Among themselves there was self-seeking (Matt. 20:21), sectarianism (Mark 9:38), and cruel vindictiveness (Luke 9:54). But something happened to this 120 on the day of Pentecost that completely changed the picture. Their hearts were purified (Acts 15:9). James, whose mother had sought for him a high place, was fitted to soon secure a martyr's crown. John, who would have burned up the inhospitable Samaritans, saw that his Christ was for all men. He expressed this conviction in the best-known verse of the Bible (John 3:16).

These men were dynamic. Not only were their own natures purified; they had a new passion to tell the whole world about their Saviour. The Holy Spirit, symbolized by the tongue of fire, possessed them. Miraculously, they addressed the visitors from many lands in their own language. Peter, who had denied his Lord at the accusing finger of a maiden during the trial, speaks to the multitude boldly and fearlessly. Christianity is on the march. All are called to repentance and baptism in the name of Him Whom they had crucified. They, too, may receive the gift of the Holy Ghost.

It is comforting to know that the promise is to us and to our children. We may not hear the sound as of wind, nor see the tongue as of fire, nor even speak in a language we have not learned, but the Holy Spirit in His purifying and energizing presence is a gift which the Father delights to bestow upon His believing children. If we, the Church, would regain our power, let us lay claim to the promise. The need of the world about us makes it imperative that we should be at our best.

Famous Pauses

One of the cleverest men on a platform who knew the devastating effect of a correctly timed pause was Lord Palmerston. Once at Taunton, he was interrupted by a listener who asked him if he would give a plain answer to a plain question. Blandly, Lord Palmerston said he would.

"Will you, or will you not support this measure (a Liberal one)?"

"I will," replied Palmerston—and all the Liberals cheered, "not," continued Palmerston to the astonishment and cheers of the Tories, "tell you." Palmerston concluded. Both parties laughed.

Mr. Churchill has effectively used this trick many times. On one occasion, he began, "I hesitate to cast pearls before—" and paused.

Anticipating the end of the quotation, Labour members started a terrific uproar. Mr. Churchill waited patiently, until it had subsided enough for his voice to be heard, and then continued, "As I was saying, I hesitate to cast pearls (pause) before those who can't appreciate them!"

Members laughed long and loudly.

It was a Cabinet minister who was told once by a heckler that he was nothing but an idiot. Quickly, the minister replied, "Then I'm just the man to represent you!"

That retort probably brought him more votes than any amount of argument.

Orators have always to be on the alert. A laugh in the wrong place may easily kill a point. For instance, when Lord Strabolgi was passionately denouncing capital punishment, he asked:

"Would any of you listening to me now act as a hangman?"

"Depends who was the victim," came the reply from the back, and the listeners yelled.

Sometimes even the most experienced orator pauses in the wrong place. Sir William Jowitt once began a speech with the words, "We are fully alive—" and paused. He got no further. The House hooted with laughter.

Then there was the historic occasion when the late Lord Baldwin started a speech by saying, "I am partly conscious—" and a delighted roar from the Opposition drowned the rest of the sentence.

The use of the wrong word in the wrong place is another source of laughter. So Mr. Buchanan found when he apologized for "having hurled epitaphs across the floor."

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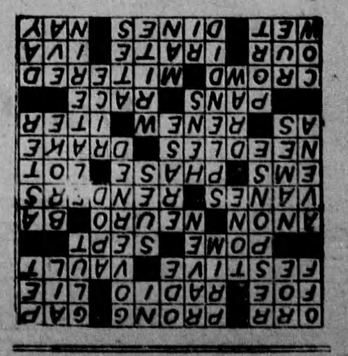
Upside down to prevent peeking