

Orange Pekoe Blend

"SALADA" TEA

The Michigan Kid

by Rex Beach

SYNOPSIS

Jimmy Rowan was hopelessly in love with Rose Morris, the prettiest girl in Dover, Michigan.

CHAPTER III

Jim rose and followed the man out of the building. Hiram Morris here! In Alaska! It was incredible.

Famished Trail Dog

Holding his voice to a casual tone, he said: "Excuse me, but I'm looking for a clean cafe. Can you tell me where the gamblers eat?"

"I'm a stranger here and I don't know a soul. Won't you join me?"

LISTEN... on Friday Night "CANADA-1938" IMPERIAL TOBACCO'S INSPIRING PROGRAM EVERY FRIDAY NIGHT On a National Coast to Coast Network

TIRED or NERVOUS? Is bile doing its work?

Your liver is lazy, that's why you feel so rotten half the time. Your system is not getting enough bile.

in his eyes was a glitter that Rowan had seen in the eyes of famished dogs. "Why, you don't know me!

"Come on. You'll be doing me a favor." Jim held the door open and waited for the ragged figure to precede him, then he selected a table in one of the booths and ordered a meal for two which caused his guest to say:

"My dear sir, you can't be familiar with Nome prices. A T-bone steak is seven dollars—and those fresh vegetables! Why, you've ordered a millionaire's banquet."

"Well, it is a sort of banquet with me. It celebrates an occasion."

"Indeed?"

"I met an old friend to-night; a man from my home town."

Mr. Morris was ready and willing to talk about Nome. He had failed greatly and he was at a garrulous age, but about himself he had little to say and it was some time before Jim managed to discover that he had been here for two years, mining, but without success.

"That Old Friend"

"You know how it is," he explained with a tremulous smile; "it takes time to develop a placer property when you have no capital. But I have a splendid claim and one of these days I'll land in the pay."

The two men chatted on until their food was served, and, inasmuch as the host had not seen fit to introduce himself, the guest did not make himself known. It was not until the

latter had eaten ravenously, to his complete satisfaction, and had lighted an expensive cigar of Jim's selection, that the younger man said:

"Perhaps you'd like to hear about that old friend I met. He was a big man in our town and I was a poor kid, but he gave me some advice that I've tried to live up to. It came about like this: one morning we were having a snowball fight in front of the school-house when he drove past in his cutter."

Mr. Morris peered curiously at the speaker.

"I don't know what possessed me, but I threw a ball at him. It was ice. It hit him, hurt him like the devil. I'd have been fired from school only for him. He—"

"Where was this?"

"It was in Dover. You took me to the principal and—"

"Why, this is extraordinary! Then your name is—Rowan. You're Jim Rowan's boy. And you recognized me, after all these years?" Mr. Morris was deeply moved.

"I couldn't fail to recognize that scar on your cheek, sir, inasmuch as I put it there."

"My dear boy!" The old man took Jim's hand in both of his. "How strange that we should meet like this! And how you fooled me! You had your little joke, didn't you?"

"Merely because I wasn't sure you'd accept my invitation to dine if you knew who I was."

Mr. Morris confessed reluctantly: "I—I'm not sure that I would have accepted, Jim. You see, times have changed; things haven't gone well with me and it hurts a man's pride to acknowledge failure to his friends. I have some pride left. That's why I'm not going back until I land in the pay. Now that you know everything, I'm going to make a confession: I was—actually hungry when you invited me in!"

"Hell of a camp, to let a man go hungry!" Rowan exclaimed, harshly.

"I'm out of date, perhaps, but I still retain my old-fashioned ideas. I daresay I don't belong here."

"Why don't you leave?"

"How can I?" The question was accompanied by a crooked smile and a regretful shake of the gray head.

"But your family—?" With a gambler's caution Jim was leading up to the question that had trembled upon his lips from the moment he had first recognized Rose's father.

(To be continued)

PHOSPERINE THE GREAT NERVE TONIC

It is usually when your nervous balance is upset that you feel low in health and spirits. Restore that balance by feeding your starved nerves. Take PHOSPERINE. You'll feel better almost at once. At drugists, 50c. \$1.00 and \$1.50.

PHOSPERINE THE GREAT NERVE TONIC

PHOSPERINE THE GREAT NERVE TONIC

PHOSPERINE THE GREAT NERVE TONIC

PHOSPERINE THE GREAT NERVE TONIC

PHOSPERINE THE GREAT NERVE TONIC

PHOSPERINE THE GREAT NERVE TONIC

PHOSPERINE THE GREAT NERVE TONIC

« Tops in Luncheon Dishes »

Making left-overs into a main course that is appetizing and not too fat-producing, is the daily miracle the housewife is expected to accomplish. All sorts of tid-bits can be creamed and served on toast, of course, but that combination will emphasize 'bumps,' if not pack on too much weight.

An omelet that keeps its shape is an inspiration to everyone and dozens of clever main courses evolve from a fluffy omelet. This recipe makes an omelet that holds its shape even when cooking. The secret is, of course, that a small amount of quick-cooking tapioca is used to "bind" the ingredients.

Fluffy Omelet

- 2 tablespoons quick-cooking tapioca
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup milk
1 tablespoon butter
4 egg yolks, beaten until thick and lemon-colored
4 egg whites, stiffly beaten.

Combine quick-cooking tapioca, salt, pepper, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Remove from boiling water; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Pour into hot, buttered 10-inch frying pan. Cook over low flame 3 minutes. Then bake in moderate oven (350 deg. F.) 15 minutes. Omelet is sufficiently cooked when knife inserted comes out clean. Fold carefully and serve on hot platter. Serves 6.

A delicious vegetable omelet is made by using the fluffy omelet and placing the following vegetable mixture between the folded layers.

Vegetable Omelet

- 1/2 cup fresh peas
1/2 cup diced celery
2/3 cup diced carrots
2 tablespoons sliced onions
2 tablespoons butter
Dash of salt
Dash of pepper

Cook peas, celery, and carrots in small amount of briskly boiling salted water 20 to 30 minutes or until tender. Drain. Sauté onion in butter until tender; add to other vegetables. Season with salt and pepper. Serves 6.

Shirred Eggs

- 2 cups strained canned tomatoes (juice and pulp)
1 teaspoon onion, finely chopped
4 tablespoons quick-cooking tapioca
1 teaspoon sugar
1 teaspoon salt
Dash of paprika
4 eggs
1/4 grated cheese
1 teaspoon parsley, chopped

Place tomatoes and onion in top of double boiler, bring to boil; add dry ingredients and bring to brisk boil, stirring occasionally. Pour into baking dish; make 4 depressions and

"You see, I'm pretty old and I'm not very strong. It's hard for me to get work. However, a little poverty, a little hardship, doesn't hurt anybody. It makes one enjoy good fortune when it comes. But Jim, my boy, tell me about yourself. How did I ever help you? You must have struck it rich to be able to afford an extravagance like this—this banquet?"

Rose's Father

Rowan shrugged. "I've made a little and I've spent a little. You made me promise to fight fair and never hit a fellow when he wasn't looking. I could have made more if I hadn't lived up to that promise, but—"

"Never mind. Crooked money isn't worth having and money of any sort isn't worth too high a price. This is a cruel country and it's hard to get ahead. But you're young and you've taken good care of yourself." Mr. Morris's failing eyes did not see that Jim's flesh was flabby and that the bleach in his cheeks came from lack of sunlight. "That's your early training. I've no sympathy for these wasters who squander their money over bars and gambling tables."

Rowan nodded gravely; he spoke the literal truth when he said: "Neither have I."

"I'm out of date, perhaps, but I still retain my old-fashioned ideas. I daresay I don't belong here."

"Why don't you leave?"

"How can I?" The question was accompanied by a crooked smile and a regretful shake of the gray head.

"But your family—?" With a gambler's caution Jim was leading up to the question that had trembled upon his lips from the moment he had first recognized Rose's father.

(To be continued)

break an egg into each. Sprinkle with cheese. Bake in moderate oven (350 deg. F.) 15 minutes, or until eggs are firm. Serves 4.

Macaroni Imperial

- 1 cup uncooked macaroni, broken in 1-inch pieces
1/2 cup soft bread crumbs
1/4 cup melted butter
3 tablespoons red pepper, finely chopped
3 tablespoons green pepper, finely chopped
1 1/2 teaspoons scraped onion
1 1/2 teaspoons salt
1 cup grated Canadian cheese
1 1/2 cups milk, scalded
3 egg yolks, well beaten
3 egg white, stiffly beaten.

Cook macaroni in large amount of boiling, salted water, until tender. Drain. Combine bread crumbs, butter, red and green pepper, onion, salt, and cheese. Add milk. Pour over egg yolks, stirring well. Add macaroni; then fold in egg whites. Pour

Two-Way Pattern Brings You Choice of Trim Wash-Frock Or Housecoat



By Anne Adams

Take your choice of a dashing young wash frock, or a trim housecoat—for Pattern 4724 brings you both! You'll love the bright effect of contrasting ricrac on the puffed sleeves and pointed collar of your frock, and new slide-fastener closing. (This feature is optional!) If a colorful housecoat is your desire, simply use the pattern for the longer length and have a zippered or button closing. You're sure to find that this Anne Adams design is so simple to follow. For your frock, select dimity or percale—for the housecoat, cretonne, or synthetic brocade.

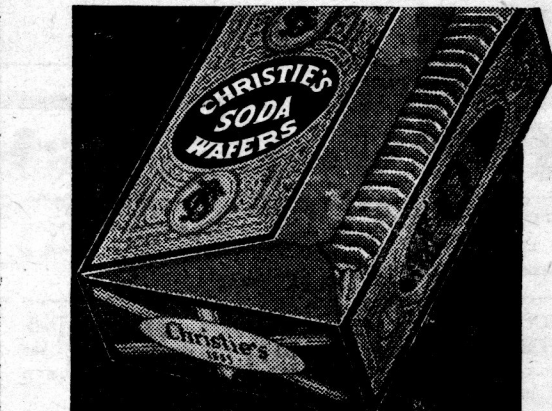
Pattern 4724 is available in misses' and women's sizes 14, 16, 18, 20, 32, 34, 36, 38, 40 and 42. Dress size 16 takes 3 1/2 yards 36 inch fabric and 3 3/4 yards ric-rac. Illustrated step-by-step sewing instructions included.

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.

For Winter Sports! GRAY ROCKS INN Where skiing's best. Enjoy the health-giving winter life of the highest Laurentians. Every sport—every comfort. In the Laurentians! Write for folder Reserve now at ST. JOVITE, Que.

Issue No. 12—'38



taste them and you'll understand

Just one bite of these flaky, feather-light biscuits will show you why "Christie's" is the name that stands for all that's best in Soda Wafers.

Christie's Biscuits

"There's a Christie Biscuit for every taste"

into well-greased casserole, place in pan of hot water, and bake in moderate oven (350 deg. F.) 60 to 70 minutes, or until firm. Serves 6.

Escaloped Celery and Tomatoes

- 2 tablespoons onion, finely chopped
2 tablespoons butter
2 cups canned tomatoes
3 tablespoons quick-cooking tapioca
1 tablespoon sugar
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup celery, sliced
1/2 cup buttered crumbs

Brown onion in butter. Place tomatoes in top of double boiler and bring to a boil. Combine dry ingredients; add gradually to tomatoes and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Add onion. Place 1/2 of tapioca mixture in greased baking dish and cover with layer of celery; repeat, using remaining tapioca mixture and celery. Cover with crumbs. Bake, covered, in moderate oven (350 deg. F.) 30 minutes, or until celery is tender. Uncover and bake 5 minutes longer, or until the crumbs are browned. Serves 6.

How You'll Keep Girls On Farm

Young Women Must Learn To Be Economically Self-Supporting In The Country

Basically Canada depends for employment on its natural resources and work for young women cannot be readily found in the type of work afforded, said Mrs. Mary McCallum Sutherland at Vancouver last week, who has returned home to B.C. after serving on the National Employment Commission which has made recommendations to the Government.

Country girls left their homes to seek work in stores, offices, schools and so on. It was "fine for the girls" but it "depleted country life." The last census showed there were three men to every woman in the country in the age group 20 to 24, Mrs. Sutherland pointed out.

City Vs. Country Problem

But girls on farms and in country towns wanted to be self-supporting as much as the boys did. The boy was an economic factor; he could run a plow or a tractor. The girl was a potential economic factor. She could learn bee-keeping, horticulture, gardening, poultry raising, "something to add to the farm income and fit in with natural aptitude."

With this in mind "we have advocated establishment of short courses where girls could learn these things." If the girls didn't learn to be economically self-supporting on the farms, then they came to the cities "and the city versus country problem continues."

Household Hints

Brazil nuts and walnuts should be placed in a warm oven for a few minutes. They will then leave the shells quite easily when cracked.

A grease spot on the page of a valued book can be removed by placing several sheets of white paper under the offending spot and sprinkling burnt magnesia on top.

A few hours later, wipe the spot gently with a cloth moistened with benzine and your page will be spotlessly clean.

Idea also useful for magazines which you may want bound.

Make a calico bag with three large pockets. One for string, one for brown paper, and one for paper bags. Hang inside the larger door and the contents will always be clean and handy.

Isn't it annoying when your iron

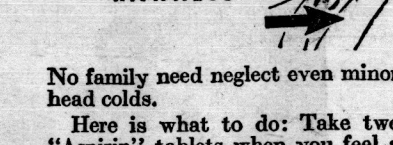
sticks to the starched clothes? needn't! Add a teaspoon of salt to your diluted starch and you will find ironing the smoothest pleasure imaginable.

2 Steps in Fighting Discomfort of COLDS

1. ENTERS BODY THROUGH STOMACH AND INTESTINES TO EASE PAIN



2. RELIEVES THROAT PAIN RAWNESS



No family need neglect even minor head colds.

Here is what to do: Take two "Aspirin" tablets when you feel a cold coming on—with a full glass of water. Then repeat, if necessary, according to directions in each package. Relief comes rapidly.

The "Aspirin" method of relief is the way many doctors, now approve. You take "Aspirin" for relief—then if you are not improved promptly, you call the family doctor.

"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"

THE LADDER TO STEADY EMPLOYMENT We need more young men to train for PRACTICAL RADIO and ELECTRONICS, MARINE and AVIATION RADIO OPERATING for Dominion Government Certificate. Our supervised home study method permits you to earn as you learn. Don't retard your own future any longer! Get particulars of our home study or resident course—At once! RADIO COLLEGE OF CANADA 863 Bay Street, Toronto

Need Building-Up?

WHEN you feel out-of-sorts, when you've no appetite, or stomach gives trouble, with gas or acid indigestion, why not try Dr. Pierce's Golden Medical Discovery. Read what Mrs. Chas. Manning, 149 Welland Ave., St. Catharines, Ont., said: "Some time ago I was very pale and thin, and I felt tired and worn-out most of the time. I never cared to eat and sleep didn't seem to refresh me. I decided to try Dr. Pierce's Golden Medical Discovery and my appetite was much better. I gained weight and strength, had more color in my cheeks and felt perfectly fine in every respect." Sold by druggists. New size, tablets 50c, liquid \$1 and \$1.50.