

Afterward, he had taken Irene home first, and then he and Gay had gone for a long drive. Gay could forget everything in the sheer happiness of being with him-the Bureau, Van Gordon, and the quickly veiled hate which often flamed in Irene's eyes.

Then, one evening, when she an

met her . . . "

"You won't for a while. She's in California. And don't you worry, honey. Have your debut and a good time. Some time afterward, when you're sure - sure it's me - we'll have a long talk and . . . "

They were in each oth

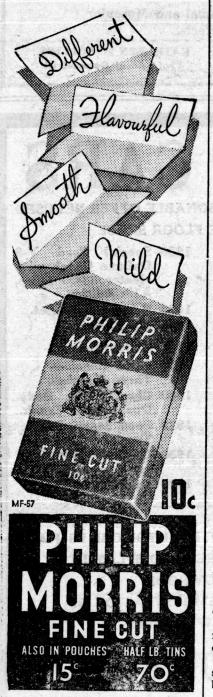
Dissolve jelly powder in warm wa-ter. Chill. When slightly thickened, add celery, pineapple, and cranberry sauce. Turn into mold. Chill until firm. Serve as relish with roast goose.

Sweet Potato Puff 2 tablespoons butter, melted

in the



Rodney came home from a show after dropping Irene at her apartment,



again. Clinging together, lips meeting in eager, breathless kisses.

Suddenly, Gay drew away-afraid. Irene wanted Rodney - had warned her she intended to have him. But she, Gay. wanted him, too - desperately. Irene could fall in love with a dozen men, but she - there would never be but one.

With the thought came determination. Rodney loved her - not Irene. She would make herself herself into the type of girl of which the Dowager Sinclair would approve. She was suddenly and fiercely glad she had inherited money - glad her mother had insisted upon getting into society!

* * *

Anxious to Climb

And so, in the days that followed, Gay put all her energy into becoming a girl fit for the name and position of a Sinclair. No longer did she go reluctantly to Bernal Van Gordon's "school."

Irene was quick to note the change in Gay, and commented sarcastically, "Society must be getting into your blood — the way you're preparing for your debut." And her mother noticed: "Honey, I thought you weren't so anxious to get ready for your social career, but I was wrong."

While they both noticed, Irene was the more shrewd. Watching Gay daily, she finally said. "I suppose it's Rodney - wanting to please him that is making you so willing to learn all the social graces?"

Gay did not answer. Van Gordon had said that it was important to keep up a warm friendship with Irene, so she musn't allow herself to be irritated by Iren's remarks.

Love had stepped in just at the point where Gay might have rebelled at the falseness of her position. For Rodney's sake, she was as anxious now as her mother to reach the crest of society.

Van Gordon, too, noticed the change in Gay.

"You're actually getting ahead of me on your training," he remarked one day.

Gay flushed, fearful lest those sharp eyes of his would ferret out her secret.

"Do you think I'm too ambiti-



PATTERN 4606 By ANNE ADAMS

A model for "do-ers" is this flattering wash frock! Women with enthusiasm for doing things love Pattern 4606 because it's designed for action, is easy to make. and can be stitched up in no time! You'll be delighted, too, with the slenderizing effect of the unusual yoke-panel (cut all in one) pleated skirt, and handy patch pockets. Take your choice of long or short sleeves, part-way or all-way round belt, V-neckline or perky pointed belt, V-neckline or perky pointed collar—all equally smart and be-coming. Anne Adams recommends a bright splash of contrasting ric-rac for accent. Ideal in gingham. Pattern 4606 is available in women's sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 4 yards 36 inch fabric and 3 yards ric-rac braid. Illustrated step-by-sten sewing instructions included. step sewing instructions included. Send TWENTY CENTS (20c)

in coins (stamps cannot be accepted) for this Anne Adams pattern. Write plainly: SIZE, NAME, AD-DRESS and STYLE NUMBER. Send your order to Anne Adams, Room 425, Wilson Buildings, Toronto, Cnt.

spoon salt 1/8 teaspoon pepper 1/4 cup milk or cream 2 cups mashed sweet potato 1 egg yolk, slightly beaten 1 egg white, stiffly beaten Add butter, seasonings, and milk

to sweet potato. Add egg yolk; then fold in egg white. Bake in greased baking dish in moderate oven (875 deg. F.) 45 minutes, or until brown. Serves 4.

Christmas Plum Pudding 1/2 cup apple, chopped 1/2 cup suet, chopped 1/2 cup molasses

2 eggs, well beaten

1/2 cup milk 2 cups sifted flour

¼ cup figs, chopped

1/2 cup raisins

1/2 cup currants 1/4 cup citron, sliced

1/4 cup candied cherries, quartered 1 tablespoon candied orange peel,

chopped 1/4 cup almonds, blanched and chopped

2 teaspoons baking powder

- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1/2 teaspoon cinnamon 1/4 teaspoon allspice
- 1/2 teaspoon nutmeg

Combine apple, suet, molasses, eggs and milk. Sift flour once; measure. Mix 1/2 cup flour with fruit and nuts. Combine remaining flour, baking powder, salt, soda, and spices, and sift again. Add to molasses mixture. Add fruit. Turn into well-greased molds, filling 2/3 full. Cover tightly. Steam 3 hours. Serve hot with Butterscotch Hard Sauce. Serves 12.

Shrimp and Celery Chowder 2 tablespoons tapioca 34 teaspoon salt 3 cups milk, scalded 2 Oxo cubes 1 cup celery, diced 1 cup water 34 cup cooked potato, diced cup shrimp, diced 3 tablespoons butter Dash of cayenne Add tapioca and salt to milk and

Issue No. 50-'37

C-2