

contents described as "a reduced circumstances, died by a woman and con- remains of her husband, during a visit to England, admitted duty free at

ing the "day" for wheat electric illumination it und possible in Australia three crops a year. The were only successful

pickaxe into the floor base at Valencia de Don a workman heard a d. He found her shab- contained gold and coins 15,000.

It has developed habitants of Tewitrag, in Turkey, crows have preceded have among kinds, and the author- bled every man be- 59 to secure a "bag" six crows, falling which to be fixed.

and people crowded of Amarillo (Texas) to of "Mother- and to hear the Gov- state denounce "the of sons-in-law." "The misrepresented being other-in-law," declared "She has been the through the centuries, ignorance and per- in-law."

strange museums in been opened at Brno, It is a collection of by readers as book- exhibits include tooth- small coins, combs, nets, biscuits, monkey notional pictures. in human veins travels a speed of seven miles a means that it covers a day, and over 60,000

Dersey cow, Stonehurst property of Mr. S. of Stinnington, Yorks, 1894, lb. of milk in beating the previous by 417 lb. broke into the house Duff at Wilton, near away with a collection which had been sav- mas crackers for dis- poor children. 1904 show that 37 per mean passenger traffic and places outside with to Southampton- was next with 22 per pool third with 21

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seold girl, Gladys Southwick, Sunderland, 1900 times in just un- Her previous effort in 103 minutes made Counties' and English she is world's

So Fickle (Bencon-Herald) engines in for an the Canadian Nation- rford. They stand y down at the end is of the 6,000- type, and it has ars on the run be- and Hornepayne. who and cab and taken off it is an g affair, and gives which is probably railway locomotive all boiler. If this one line with others of e it would not at- tion. It is a big a big fellow stands big fellows he does h notice. 1900 is the boiler of Mogul. Now there's to conjure with. ago since it was construction was engine it was com- at the last work in In other words it of its day. It was it was just such a ny driver might be e it to be turned

Woman's World

By Mair M. Morgan

THE PERFECT DINNER

A famous hostess was interviewed the other day on the secrets of her success.

"Why is it," she was asked, "that your dinner parties seem so effortless and to run just like clockwork?"

The lady answered the question by asking another.

"Do they?" she queried, "well, to tell the honest truth, I find myself working just as hard planning and preparing in advance, and keeping an eagle eye out during the meal, as I did for the first dinner party I ever gave here as a bride."

Correct Service

It isn't only interesting food and interesting company that makes for a third element which must be present to lift that dinner to the plane of perfection. That third element is—correct service. Service of a dinner does not have to be elaborate in order to be correct. It can be correct with just one to wait, or with members of the family and their guests alone. Perfection is a matter of quality, rather than quantity.

If genius be defined as "an infinite capacity for taking pains," then the art of serving food correctly can be defined as "earnest thought and close attention to numerous details—big and little." In fact there are at least 57 such details, divided up about as follows: Dining Room; 3; Table; 7; Silver; 7; Glasses; 2; Napkins; 2; Accessories; 6; Service Table; 5; Chairs; 1; Waitress; 5; Waiting; 14; Service; 5; Without Maid, 10.

If you want to make an interesting check-up, take a pencil and a piece of paper, and see how many details under each heading you can write down, then compare them with what follows.

1. The Dining Room

The room in which a meal is served is important. Its temperature and ventilation are points which must not be overlooked. The lights must be studied and so arranged as to avoid a glare, be the glare from the lights themselves or their reflections on glasses or silverware. If candles are employed, there should be enough of them to give adequate illumination, and their height including the holders and their arrangement should be in relation to other decorations and the convenience of those at table. Temperature, ventilation and illumination all bear directly on the success of a dinner.

2. The Table

The table should be sufficiently large to permit serving guests comfortably. 18 or 20 inches is a good width for each cover. There should be no crowding. A silence-cloth should be used under the tablecloth. Lay the cloth with the centre fold up and in the exact centre of the table, which incidentally suggests a hint on proper laundering and ironing, so the centre fold will come up correctly. The height of the table decorations must be gauged skillfully, for if too high they are awkward and if too low are monotonous. Avoid over-decoration, and do not allow the table to look heavy or crowded. Bear in mind the color scheme of the room as well as the colors of the different foods to be served. If it is a seasonal party, select flowers, place-cards, and other little decorations, appropriately. If circumstances suggest that the bare table be used, it should be very carefully polished before the doilies or runners are placed.

3. Silver

The largest plate to be used, should be taken as the measure for correct lacing of the silver. The position of the silver should not be disturbed during the serving of the meal. Uniformity of arrangement of silver, glasses, napkin, and dishes

should be worked out and followed carefully. "Right-handed" silver is placed at the right, such as knives and spoons, and "left-handed" at the left, such as forks, with the exception of the oyster fork which goes to the extreme right. Place silver in order of use, working from outside to edge of plate. If, for a given course, the salad or dessert fork is the only piece of silver at the table, it may be placed on the right.

4. Glasses

Glasses are placed at the right, at or near the tip of the knife. If other beverages in addition to water are to be served, glasses for them are placed at an angle to the water glass, angle and arrangement depending on number and style.

5. Napkins

At a formal meal, place napkin on service plate. At informal meals, place napkin between knife and fork, or at extreme left of fork. In either event, place open end of napkin towards guest.

6. Accessories

Place salt and pepper shaker where they may be reached easily. The carving knife may be placed on table at right of platter; carving fork on left, and gravy spoon to right of fork, for an informal dinner. If a formal meal, these will be on serving table. If a knife sharpener is used, place to left of serving fork and remove as soon as used. Rests for these utensils may be placed to right or left of platter.

7. Service Table

Laying of the service table, or buffet, is important. If possible, have covered to match the table linen. Have duplicate of each piece of silver used on table, on service table, in fact several duplicates if possible. There should also be an extra glass and napkin or two. A napkin and plate for crumbing are also required. Butter, bread, etc., cream, sugar, bonbons, and nuts, may be placed on service table.

8. Chairs

Have chairs in neat rows, or if table is oval shape have chairs in harmonious relation to each other, far enough from table edge so that one may be seated with little effort. When checking over the chair arrangement, is a good time for a last check-up on dishes and silver in relation to the menu to make sure nothing is missing.

9. Waitress

A competent waitress or attendant is essential to the smooth running of a formal meal. The perfect waiter of either sex is the one whose presence is not felt in the dining room. Guests should be conscious of the individual rendering of it. The wants of the guests should be observed and supplied before they can be made known. The waitress should stand where the hostess can easily signal her. The waitress is silent unless asked a question, and seemingly deaf to all conversation.

10. Waiting

Waiting is regarded by its expert practitioners as a profession, and no one is more critical of correct service than the true waiter. Some of the fundamental rules of the craft that are practical for domestic use are: uniform, or livery, or aprons and cap, are selected and provided by employer (the housewife); rubber heels on comfortable shoes are advisable; careful attention should be given to hair and hands; wash hands before laying the table, and again before handling food; use tray for carrying silver, glasses and dishes lay table; handle cups by handles, and glasses by bottoms; handle all silver by handles, and avoid finger marks; do not let fingers come over edge of glasses under any circumstances; use a folded napkin when



Although they had broken their engagement by previous consent, Florence Desmond, British Actress, and Captain T. Campbell Black, who won fame in the recent England-Australia air race, re-considered and were married recently in London. Photo shows the couple after the ceremony

dishes are hot or when dishes are so small that the hand would be seen; never fill water glass more than three-fourths, and for a formal dinner at home chill the water with ice cubes in a pitcher or bottle on the service table but do not put cubes in glass; after guests are seated, never remove glass from table to refill it, but pour from bottle slowly and have napkin folded around neck of bottle to catch any drops; just before the dessert course, crumb the table with napkin and plate, but going only to those places that need this attention; bread and butter plates are not used at strictly formal dinners, but if used, place butter pats in upper left-hand corner of plate just inside the rim; hot rolls are placed in folded napkin and corner is turned back as dish is served to each guest, and be sure to replenish supply as soon as it begins to diminish on plate; as a general rule, serve from the left with the left hand, except beverages which are served from the right, and remove soiled articles from right with right hand.

11. Service

The hostess is sometimes served first, as this enables her to give signal to begin as soon as her first guests are served. By being served first, hostess can also check for correct flavors of foods and she will use the correct utensil for each course. It is quite correct for the guests of honor to be served first, the rank of the guest, the formality of the meal, and similar factors helping to determine this. Regardless of who is served first, the hostess never finishes eating before all her guests are quite through.

12. Without a Maid

Dinners "en famille," or family service without a maid, can be very attractive provided merely that a few simple directions are observed. Avoid elaborate menus. Use a tea table, especially if it has two shelves and a drawer for silver, for service. Salad and dessert may be placed on this tea table, and later it may be used for soiled dishes from the main course. It is located most conveniently at right of hostess. In serving meat and vegetables, arrangement depends on whether one or more persons do the serving. If host serves the meat, place platters directly in front of him with plates at immediate left. If he is to serve one of the vegetables also, place dish at his right. If some other member of family serves the vegetables, host will pass plate with meat along left side of table to one serving vegetable, and plate is then passed along to person sitting at host's right. When host serves complete plate, the first is passed to right and succeeding plates to other ladies and then to man at right of hostess and

Actress Bride Of Famous Flier

SUNDAY SCHOOL LESSON

LESSON V.—MAL 5

SIN, REPENTANCE AND FAITH — Luke, 18: 11-24.

GOLDEN TEXT—If we confess our sins, he is faithful and righteous to forgive us our sins, and to cleanse us from all unrighteousness.—1, John 1: 9.

THE LESSON IN ITS SETTING.

Time and place — The events recorded at the beginning of Isaiah occurred, approximately 760 B.C. The opening verses of the second chapter of Mark record an event occurring in the early summer of A.D. 28 at Capernaum. The parables recorded in the fifteenth chapter of Luke were uttered by Christ in January A.D. 30, in Peraea. The events of the second chapter of Acts occurred in Jerusalem, A.D. 30. The Epistle to the Romans was written, probably from the city of Corinth, by the Apostle Paul, A.D. 60.

no man gave unto him." The imperfect active indicates continued refusal of any one to allow him even the food of the hogs.

"But when he came to himself," The suffering of hunger, a consciousness of failure and shame, hopelessness and loneliness, brings him back to himself, as a drunken man coming back to sobriety, a patient coming out of an anaesthetic. "He said: How many hired servants of my father's have bread enough and to spare, and I perish here with hunger!" He has not sunk so low but that he can still say, "my father."

"I will arise." There were many things this young man could not do even if he wanted to, e.g., he could not by his own will power break his sinful habits. But he could arise, "And go to my father." He is going back to the place of love, back where he belonged, back to the place where he took the wrong road. "And will say unto him, Father, I have sinned against heaven, and in thy sight." Every sin is a sin against God as well as against man — because it injures the soul which God labors so diligently to preserve.

"I am no more worthy to be called thy son; make me as one of thy hired servants." A broken and a contrite heart, a spirit of true humility, unmistakably indicate the genuineness of his confession of sin.

"And he arose, and came to his father." This young man first had a change of heart, before he turned about and returned home. "But while he was yet afar off, his father saw him." This shows that the father had been looking for him to come back and was even looking at this very moment as he came in sight. "And was moved with compassion." Literally, compassion means to suffer with another. "And ran, and fell on his neck and kissed him." He did not win his father's love—that love had always been there. God loves us long before we love and obey him (1. John 4: 19).

"And the son said unto him, Father, I have sinned against heaven, and in thy sight; I am no more worthy to be called thy son. He went back to that hour, and said: What I thought right was wrong, and what I thought would be liberty has proved to be slavery.

"But the father said to his servants, Bring forth quickly the best robe and put it on him. Obliterate the traces of a wretched past as soon as possible. "And put a ring on his hand." It was not only a token that his love for him had never died, but it was a pledge that it should never die. "And shoes on his feet." The slaves wore no shoes.

"And bring the fatted calf and kill it, and let us eat, and make merry." Many believe that the slaying of this animal was a sacrifice, and that here we have hinted that atonement was made for the sin of the son.

"For this my son was dead." His abandonment to sin, losing himself to his family, his home, his better self, was death indeed (Romans 6: 13; Eph. 2: 15; 14; Rev. 3: 1). "And he is alive again." It is God's great work, through Christ, to give eternal life to those who were dead in trespasses and sins (Romans 6: 4; 8: 11; Eph. 2: 5; Col. 2: 13) "He was lost." For the lost Christ came (Matthew 18: 11; Luke 19: 10). "And is found." The entire chapter is devoted to illustrating how God, through Christ, seeks out and finds the lost. "And they began to be merry." Nothing brings such joy as returning to God, to obedience to God's law, to accepting as Saviour God's only begotten son. See Matthew 2: 10; Luke 15: 7; Acts 8: 8.

"Affection is something over which we have no control. It is something you have or haven't, like red hair." —Clarence Buddington Kelland.

CYPRESS TREE EARTH'S OLDEST LIVING THING

By Don Glassman. Condensed from American Forests, Washington, for the Magazine Digest.

Three, five or ten thousand years ago the seed of a cypress rooted in the ground at Oaxaca, Mexico, where the village of Santa Maria del Tule now stands and grew into a colossus of the floral kingdom.

All living things have a given span of life, but El Tule (as the tree is called) has outlived every span, has survived civilizations, conquests, revolutions, cataclysms, and is now, by every known criterion, the oldest living thing on the earth. Yet nobody knows the precise age of El Tule, notwithstanding that on the average of one year somebody announces a new figure.

This colossal tree is a museum piece among all the flora of the earth. Its health is perfect, and if anything is wrong it is nothing more than an extraordinary pituitary gland. Following the sinuities of its gigantic trunk, one measures its perimeter as 108 feet at a height of five feet above the ground. So far as is known, no organism ever attained such a vast girth. The girth is out of all proportion to its height of 141 feet which is surpassed by trees in more temperate climates.

El Tule throws a ground shadow with an area of 7,200 square feet when the sun is at its zenith, enough for a small army to shelter beneath its spreading branches. Indeed, it is rumored that none other than Hernan Cortes and his army camped there, on the march to Honduras.

To this very day, El Tule is an object of profound veneration among the Indians. Twice a year they make pilgrimages to the site, where they hold a fiesta with appropriate music and dancing. Several centuries ago, the Catholic priests realized the power of this veneration and declared El Tule the property of their faith. They founded an outpost of Christianity, erected a church in the shadow of El Tule, and sanctified the ground with holy devotions.

But El Tule was venerated and worshipped long before the advent of Catholic missionaries, and it was this extreme devotion which prevented vandals from destroying the tree and using it for firewood. It is dangerous for anybody even to cut his initials into the bark—that would be tantamount to carving them on the stamens of a god.

Among the Indian tribes of Oaxaca, as with many primitive people, tree worship is one of the bases of religion. Such worship has persisted in Mexico down to this very day, despite the fact that most of the sacred trees stand beside churches of the Catholic faith.

The proximity of El Tule to such remarkable ruins as Mitla and Mount Alban argues that the giant tree did not go unnoticed among those ancient people. It was on the general line of transit between Monte Alban and Mitla. The former is the King Tut's tomb of the New World, having yielded a collection of gold masks and jewellery which vie with similar collections from other prehistoric tombs. The latter is the site of magnificent frescoes and sculptures and the grave of the Zapotecan kings.

At first thought one might imagine that El Tule's age would be a simple matter for modern science, since it is comparatively easy to determine the age of our giant redwoods and Douglas firs by counting the annual rings. But the ring count on a tropical tree is another matter.

In a warm humid region trees grow with such vigor that they have been known to complete a ring cycle within one month. So if a horizontal core of the tree were extracted for the purpose of counting rings the record would be most misleading because in calculating the age of El Tule one deals with a period of time that is almost geological in extent. There are no records to sustain an assumption that two thousand years ago this region had the same weather that it has now. It would not be impossible to have two rings for one year and a dozen for another.

Moreover, the rings grow progressively finer with advancing age. In the case of Tule, the rings of the last few centuries would probably be microscopic.

The secret of El Tule's lush and youthful green, even in the midst of a long dry spell, was bared recently when it was established that the subsoil of Santa Maria del Tule is saturated with ground water whose source is the Rio Grande del Tule and its tributaries. The soil into which El Tule has pushed its roots was deposited by the meanderings of these streamlets.

FU MANCHU By Sax Rohmer



"Forgive me if I have startled you, the girl murmured, laying a slim jeweled hand on my arm. "But—it is true—that Sir Crichton Davey has been murdered!"

"I thought I had never seen you before," I said, looking at her with a questioning eye. A harsh suspicion seized me, a premonition—were the bloom of her lips due to art, their kiss would leave just such a mark as I had seen upon the dead man's hand!

"But I dismissed the fantastic notion about the beautiful stranger as a fancy bred of the night's horrors. No doubt she was some friend or acquaintance of Sir Crichton Davey's. Acting on that idea, I thought to tell her what she asked as gently as I could.

"I cannot say he has been murdered," I told her, "but he is . . ."

"Dead!" she exclaimed huskily. I nodded. . . . The girl closed her eyes, and uttered a low moan, swaying dully. . . .

THE ZYAT KISS.—Strange Suspicion.

have chaos in our need not have chaos G. K. Chesterton.