

# Events from Overseas

### More Respite

Covent Garden Opera secured another temporary reprieve from demolition, and Sir Charles will again be artistic and principal conductor of the season of grand opera. The season will run from April 30 and last for two eminent continents, both new to London, Sir Thomas - Clemens of the Vienna State Opera, and the Teatro Re-

gory will consist of the opera in German: "Fidelio," "Die Walkure," "Meistersinger" and "Tannhauser." "Schwanhilde" and "Die Fliegende Holländer" will be the Italian operas. "Carmen," Verdi's "Aida" and Puccini's "Bohème" will be the French operas.

### Known Actors

"Schwanhilde" and "Carmen" will be new to London. "Carmen" dates from 1927. "Schwanhilde" from 1927. "Aida" is Strauss' latest and first produced seven years ago.

### Children at 37

Portuguese woman, age 37, has celebrated her birthday by presenting her third pair of twins. The total number of her children is 23.

### Magellan

of Portland, has sailed through the Strait of Magellan. The men who knew the route were killed. The expedition of Robert W. F. Schomburgk.

### May Copy

of the Garden Idea. The establishment of a garden here similar to the one in England was urged by the head of the botany at the University of Toronto.

### Essex County

Although the price of a point that is a producer, buyers have a larger territory than they have a car load of.

### Man From

The bodies of the men buried when a Hall collapsed have now been found after a fortnight's search.



## Woman's World

By Mair M. Morgan

The following recipes for frostings are well worth being added to your scrap book for future reference.

### Frostings

Frostings belong to two main groups - those which are cooked and those which are not cooked.

1. Cooked Frostings - (a) The so-called Boiled Frosting - a sugar and water syrup poured and beaten into stiffly beaten egg whites; the White Mountain Frosting (the same but with a large proportion of egg white) and the Seven Minute Frosting, for which all ingredients are put together in the double boiler and cooked under constant beating.

(b) The creamy, fudge-like mixtures - any of the candy recipes like maple cream, fudge, divinity fudge, kept a little softer so that they will spread.

2. Uncooked Frostings

Note: Always roll lumps out of icing sugar and sift it.

(a) Plain Confectioners' Icing - liquid, icing sugar and flavoring.

(b) Butter Icing - well creamed butter, liquid, icing sugar, and flavoring.

(c) Ornamental Frosting - unbeaten egg white, icing sugar, lemon juice, beaten together until stiff.

(d) Egg Yolk Base - with icing sugar and fruit juices, pulp, chocolate, etc., added.

(e) Almond Icing - prepared almond icing can be bought in tins and if necessary softened with a little egg white or yolk. Real almond paste can be mixed with equal amounts of icing sugar (put through food chopper together) and blended with well-beaten egg yolks for a yellow icing, or with stiffly-beaten whites for a white icing, to give required consistency. (Ornamental Frosting is used over the almond paste.)

### BOILED FROSTING

One cup granulated sugar, 1/2 teaspoon salt, 2 teaspoons light corn syrup, 1 or 2 egg whites, 1-3 cup boiling water, 1/2 teaspoon vanilla (or other flavoring).

Two egg whites make a fluffier icing. Put the sugar, salt, boiling water and syrup over low heat in a saucepan and stir until sugar is dissolved; bring slowly to boiling point and cook without stirring until your thermometer registers exactly 240 degrees F.; if you have no thermometer, test by dipping a fork into the syrup and lifting it into the air; when right, it will leave a long wavy hair-like thread as it drips from the tip of the fork; also, a little syrup dropped into cold water will form a soft ball. Remove from fire, beat the egg white until stiff. Pour the syrup very, very slowly over the egg white, beating constantly. If you want a firm, crisp frosting, begin to pour the syrup over the egg as soon as it stops bubbling; if you want a soft frosting, allow the syrup to cool considerably before pouring it over the beaten egg. Do not scrape the last syrup from the pan. Beat until the icing is of a consistency to spread. A wire beater and flat plate or platter are easiest to use for the egg whites, and to beat in the syrup.

Note - 1/2 teaspoon cream of tartar, sprinkled into the syrup when boiling down, may be used instead of the corn syrup to keep icing soft and fluffy.

A good frosting to keep on hand; put in covered jar in refrigerator.

### Seven-Minute Frosting

#### Variations

1 1/2 cups white sugar.  
2 unbeaten egg whites.  
5 tablespoons cold water.  
1 tablespoon light corn syrup.

### FLAVORING.

Put all but the flavoring into upper pan of double boiler and beat to blend well.

Place over lower pan containing rapidly boiling water and heat steadily until with a Dover beater until icing will stand up in peaks when the Dover beater is lifted out - (usually 7 minutes).

Remove upper pan from heat, add flavoring and heat until right for spreading. When cool, pile roughly on top and sides of cake - use as filling, too, if desired.

This frosting should be allowed several hours to set.

### VARIATIONS

Either the boiled frosting or the seven-minute frosting may be finished in many different ways.

**Colored Frosting** - Blend a little pure coloring paste or liquid into a small part of the icing, then mix gradually into the main part; this way, you can be sure to keep it pale enough to be tempting. The egg-white may be colored for the boiled icing.

**Banana Icing** - Spread sliced bananas thickly over soft frosting, just before cake is to be served.

**Chocolate Icing** - Add one ounce or square of melted chocolate immediately after adding syrup (in boiled frosting). Grate chocolate over 7-minute icing, and beat in lightly when cooled.

**Coffee Icing** - Use coffee infusion instead of water as the liquid.

**Caramel Icing** - Use Brown sugar instead of white.

**Maple Icing** - Use 1/2 pound grated maple sugar to replace the sugar. Or flavor the cooked icing with maple flavoring.

**Marshmallow** - Add 8 marshmallows, cut in pieces, to syrup, just before beating it into egg whites, for boiled frosting. For 7-minute frosting, fold in, when frosting is cooked.

**Orange Icing** - Add grated yellow rind of one orange just after the syrup has been added to the egg, in a boiled icing - at end, in 7-minute frosting.

**Chocolate Glaze** - Put 2 squares chocolate over hot water and heat slowly till melted.

Cool a little, keeping free from draughts, then streak over a thick layer and spread with a knife. Allow to cool slowly in moderately warm room, so chocolate won't turn grey.

**Gelatin Icing** - Soak 1 teaspoon gelatin in 2 teaspoons cold water 5 minutes and dissolve in hot boiled frosting. (This makes it certain that the icing will stand up.)

### If Frosting Threatens Failure

If you have a saucepan thermometer to put in your saucepan, you can always make a boiled icing just right, but sometimes it is difficult to cook the sugar to exactly the right degree without a thermometer.

If boiled icing or 7-minute icing seems in danger of failure, you may rescue it:

(a) If too thin, stir in icing sugar to bring frosting to right consistency.

(b) If too hard, add a little hot water or soften it with a very little lemon juice, which will turn some of the sugar to glucose, with softening effect.

### Plants in the Home

Our homes, according to the Horticultural Division, Dominion Department of Agriculture, are much too warm and dry for most plants, especially during the winter months. High temperatures combined with too little sunshine produce weak, spindly growth, and under such conditions flowering plants often drop their buds. As the home can be modified only to a very slight extent, plants must be chosen that can adjust themselves to such environment. Many failures to grow plants successfully are due to faulty drainage, careless watering, and insect injury. After potting, the plant should receive a liberal watering, and then no water given until needed. Blooming plants require more water than the slow-growing ones, such as palms. With a little experience one can tell when plants really need watering. The appearance of the plant, of course, is a good indication of its requirements. A method commonly followed is to tap the pot with the knuckles. If it has plenty of water, the sound is dull; if it is dry the pot will ring. Occasional syringing is beneficial, especially for ferns and other foliage plants.

### Soften Brown Sugar

If brown sugar lumps, soften it by placing in a shallow pan in a warm oven for a few minutes. Then put it away in a cool place, covered with a damp cloth, to keep it soft and moist until ready to use.

### To Separate Glasses

When two glass dishes have stuck together through being packed one inside the other, pour cold water into

the top one, and stand the bottom one in hot water, and in a few minutes they will come apart.

### Beautiful the Home

Following the impetus given by the various horticultural societies through out Canada in the beautification of Canadian homes, the many resplendent varieties of bulbs and other lovely spring flowers are becoming increasingly popular in the Dominion. After a long monotonous winter they appeal to man's primitive love of rich colours in a degree seldom equalled by the floral glory of later seasons. Every spring one of the most gorgeous displays of colour that it is possible to create is to be seen at the Dominion Central Experimental Farm, Ottawa, where frequent inquiries as to the culture of these flowers are received and willingly answered, together with other valuable information on the floral beautification of the home. From the "More Beautiful Canada" committee of the Canadian Horticultural societies, and from all the Dominion and Provincial experimental farms and stations, anyone desirous of beautifying the home may obtain useful and practical information.

### In Memory

#### \$1,100,000 Towers Is Dedicated to Parents of Lord Vestey

Liverpool, Eng.—In memory of their parents Lord Vestey and his brother Sir Edmund, probably the biggest figures in the world's chilled meat trade, are donating \$1,100,000 for construction of the 327-foot central tower of the great New Liverpool Anglican Cathedral.

The tower forms the crowning feature of the magnificent design of Sir Giles Scott distinguished architect of the cathedral, and the gift will hasten completion of the entire structure by many years.

Now controller of the Great Union Cold Storage Company and head of a steamship line Lord Vestey, with his brother once ran through the streets of Liverpool as messenger-boys at \$1.50 a week. The new tower will overshadow a school where the brothers were educated. They were the sons of Samuel Vestey of Liverpool.

### Frozen Hard

#### Unlikely Lake Shipping Will Open Before May 1 This Year

Sault Ste. Marie, Ont.—The second summary of ice conditions on the Great Lakes, issued here recently, gives little indication that conditions have improved sufficiently for navigation to open before the first of May at the earliest.

The ice in St. Marie's river is 23 inches thick and solid, 30 to 36 inches thick in the lower end of Whitefish Bay and 10 to 24 inches thick near the end of the point. There are still 41 inches of ice in Georgian Bay, which is completely frozen over, and 20 to 26 inches of ice at Parry Sound harbor.

In Lake Huron the ice extends beyond vision along the east shore, in Saginaw Bay and in the region about Alpena, with depths ranging from 13 to 24 inches. At Oscoda there is no ice in the river, and only a few distant "icebergs" are sighted.

### Two U.S. Railroads

#### Loaned \$2,366,531

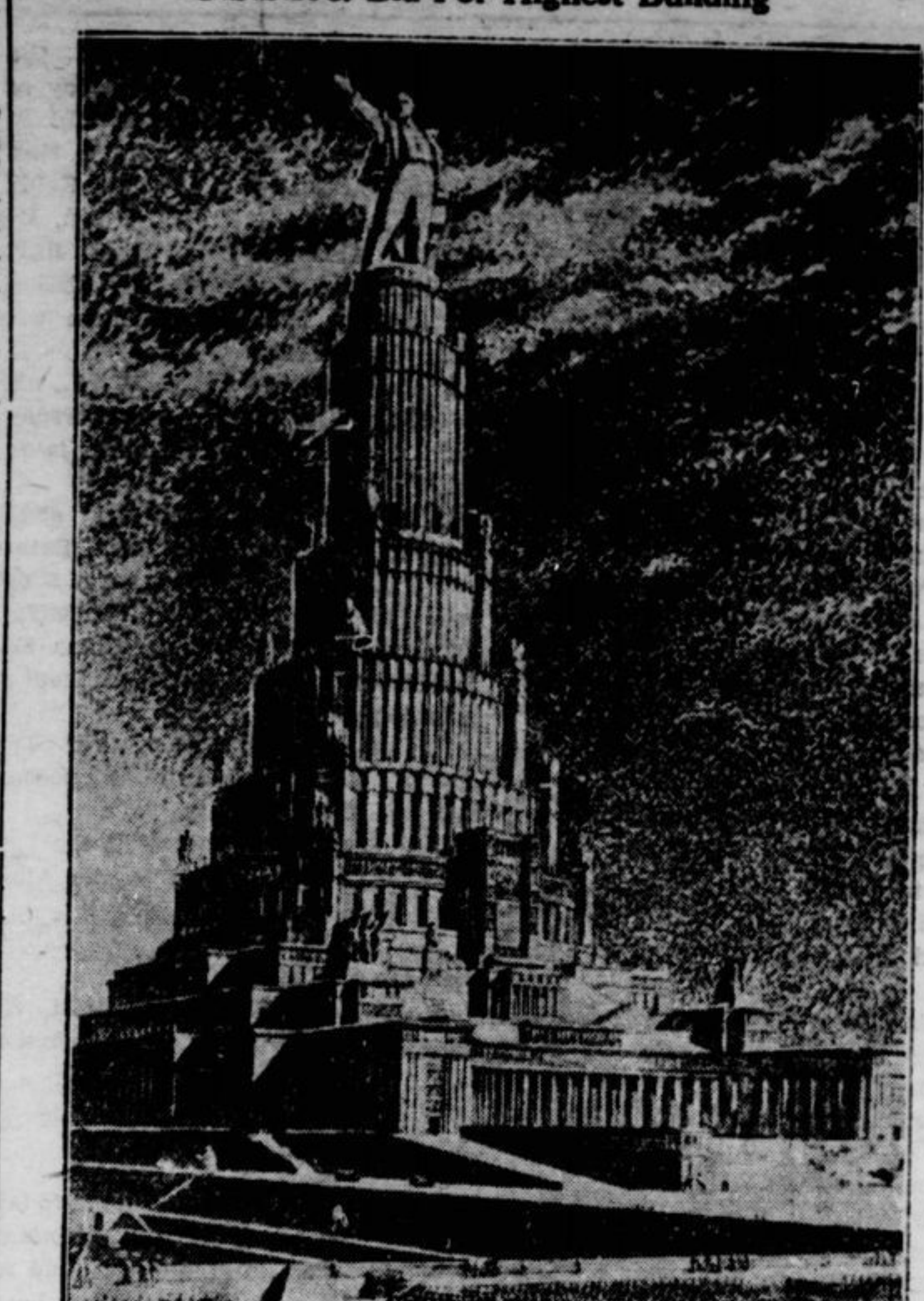
Washington—Two additional loans to railroads totalling \$2,366,531 for new equipment and maintenance were announced recently by Harold Ickes, United States Public Works Administrator.

The Chicago, Milwaukee, St. Paul and Pacific was loaned \$1,966,531 for building 75 new passenger cars, air conditioning of 22 diners and lounge cars and installation of 200 loading devices on automobile cars. The New York Central was loaned \$400,000 to pay track men in laying 37,000 tons of rails and fastenings.

### Air-Conditioning Increases

Chicago—Air-conditioning is increasing rapidly in Chicago, according to an annual report of the Commonwealth Edison Company. In 1933, the report says, 130 permanent air-conditioning installations were added to the company's electric power system.

### U.S.S.R.'s Bid For Highest Building



Architect's drawing of the proposed building to be the world's highest, recently accepted by the central executive committee of the U.S.S.R.

### Are You Guilty Of These Crimes?

#### All About a Thoughtless Visitor Who Hindered Rather Than Helped Her Hostess

The telegram announcing her arrival brought a puzzled frown to the brow of the busy housekeeper. For a moment she wondered what the sender meant nothing to her. Then she recalled the one-time school-mate, a somewhat selfish and inquisitive girl for whom she had felt no great affinity, in their casual contacts, and the real regret at parting. Now she experienced a slight feeling of anger at this uninvited guest, who was doubtless making a convenience of her; but this soon passed, as more hospitable feelings gained control.

The train upon which the guest was expected to arrive pulled into and out of the station, but the guest was not there. The weary woman who had waited for her turned homewards, striving to make up for lost time by simplifying her plans for the evening meal. Just as the family had reached the dinner table, the missing traveller was announced by the honking of an auto horn.

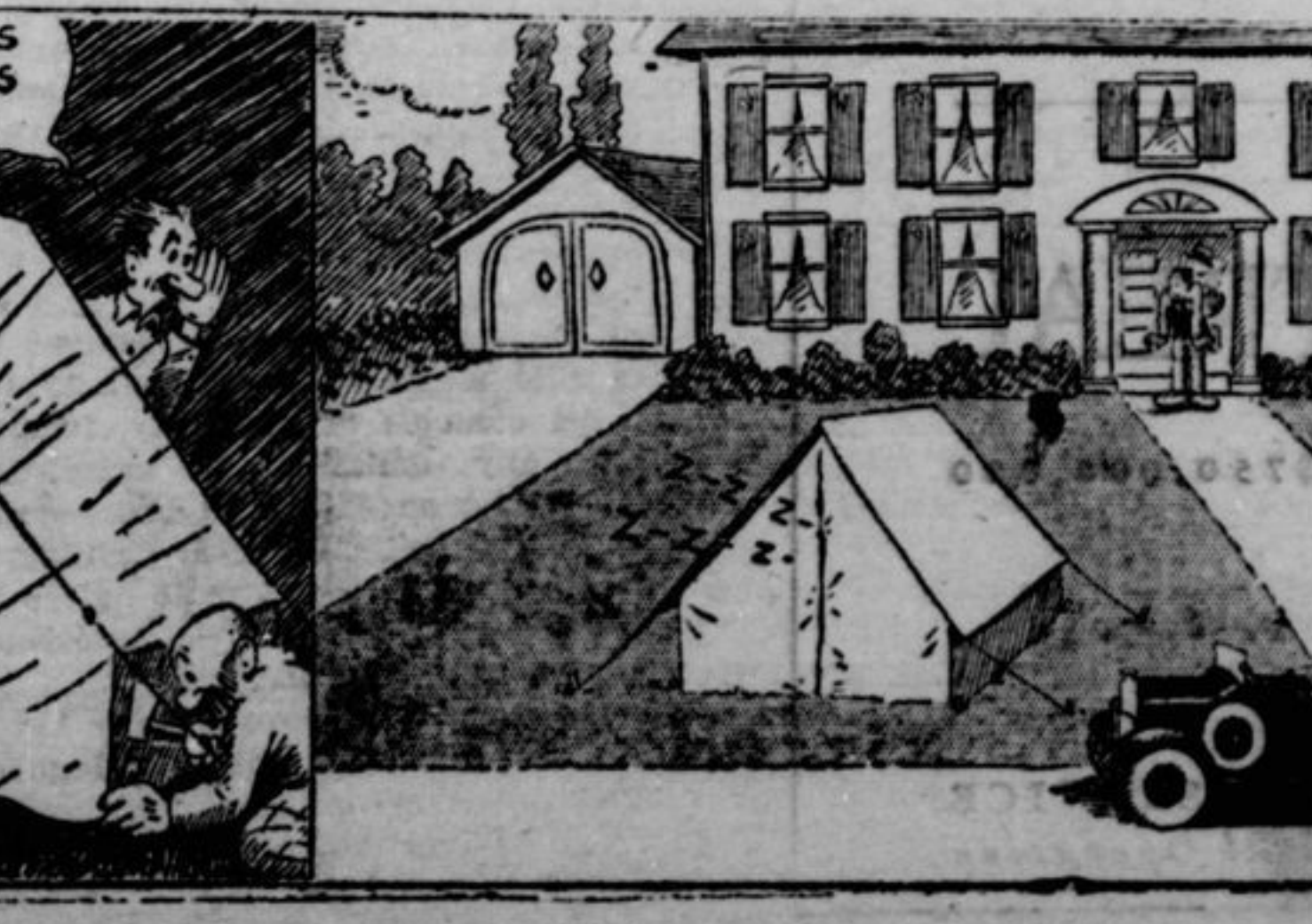
"I got off the train at the other station," she offered gaily. "I saw a friend on the platform, and as I wanted to speak to her, I thought I might as well get off there and taxi over." She offered no apology for her thoughtless change of plans. Her utter disregard of every one's convenience but her own on this occasion was symbolic of her attitude all through her lengthy visit.

The meals became a burden to the hostess, because "I cannot eat this," or "I must not eat that," became a familiar cry three times a day, and yet another burden was laid on weary shoulders: "What can I cook, or afford, that she will like?"

And after each meal, when the busy housekeeper attacked the great piles of dishes—for she did her own work—just as the guest was there, in the middle of things hindering where she was under the impression she was helping, misplacing articles, to the despair of the hostess when the time came to prepare the next meal, and continually talking about herself and her affairs, or about people whom her long-suffering hostess, approaching every moment a little nearer to distraction, never saw and had no desire to see.

It was the pride of this hostess to have all her rooms in order early in the day, and no matter at what hour she chanced to pass her guest room door, disorder prevailed. She avoided her eyes that she might not see the littered wearing apparel of all kinds on tables, chairs and floor while the loquacious bed suggested nightmarish.

### Mutt Is No Piker When On "Location"



Not so easily, however, was this family to get rid of the obnoxious visitor. Seated at the first meal they had really enjoyed for many days, they were transfixed with amazement when a too familiar voice called out gaily through the open door: "Missed my train, Good People!"

### Swift's at Edmonton Raise Wages 10 p.c.

Edmonton, March 18. — Some 325 hourly-paid employees of the Edmonton plant of the Swift Canadian Company, Ltd., have received a wage increase of 10 per cent, effective at once. G. T. Robertson, manager, announced. The increase will add about \$25,000 annually to the company's payroll.

### Population Growth Low in U. S.

New York—Gain in the population of the United States last year is estimated at 797,000 in a report of the Scripps Foundation for Research in population problems.

The population on Jan. 1, 1934, totaled 126,144,000, the report estimated, with the 5 per cent gain lower than any year except two since 1870.

If population growth continues to become smaller as rapidly as during the last decade the Foundation said, it will cease entirely about 1940, when the country will have less than 130,000,000 inhabitants.

Seattle—A lot of mothers in this city and all over the United States will have a holiday Tuesday.

Their daughters are to do all the housework. It's one of the ways some 2,500 girls are celebrating the 22nd birthday anniversary of the Camp Fire Girls.

### Seven Women Finish Prospector's Course

#### Honor Graduate of Toronto to University Actually Out in Mining Field

There is one woman prospector in Manitoba, who is actually out in the field. This is Miss Kathleen Rice, an honor graduate from Toronto University, who is located at Herb Lake. She has a team of huskies wears hob nailed boots and a real prospector's outfit, and is equipped to look after herself in the wilderness.

But there are seven other women who have completed a prospector's course in the geology department at the University of Manitoba, with 150 men. One of these, Mrs. G. M. Brownell, said she took the short course because she was interested in geology and wanted to make herself better acquainted with her husband's specialty. When Dr. Brownell mentions at dinner, on future occasions, that so-and-so has staked a claim, or that operations are to begin on a new mine, his wife will be able to say something besides a mere, "Oh, and then ask if his coffee is all right."

One of the teachers, graduating taught near Gypsumville, where she satisfied her curiosity about fossils and rock formations, and added a lot of mining terminology to her vocabulary. Other teachers said that the prospectors' course attracted them because their students were always bringing in rock and stones for identification.

None of the women have any intentions at present of going off and roughing it as a prospector. There is some talk, however, of an expedition in the spring, for a little practical field work.

Asked if it was a woman's course in any way, some of the members of the class replied that a woman's powers of observation and discrimination undoubtedly aided her in the identification of minerals. The examinations consisted in part of the naming of 60 minerals, a knowledge of which is necessary before anyone calling herself a prospector could attempt to discover a field where gold or other minerals might be found. As one of them put it, "a woman is used to looking into things."

Everyone who lives in Winnipeg, said others, should know Tyndal stone when they see it, with many banks and office buildings made of this Manitoba mining product. "When I go by the auditorium, or the Parliament buildings now," commented one girl, "I always scan the wall for fossils. The buildings mean something to me now, since I took the prospector's course."

### Artificial Respiration

#### Layman Should Know How To Apply Any Time Patient is Knocked Unconscious

Dr. Logan Clendenen writing in the Border Cities Star offers some sound advice. It would be wise for us all to read and learn the art of artificial respiration at - we never know when an emergency may arise. He writes:

"The induction of artificial respiration is an emergency method of first importance. It is applicable to any condition where the patient is knocked unconscious or shocked, as by drowning or by electric shock, to the point that breathing has ceased. In such an event, artificial respiration takes precedence over every other form of treatment.

#### HOPE FOR HOPELESS

No time should be lost in beginning it, and it should be continued for several hours. Cases are on record in which things looked quite hopeless, but in which at the end of four hours of artificial respiration the patient began to breathe voluntarily.

The best method of artificial respiration—the prone pressure method—is simple and can be learned quickly by anyone; the injured person's mouth is examined to see that there are no foreign bodies or dislocated false teeth or pieces of chewing gum, which might obstruct breathing. The neck bands are loosened. The patient is laid face downward with his forehead resting on his elbow. The resuscitator straddles the prone body. Placing an open palm on each side of the patient's chest, the resuscitator leans forward, compressing the chest with all his weight. Then springs back, taking his hands off the chest and allowing it to expand. Count five. Then lean forward again and compress the chest once more.

#### INSTINCTIVELY

This method may not seem to allow as much air to go in and out as other methods. The one used instinctively probably has that people, is to put the patient on his back and alternately raise his arms over the head and press them down to the sides. One disadvantage of this method is, that with the patient on his back the tongue is likely to drop backward and close the entrance to the lungs, but even more important than this is the small amount of air which it manages to bring in and out. Comparatively, for instance, this so-called Sylvester method brings an air exchange of 2.20 cc a minute, while the prone pressure method, as de-

### Two Dead Dogs Restored to Life

#### Doctors' Hopeful Test May Prove Applicable To Humans

Berkeley, Calif.—Last week two dead dogs brought back to life by the magic of science gave a doctor hope that human life may be restored.

Not that the goal is immediately in sight. The operation was a partial success, but the two dogs died all over again.

Dr. Robert E. Cornish, biologist of the University of California, directed the experiments. The dogs were asphyxiated with nitrogen gas and pronounced dead.

Then injections of adrenalin, the parin and oxygen were administered combined with a "rester-toter" device to restore the circulation of the blood. The doctor said that heart action and respiration were restored. One dog, a fox terrier, lived again for four hours. Another, also a terrier came back for five hours.

The trouble with the dogs Dr. Cornish said, was that on their return journey they didn't seem to take an interest in things. Neither appeared to regain consciousness.

A record kept by the scientist showed the second dog, proclaimed dead from nitrogen gas at 12:34 p.m. started to live again nine minutes later as indicated by the first heart beats. At 12:58, respiration was well under way. The dog soon twitched gave knee reflexes, moved its lips and eyes. At 4 p.m., the respiration and pulse approached normal. An hour later the breathing became labored and at 6 p.m., "re-death occurred."

Dr. Cornish said he will continue his experiments and that if "consciousness" can be added to the restored organic functions, "life may be prolonged for a considerable period."

He hopes that, if successful, the knowledge can be applied to revive persons struck dead by electric shocks, heart attacks and other similar causes.

### Soviet Lipstick Expert Won't Use It Herself

Moscow. — Pauline Czernushkina, wife of M. Molotov, Director of the Soviet Cosmetics Trust, makes very good lipstick and soap.

So good, indeed that the TZIK (Central Executive Committee of the Soviet Union) has awarded her the Order of Lenin for "carrying out the production plan and improving the quality."

But she does not use cosmetics herself.

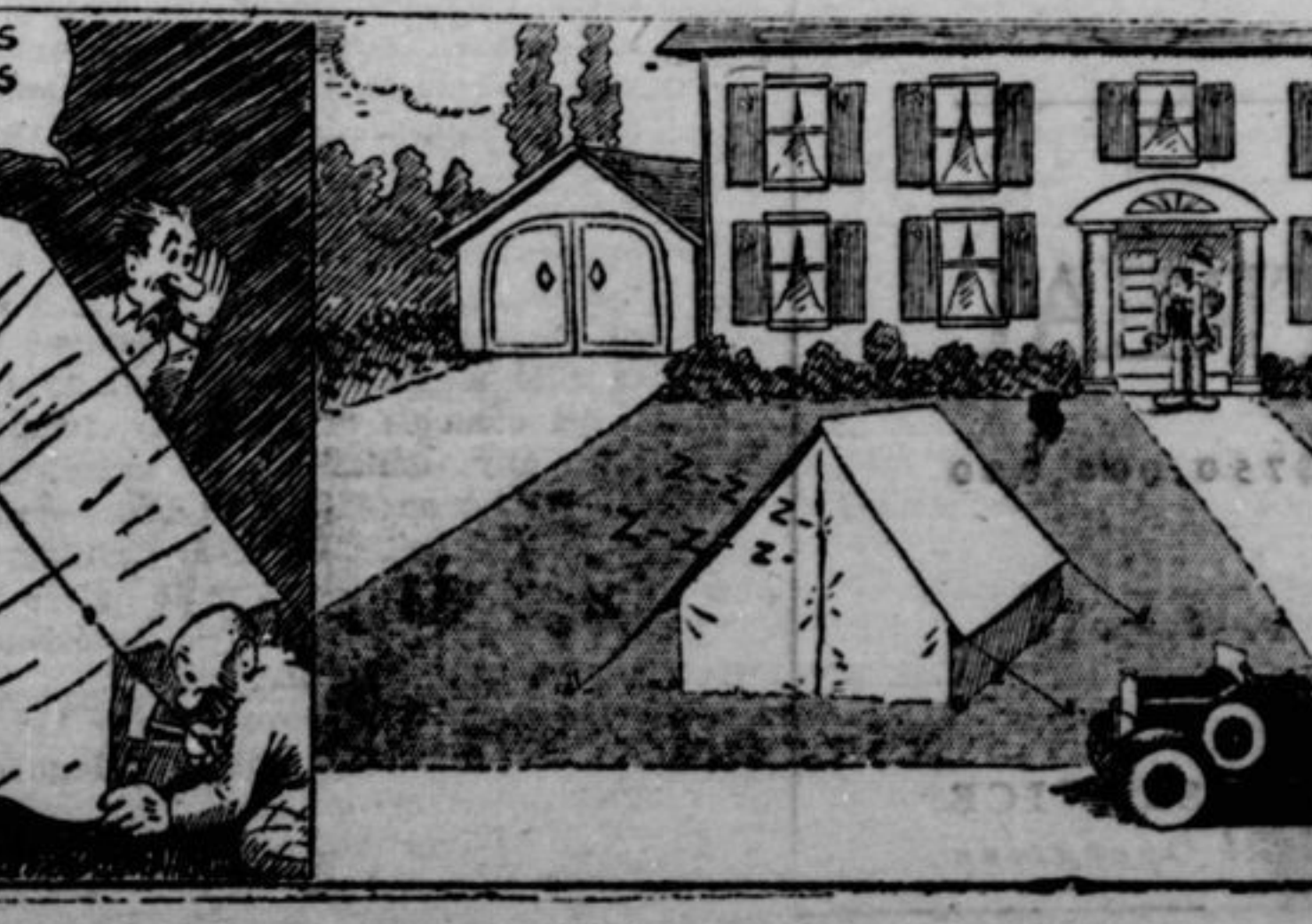
### MUTT AND JEFF—By BUD FISHER



### Mutt Is No Piker When On "Location"



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