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******************************* ORGANDIE HANDBAGS

are made of organdie or chiffon. Styles in organdie include soft, If you do take out the bone, fill round pouches either mounted on the cavity left with a stuffing which metal frames with top handles or will make the meat go farther and with back straps. Some have thumb lessen the cost of each meal. straps and corded bottoms. When Most butchers take out the thin plain organdie is not used, crossbar membrane skin spotted with fat organdie is selected. Small pleated which covers the flesh of lamb, but

round, also mounted on frames and the strong taste that has made lamb also shirred. Sometimes the centre unpopular with some people. consists of flower stamens, and If you belong to the pre-salting again, a large organdie rose forms school, rub a leg of lamb with salt the central motif of circular shapes, before roasting. Then fill with a being posed on the flap. Vanity well-seasoned bread stuffing, sew the Others are made in chiffon petal ef- the stuffing in place. Finally rub

TO IMPROVE POSTURE

A relaxed neck is essential to graceful carriage, poise and calm nerves. If the muscles in the back of your neck are tense and seem to be full of knots, the chances are that you'll carry your head awkwardly, have headaches and, occayou well 'now, any of these ailments roast lamb. is likely to put thes across your

brow or otherwise mar your beauty. You should carry your head erect, throat-and shoulders straight, not forced stiffly back. If, when you wake up, there are twinges of pain slice with slices of stuffed olives and quently with liquid in baking dish. or a sluggish feeling in your neck, try sleeping without a pillow; also do some simple relaxing exercises.

flat on the floor and hands folded in too and takes care of leftover meat. it away. You may easily pull stityour lap. Let your head fall forward as far as it will go, making no attempt to force it downward toward your chest. Then swing it backward, dish: Grate some cheese on a plate. adding or taking off stitches here and PLACE — The country of Moab on permanent, families living in the relaxing your jaw so as not to strain surround with sliced tomatoes, then there from the instructions you are the east side of the Jordan, and the same town generation after generaand strech the skin on your throat. break an egg in the centre. Grill following. Get expert advice first, city of Bethlehem, in Judah.

Now, taking the original position. stiffen the muscles in your neck, turn your head to the left and, without you when ironing; it is invaluable moving shoulders, try to touch your or damping down creases that have left shoulder with your chin. Feel dried too thoroughly for a smooth, the muscles stretch and pull. Turn | slick finish. your head to the right and repeat. Then do the first exercise again. This | KEEPING JUICE WITHIN CRUST time you'll notice that your head falls forward a good deal lower than like small funnels in a fruit pie

Massage will help, too. The oper- over the crust and into the oven. ator who gives you hot oil treatments should begin to massage upward from the space between shoulder blades to the crown of your head. Ask her to place her hands directly over your ears and to pull upward until your neck muscles feel stretch-

ed and relaxed.

LEG OF LAMB For years culinary experts told us to sear our roasts and steaks in ready boiling, and drop the cucumorder to keep in the juices. Now we ber pieces into this, counting about know that this was all talk. The 20 minutes' cooking from the time

unseared roast is just as juicy as the the water boils again. Prick them They used to admonish solemnly When they are done, drain them about the salting, too - claimed it and serve mixed with a cream sauce. had to be done after roasting to

prevent drawing out the juices. Now we know that hardly any Prunes are excellent health givers, slipping stiff paper or cardboard un- most powerful force can change the salted and since the salt fails to by serving them in the same old and brush up. penetrate more than an inch into way. Here is a delicious prun dish. | Grease should be scraped blotting the roast, it makes little difference | Soak 1/2 lbs. washed prunes in cold or brown paper and press the spot in the flavor anyway.

of meat involve a large percentage rub the pulp through a sieve. of waste in bone and fat. Cheap cuts | Add sugar to taste, and the yolk | while still hot. are good to extend the meat flavor of an egg, and beat until creamy. When paint gets into the carpet to other foods thus making them Then add the juice of a lemon. Turn rub with turpentine, and, if obstinapalatable.

Lamb in Season At this season of the year lamb is sprinkle with powdered sugar, and with a hard brush. To remove vara roast, the leg is the most economi- minutes.

cal cut. Cleverly used, there is no Frilly handbags designed for sum- waste, because even the bone, taken mer evenings are youthful in effect out, may be used to make broth for and extremely colorful, since they luncheon the day after you have the roast for dinner.

ruffles variously disposed trim these it's a good idea to make sure this has been done before roasting. This Some of the chiffon styles are is the caul and it is responsible for

> with salt and pepper and place on rack in roaster. Don't add water. but put uncovered, in a moderate oven (375 degrees F.) and allow thirty minutes to the pound. Make a good brown gravy in the roasting pan after the roast is taken out.

Sliced Lamb in Jelly Sauce One - half cup apple or current cloves. jelly, 2 tablespoons tomato catsup. sionally, a bad disposition. And, as pimento stuffed olives, 4 slices cold Stick a few cloves into the flesh.

the fire while melting in a shallow just enough hot water to cover botsauce pan. Bring to the boiling tom of dish. Cover and put in a hot point and add slices of lamb. Reduce oven for twenty minutes. Reduce heat and simmer below the boiling heat and remove cover. Bake in a point for ten minutes. Garnish each slow oven for one hour basting freserve very hot. You may like to add two tablespoons sherry to the jelly sauce for special occasions. This is

QUICK SUPPER DISH

IRONING HINT

Keep a small, damp sponge b

Short sticks of macraoni, stuck will keep the juice from running

CUCUMBERS A LA CREME

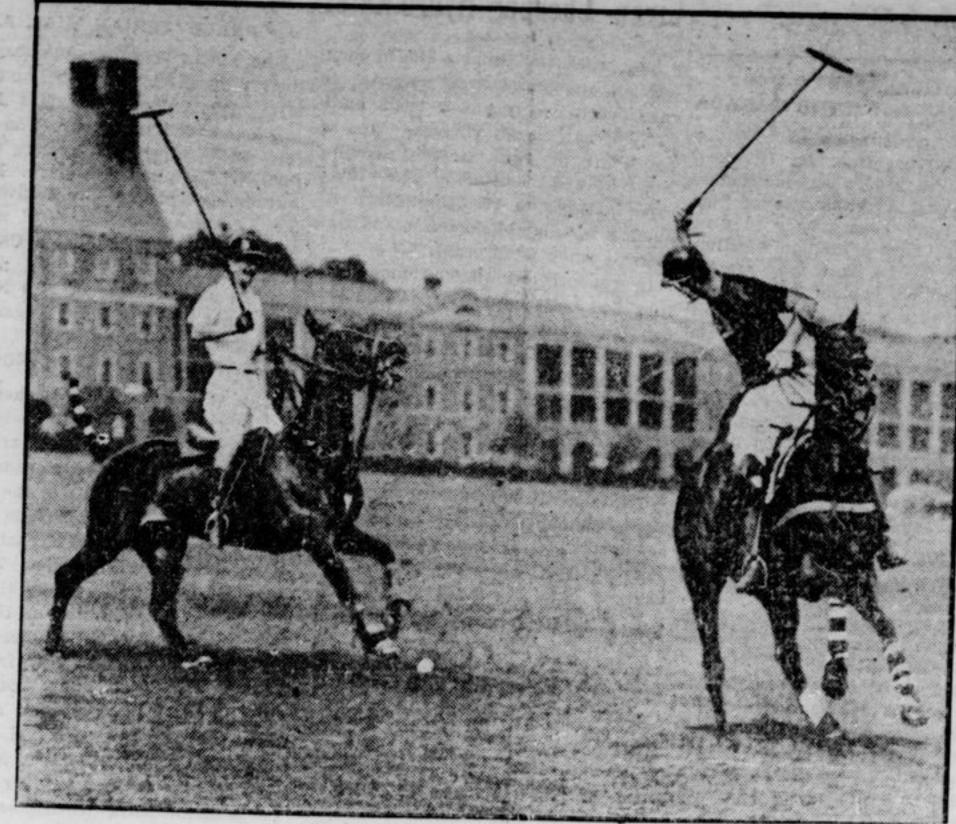
ce blanched in the following manner. Cut them into slices about an inch and a half wide, cut these into four quarters, peel them, cut out the like olives, throwing them as you cut

them into a basin of cold water. Have some water, slightly salted to see if they are tender.

PRUNE PIE

Keeping The Ball Rolling

THE DUNNAM REVIEW



A good action picture of keenly contested game between Pennsylvania Military College and Harvard. Harvard won, 15-5.

SAUSAGE-STUFFED APPLES For this dish take four large tart apples, 1/2 pound sausage, whole

Wash apples and remove cores. Fill cavities of apples with stusage. Add catsup to jelly and mix over Put into a covered baking dish with

DON'TS FOR KNITTERS

Don't thrust your needles through Sit in a straight chair with feet an excellent chafing-dish concoction, the work already done when putting ches out of place. Don't unless you Here's a quickly prepared supper the size or shape of a garment by ed approximately 1310 B.C. Don't stitch the pieces of work to- Ruth 1:14. And they lifted up their gether without pressing each one voice, and wept again: and Orpah not Naomi." Naomi, on the surface. separately. Don't seam up the whole kissed her mother-in-law; but Ruth appears to mean my sweetness, a garment at once. Leave the sides clave unto her. and sleeves undone until the should- And she said, Behold, thy sister- in the new-born child. "Call me Maers are seamed and pressed and the in-law is gone back unto her people, ra." Mara means bitter. "For the Alsleeve tops set in and pressed. Don't and unto her god; return thou after mighty hath dealt very bitterly with spoil the garment in the first wash. thy sister-in-law. the wind, or on a ceiling airer. Hang clave unto her."

halfway over the line, getting the The cucumbers must first of all weight even to avoid stretching. FOR SPOTS ON RUGS The removal of stains from carpets requires careful treatment. If pippy centre, and shape the pieces try washing it with warm water or apply a paste of carbonate of soda.

When dry brush off with a brush or the vacuum cleaner. For ink, coffee and tea stains mop up at once with clean blotting paper, then rub with a fresh half lemon. If willing to say, Thy people shall be the stain has become dry rub heated my people? "And thy God my God." Barley was the first crop to be cut skim milk and vinegar in a circular Certainly a radical change had come motion, then rinse with fresh warm

vinegar water. Soot can be lifted off gently by pre- but you can't tempt a fickle appetite der it; then sprinkle with dry salt heart of a strong character in the

water for 12 hours, then cook gently with a hot iron, being careful not Many of the so-called cheaper cuts until tender. Remove the stones and to touch the carpet with the iron. Brush up the pile with a stiff brush

into a buttered pie dish, pour over te apply fuller's earth. Repeat the the stiffly whisked white of the egg, process if necessary and brush up at its best and cheapest. If you want bake in a slow oven for twenty nish rub with methylated spirits until all the varnish is gone.

CHOOLESSON

LESSON II - NAOMI (A WO-1 "And when she saw that she was AGE). - Book of Ruth. GOLDEN she left off speaking unto her." Proverbs 31:30.

THE LESSON IN ITS SETTING are very experienced, try to alter time of the judges, and may be dat-

Use warm water in which soap flakes "And they lifted up their voice. Job 27:2. have been dissolved. Press and swir! and wept again: and Orpah kissed "I went out full, and Jehovah hath the soiled article about without rub- her mother-in-law." And, though the brought me home again empty; why bing. Rinse in two lots of warm text does not say, one rightly as- call ye me Naomi, seeing Jehovah water, then squeeze as much out as sume that, with this final greeting, hath testified against me, and the Al-

> in-law is gone back unto her people, be taken by Christian believers as inand unto her god." The god of the dications of God's wrath or displeas-Moabites was Chemosh (Num. 21:29; ure. Whatever we are called upon to 1 Kings II:33). "Return thou after suffer, we know that "whom the Lord

> thy sister-in-law. "And Ruth said, Entreat me not to leave thee, and to return from follow- "So Naomi returned, and Ruth the ing after thee; for whither thou goest, I will go; and where thou lodgest. I will lodge; thy people shall be of Moab; and they came to Beth-lemy people". Is our example such that some of those around us would be into the life of this Moabitish woman. Nothing is deeper in one's soul

matter of religious faith. thought of making merely a trial of Moab, had been the instructress of the land of Judah, and of Naomi's Ruth. people and her God. She made a de-

cation and prayer night and day.

MAN OF FAITH AND COUR- steadfastly minded to go with her,

TEXT. - A . Toman that feareth "So they two went until they came the Lord, she shall be praised. - to Beth-lehem. And it came to pass. when they were come to Beth-lehem. that all the city was moved about TIME - Ruth lived during the Naomi?" Bethlehem was not a large city, and, in the Orient, the popula-

> "And she said unto them, Call me name expressive of the mother's joy me." Almost the same words as in

possible. Dry quickly out of doors in Orpah returned to Moab. "But Ruth, mighty hath afflicted me? Surely widowhood, and misfortune, and dis-"And she said. Behold, thy sister- appointment, and sorrow, are not to

> Moabitess, her daughter-in-law, with her, who returned out of the country hem in the beginning of barley harvest." The time is identified by this statement as the month of April.

loveth, he chasteneth.

(Ex. 9:31, 32; 2 Sam. 21:9). "And the women said unto Naomi, Blessed be Jehovah, who hath not left thee this day without a near kinsman; and let his name be famous in Israel." It is one of the peculiar beauties of our narrative that its last words are almost wholly devoted to "Where thou diest, will I die, and Naomi. And justly so; for it was Nathere will I be buried." She had no omi who, by her exemplary life in

"And he shall be unto thee a recision that was not to be reversed storer of life, and a nourisher of and was taking a step never to be re- thine old age; for thy daughter-intraced. "Jehovah do so to me, and law, who loveth thee, who is better more also, if aught but death part to thee than seven sons, hath borne thee and me." Naomi was a widow him." In itself, the child is only the indeed. She was desolate, but she grandson of her family and estate; trusted God and continued in suppli- on account of Ruth's love, it become to her a veritable grandchild of love, 3

nearer to her heart than if a daughter of her own had given birth to it. The power of pure and self-forgetful love such as Ruth had entertained, Group Chooses Duluth For could not be more beautifully delin-

"And Naomi took the child, and laid it in her bosom, and became nurse unto it." The great love that a Duluth, Minn.-Hay fever victims grandmother has for the first grand- throughout the nation will meet at child is something that all of us have Duluth this summer for their narejoiced to see.

"And the women of her neighbors ba'd, Payen ville, Minn, president of gave it a name, saying, There is a the organization, has announced. Son of David, the Messiah of Israel, re'ief each summer, she said. 6; Luke 3:31, 32).

Woman's Verbosity

Seattle.-More divorces are caused by "women who talk too much" than by any other one thing, Justice of the Peace Charles Claypool said last week.

"Men learn, when they are small, not to say everything they think," he knocks their block off. Nobody knocks a little girl's block off, and she says what she pleases until she is a garrulous old woman."

Regina,-The next time a teacher from Regina Collegiate goes abroad in the annual teachers' exchange, she must promise not to get married "We al bureau," said board member An. drew Macbeth, discussing the latest resignation, that of Gertrude Boyd, married recently in Edinburgh.

Youthful and Jaunty



Isn't this a smart little dress, so youthfully becoming? An interesting feature is the slot seams. Note the small diagram how the front and back yoke and sleeves cut entirely in one-piece. You won't hesitate, even if you are an amateur at sewing to tackle such a model.

Lilac linen-like cotton weave made the original. Seersucker, gingham plaids, pique, tub silks, are other nice schemes.

Style No. 3287 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust. Size 16 requires 3% yards of 35 or 39-inch material with 1/8 yard of 35-inch light and 1/8 yard of 35-inch dark contrasting material for belt.

Hay Fever Club

Its Annual Convention

tional convention, Mrs. H. C. Lund-

son born to Naomi and they called Methods of combating the malady his name Obed; he is the father of will be discussed during the ses-Jesse, the father of David." The word sions, which will occur sometime Obed is an abbreviated form of Obe- during the dottest knowths of the diah, which means "the servant of summer," Mr. Lundbald explained. God. Thus does Ruth become the Headquarters for the Hay Fever great-grandmother of Israel's great Club, a national organization, are in king and, ultimately, an ancestress Duluth, where cool breezes from of the great kinsman himself, the Lake Superior offer many sufferers

the Savious of the world (Matt. 1:5, Hundreds of persons from many parts of the United States are expected to attend the convention.

Breeds Divorces Maritime Nurses Work Too Hard

Susceptible To Tuberculosis Because Of Too Long Hours

Wolfville, N.S. An "alarming increase" of tuberculosis among nurses is reported to the Hospital Association of Nova Scotia and Prince Edward Island by Miss Anne Slattery,

institution and six in the Island

Dr. A. F. Miller, medical superintendent of the Nova Scotia Sanatorium, says he had found that nurses were susceptible to the disease because of overwork, too long hours and exposure to active cases without proper precautions.

Still Grateful

Bruce Says Australia Owes Thanks To Japan For World War Aid

London, Eng.-Whatever happens, Australia never will forget Japan's aid in the World War, Stanley Bruce, Australian high commissioner and former premier, said in a recent speech.

"The Pacific probably will be the area of the world to which in the future we have got to look and in which the greatest world problems

will arise," Bruce said, "Therefore," he continued, it was imperative that there should be the happlest, most cordial understanding not only on the borders of the Pacific but between the British Empire and

"The whole future of the East and the Pacific depends on relations of the British Empire and the Japanese people," he said. "I believe that peace there, and the solution of all our problems, depends on them. Whatever Japanese-Australian relations may ever be, Bruce continued,

help in the war." Bruce made his speech at a farewell dinner to Tsuneo Matsudaira, Japanese ambassador, who is to

"Australia never will forget Japan's

FIRE DEMON

leave soon for Tokio.

The next time you see a cloud of moke hanging over some distant hill or read in your newspaper of a disastrous forest fire, just remember that it is your property that is burning. Nine-tenths of the forest land is owned by the people through their Dominion or Provincial Government, In the last ten years forest fires have cost Canada nearly one hundred million dollars. A sum too staggering to you realize that this is ten dollars a piece for every man, woman and child in Canada . . . ten dollars that may have to be added to your taxes to balance the budget, we begin to see

It is estimated that 60 per cent. of Canada's original forest has been burned. Only 1 per cent, has been cut for use and 27 per cent, remains.

Every year we have about 5,670 forest fires in Canada . . . fires that destroy millions of acres of valuable timber. Tragic part of it is that most of these fires are due to human carelessness, open camp fires that were left burning, matches and cigarettes carelessly tossed into the brush, etc. Here are the causes of forest fires, taken from the records of The Cana-

dian Forest Service at Ottawa; Camp fires 1,074 (18.7%) 604 (10.5%) Settlers 919 (16.0%) Railways 788 (13.6%) Lightnings 820 (14,2%) Industrial operation . 200 (3.5%) Incendiary 334 (5.8%) Public works 59 (1.0%) Unknown 962 (16.7%) So you can see 86,5% of the fires are from human causes. These maumade fires can and must be control-

FU MANCHU

By Sax Rohmer



