

For the Modern Hostess

"SALADA" TEA BAGS



CHAPTER 25

News Spreads Quickly

Anne was surprised that Bar knew of this so soon. She had yet to learn with what rapidity news spreads in a country where inhabitants are few and far between. She shook her head decisively.

"No, I'm sure he wasn't. He was honestly warning Mr. Silcott."

Both of them left at once to go to the Diamond Slash. They must be up there or at the dam now."

Bar drummed with his fingertips on the arm of his chair. "Answering your question, Miss Eliot, I'll say that Russ Mosely has nerve enough to go through on anything he tackles, but usually he is pretty careful what he does."

His oldest son Richard, a tall broad-shouldered rangy man, added a dry explanation. "Careful to keep under cover so dirty work can't be proved on him."

"You don't think then that he would blow up the dam?" Anne persisted.

"I wouldn't know about that," Bar said. "He claims he is on the side of law."

"That's one way of putting it," Rufe said. "I'd say that most of the law around these parts is on his side. He has it roped and hogtied."

"I want to see him while I'm up here," Anne told her host.

"Can you get me a guide to take me to the Hat T?"

"I reckon so. You'll have to ride across the ridge. There's no wagon road." He considered for a moment. "Some of us aren't exactly welcome at the Hat T. Dick and I are barred. So is Rufe," his gaze dwelt on the younger son. "Bill can take you. If he wants to go. He hasn't been mixed up yet in any trouble with the Hat T riders."

"Sure, I'll go," Bill volunteered cheerfully. He knew an attractive girl when he saw one.

"After that I want to go to the Diamond Slash," Anne mentioned. "Shall we have to come back here? Or can we cut across to it?"

"Either way. You'd gain time by going direct."

Anne had brought some riding clothes in her valise. When she appeared in them next morning Rufe thought he had never seen a more attractive rider. She sat her horse well, a trim light figure of grace.

Jelks rode off with them but stopped at a cross trail to say good-bye. "Be seeing you this evening at the Diamond Slash," he told them. "Hope you convert Russ to peaceful and decent ways."

Mosely was at home when they reached the ranch stabling. He was very much surprised to see Miss Eliot but did not let it show in his manner.

"You'll stay for dinner of course," he said. "It will be ready in half an hour. Till then I'll show you over the place."

If he was curious about the reason for her visit he showed no

Tie up to Ogden's!



Old-Timers will tell you that, for rolling-your-own, Ogden's is a name to tie to for a really satisfying smoke. It has a taste all its own—richer, better tasting. That's because of its distinctive blend of choice, ripe tobaccos. Try it once. Then you also will tie to it; for it's not just another tobacco—it's OGDEN'S! And Ogden's means "more enjoyment."

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

OGDEN'S
FINE CUT
CIGARETTE-TOBACCO
Pipe Smokers!
Ask for Ogden's Cut Plug

ISSUE 42-41

Grand Spice Cake Raisin Nut Filling

In Arabia, when a man has eaten another man's salt, he is morally bound not to harm his host. In this country we take the spices of the east, finely-milled cake flour, sugar, eggs and salt too, of course, and make them into a grand spice cake, which is guaranteed to ensure your safety. Anyone who partakes of this spice cake in your home will be bound to everlasting peace with you. When the fragrant aroma of spice cake comes floating out of your oven you will know you have something fit for a Shiek, not to mention your own family. And when you serve it, people will murmur "Allah be praised!" or expressions to that effect.

- 2 cups sifted cake flour
- 2 teaspoons double-acting baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- ¼ teaspoon mace
- ¼ teaspoon allspice
- 1 cup brown sugar, firmly packed
- 2 eggs, well beaten
- ¼ cup milk
- 1 cup light cream
- Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Sift sugar and add gradually to eggs, beating well. Combine milk and cream. Add flour, alternately with liquid, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes, or until done. Cool. Spread top with Raisin Nut Filling.

- #### RAISIN NUT FILLING
- ½ cup brown sugar, firmly packed
 - 2 tablespoons butter
 - ¼ cup water
 - ¼ cup walnut meats, broken and toasted
 - ¼ cup seeded raisins, cut in pieces
 - 2 tablespoons cream or rich milk (about)
- Heat sugar, butter, and water to skillet, and cook until mixture forms a soft ball in cold water (235° F.). Remove from fire; add nuts and raisins. Add cream until of right consistency to spread.

The Girl Guides Help War Work

Again this year the Girl Guides will continue gifts of clothing for English children. This was one of the items decided upon at the meeting of the Provincial Executive Committee of the Canadian Girl Guides in the Masonic Hall, Bedford, recently. Thirteen thousand articles, largely made by the Guides themselves, have already gone from Canada. All have arrived safely and letters of appreciation were read from Commissioners in England who had received them.

The committee is continuing to work on Guide libraries by sending books to Guides in parts of the province where other children's libraries are not available.

Eccentric Cats Won't Eat Fish

Whoever heard of a cat that wouldn't eat fish? Well, New York has two of them, Tommy and Midnight, and they're looking for a new home. They are the prize rat-catching cats of the Battery Park Aquarium which now is in the process of closing. Their mother, Lena, offspring of an upstate New York mountain wildcat, lost her taste for fish after being shocked by an electric eel. Tommy and Midnight, inherited their mother's distaste.

to do something," she reminded him.

"And you told me, politely, to mind my own business," he countered.

"Now you can get even." Her smile was shy and placatory.

"But I hope you won't. I'm interfering in what isn't my business, but it's because I want to try to bring peace."

"All right. I'll give you an answer. You haven't the least idea as to the right and wrong of this fight. Your misinformation comes from men of no standing—lawless trouble makers. This man Silcott's dam, to take a specific point, has no business to be there. He has impounded water that ought to run freely down the creek. If I want to abate a nuisance I have a perfect right to do so. Mind you, I'm not admitting for a moment that I mean to do so. I'm merely showing you how absurd your position is."

Anne knew she had failed.

(Continued Next Week)

I'VE STOPPED TAKING PILLS AND POWDERS . . . I'M SOLD ON ALL-BRAN!

"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.

GRANDMA WOULD FLY FOR DEFENSE



She's 61 and a grandmother, but Mrs. Wallace Patten Cohoe, Riverdale-on-Hudson, N.Y., socialite, has offered a seaplane and her own services as pilot to the Civil Air Guard Service being organized at direction of Mayor La Guardia.

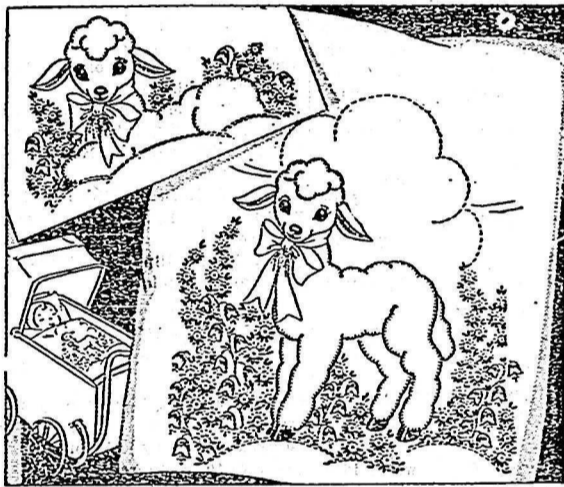
Tots Cared For In War Nursery

"Children's Grand Hotel" is London's first War Emergency Nursery.

It costs less than 25 cents a day to stop at the "Children's Grand Hotel"—London's first war emergency nursery—in Tottenham, a northern suburb of the capital.

Most of the children are left in the early morning by mothers on their way to factories or other war work. They stay all day until the mothers pick them up on the way home. Each infant has its own

LAURA WHEELER KNOWS THIS WILL JUST SUIT THAT BABY



CRIB COVER PATTERN 2966

Little lambe is embroidered in blanket stitch in no time. Surrounded by lazy-daisy flowers, he's just the decoration for baby's crib or carriage. He had to lie down to fit onto the pillow top! Pattern 2966 contains a transfer pattern of one motif 15 x 15½ and another 7 x 12 inches; illustrations of stitches; materials required.

Send twenty cents in coins (stamps cannot be accepted) for this pattern to Wilson Needlecraft Dept., Room 421, 73 Adelaide St. West, Toronto. Write plainly pattern number, your name and address.

Canada To Have Airgraph System

Postmaster General Mulock has announced arrangements are being made for institution of a time- and space-conserving airgraph service between Canada and the United Kingdom to speed delivery of letters to Canadian soldiers overseas.

The sender of an airgraph communication writes his message on a special form which is then photographed on miniature film, mailed by air, enlarged from the negative on arrival at the destination and delivered to the troops in the usual way. Airgraph message rates are 10 cents per letter. It was said Mr. Mulock would make a definite announcement on the service when the arrangements are complete.

The airgraph system has been in use for several months for communications between British soldiers in the Middle East and their relatives and friends in the United Kingdom.

Canadians Urged To Eat More Fish

Serve fish and keep the household budget within bounds is the advice of Miss Hazel Freeman, lecturer-demonstrator of the Fisheries Department, to housewives who are troubled about the rising costs of meat and eggs.

"One pound of salmon has three times the nutritional value of a pound of mutton or lamb; and one and a half pounds of white fish equal a pound of lean beef," she explained. "But when the prices are compared, any housewife will see the advantage in increasing the fish consumption in the home."

Dr. Robert Woodhouse, deputy Minister of Pensions and Health, described fish as "one of the most valuable forms of food, containing the same constituents as meat but in a much more digestible form." Embodying relatively high percentages of complete proteins, fish also contained fats, energy foods, vitamins, especially D and A which were body builders and increased resistance to disease.

Hints For Buying:

A few hints for buying were outlined by Miss Freeman:

1. Buy in season. Fresh fish are usually at their best both in flavor and quality as well as cheapest.

2. Choose thick plump fish in preference to long slender ones for quality and economy.

3. Observe that flesh is firm, eyes and gills bright, skin not dull, and no strong odor.

4. When whole slices are not required costs may be reduced by buying cuts near the head or tail.

5. Cheaper varieties may be used in many casserole dishes, fish-cakes, soups or souffles.

Suggestion was made that in buying, three servings to a pound of fillets or half a pound per person for whole fish are adequate. Also in keeping fish, they should be wrapped in waxed paper, covered closely and kept in a very cold place if juices and flavor are not to be lost.

"One can buy haddock for 15 cents a pound, and almost all fish cheaper than meat," Miss Freeman said. "This can be a real saving in restricted budgets."



TABLE TALKS

By SADIE B. CHAMBERS

If fruit or ice cream are scheduled to top off your dinner, roll out some Krispie refrigerator cookies in the morning, pack them away, then bake just before supper. Delicious any time, they're wonderful, fresh out of the oven. For dinner dessert, concentrate on a refrigerator fruit pie which involves no cooking at all. Here are a few recipes with tomato jelly thrown in—one salad which remains a universal favorite all seasons.

KRISPIE REFRIGERATOR COOKIES

- 1 cup butter
- 2 cups brown sugar
- 1 egg
- 1 cup oven-popped rice cereal
- 3 cups flour
- 2 teaspoons baking powder

Cream butter; add sugar gradually and beat until light and fluffy. Add egg and beat well. Stir in cereal. Sift flour with baking powder and work into first mixture, a small amount at a time. Knead and shape into rolls about 1½ inches in diameter; wrap in waxed paper, covering ends so that dough will not dry out. Store in refrigerator until firm. Cut into thin slices and bake on ungreased cookie sheet in moderately hot oven (425° F.) about 10 minutes.

Yield: 7½ dozen cookies (2 inches in diameter).

Note: One tablespoon water or milk may be added to dough if it is difficult to shape into rolls.

PEACH CHIFFON PIE

- 1½ cups sliced fresh peaches
- ¾ cup sugar
- 1 tablespoon gelatin
- ½ cup cold water
- ½ cup boiling water
- 1 tablespoon lemon juice
- ½ cup whipping cream
- 2 egg whites
- ½ teaspoon salt
- 1 corn flakes crumb pie shell

Peel and slice peaches. Sprinkle peaches with sugar and allow to stand 30 minutes. Soak gelatin in cold water; dissolve in boiling water and add lemon juice. Add to peaches. Chill. When mixture begins to thicken, fold in whipped cream, stiffly beaten egg whites and salt. Pour into corn flakes crumb pie shell and chill until firm, about 2 hours.

Yield: One 9-inch pie.

CRUMB PIE SHELL

- 1/3 cup butter
- 1/4 cup sugar
- 1 cup fine corn flake crumbs

Melt butter; combine with sugar and crumbs; mix thoroughly. Press mixture evenly and firmly around sides and bottom of pie pan. Chill before adding filling.

Yield: One 8 or 10-inch pie shell.

TOMATO JELLY

- 2 cups canned or fresh tomatoes
- ½ bay leaf, if desired
- ½ teaspoon salt
- Stalk celery
- Few grains Cayenne or pepper
- 1 envelope plain, unflavoured gelatin
- ¼ cup cold water
- 1 tablespoon mild vinegar or lemon juice
- 1 tablespoon onion juice

Mix tomatoes, bay leaf, salt, celery and Cayenne or pepper and boil ten minutes. Soften gelatin in cold water. Add to hot mixture and stir until dissolved. Add vinegar and onion juice. Strain and turn into mold; that have been rinsed in cold water and chill. Garnish with mayonnaise or cook

ed dressing. Or the jelly may be cut into any desired shape and used as a garnish for salads or cold cuts. The juice of fresh tomato, when firm, unmolded lettuce and uncooked makes a delightful jellied salad.

Yield: 6 servings.

Note: 1½ cups tomato juice or tomato juice cocktail may be substituted for the canned or fresh tomatoes. ¾ cup condensed tomato soup diluted with ¼ cup water may also be substituted.

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.

Repair Ships With Tremendous Speed

Labor Minister Ernest Bevin recently declared that "300 ships were in our yards waiting for repairs five months ago, but today there is scarcely a ship that is not actually being repaired as she comes in."

In the next six months a tremendous effort by the little army of 20,000,000 workers in this country might well bring victory," he told Portsmouth dockyard men.

The minister called the ship repairing performance "a great achievement both by management and men."

I ALMOST BEAT HIM DOWN!



"I pretty nearly had Jim Brown beaten. I had him drinking coffee or tea at every meal and his nerves were frayed, his digestion upset by caffeine. But some meddler stared him on a thirty-day rest of Postum—and away went caffeine-nerves. Jim's too bright and cheery these days to suit me!"

Don't let caffeine-nerves get you! Drink delicious, healthful Postum. Contains no caffeine. Cuts down on nerves, stomach or heart. And Postum costs less—the price is low and there is no waste—made instantly in the cup. Order Postum from your grocer.

POSTUM

YOU SAVE MONEY . . . in 3 ways

- 1 YOU PAY LESS—Calumet is priced surprisingly low, probably less than the baking powder you are now using.
- 2 YOU USE LESS—Calumet's double-action means double leavening—during mixing and in the oven—permitting you to use less.
- 3 BETTER RESULTS—Calumet's continuous leavening means finer, better textured results for all your baking.

CALUMET
THE DOUBLE-ACTING BAKING POWDER