

Business Women

By LOTOLA DUFFY
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WNU Service.

MARILYN thought being a "business woman" was simply wonderful. For almost a year she had slipped the wild essence of freedom, and the intoxication still lingered. Every Friday there was a crisp roll of bills—16 in all—and all here. She used it to satisfy all the suppressed desires of her beauty-loving little soul: Gossamer stockings, exotic jewelry, and clothes—the last word on the last page of next month's fashion magazine.

Life for Marilyn was indeed a song, a syncopating jazz tune but for two minor discords. One was the fact that her friends were mostly students—or junior clerks making little more than herself, and the other was Aunt Carrie.

Aunt Carrie was also a "business woman," one of the old girls. She was past thirty and addicted to blue tailored frocks with touches of white at the neck and wrists.

Marilyn never forgot the night that she had danced gaily into the living room wearing her new ensemble, black with trimmings of lip-stick red. There was antique jewelry to match and a tight little cloche with drooping red feather. Aunt Carrie had lain back and actually howled.

"Do you intend to wear that costume to a business office, Marilyn?" "I most certainly do. I only hope that it makes everyone as happy as it apparently does you."

Aunt Carrie made for the door. "It isn't that. I—I just thought of something—of—funny."

"Mother, do I have to put up with that sort of thing? Do I have to work hard all day and come home to be insulted by hysterical old maids? If I do, I'm through here. I'll stay in town—get an apartment."

A few days later a perfectly marvelous thing happened. It put Aunt Carrie and her little "jokes" entirely out of Marilyn's head. She was hurrying to the office, when she heard a voice. "Hi, Miss Morgan! Want a lift to the subway?" It was Mr. Nelson, branch manager, over forty, and idol of all the typists.

Her heart skipped a beat as she jumped into the long shining car. "I think it's just wonderful of you to give me a lift." Marilyn's mascaraed eyelashes fluttered softly. If only he would invite her to dinner at one of those swell places that had dancing and cabaret.

"How would you like to have a little bite with me?" Her heart skipped two beats. "Oh, wouldn't it be fun!"

He took her to a quaint little downstairs place that advertised "home cooking." Marilyn was disappointed, but brightened over their dinner cigarettes, for Mr. Nelson said: "I'll have to take you to one of those high-hat places where they give you little food, but plenty of atmosphere."

Marilyn's head was whirling. Already she could see dances and theaters, and in the dim distance a sweet young thing throwing her bouquet from the deck of a great ocean liner. A honeymoon in Europe, of course.

As they parked before Marilyn's home, her mother leaned sociably over the piazza railing. "Your dinner is in the hot oven, Marilyn."

"Mother, this is Mr. Nelson, from the office."

Her mother invited him inside, and to Marilyn's surprise, he accepted. The papers were spread all over the living room floor and the airdale snored in the only comfortable armchair. It was terrible. Mr. Nelson and Aunt Carrie became excited over the election, but Marilyn gazed dejectedly out of the window, wondering why there wasn't a law to execute all "old maids." Later, Aunt Carrie played "Kitten on the Keys," and her mother served coffee.

Mr. Nelson kept his promise and invited Marilyn to the ritziest dancing place in town. He also took her and Aunt Carrie to the new revue, and the following Sunday he invited the whole family to ride. Marilyn was puzzled but finally decided that he had old-fashioned ideas about young girls being chaperoned.

While he was away on a business trip Marilyn played around with Bob Evans. Bob strummed a wicked ukulele and took one upstairs at the movies.

"No, honey boy, I can't make any more dates this week. I'm thinking of taking some night courses. Toodley-oo."

She opened the hall door. Aunt Carrie was standing there, and in the shadows there was a man.

Marilyn stopped, a smothery feeling in her throat.

"Why, why, Mr. Nelson?" He put his arm about her, laughing rather foolishly. For a moment she thought he had been drinking, and then she became conscious of a terrible thing: his other arm was around Aunt Carrie.

In the solitude of her little cretonned room she fought her battle. It was not the fact that Mr. Nelson was to marry Aunt Carrie; it was the devastating knowledge that he had PREFERRED Aunt Carrie.

Never again would life be a syncopating jazz tune. It was dead serious, the business of being a business woman.

A SHERRON FOR WAR LORDS

If the sore-bested European nations would seek the road to a lasting peace, let them appoint a joint commission to cross the Atlantic Ocean and study the ideal relations that exist between the United States and Canada.

Here they will find two peoples divided only by a line drawn on a map. To the north of that line lies a vast empire that stretches almost to the North Pole.

To the south of the line there lies another great empire of 48 States that stretches to the Gulf of Mexico. The combined armies of these countries in a total population of about 140,000,000 is not 30,000 men!

The United States and Canada are thus not only a real League of Nations in themselves, but they represent a permanent type of disarmament. Professor James T. Shotwell, of Columbia University (and a Stratigraphy old boy with many personal friends in that district) in an address entitled "The International Significance of the Canadian-American Peace Tradition," delivered at Orono, Me., pointed out that "the Canadian-American relation was a living example for peace in the world today."

This is a simple and also a timely truth. The European nations are separated from one another by fortresses and vast border armies.

They are prepared to annihilate one another at a moment's notice. Compare that state of things with conditions in North America.

All the forts on the United States-Canadian border have been dismantled. There is no military force on either side.

There are no passport regulations between Canada and the United States.

We trade, we visit one another, we profoundly respect one another—although our two systems of government are not structurally the same.

As Professor Shotwell points out, the United States and Canada have such a mutual trust in one another that "the necessity of common defence which leads to alliances was not pressing."

While European nations make alliances one with another which are not worth the paper they are written on, the only alliance between the United States and Canada, is what Professor Shotwell calls "mutual trust."

It is the sort of alliance that has never been understood in Europe—an alliance between two democracies that grows stronger each day because the two nations are bound only by honesty of purpose and mutual admiration.

It is a triumph of the democratic ideal in the field of international relations at a time when all the dictators of Europe are kicking around the "corpse of democracy."

The United States and Canada are a unique case in world history. For a hundred years not a cloud has appeared on the horizon of our relations with the peaceful neighbor to the north of us.

Europe, Asia and South America ought to profit by the fact that there are two countries in the world that can live side by side without fear of one another.

That is not only real progress, but an application of the fundamental principles of political and social humanitarianism.

Canada and the United States give the lie to political cynics. Their spiritual union is proof that war is not always inevitable between two neighboring peoples.

On the contrary, Canada and the United States are being drawn closer and closer, cementing their ties, re-

Joining in one another's progress.

Let Europe throw down its sword and look to the West for guidance. North America stands solidly for peace—a defensive, democratic peace! —Los Angeles Examiner.

A VERY OLD FOOD

Good Reason to Believe Butter Was Known to Ancients

Most of us, whether on farms or off them, are so accustomed to butter and its various uses that to wonder about its discovery never occurs to us. To imagine a world where butter was unknown, is almost impossible.

Though the Germans are credited with the discovery of the art of butter production as we now know it, there is good reason to believe that butter was known to the ancients almost, probably from the time that milk was first used as human food. Butter is mentioned in Scripture, but the Hebrew word "charnag," actually means a liquid, and is supposed to refer to cream.

Butter was used to anoint wounds, and was even used in the bath by fair ladies. Plutarch relates that a Spartan lady visited Berenice, the wife of Deiotarus, and that one damsel smelled so strongly of sweet ointment while the other had been bathed in butter, so the "rite-a-lete" had to be abandoned because neither of them could endure the other!

The ancient Greeks and Romans used butter to keep leather pliable, but otherwise the Romans made little use of it. It was, of course, soft and oily, and proved other than an attractive dish for the table.

While the common use of butter is comparatively modern, there is no doubt as to its early discovery, for if you picture to yourselves the ancients carrying milk in a leather bottle, or similar vessel, on a long journey, you may realize how the discovery of butter was first made. If the vessel was not quite full, but allowed room for the milk to become agitated, butter was very readily produced.

We have known workmen and picnic people today, when carrying a bottle of milk on a journey find its contents reduced to buttermilk and a lump of butter. A traveler on horseback carries him a bottle of milk also made the discovery that if milk is subjected to much agitation in a vessel it breaks into butter.

A round which broom is a handy agent for dampening clothes evenly and quickly.

When making ice cream at home, try adding a drop of peppermint flavoring to chocolate or pineapple ice cream.

To utilize small soap scraps, put in a jar of warm water and allow to dissolve into a soft soap. If dry, grate them into soap granules on a coarse cheese grater.

Fasten a piece of felt to the underside of the tray you use for serving on the dining table. This will save those disgusting scratches that will appear from time to time, however careful you are. The idea also makes serving much quieter. The best way to fasten the felt is either with brass-headed carpet tacks or brass drawing pins.

Mint jelly goes well with lamb, spiced peaches with beef, pickled apples or apricots with baked ham, apple sauce with pork, preserves or melon rinds with chicken and currant or plum jelly with veal.

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Since the commencement of the export movement of fresh eggs from Canada to Great Britain early in April this year, the total number of fresh eggs exported up to June 30 was 12,182 cases.

HOUSEHOLD HINTS

A warmed-up roast often loses its moisture. If you wrap it in grease proof paper that has been greased heavily before you put the roast in the oven, it will re-heat a better flavor and be juicier than if heated in the ordinary way.

Milk won't boil over if you smear some butter on the edge of the pot or saucepan in which you are boiling the milk. It will rise only to the rim of butter, and no further.

Keep a piece of sandpaper by you; it is useful for smoothing the surface of chipped china or glass ornaments. These can be handled safely without risk of cutting the fingers on rough edges. Sandpaper will also smooth down chipped wood on a shelf or a piece of furniture, and so prevent damage from splinters.

Sprinkle the damp leaves from your teapot over the bottom of the pan in which fish has been cooked, cover with cold water and stand in a cool place for half an hour. When the saucepan is rinsed out there will be no smell left behind.

Cleaning utensils used for making pastry and cakes is always considerable work, but it won't be if you take this tip: Rinse bowls as soon as you're finished with them in cold water to remove flour, dough or batter, then plunge into hot, soapy water and wash in usual way.

If you want to make a lightning job of dampening down the clothes before ironing, try this scheme. Light the gas in your oven and place a pie dish of warm water in it. Roughly roll all the garments to be dampened and place them on the shelf above the pie dish. In a few minutes the gentle steaming heat will have done the job.

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One of the most annoying accidents one can have is to upset scum on the dressing-table. If it does happen rub stains with methylated spirit and then immediately polish with linseed oil, the stains—even those of quite standing—can be removed by this method.

If you've a bad headache just as you're making tea, lean over the pot of a freshly-made tea and inhale the fumes through your nose. Your headache should go.

DISCOVERY OF PRAIRIES WILL BE COMMEMORATED

Western Canada will observe the second centenary of the discovery of the great plains by de la Verendrye by means of an extensive programme of events which will include the unveiling of a monument to that gallant explorer. The celebrations will take place early in September and will include special pageants, processions, an exhibition of appropriate material and religious ceremonies. It is anticipated that the gathering here will be greatly augmented by groups from other parts of Canada. Plans have now been completed for the operation of a special excursion from Montreal over the Canadian National Railway under the direction of O. A. Trudeau, District Passenger Agent, at that point. These travellers from the Metropolitan will establish their temporary headquarters at the Fort Garry Hotel, Winnipeg.

Pierre Gauthier de la Verendrye, discoverer of the West, is one of the glorious figures of Canadian history. A native of Trois-Rivieres, he first established for himself a reputation as a capable soldier. Later he became a fur trader and then was fired with the spirit of exploration. This led him to the great adventure which carried him beyond the great lakes to the plains. He died in 1749 at the age of 64 to terminate a crowded life which left many entries on the pages of Canadian history.

CANADIAN PRESS CHIEF FINDS BRITAIN BUSY

Business in Great Britain is good except in the mining industry. In all other lines there is a shortage of skilled labor, stated H. P. Duchemin, Publisher of the Sydney Post-Record, and President of the Canadian Press, when passing through Moncton on the Ocean Limited of the Canadian National Railway en route back to Sydney on his return from overseas. Mr. Duchemin said he heard very little war talk in England. In fact, so far as he could ascertain the general opinion seemed to be that there was no immediate danger of any general European war.

Speaking of his travel experiences, Mr. Duchemin declared that nowhere did he find any railway service superior to that of Canada's nationally-owned system and in several respects he found Canadian service superior.

Does YOUR System Make Excess Acid?

Acid Indigestion, Colds, Headaches, Bileus Attacks, Constipation

OFTEN START THIS WAY

Some people are what are known as acid-makers. They can't help it—used often they don't know it. The result of an excess of acid may seem just like ordinary stomach trouble—but they can't be put right by ordinary stomach remedies! Excess acid may be the reason why you wake up fat, sour, heavy-eyed, bilious—and the reason why fierce purgatives only leave you in the grip of a weakening habit and the same old symptoms.

But there's one thing that acid can't face. That's the neutralizing power of Vange Seltz, the alkaline remedy with the natural mineral spa action. A teaspoonful in warm water surges through your system just like the medicinal spring water far away in England where Vange Seltz comes from. Excess acid is neutralized quickly, painlessly. Your blood is purified of poisons. Your sore stomach walls are soothed. And that mean of hard, poisonous waste matter lying in your intestines is softened gently, naturally, and passed out of your body. Then do you feel good! It's marvelous! But the most marvelous thing is that Vange Seltz is only 60 cents a tin! At your drugstore—just if you're wise, on your bathroom shelf tonight!

On the casting vote of Chairman Wm. Philip, the Grand River Conservation Commission, meeting in Galt on Tuesday afternoon last, appointed H. G. Acres, of Niagara Falls, Ontario, as its Chief Engineer, to have full charge of the engineering supervision work necessary in the construction of the proposed dam, north of Ferguson, Ontario. Acres was the recommendation of the Committee, presented last Thursday.

ENGINEER APPOINTED FOR GRAND RIVER DAM

It is estimated the engineering cost will be about \$75,000, which represents 5 per cent. of the total cost of the first stage of the development. All the Commission were in attendance except E. T. Sterne, of Brantford, who was a member of the Special Committee, appointed to interview engineers.

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