Modern Etiquette

By Roberta Lee

Q. Is it proper for a girl to walk along the street smoking?

A. This is still frowned upon by good society, although what the difference is between smoking on the street and in any other public place is hard to figure. However, to be in perfectly good taste, it is better for the girl to refrain from smoking while on the street.

* * *

Q. What is the proper way to ask for a person over the telephone?

A. The proper manner is to ask, 'May I speak to Helen, please?" And when the person replies with, "Just a moment, please," or "I'll call her," don't forget to add "thank you."

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Q. Should a man who is signing a hotel register use the prefix "Mr?"

A. No; he should just sign "J. L. Porter, Cleveland, Ohio."

* * *

Q. Is it considered improper to add a postscript to a social letter?

A. There is nothing improper about it, but it is far better to include everything in the body of the letter, thus indicating more thought and less haste in its composition.

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Q. Should a girl light a man's cigarette for him?

A. If she has just lighted her own and the match is still burning, it is all right. Otherwise, he should always light hers.

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Q. What should one write on a card enclosed with flowers sent to a funeral?

A. "With Sympathy," or, "With deepest sympathy" is sufficient.

* * *

Q. Is it proper for a divorcee to wear the engagement and wedding rings of her first husband, after she has become engaged again?

A. The wedding ring should be discarded, of course. The engagement ring may still be worn, on the right hand, if the new fiance does not object.

* * *

Q. Is it always proper to smoke in another person's home?

A. Not always. It is still considered bad manners to light a cigarette, cigar, or pipe in the home of a stranger when no one else is smoking—and especially at the table if there is no provision made for smoking.

'Of Course, It's the Lord's Will' — Betty Lou Marbury, courageous 10-year-old farm girl who asked the nation to pray to help make her well, underwent surgery in a hospital for removal of her diseased right hand. Said Betty Lou when told that amputation was necessary, "Of course it's the Lord's will. I'm sure the operation will help me get well."

Q. Does the receiving of a wedding announcement require a gift?

A. No; nor does it require any civility beyond sending a like announcement if a marriage takes place in your own family.

* * *

Q. If you have sent a gift to someone and have received no acknowledgement after a reasonable time, would it be all right to ask this person if he received it?

A. Yes, you are pertectly jusfified in asking, as the gift may have gone astray. And if the person really did receive it, maybe your question will remind him of his extreme rudeness.

HOW CAN I?

By Anne Ashley

Q. How can I add weight?

A. There are many remedies for this, but a few simple rules are: Eat two raw eggs before breakfast every morning. Eat boiled meats, fats, oils, butter, and starchy foods. Drink plenty of milk and water. The safest plan in some cases is to consult your physician.

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Q. How can I remove varnish?

A. Use a sponge or a brush and apply a solution made of one part caustic soda and three parts lukewarm water. Allow the solution to remain for a minute and then scrape off.

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Q. How can I prevent bacon from shrinking so much?

A. Dip the slices of bacon into flour or cornmeal before frying.

* * *

Q. How can I shrink cotton materials before making into garments?

A. Soak in salt water, ¾-cup of salt to each gallon of water; then hang straight on the line in a shady place. This will not only insure material against shrinkage, but will set the colors.

* * *

Q. What can be done if too much milk or water has been added to the confectioner's sugar when making frosting?

A. Merely add a little flour to thicken it. The taste of the flour will not be noticeable. It isn't necessary to add more sugar.

* * *

Q. How can I make a good remedy for burns?

A. Use equal parts of linseed oil and lime water, applied on a soft cloth, then covered with another soft cloth to keep out the air. It is well to keep a bottle of this solution on hand for emergencies.

* * *

Q. How can I bleach white material that has turned yellow after being stored for a long time?

A. Dissolve two tablespoons of borax in one quart of water; boil the goods in this solution; then place in the sun to dry. Repeat this process if necessary.

* * *

Q. How can I darken brown shoes that are lighter in color than I wish?

A. Rub them with milk, to which a few drops of household ammonia have been added. When they are dry, polish with a clean dry cloth.

* * *

Q. How can I clean the soiled leaves of house plants?

A. Apply equal parts of milk and warm water. Use a sponge, and rub gently to prevent breaking the leaves.

TABLE TALKS

Jane Andrews.

Whenever I run across a new-looking recipe which calls for apples, I first try it out and then—if it suits my folks—pass it along in the hope it will do the same for yours. (After all, we Canadians grow the best apples in the world, and why shouldn't we use them in every manner possible?)

So here's a fine recipe for

APPLE CAKE WITH MERINGUE

Apple Cake With Meringue

Cream together
- 1 c. butter
- 1 c. sugar

Mix with
- 3 egg yolks

Stir in
- 1 tblsp. grated lemon rind

Sift together
- 2 c. sifted flour
- 2 tsp. baking powder
- ½ tsp. salt

Add dry ingredients to first mixture.

Add
- 1 c. dry crumbs

Blend with pastry blender, knives, or finger tips, until the mixture resembles corn meal.

Divide dough into two parts. Press half smoothly over bottom of 8x12-inch baking pan. Cover with:

Apple Filling

Peel, core, slice
- 4 large apples

Spread apples over pastry layer

Sprinkle with
- ½ c. sugar
- 1 tblsp. cinnamon
- ¾ c. chopped pecans
- ¼ c. melted butter

Cover with remaining pastry.

Bake in 350 deg oven 45 minutes.

Top with meringue made from three egg whites left from pastry.

Brown in hot oven (425 deg) 4¼ minutes. Serves 8.

* * *

You'll have to look elsewhere if your're expecting to see apologies for all the cookie and doughnut recipes that appear here or hereabouts from time to time. When you have to make them so often as some of us do, and they disappear so quickly, you're glad of any new 'Twist' to them. So here we go.

Filled Doughnuts

Makes 2 dozen

Sift together:
- 3¾ cups flour
- 4 teaspoons baking powder
- 1 teaspoon soda
- 1 teaspoon salt

Add gradually: :
- 1½ cups sugar to
- 2 eggs, well beaten; mix

Blend in
- 1¼ cups sour milk
- 3 tablespoons melted butter
- 2 teaspoons vinegar

Add dry ingredients; blend.

Roll ¼ inch thick on floured board.

Place filling on cut circles.

Fold dough over filling; seal edges.

Fry in deep fat 350 deg. Drain on paper.

* * *

FRUIT COOKIES

- ½ cup butter or shortening
- ½ cup sugar
- 1 egg
- 1 cup Five Roses Flour
- 1 tspn. baking powder
- ⅛ tspn. salt
- ½ tspn. cinnamon
- ½ cup chopped pecans
- ½ cup raisins
- 1 tspn. vanilla

Method: Cream together the butter and sugar. Add beaten egg, milk and vanilla. Sift together flour, baking powder, salt and cinnamon. Add to the creamed mixture. Add nuts and raisins. Drop from teaspoon onto a greased cookie sheet. Bake at 325 deg. F. for 15 minutes on until golden brown. Makes—2 dozen cookies.

* * *

Cream Doughnuts

Makes 2 dozen

Sift together:
- 2½ cups flour, sifted
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ⅛ teaspoon nutmeg

Add
- ½ cup sugar to
- 4 egg yolks, beaten

Stir in
- ½ cup thick cream

Add dry ingredients to cream mixture.

Roll ¼ inch thick on floured board.

Fry in deep fat at 375 deg, about 3 minutes.

Turn only once. Drain on paper.

Top with chocolate frosting, nuts.

* * *

Banana Doughnuts

Makes 3 dozen

Sift together:
- 5 cups flour, sifted
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon nutmeg

Add
- 3 eggs, well beaten, to
- ¼ cup shortening, creamed

Blend with shortening mixture:
- 2 medium bananas, mashed
- ½ cup sour milk
- 1½ teaspoons vanilla

Add dry ingredients and mix well.

Knead lightly on floured board.

Roll ½ inch thick. Cut.

Fry in deep fat at 375 deg., about 3 minutes.

Turn only once. Drain on paper.

Ate Roasted Bats And Liked Them!

In the remote hinterland of New Caledonia, one of the larger islands of the South Pacific, an elderly English spinster is having the time of her life today, blazing a trail through unexplored jungle.

Clad in sensible woollen stockings and knickerbockers, 68 years-old Miss Evelyn Cheesman has begun another of her insect safaris, headed for an insect "lost world" lodged 5,000 feet up in the dark and challenging mountains.

When her superstitious native bearers tremble at the risk of encountering devil-devils or falter at the prospect of meeting the primitive bushmen, she goes forward alone, just to rally their confidence by proving she is tambu, or devil-proof. She has been treed by wild beasts, lost in the swamps, watched and followed by cannibals. Once, when her native boys were too scared of ghosts to stay with her, she even slept in the bush alone, comfortably curled beside the brazier she uses to trap eight-inch moths.

Once, as she was wading up a stream in the Cyclops Mountains of New Guinea, a torrential thunderstorm turned the river-bed into a sudden tumbling flood. Half-deafened by the noise of the water over the boulders, absorbed in the insects in the shallows, she did not hear the boys' warning shout, and the force of the water-bore swept her from her feet. Narrowly missing a rock, she caught at a loop of overhanging vegetation, climbed into it and clung there for hours.

Insect-hunting on the little known island of Waigeu, she recently spent months on a steaming mountainside in a hut sketchily built of tree branches and tarpaulins. The thunderstorms lasted fifteen hours a day and every storm brought swarms of huge biting flies and midges, fighting for shelter. Characteristically she reported with enthusiasm that they included several new types.

No other woman—and few men—can have endured such consistent hardship, discomfort and danger for the sake of strange beetles and bugs, flies and fleas.

In the library of the Royal Entomological Society the experts speak of her with respect as a leading woman scientist who has helped close some of the widest gaps of knowledge in mankind's ceaseless war on the predatory insect world.

There was the time when, climbing on to a narrow ledge on a 3,000-foot precipice, she found herself face to face with a python. "It was a shock to us both," she admits. Then she swiftly realized the baneful effects if her timorous bearers caught sight of the snake in a region reputedly haunted by six-legged serpents.

Kicking a piece of wood, she hit the snake on the head. It drew back sharply into the deepest shadows under a heap of faded branches. By that time her boys were beside her and sat innocently on the branches for a smoke. Every time she looked she could see the bright shining eyes of the snake. "The boys laughed happily when they saw me smiling," Miss Cheesman commented. "If only they had known!"

Again, on the enchanted isle of Erromanga, the natives prepared a feast in her honour. To her horror she found that the main dish consisted of black bats roasted in leaves. When she pleaded for tinned herrings instead, her hosts were so tearful that she changed her mind. "We saved the plumpest bats for you," they explained.

Miss Cheesman asked only that the bats should be beheaded and then summoned courage for the first bite. It was quickly followed by surprise. "They were delicious," she says. "Tender-fleshed with a game flavour like duck."

First White Woman Seen

In Dutch New Guinea she ventured into regions where a white woman had never been seen. From the thatched inland villages the women flocked and asked her to let down her "grass" (her hair). Miss Cheesman cheerfully complied—in return for the jewel-like beetles they wore as necklets.

Strangely enough, Evelyn Cheesman had scarcely set foot out of England before she was forty. She confesses that a youth spent in hard work and study had landed her high and dry as Curator of the Insect House at the London Zoo. Versed in the ways of everything that crawled, she learned to handle—and even milk—black widow spiders and other horrors. Her big chance came at forty-three when she sailed as entomoogist with a Pacific survey.

On the isle of Malekuela, she found that even local officials had never visited the unexplored interior, inhabited by fierce cannibal bushmen who hated whites. Of course, nothing would suit her but to go inland.

Inside the Secret Huts

Patiently she overcame the bushmen's suspicions, making friends from one village to the next. The beating jungle drums told of her coming. Ultimately she was permitted to see the sacred huts where the tribes kept the skulls and bones of their enemies and then, in his hilltop village, she met the dreaded Ringapat himself, king of the canniba Namba tribe.

Never willing to overdramatize her experiences, Miss Cheesman reports that she found him "amusin." In the end she gained Ringapat's confidence to such an extent that he brought out one of his most cherished possessions and showed her his frying-pan. Now, he expained, he ate "all the same as a white man."

Evelyn Cheesman tells the story herself in her vividly exciting book, "Camping Adventures on Cannibal Islands". As a loyal subject, promising not to eat white men, Ringapat wanted to send his frying-pan to King George. Miss Cheesman persuaded him to part with an ancestral poisoned spear instead.

Yet Miss Cheesman in turn received her own tribute on her last trip when she made a canoe journey down the New Guinea coast into mandated territories. She was amazed at the crowds of natives.

"They have come to see you," her navigator beamed. "They have come to see the woman who walks in the jungle!"

New and Useful Too

Side Ladder

Ladder combines nonconducting properties of wood with lightness and strength of aluminum. Side rails are spruce; aluminum rungs are recessed in the rails, secured with locking pins. Result said to be safe, lightweight ladder which comes in 10-ft. to 22-ft. lengths, single, or in 20-ft. to 44-ft. extension sizes.

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Tip-Proof Baby Cup

Tip-proof baby cup, weighted at bottom, is molded of tasteless, tough, chip-proof Lumarith. Has transparent disc with small drinking and air holes which fits in the cup and keeps fingers out, maker states.

* * *

Burn-Proof Oven Mitts

Burn-proof mittens, offered by Toronto firm, are said to eliminate all danger of hand burns, blisters, scalds, because of asbestos facing. Hotest dishes, pots and pans may be handled with perfect safety and freedom, it's stated. Come in a variety of colors, trimmed with bright-colored cloth and are lined with non-creeping material, to stand innumerable washings without impairment of appearance or efficiency.

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Zipper Comes Apart

Zipper which can't tangle in clothes is offered. Fixed retainer at bottom of slide is swivel case that turns to an open position. When swivel is opened, the zipper can be pulled apart to untangle the cloth.

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Versatile Saw

Hand saw which is also a complete layout working tool, features plastic handle on which are assembled a level vial, a plumb vail, a wide-range protractor calibrated in 15 degree stages, and outside and inside layout square. Also included is a carbon-steel blade deeply etched on either side of the top with inch and metric rules, and, at the tip, a surface incision point to permit surface cutting without necessity of boring holes. Saw available in eight and ten-tooth crosscut and five-and-a-half-tooth rip.

* * *

Dormant Spraying

By using fuel oil or kerosene as a carrier for the weed-killing chemical 2, 4, 5-T, brush may be controlled by spraying during the dormant season, Canadian firm states. In one test last winter at a concentration of 8,000 parts per million in fuel oil, brush failed to produce any leaves in the spring, it is reported. Farmers will profit from dormant spraying, according to company spokesman, because they can spray when they are least busy with other farm chores and without risk to sensitive crops that may grow near the brush to be sprayed.

LOSS OF VOICE MENACES PROGRAM

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"A few hours before appearing on the air I developed hoarseness," writes a Canadian singer. "On a friend's advice, I tried LYMOIDS and was quickly relieved."

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