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GREEN TEA

has won it millions of users. Finer than any Japan, Gunpowder or Young Hyson. Ask for SALADA.

Woman's Realm

WHEN PRESERVES RUN SHORT

The gaps in the shelves of the preserve closet are likely to loom large as the winter wears on. During the long period when fresh fruits are prohibitive in price and eggs scarce and dear, the housekeeper has recourse to desserts upon the jams, jellies and preserves she put up in the summer, with the result that her store is depleted. If this is your plight do not despair, but utilize what is at hand.

If your family are partial to marmalades, try these: Chop or grind two pounds of dried apricots and soak overnight in water to cover. In the morning add the chopped rind of two oranges, juice, three cupfuls of light corn syrup, a quarter teaspoonful of salt and cook until thick. Add one pound of dates, stoned and quartered, one cup minced candied peel and boil.

A most delicious marmalade is made with prunes and pineapple. Soak one pound of prunes overnight, then cook until soft enough to remove stones and cook a half hour in the water in which they soaked. Mash through a strainer, add two pounds of granulated sugar, one teaspoonful of salt, two cupfuls chopped canned pineapple and boil slowly until thick, which requires from one to two hours, then add the juice and pulp of two lemons. Raisins are always on hand and make a good "spread." Put two cupfuls of raisins through the food chopper, add one cupful of water, two teaspoonfuls of salt, and boil gently for thirty minutes; then add a tablespoonful of lemon juice, one cupful of brown sugar and two cupfuls of grained apple sauce and simmer until thick.

Apple jam is a little out of the ordinary. Pare and cut apples into thick slices and to each pound allow a pound of brown sugar, and to every five pounds allow half a pound of ginger root, one ounce of cloves and the thinly cut rinds and juice of four lemons. After standing overnight boil until it is a rich amber color.

If you have not fresh apples try this marmalade made from dried ones. Chop two pounds of the dried fruit and soak overnight enough water to cover, add one pound of chopped figs, a quarter teaspoonful of salt, two and a half cupfuls of light corn syrup and half a pound of blanched almonds, when the mixture has cooked until thick.

A delightful conserve may be made from currants. Chop three-quarters of a pound of seeded raisins and two oranges and mix with them two and a half pounds of currants and two pounds of sugar. Boil thirty minutes after the boiling point has been reached.

Another conserve which is excellent for serving with cold meats is made with cranberries. Pick over and wash five pounds of cranberries, then chop them coarse and add two pounds of seeded raisins which have been put through the food chopper. Think and the rind from four large oranges, boil in water until tender, changing the water a couple of times, then chop fine. Put in the kettle and add the cranberries and raisins, the pulp and juice of five oranges and ten cupfuls of sugar. Heat and cook slowly until reduced to a jam consistency.

Carrot marmalade is attractive looking and tasty. Grate four pounds of carrots and the rinds of twelve lemons, and to the mixture add the juice of the lemons, one teaspoonful of salt and seven quarts of water, and allow the whole to stand overnight. Then boil for two hours and add four pounds of sugar and boil until of marmalade consistency, which is usually about an hour and a half.

Pumpkin also makes a good preserve. To every pound of steamed pumpkin cut into small pieces, allow a pound of sugar, two lemons and an ounce and a half of crushed ginger root. Slice the lemons thin and cook tender, add the sugar, cook a few minutes, then add the ginger and pumpkin and cook slowly. Seal like preserves.

Orange marmalade is tasty for breakfast. Core twelve unpeeled oranges and slice them thin, removing seeds which may be left. Let stand overnight in six quarts of cold water. Boil this down about half in the morning and add sugar—hot—allowing one pint for each pint of fruit after it has been boiled down; cook until clear and thick.

Grapefruit marmalade is made by cooking four grapefruit and six oranges separately, in water to cover, until soft enough to be pierced easily with a fork. Let remain in the water overnight; in the morning cut the fruit into halves, remove the seeds and press through a colander to get the seeds and cores. Cut the rinds very fine and put with the pulp. Slice the oranges and put with the grapefruit, taking care to save all the juice of both fruits. To this add a quart of water. Measure it and add three times the quantity of sugar and boil it to the juice and pulp, after the latter has reached the boiling point. Add the juice of six lemons and cook slowly until it is like honey. Pour into jars and do not cover until the next day when it is jelly cool.

INEXPENSIVE FINISH FOR FLOORS.

A method of finishing floors that is cheap and very satisfactory, and the longer the floor is used, the better the finish becomes. It requires a piece of paraffin shaved into a kettle and melted over a fire, and when smoking hot remove from fire and pour in the paraffin seven-eighths of a gallon of kerosene. This makes enough to finish two floors of the average size room. Apply to the floor while hot and rub in with a home-made swab, made by wrapping cloth tightly around a stick. In a few hours go over the floor with a polisher. Good for wood linoleum.

USE YOUR MIRROR.

Two classes of women do not look in the mirror often enough: Those who are too busy, and those who are bored. In between these two classes there is a vast throng that looks but does not see. To be well dressed one must have the sense to look, the courage to see, and the wisdom to know what to do about it. Stores are full of temptation, and most women who buy have spent too little time in considering. Your mirror is your best friend at such a time. It will tell you the color of your hair, eyes and skin. It will tell you if you belong to the "tall thins" or the "short fats," and whether or not you stand correctly. More than that, your mirror will tell you if you are well proportioned. It will tell you the length of your waist in relation to the body length, which is so important at the present time. When these facts have been revealed before the mirror, all the gay colors and the extreme lines in the world will not lure the wise woman to make a mistake in her selection.

A CODFISH DISH.

Codfish is delicious cooked in the following manner: Freshen and simmer in clear water until tender. Drain. Make a saucepan of plain milk gravy, pour the codfish (shredded) into the gravy and boil five minutes. Season with salt and pepper to taste. Stir in one minced mango pepper and one tablespoon of chili sauce. Serve on triangles of crisp toast. Sprinkle chopped hard-boiled eggs on top. This is a tasty and satisfying luncheon (or supper) dish.

The World's Oldest Statues.

The world's most ancient statue is to be found outside, not inside, the British Museum.

It is said that it took two hundred men from the crew of H.M.S. Topaz, and three hundred natives, to drag the statue from its original site, although it weighs only four tons. It is the work of a race of huge builders and was one of many similar colossal statues, some of them weighing as much as a hundred tons, scattered over Easter Island, in the Pacific.

These hideous images were originally supplied with hats, in some cases weighing another five or six tons, which were red because they were made of tufa or volcanic rock. All the hats have fallen off now and are found lying around the huge statues as though there had been a high wind.

This race of ancient builders left traces in the shape of immense stone monuments right across the Pacific, and many archeologists think that the islands on which these monuments are found are the last remnants, left above the surface of a vast submerged continent. There is nothing which fixes the exact period of this achievement, but it is possible that the statues are at least as old as the Pyramids of Egypt.

Big opportunities seldom come labelled.

WRIGLEY'S

"after every meal"

Parents—encourage the children to care for their teeth!

Give them Wrigley's. It removes food particles from the teeth. Strengthens the gums. Combats acid mouth.

Refreshing and beneficial!

ISSUE No. 12—'25.

Love Gives Itself

THE STORY OF A BLOOD FEUD

BY ANNIE S. SWAN.

"Love gives itself and is not bought."—Longfellow.

CHAPTER VIII.—(Cont'd)

Judy bethought herself of some shopping she might do in the town, but before she had gone many steps, she was confronted by The Lees carriage, standing at a shop door, Lucy its only occupant. She would have turned back, but to her surprise, Lucy beckoned to her violently, half-rising from her seat, with her hand on the carriage door.

Judy, not unwillingly, stepped aside to speak to her.

"I was so awfully sorry about this afternoon, Judy!" said Lucy hurriedly, for, if she had a soft spot in her heart, it was for her cousin Judy, on whom, in her younger days, she had bestowed that ardent hero-worship which so often keeps girls out of mischief of another sort. "It was Peter's fault and mother hated doing it—mortally!"

Judy looked fearlessly and coolly into her cousin's face.

"After all—I didn't do anything!"

"We know that, of course, but Peter was in a most frightful passion, and he keeps on being in it. It is really most disagreeable at The Lees, I do assure you! But, Judy, do tell me what has happened, for, of course, Peter didn't say much except that the engagement was broken."

"I only heard it to-day," said Judy coolly, "at the Clock House, from which I've come this very minute."

"Oh!"

Lucy's eyes grew round with excitement and wonder. "Did you see Miss Carlyon, then? And was it she who told you?"

"No. I only saw Mrs. Carlyon. But it is quite true the engagement is broken."

"And a fresh one made—with Alan," said Lucy in a low, rather difficult voice.

"Good heavens, no! That could never happen, Lucy! How could it! They haven't met more than once or twice!"

"But Peter and Alan quarrelled about her," said Lucy perplexedly, "because Peter told us——"

"That might quite easily be. Probably Alan spoke out rather candidly about Miss Carlyon," said Judy. But, both tone and expression seemed to faster, as if she felt less assured.

"Oh, but," said Lucy, "far more than that has happened. Peter said quite clearly to mother and me that Alan and she had fallen in love with one another, and that, for that reason, Miss Carlyon had given him back his promise. Don't you think—don't you think it all very strange, Judy?"

Judy was perfectly conscious of the wistful note in her cousin's voice, and made no mistake as to its origin. But it might be dangerous to be too sympathetic at the moment.

"Strange? It is worse than strange, my dear. It's incredible and disgraceful! I for one will not believe it until I have had some indisputable evidence. Alan has told me nothing at all, and I am feeling rather sore at him at this very moment. I haven't deserved it!"

"Alan has changed in everything but looks, I think, Judy," said Lucy, and her tears rose. "Don't go just yet. Won't you wait and see mother? I'm sure she would like to hear what you have to say about things. Are you walking? Won't you drive back with us, and go over the hill to Stair?"

Judy did not answer at the moment, for her attention was riveted by two figures coming up the street together, side by side—her brother and Charlotta Carlyon!

An intuition which was quite unerring came to Judy then, for indeed the whole truth was written upon their faces!

"Look, Lucy—there they are! I don't want to see Alan! I must run into this shop. I don't suppose he will stop to speak to you, but if he does, don't tell him where I am!"

CHAPTER IX.

CLOSING IN.

After one startled glance at the two figures coming up the middle of the street, Lucy hastily alighted and followed Judy into the shop.

Mrs. Garvock, busy matching some silks at the counter looked up in surprise.

"They haven't got what we want, Lucy," she began, then, catching sight of Judy, her manner changed.

When she would have turned her back, as if at a loss how to behave, Judy marched up to her boldly.

"How do you do, Aunt Isabel?" she said, and when the shop-assistant turned from the counter to seek for something else Mrs. Garvock had asked for, she added, in a lowered voice: "Don't think I am permitting you or Lucy to cut me like that! What have I done, anyway? Why, nothing! It is ridiculous, and can't be allowed to go on."

Judy spoke bravely, but her eyes were disturbed, the color fluttering in her cheek.

In spite of herself Mrs. Garvock smiled.

"The whole thing is absurd, and most painful, Judy; but we can't talk here. Will you drive back with us?"

"I don't mind if I do," assented Judy, with a glance of apprehension towards the street door.

When the shopping was finished, and they stepped out into the street once more, there was no trace of Alan—much to the relief of his sister and his cousin.

"What if we meet Peter?" asked Judy, almost maliciously. "Will he stop the carriage and bundle me out?"

"Don't be silly, Judy. Peter never comes down till half-past five or six o'clock. Get into the carriage at once!"

"After you, Aunt Isabel, and please, let me sit opposite to you."

Mrs. Garvock made no objection, and several people who met the carriage evinced no surprise, for, of course, as yet no one outside the immediate circle knew of the rupture between Stair and The Lees.

"I suppose you can throw some light on this horrid affair, Judy?" began Mrs. Garvock at once. "What does Alan mean by behaving in this extraordinary fashion?"

"I don't know. I heard the news from Lucy for the first time, about ten minutes ago. So you can imagine what I felt when I was turned away from the door of The Lees!"

"Dear me, that makes it all stranger than ever!" said Mrs. Garvock musingly. "But do you think it possible that he could ever marry Miss Carlyon after an affair of this kind?"

Judy persistently shook her head.

"I have no ideas, no opinions. I know nothing, Aunt Isabel. Please don't let us talk any more about it."

"But there is nothing else to talk about. You can imagine how it is at The Lees, and the frightful passion Peter is in! If you have any influence over him—and you used to have a good deal—I wish you would talk to him."

"I will talk to him!" said Judy, with a little snap of her lips which indicated a most unusual bitterness, "when he talks to me, but not before!"

"Alan has behaved very foolishly in his own interests. It would have been far better not to complicate things at the present moment, and besides, it is hardly decent, I think, to have just buried his father and be plunged into folly of this kind all in one week! Why, it is the most unheard-of thing!"

Judy listened while her aunt talked on. The more talk she could hear, perhaps she could get her bearings the more quickly. The one dreary, indisputable fact standing out in front of her was, that she had built all her hopes on a false foundation, and that the burden, so far from being rolled away, or even shared, was merely increasing in size and weight.

For the first time, absolutely, the sweet, sound grain in Judy Rankine's nature seemed to turn to gall. She took herself she had not deserved this.

"I don't think I had better come up to The Lees, auntie," she said, as they drew near the turning in the road which led directly to the lodge gates. "Peter might find me there, and feel himself under the painful necessity of turning me out."

"Peter would not do that if I was in the house my dear. And Ramsay exceeded his duty to-day. It surely was only to Alan the orders applied. You must come and go as you used to, and I hope you will."

Judy shook her head, as she gathered up the gloves she had taken off mechanically with the odd feeling that gloves seemed to embarrass and hamper her movements.

(To be continued.)

Tell Us Another.

There was once a pugilist who hated publicity.

There was once an Irishman who declined to have a row.

There was once a man who thought he was half as good as he was worth.

There was once a girl with pretty ankles, and who didn't know it.

There was once a father who liked to act as night nurse to his offspring.

There was once a post-office assistant who said "Please" and "Thank you."

There was once a man who gave more money each week to his wife than she could spend.

There was once a wife who, in argument with her husband, failed to have the last word.

There was once a woman who went to a ball and told she would be ready in ten minutes—and was.

GREAT INCREASE IN TEA CONSUMPTION

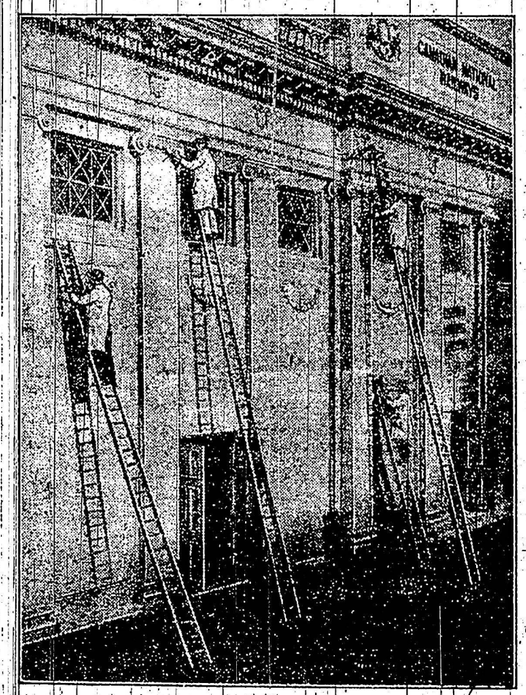
The consumption of tea, it is estimated, increased in 1924 thirty-nine million pounds. The price, as a result, may go to $1.00 per pound, but even then, tea is the cheapest beverage in the world—aside from water.

Huge Koran.

A huge koran, evidently intended for use in a mosque, was sold at auction in London not long ago. The book is four feet tall and a foot thick and has wooden covers. Each page contains only ten lines of script, which is four inches high, and the borders are richly illuminated with oral designs. The whole book is covered with gold brocade. An Oriental bought it for two hundred pounds, and it will probably go back to its former home in the East.

Where Female Rights Prevail.

The ants are described as communists because the individual interest is merged in the community. Theirs is a female rights colony. The workers are females, the soldiers are females, the nurses are females, and there is one queen mother for them all, who lays all the eggs for the colony. The males are but mates for the young queens.



HOUSE CLEANING AT WEMBLEY

The British Empire Exhibition will be open at Wembley, in April, bigger and better than ever. As last year, the Canadian National Railways will be one of the biggest exhibitors and Mr. H. R. Charlton, manager of the advertising bureau of the company, is at present in England, arranging the placing of the exhibits. Improvements have been made to many of the features shown last year and much work has been done on an especially fine exhibit designed to attract settlers to Canada. English fogs and rains have not been kind to the exterior of the pavilion of the Canadian National Railways, and a squad of men have been employed to scrub the building, inside and out. The photograph shows men at work washing the outside of the pavilion preparatory to the opening of the fair.

ECLIPSE FASHIONS

Exclusive Patterns by Hazel Bayne

1003

Handmade Frock of Dotted Voile

Simplicity is the keynote of this dainty frock, suitable for all occasions and cool as summer breezes. Sleeveless one-piece slip-on dress with long drooping shoulders falling in graceful folds under the arms. Pretty round neck slightly gathered. Slashed at shoulders and finished with picot edging or rick-rack braid tends to beautify the model. Summer silks, voiles or ginghams are good for this becoming frock. Girls' dress No. 1003 cut in sizes 6 to 14 years. Size 12 requires 2¾ yards 36 or 40 inch material.

Pattern mailed to any address on receipt of 20c in silver, by the Wilson Publishing Co., 73 West Adelaide St., Toronto. Pattern mailed same day as order is received.

"I'm always so proud of my snow-white bed-linen—"

says Mrs. Experience

"When giving my bed-linen a final rinse, especially! My sheets, pillow cases and towels are so white, and have that sweet smell of perfect cleanliness.

"And I can't tell you how easy it is, often, too, because it is really easy to get things clean in a quick way. I wash them in Sunlight Soap.

"The lather from Sunlight Soap is so quick to form, and leaves every fibre of the linen clean, rubbing and pressing are unnecessary, a thorough rinse and the garments are delightfully white and sweet, just as you wish.

"For cleaning of every description, and for general household work I use Sunlight. Everybody knows that Sunlight is pure, cleanses thoroughly, and so it is really economical, for a little Sunlight is so easy to use. Sunlight Soap is the largest selling soap in the world, make Sunlight.

Sunlight Soap

Surnames and Their Origin

PATTERSON

Variations—Pattison, Paddeson, Patton, McFadden, Patterson, Patrick, Patrickson, MacFeat.

Racial Origin—English and Celtic.

Source—A given name.

The family name of Patterson, to which neither the English nor the Scots can lay exclusive claim, for there are to be found variations of its origin in all of these countries.

There are, however, certain variations which can be definitely allocated to one or another of the countries.

The name of Patrick is in the least common forms of all, but where it is found there is good evidence of its Celtic origin. The given name of Patrick is of Celtic origin and means "Patrician," as in the Gaelic, with the addition of the meaning "son of" or "descendant of," is, of course, the origin of the name.

The Irish name is Mac Padden, derived from "Paidin," which is the diminutive forms of Patrick, is found with us in the nickname "Paddy." Patterson, Pattison, Mac Padden, Patten and Patton are as anglicized versions of the name.

Patterson, Paterson and Patton also occur as straight English elements of Patrick's name.

Paterson and Mcfatrick are names of branches of the Scots clans Macgregor, Macfarlane, Macdonald, Macpherson, Macnaughton, Macnab, Macgillivray, Macintyre, Macaulay, Macfie, Macbain, Macbeth, Macduff