

Tea for every Taste

"SALADA" TEA

SHAM BY Sharon Wynne DEBUTANTE

"But I tell you, I don't like that Marvin Ploame! As for having him as our house guest—it's impossible!"

Gay hurried into the room, to find her mother facing Van Gordon.

"Ah-h, Miss Needham. Just in time to convince your mother that our friend, Marvin Ploame, should be your house guest for the next few days."

"He will not be," Gay answered.

"He will," Van Gordon corrected.

"He took from his pocket the contract that Gay and Mrs. Needham had signed with him.

"... And we agree to abide by the decisions of Bernal Van Gordon until the end of this contract, one year from the above date," he read. He pocketed the document. "Mr. Ploame will arrive Saturday."

After he had gone, Gay and her mother stared at each other, stunned by the realization of what they had let themselves in for.

"Telephone for Miss Gay," a maid announced.

Gay picked up an extension phone.

"This is Mary Milbraum, Gay dear. We've taken a house here for a few months. I wish you'd come over and see me."

Gay had continued her friendship with Mary Milbraum despite the disapproval of many. Mary was real, genuine—a sympathetic confidante. Of all Gay's friends, only Mary knew about Van Gordon and his bureau.

Mary's voice was continuing: "Come right away, Gay. I've important news. I've just learned about a society feud—Sinclair Ploame, see?"

"I'll be right over," Gay jotted down the address.

When Gay reached the Milbraum home, she was ushered into Mary's sitting room.

"Conley saw Rod just before we left town," Mary told her, with a smile.

"He said to tell you he'd be out real soon." Then her face sobered. "The Milbraums have been doing a bit of detective work, looking up the history of the old Sinclair-Ploame feud, which Conley just happened to remember. We're both worried about Van Gordon and figure he'd use anything to further his interests."

"When the feud started, many years ago, the Ploames were newly rich and trying to push their way into society. The Sinclairs, powerful socially, hated the Ploames because the latter had managed to get a big slice of the Sinclair Copper Corporation stock. Rodney's mother, who was New York's leading young matron, made life pretty miserable for Henrietta Ploame, Marvin's mother.

"When the Duke of Brisbois visited New York, he was invited to a big party at the Ploame house on a certain date. But immediately, Mrs. Sinclair issued invitations for a huge re-

ception in honor of the Duke on the same date! Of course, she got the Duke, and practically everybody else.

"It was a telling blow. The Ploames packed up and went to Europe. They have been in the international crowd ever since. Naturally, there's nothing a Ploame wouldn't do now to injure a Sinclair. And their money has shrunk."

"But I don't just see in what way Van Gordon can make use of that feud," Gay mused. Then she told Mary of his recent visit. "Marvin Ploame will be here Saturday—that's tomorrow. W-what can I do about it?"

Conley was called in to give his advice.

"I'm afraid," he said ruefully, "there's nothing to do but play a watchful game."

CHAPTER VIII

At eleven o'clock the next morning, Saturday, the sound of a car on the front drive attracted Gay. Could it be Marvin Ploame this early? She glanced out the window.

It was Rodney! But—Irene was with him. He was helping her out of his car.

Gay hurried to the door to meet them. Rodney, ahead of Irene, took both her hands.

"Darling!" he whispered.

Irene came up then. "We've invited ourselves to stay for a few days," she drawled. "Fed up with New York. Got room for us, Gay?"

"To the rafters!" Gay laughed. The way Rodney had said, "Darling!" Irene didn't matter.

Just then, there was the sound of another car. Marvin Ploame's green racer, and Marvin himself leaping out.

"Hi, honey!" he greeted Gay. "Sweet of you to ask me out this week-end." Then he looked at Rodney, eyes narrowing a little. "Ol' man gloom himself! Cheer up, my lad. Darkest before dawn. Anybody got a drink?"

Gay's happiness vanished as swiftly as it had come, Rodney and Marvin Ploame. Here together! And Ploame's misleading words, "Sweet of you to ask me out..."

A Quiet Wedding

After the guests had gone to their rooms, Gay walked out through the flower garden to a secluded spot in the grape arbor. Sitting there in the shade, with the cheerful chirp of birds and the lazy drone of bees in her ears, tears filled her eyes. Everything was so wrong!

"Gay!"

She jumped up. "Rodney!"

"Honey, you haven't told me yet—aren't you glad to see me?"

"So glad I..."

He was drawing her into his arms—kissing her...

"Rodney..." Her arms were about his neck, clinging with the desperation of wanting to tell him many things, but not daring.

"I've glorious news," he said. "I would have been here before, but had to make the Mater see. And I did. She has consented."

"Consented?" Gay trembled.

"To our marriage," Rodney slipped a huge solitaire on her finger. "You can't say no. Let's be married soon!"

"A quiet wedding in the Little Church Around the Corner," Gay answered dreamily. "Conley and Mary will go with us."

(TO BE CONTINUED)

The earth has one satellite, the moon; Jupiter has nine and Saturn 10.

Chemist Advises Pastry Makers

Says Shortening of Firm Texture Gives Best Results

Pastries made with very soft shortenings, even in reduced amounts, tend toward greasiness in the baked products, according to a research report made to the American Chemical Society by Adelbert W. Harvey of the Mellon Institute of Industrial Research, Pittsburgh.

"Decrease in the amount of shortening, to minimize the greasy character of the pastry, must be done with caution to prevent undue loss of a true pastry richness and texture," Mr. Harvey warns. "Bakery experience indicates that a fat of firm texture is superior to a soft fat for pastry shortening. Lard has not become important as a cake shortening because of its deficient creaming and emulsifying properties, although it has been used with butter."

Ex-Wives Cost Him Over Half Income

Draws \$38,000 Annually and Distributes \$27,700

Henry S. A. Stewart, Jr., of Pittsburgh, has had four wives. His alimony budget stands at \$20,700 a year, which is more than half of his income, as stated by attorneys, of some \$38,000 annually.

The latest entry in Stewart's alimony budget is \$325 a month to Bertie J. Stewart, formerly of Nashville, Tenn., who rid herself of matrimonial bindings last winter at Miami Beach.

With the new bite on his income, ordered by common pleas court here, the budget reads:

Wife No. 1—Cash settlement, the amount unrevealed.

Wife No. 2—\$1,000 a month.

Wife No. 3—\$400 a month.

Wife No. 4—\$325 a month.

Versatile and Gay—This Jumper That Contrasts Its Blouse



By ANNE ADAMS

Have you ever seen as appealing a kiddie-style as this unusual Anne Adams design? Every little girl will love a jumper-frock for school or play and adore this type of dress that may boast more than one blouse change. It's a wise mother who chooses Pattern 4493, for this model is so easy to run up, that you'll have each simple seam stitched in only a short time. Any "little lady" will approve the captivating finishing touches—bright buttons down the front, trim shoulder bands, Peter Pan collar, and puffed-up sleeves! Nice in cotton crash, with blouse pique.

Pattern 4493 is available in children's sizes 2, 4, 6, 8, and 10. Size 6 jumper takes 1½ yards 26 inch fabric and blouse 1¼ yards 36 inch fabric. Illustrated step-by-step sewing instructions included.

Send TWENTY CENTS (20c) in coins (stamps cannot be accepted) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Send your order to Anne Adams, Room 425, 73 West Adelaide St., Toronto.

« Waffles Are Irresistible »

Though most hostesses and housewives haven't the time to take an active part in winter sports along with the youngsters, they can be winners in their own field when the crowd comes home to eat. Skating, skiing and tobogganing are strenuous sports, take a lot of energy and produce ravenous appetites in sport enthusiasts. When it comes your turn to entertain the crowd, surprise them with something a little different. Waffles are a favourite dish of lovers of the great outdoors and here are a variety of ways in which to serve them.

Plain Waffles

2 cups sifted cake flour.

2 teaspoons baking powder

½ teaspoon salt

3 egg yolks, well beaten.

1 cup milk

4 tablespoons melted butter

3 egg whites, stiffly beaten.

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake in hot waffle iron. Serve with maple syrup. Makes 4 four-section waffles. For variety, sprinkle batter with premium shred coconut before closing iron.

Southern Waffles

1 cup boiling water

1 cup corn meal

2 cups sifted flour

3 teaspoons baking powder

1½ teaspoons salt

1 tablespoon sugar

2 cups milk

2 egg yolks, well beaten

3 tablespoons melted butter

2 egg whites, stiffly beaten.

Pour boiling water over corn meal. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add milk to corn meal, then egg yolks and flour, mixing well. Add butter. Fold in egg whites. Bake in hot waffle iron. Serve with syrup. Makes 7 four-section waffles.

Cheese Waffles with Grilled Tomatoes

2 cups sifted cake flour

2 teaspoons baking powder

½ teaspoon salt

3 egg yolks, well beaten

1 cup milk

4 tablespoons melted butter

3 egg whites, stiffly beaten

1 cup grated cheese.

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites and cheese. Bake

in hot waffle iron. Place a slice of grilled tomato on each section. Makes 4 four-section waffles. Diced uncooked bacon may be sprinkled over batter before closing iron.

Ham Waffles

Prepare batter for sour milk waffles (above). Bake in hot waffle iron, sprinkling ¼ cup uncooked ham finely diced, over batter of each waffle just before closing iron. Soft scrambled eggs may be served on waffles. Bacon may be used instead of ham, if desired. Bakes 4 four-section waffles.

Just in case you haven't a waffle iron, griddle cakes are just as good and are, perhaps, easier to make.

Sour Milk Waffles

2 cups sifted flour

¼ teaspoon soda

2 teaspoons baking powder

½ teaspoon salt

1 tablespoon sugar

2 egg yolks, well beaten

1½ cups sour milk or buttermilk

1/3 cup melted butter

2 egg whites, stiffly beaten

Sift flour once, measure, add soda, baking powder, salt, and sugar, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bakes in hot iron. Serve with syrup. Makes 4 four-section waffles.

Wheat Griddle Cakes

1 cup sifted flour

½ teaspoon soda

½ teaspoon salt

1 egg, well beaten

1 cup thick, sour milk or buttermilk

1 teaspoon melted butter or other shortening.

Sift flour once, measure, add soda and salt, and sift again. Combine egg and milk and add to flour gradually, stirring only until smooth. Add shortening. Bake in hot, well-greased griddle. Serve with syrup. Makes 12 cakes.

Bran Griddle Cakes

1½ cups milk

1 cup whole bran

1½ cups sifted flour

3 teaspoons baking powder

2 teaspoons sugar

1 teaspoon salt

2 eggs, well beaten

1 tablespoon melted butter

Pour milk over whole bran. Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add eggs to bran mixture. Add flour and blend. Add butter. Bake on hot, well-greased griddle. Serve with syrup. Makes 24.

How Vitamin "C" Was Discovered

When Nobel Prize Winner Analyzed Overseasoned Dish Served to Him By His Wife.

When Prof. Albert Von Szent-Gyorgyi's wife served him a dish he couldn't eat, he analyzed it and discovered something he had been seeking a long time—an economical method of producing ascorbic acid, vitamin "C" to the uninitiated.

The dish, Albert Szekely of Szeged, Hungary's second largest city, disclosed in an interview at Montreal last week, was highly flavored with paprika, too highly flavored, in fact. Szekely, president of the Hungarian Paprika Export Company, was there with Canadian and United States' orders for 7,000,000 pounds of the spice.

Announced isolation in 1934

"Prof. Von Szent-Gyorgyi of the University of Szeged," explained Szekely, "first outlined his identification and isolation of vitamin 'C' before the British Association for the Advancement of Science at Aberdeen in 1934.

"The professor had noticed the relation between the scurvy-preventing propensities of vegetables and fruits on the one hand and the adrenal glands of man and animals on the other.

Followed Trail to Chicago

"He followed this trail to the Chicago slaughterhouses and there with the help of the Josiah Macy Jr. Foundation he spent a year working on tons of adrenal glands of cattle. But he managed to produce only a minute

quantity of pure vitamin "C" and, discouraged, he returned to Hungary.

"One day his wife served him a dish so highly flavored with the spice (paprika), he could not eat it. He took it to his laboratory instead and from it produced, of all things, vitamin 'C'. What is more, its production from 'capsicum annum' (Hungarian paprika) is cheap and efficient. It can be readily administered intravenously and is useful in curing puerperal hemorrhages, nephritis, certain non-hereditary forms of haemophilia, pyorrhea and Addison's disease."

Prof. Von Szent-Gyorgyi won the 1937 Nobel prize for physiology and medicine.

London Firm Hires Sub-normal Girls

Are Better on Monotonous Jobs Than Their More Intelligent Sisters

Secondary school girls and well-educated girls are not so good at monotonous jobs as girls of sub-normal intelligence.

This is the view of Mr. A. H. Hill, Inspector of London, (Eng.) Special Schools, expressed at a London conference.

SORE THROAT WITH COLDS Given Fast Relief

Take 2 "Aspirin" Tablets with a full glass of water.

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This medicinal gargle will act almost like a local anesthetic on the sore, irritated membrane of your throat. Pain eases promptly; rawness is relieved.

"Aspirin" tablets are made in Canada. "Aspirin" is the registered trade-mark of the Bayer Company, Limited, of Windsor, Ontario. Look for the name Bayer in the form of a cross on every tablet.

Demand and Get "ASPIRIN" MADE IN CANADA

He said that there were firms in London making standard articles who made a point of employing mentally deficient girls.

"The girl who is well educated, gets bored with doing the same thing over and over again and her mind begins to wander," he said. "The mentally defective girl makes a steady employee in a monotonous job and employers are glad to have them."

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