

**WILL  
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**FORD  
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70 — Actress  
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**Woman's  
World**  
By Mair M. Morgan

**EASY TO PREPARE**  
Just a can of salmon,  
Salt and pepper, too,  
Bread crumbs, butter, flour,  
Milk—oh, that will do.  
Nothing else is needed.  
Not a cook should wish  
For a tastier morsel  
Than this delicious dish.  
Here it is:

- 1 large can salmon
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup buttered crumbs
- 3 tablespoons flour
- 1 1/2 tablespoons butter
- 1 1/2 cups milk

**Unexpected Guests**  
When you get to your door  
And guests stand there,  
Don't turn them away with sighs.  
With a welcoming smile  
And never a care  
Prepare a hasty surprise.  
**Emergency Special**  
1 1/2 lbs. round steak  
1/2 cup fine dry bread crumbs  
1 egg well beaten  
1/2 teaspoon salt  
Pepper  
Milk to moisten  
Put round steak or some other cut  
of beef through the meat chopper  
four or five times. Add other ingredi-  
ents and mix very thoroughly. Add  
milk to make thick consistency  
to mold into small cakes about 3-4  
inch thick. Fry in hot fat until well  
browned. (Bacon or ham gives a  
good flavor.) Remove the meat cakes  
and make a gravy by adding flour  
to the fat remaining in the pan and  
stir until the flour is well browned.  
Use enough flour to make a cream  
sauce of medium consistency (1 cup  
milk, 2 tablespoons flour). Add  
milk until desired consistency. Re-  
turn browned meat cakes to cream  
sauce and finish cooking cakes over  
a low fire. This serves about eight  
persons.

**The Savory Sausage**  
Too many cooks neglect the hum-  
ble sausage—failing to realize that  
it lends itself to exceptionally at-  
tractive dishes. Here are two simple  
recipes:  
**Spanish Sausage**  
1 pound pork sausage  
6 small green peppers  
1 cup bread crumbs  
1 cup tomatoes  
1 onion, grated  
1 cup diced celery  
Mix sausage, bread crumbs, grated  
onion, and diced celery. Moisten with  
tomatoes. Cut tops of green peppers,  
remove seeds and parboil for five  
minutes. Stuff with sausage mixture  
and bake in a moderate oven (350  
degrees F.) for thirty minutes.  
**Sausage Stuffed Baked Apples**  
1 pound pork sausage  
4 cooking apples  
1 cup sugar  
1 tablespoon butter  
Pare the apples and remove the  
centers. Stuff with pork sausage.  
Place in a baking dish. Sprinkle with  
sugar and dot with butter. Add 1  
cup water, cover, and bake in a  
moderate oven (350 degrees F.).

**Sauce for Beets**  
Make a sauce of butter, flour,  
some of the water in which the beets  
were cooked, vinegar and sugar to

**Finish With Polish**  
For finished natural woods, com-  
plete the cleaning with a rubbing  
with furniture polish or liquid wax.  
For mahogany furniture, use cha-  
mois in place of cloth—one for  
the washing and another for the  
finishing.  
If you use very hot water to  
sprinkle clothes, they will be ready  
for ironing within fifteen or twenty  
minutes. A garment or piece of  
linen dampened with hot water and  
rolled tight is of the same dampness  
all over and irons as easily as the  
one which was dampened with cold  
water and allowed to stand over-  
night. Try it some time when you  
are in a hurry.  
Scalding or boiling water removes  
fruit stains from tablecloths and  
napkins.  
Always put fresh vegetables ex-  
cepting spinach which should be  
cooked in water that clings to leaves,  
and asparagus, from which cold  
water brought to boil helps extract  
minerals to cook in boiling water.  
There is less loss of food value, and  
the color is preserved.  
Molded gelatin desserts and salads  
as well as those frozen in molds, are  
easily removed from the molds for  
serving if they are plunged into a  
pan of hot water just long enough  
to melt the mixture against the  
mold.  
**To Make Rolls Rise**  
You can hasten the rising of your  
bread or rolls by placing them in a  
cupboard near a pan of steaming  
water and closing the door tightly.  
The moist warmth penetrates the  
dough. Try it with ice-box rolls.  
The raw taste of uncooked icings  
is overcome if permitted to stand  
over hot water for fifteen or twenty  
minutes. This will keep them soft,  
too, while frosting the cake. Some-  
times merely dipping the spatula  
into hot water makes the frosting  
spread easily.  
When cutting marshmallows for  
desserts, try dipping the shears into  
lukewarm water between snips and  
see how easily it's done.

**Summer Powder Problem**  
The old rule—to be well-powdered  
you shouldn't look powdered at all—  
is especially hard to stick to in the  
summertime. In winter, when your  
complexion is a light, creamy shade,  
it's easy enough to choose a face  
powder which blends perfectly with  
your skin tones, leaving no harsh  
edges and no spots that look coated.  
Once bright sunshine makes your  
face and neck yellowish, then beige  
and finally brown, you have to be  
particularly careful.

**Springtime Dessert**  
One-half pound marshmallows, 1  
cup whipping cream, 1/4 cup candied  
cherries, 1/4 cup candied pineapple,  
1/2 cup chopped nut meats, 4 table-  
spoons powdered sugar, 1/2 teaspoon  
vanilla, few grains salt.  
Cut fruit in small pieces. Cut  
marshmallows in quarters. Whip  
cream until firm, add sugar which  
has been sifted and vanilla. Fold in  
prepared marshmallows, fruit and  
nuts. Turn into a mold and let stand  
in the refrigerator for several hours  
to chill and become firm.

**A Prayer**  
Of all the loveliness you have con-  
ferred  
I thank you most, Lord, for each liv-  
ing word!  
For healing words, so tender they  
caress,  
And tranquil ones that breathe a  
quietness,  
For every gay and laughing word  
that sings,  
And all the gallant shining words  
with wings!  
—Wendy Marsh.

**Hot Water:**  
Temperature of water seems a  
small point to emphasize but it  
really is one of the most important  
items in the successful housekeep-  
ers' book of knowledge.  
Among the more obvious facts is  
that vegetables must be crisped in  
very cold water—but for the first  
washing, to remove the sand and  
grit, you will find that tepid water  
does the trick in half the time. Spin-  
ach, leaf lettuce, broccoli, all the  
root vegetables, asparagus and beans  
are more easily washed in luke-  
warm or even warmer water.  
Warm water should be used to  
spray house plants to remove dust  
from the leaves.  
For the washing of painted wood-  
work and furniture, warm—not  
hot—soapsuds is used. A heavy  
lather first, then a cloth wrung out  
in warm, clear water and a final  
polish with a soft cloth. All finger  
marks and smudges disappear like  
magic.

**Kitchen Scissors**  
Have you a pair of good sharp  
shears in your kitchen? Whenever  
you hear one of these complaining  
housewives pitying herself because  
she can't have this electric gadget or  
that, tell her that if you have an ad-  
equate pair of shears, you can do  
without a lot of other things and  
still be efficient and quick.  
Use your shears nearly every  
time you cook a meal, to cut celery  
and peppers for salads, shred lettuce,  
cut tops from beets, trim green  
onions and fix grape fruit.  
Thus you save yourself many an  
unsightly scar on your thumb—but  
you'll have them all the time if you  
use knives.  
In trimming round steak and cut-  
ting the rinds off of bacon the shears  
work twice as fast as a knife and  
with less danger of cutting the fin-  
gers.  
**Peeling With Shears**  
An easy way to prepare fresh pine-  
apple is to slice it across with a  
large knife and then "peel" each  
slice with the shears. Eggplant may  
be done that way, too.  
Candied fruits and marshmallows  
are prepared for desserts by snip-  
ping with the shears. Dip the shears  
in water while cutting to prevent  
sticking.  
After using shears they should be  
washed, scalded and lightly rubbed  
with sweet salad oil before putting  
away. Keep in a drawer safely away  
from small members of the family.  
Some of the tedium of preparing  
spinach and green beans vanishes if  
you use scissors. A pair of small  
scissors are a great help to snipping  
the leaves from the stems of the  
spinach. Cut the strings from both  
sides of green beans before cutting  
across the bean slant-wise. This is  
hard on the fleshy part of the thumb  
if a paring knife is used by the  
shears trim and snip neatly. The  
shears will help make this spring-  
time dessert, too.

**Nothing is worse than light Rachel  
powder over a suntanned skin. Un-  
less it is dark suntan powder over  
a complexion that hasn't tanned  
enough to warrant it. You never  
should use powder to take the place  
of a coat of tan. Winter or summer,  
face powder must match your skin  
tones.**  
This is the time of year to buy  
one box of dark suntan powder. When  
you notice that your regular supply  
no longer matches your skin, mix a  
bit of it with darker shade until you  
have a combination which does. As  
you get darker, add more suntan  
powder to the mixture.  
You must be careful about appli-  
cation, too. Dark powders are more  
apt to show streaks and lines. Use  
a large piece of clean cotton, press  
the powder against your skin, let  
it set and, finally, dust it off with  
the reverse side of the cotton.  
Fill your compact with the same  
powder you use at home. Keep a  
bit of clean cotton in this, too. If  
it won't close with cotton in it, get  
little powder puffs that are wash-  
able and use a fresh one each day.

**Smart and Simple**  
John Masfield, O.M.,  
Of all the titular distinctions and  
honors conferred by His Majesty,  
one of the very greatest went to  
John Masfield, the poet laureate. It  
was the Order of Merit, Founded by  
King Edward VII on the occasion  
of his coronation, the Order of Merit  
includes those who have won extra-  
ordinary distinction in the military  
or naval services of the Empire, as  
well as such as have made them-  
selves a great name in the fields of  
science, art and literature. The num-  
ber of British members is limited to  
24, with the addition of such foreign-  
ers as the King may appoint.  
The badge of the Order of Merit  
is a cross of red and blue enamel  
surmounted by an Imperial crown;  
the central blue medallion bears the  
inscription "For Merit" in gold, and  
is surrounded by a wreath of laurel.  
The badge of the military and naval  
members bears two crossed swords  
in the angles of the cross.  
In indication of the high honor im-  
plied by the Order of Merit is the  
fact that it is the only distinction  
which Lloyd George accepted for his  
war services. It was also held by  
the late Lord Curzon, and by Sir Edward  
Grey.  
—Ottawa Journal

**"This England"**  
The New Statesman and Nation  
(London)  
The Scout movement teaches you  
to be good citizens, and not know  
anything about politics. — Rover  
Scout explaining the aims of the  
movement.  
I wonder how many people ap-  
preciated the beauty of London's  
night sky during Jubilee week?  
The unusual beauty and brilliance of  
the three planets—Venus setting in  
the West, Mars overhead, and Jupiter  
mounting from the East—seemingly  
contributed their share, with the  
nation's beacons, to the tribute to  
our King.  
Curiously enough, they obscured  
their radiance with the termination  
of the Jubilee illuminations beneath  
them on Sunday night.—Daily Tele-  
graph.  
... the national mind is near-  
ing the conviction that Nature was  
never intended to tolerate the inter-  
polation of non-natural features—  
such as metal railings and other  
products of the foundry and factory  
—in her scheme of things. — From  
review of The Beauty of Britain, in  
Sunday Times.  
What could be a more LOYAL  
REMINDER of this year than a  
puppy? Years of devoted love will  
be given you by the Special Jubilee  
Pups, waiting to be chosen at Bell  
Mead Kennels, Haslemere. Come  
and pay a visit to this little World  
of Boarding Show, and For Sale  
Dogs!—Advt. in Times.  
"It is idle . . . to talk of the  
wickedness of killing, because if and  
when the next war comes men will  
think only of the nobleness of dy-  
ing," said the Lord Chief Justice  
(Lord Hewart) opening a Territorial  
Drill-hall at Radcliffe (Lancs.) on  
Saturday.—Western Mail.  
Many people, he said, lived in the  
slums solely that their children  
might be enabled to attend church  
schools.—Alan Chorlton, M.P., re-  
ported in Manchester Evening News.  
Her (Mrs. Siegfried Sassoon's)  
loveliness has a lyric quality, which  
is fitting considering that her hus-  
band is one of our most distin-  
guished poets.—Vogue.  
**Room Silencer**  
Hiram Maxim's new room silencer,  
a box-like device which muffles of-  
fensive city noises such as riveting  
machines and auto horns, is now  
ready for commercial use. The 62-  
year-old inventor, who spent a  
sleepless night in a noisy hotel room  
12 years ago and decided to devote  
his genius to the problem, referred  
to the device as "the culmination of  
my life work." He demonstrated a  
model in New York. It consists of a  
metal box about 12 inches high and  
10 inches deep, which muffles sound,  
ventilates the room, and filters the  
air. The device costs about \$85 and  
is run by electricity.

**Little Game**  
And you will go away  
Without one last word of farewell  
Or deep regret . . . knowing this day  
Of bitter grief may break the magic  
spell  
Of hours . . . intimately lived to-  
gether . . .  
You will forget the young dawns and  
the rain . . .  
The roads we walked and may not  
walk again . . .  
The candlelight in quiet studio . . .  
Where we discussed so many vital  
things . . .  
Love most of all . . .  
Vowing our love would glow  
With ever-burning, steady flame?  
Was this, then, just a jest to break  
my heart?  
For you, My Dear, are somehow, not  
the same . . .  
Though pretended, I knew, from the  
start . . .  
There'd be a poignant ending to our  
little game.  
Francis Smith, Toronto.  
**Officer Of W.M.S.  
To Retire At 68**  
TORONTO.—Officers and members  
of the Dominion board of the Wo-  
men's missionary society of the Unit-  
ed Church in Canada must retire  
when they reach the age of 68, the  
ninth annual meeting has decided.  
Elected officers of conference  
branches are exempt.  
A judicious use of flowers is urged  
by Quebec Tourist Bureau to make  
rural hotels even more attractive,  
since there is nothing so restful as  
beds of flowers in front of and a-  
round buildings in both town and  
country. The same applies every-  
where.

**THE ZYAT KISS—Sir Crichton Davey's Fate**  
The early part of May, 1895, was  
marked by exceptionally hot weather,  
the thermometer registering over 90  
degrees on several days, and many  
horses died while working in the  
fields. This extreme heat was follow-  
ed by a frost which played havoc  
with vegetation. It is better to have  
the kind of weather we are getting  
this year, even if the progress of  
the season does seem very slow.

**FU MANCHU**  
By Sax Rohrer  
Smith did not immediately  
answer my question about Fu  
Manchu's sinister pat, but  
said: "I found this strange  
conviction on Sir Crichton's roof near the chimney of his  
study fireplace." He drew from his pocket a tangled  
length of silk thread, mised up with which were a brass  
ring, and a number of large split shot, nipped on the silk  
in the manner usual on a fishing line.



"This explains how the thing got into Sir Crichton's study," Smith explained. "The shot was to weight the line and prevent the creature from clinging to the side of the chimney. When it had dropped in the grate, the weighted line was withdrawn, and the thing was held only by one single thread, which sufficed to draw it back when it had done its fatal work . . ."



"They reckoned that the creature would make straight up the leg of the table, toward the prepared envelope . . ."



"What is your theory about the creature—what shape, what color?"  
"It is something that moves rapidly. It works in the dark—the study was dark except for the light on the table . . ."



"From the table-leg to the hand of Sir Crichton— which, having touched the envelope, was scented with the perfume—was a certain move for the creature . . ."

**SUNDAY  
SCHOOL  
LESSON**

**LESSON XIII.—June 30.**  
**LIBERTY UNDER LAW** (Temperance Lesson).—Romans 14: 13-21; 1. Corinthians 8: 9-13.  
**GOLDEN TEXT**—It is good not to eat flesh, nor to drink wine, nor to do anything whereby thy brother stumbleth. Romans 14: 21.  
**THE LESSON IN ITS SETTING.**  
**TIME AND PLACE.**—The Epistle to the Romans was written by the Apostle Paul approximately A.D. 60, and the First Epistle to the Corinthians about a year earlier, A.D. 69.

"Let us not therefore judge one another any more; but judge ye this rather, that no man put a stumbling-block in his brother's way. What a remarkable contrast there is between the true Christian's use of the power of judgment and that of the worldly, who on an occasion of falling. This word, from which comes our word scandal, indicates a trap or snare, something placed in the way of another, causing one to fall, and then it is made to refer to those who cause others to be thrown into sin. "I know, and am persuaded in the Lord Jesus." As one who is in union and communion with him, seeing truth and life from that viewpoint. "That nothing is unclean of itself." That is, it does not have, in itself, qualities making it unclean, but is only so declared by ceremonial laws. "Save that to him who accounteth anything to be unclean, to him it is unclean." Here St. Paul appeals to the fact that individual conscience, however misguided, must never be violated by its possessor.

"For if because of meat thy brother is grieved, thou walkest no longer in love." That is, if, because of something the strong Christian does, without any rebuke of conscience, knowing that he is not offending the Lord, a weaker brother suffers in beholding in a fellow-Christian that which he considers to be sin, or suffers because conflicts are now arising in his own life, and this is known to the stronger Christian, he cannot be said to love the weaker one if he continues in this particular practice. "Destroy not with thy meat him for whom Christ died." If Christ is our pattern, any sacrifice of tastes and liberties for our brother's sake is plain duty.

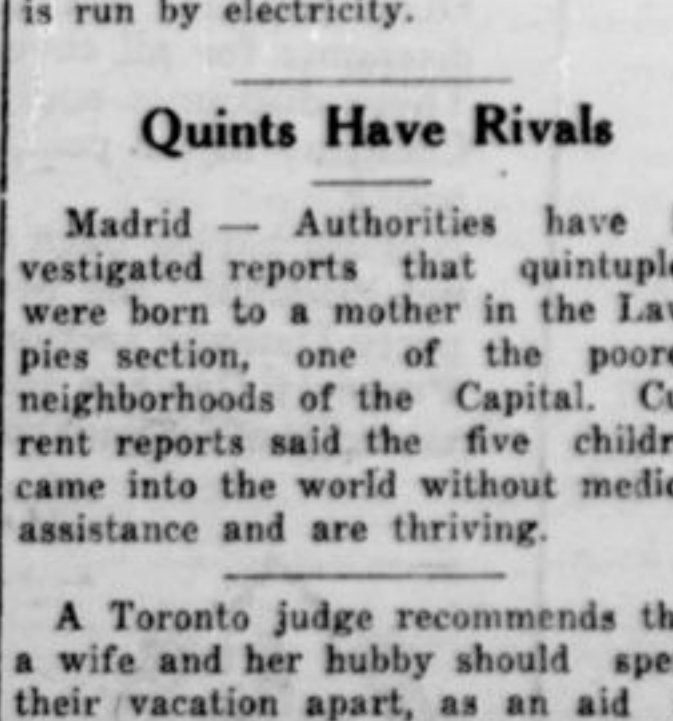
"Let not then your good be evil spoken of." Christian liberty, the freedom of conscience which has been won by Christ, will inevitably get a bad name if it is exercised in an unbecoming, loveless fashion. "For the kingdom of God is not eating and drinking." In other words, Christ does not claim a throne in your soul, and in your society, merely to enlarge your bill of fare, to make you sacred privilege, as an end in itself, to take what you please at table. "But righteousness and peace and joy in the Holy Spirit, inasmuch as the principles of the Kingdom of God are assumed to dominate in every believer's life, so will every true Christian seek to live in accordance with such principles, which have nothing to do with material and external things as eating and drinking, but with an internal, spiritual and moral condition.

"For he that herein serveth Christ is well-pleasing to God (1. Cor. 8: 3). One may serve Christ whether eating or abstaining, but no one can serve him whose conduct exhibits indifference to righteousness, peace and joy in the Holy Spirit. "And approval of men." They will be standing the test of sincerity and reality. The disciple who thus serves Christ may or may not be popular with men around him; but he is quite sure to be recognized as real.

"So then let us follow after things which make for peace." "And things whereby we may edify one another." From the verb to edify comes our word edifice. The verb means simply to build up, to make strong. "Overthrow not for meat's sake the work of God." To overthrow means



3173  
Here's a smart dress, just the sort of thing you need for hot days in town. It is made so easily and is pressed in a jiffy—see wee sketchlet! Choose plain or cotton prints, linen, tub silk, etc.  
Style No. 3173 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust. Size 16 requires 3 yards of 39-inch material.  
**HOW TO ORDER PATTERNS**  
Write your name and address plainly, giving number and size of such patterns as you want. Enclose 15c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.



**Quints Have Rivals**  
Madrid — Authorities have investigated reports that quintuplets were born to a mother in the Lavapies section, one of the poorest neighborhoods of the Capital. Current reports said the five children came into the world without medical assistance and are thriving.  
A Toronto judge recommends that a wife and her hubby should spend their vacation apart, as an aid to domestic harmony. Perhaps His Honour is correct, but after the "Missus" has had her holiday it is doubtful if there would be sufficient money left to permit the husband to even take a fishing trip.  
"Religion is among the most powerful causes of antipathism." —Berke