

to get in the
West a hundred
... by this
Stanley Vestal
... famous
... of any whopper
narrator was its

hair till it was
e. I put my hand
and donned
way as full of
it into a perky-
all night to get
st.

could have to
ous was the air
ards, adds Mr.

whopper about
rns which took
so that a man
only to yell "G
g promptly the
n with a loud

author's fam-
in seeing that
the grindstone,
Mitchell (in
ship"). There
e, Masfield—
l. Poet Laure-
the effect that
first acquired
Masfield writ-
ing author at
asking him to
poet how to

husband only
freedom dur-
note the wife
Mrs. Masfel-
at, while her
to touch Mr.
car, unfor-
allowed 'er
the same one
let her go

Correll, the
big day, was
...s. In
shell says—
...er would
...y and look
... the deer for-
... fire a little
... do a good

... been tel-
...d to write
...nd of com-
...ng among the
...ng clay pipe
...ater. Nell
...med up on
...Thackeray's
...ame to blue
...d at the Old
...the south

... be after-
...s three
...terline as
...nty Fair.

...y Ward
...y Joseph
...mmenta-
...s many

...y met-
...k—Mr.
...anna arose
...h no now
...er" asked
... it being

... he said,
...ves an up-
... is faith-
... kind ad-
...tizen, tak-
...erks, gives
...t, leads a
... is a pro-
...ristianity,
... is nothing

... should like
... that man go
... position,
... ging smile,
...st wishes

... ssided over
... a woman
... some hat-
... men, last-
... e evin-
... weariness,
... and undi-
... he moved
... with a quiet
... I believe
... eting."

Woman's World

By Mair M. Morgan

CHAMPION COOKS USE ONLY FINE INGREDIENTS

Flavor and Texture Most Important in Prize Winning

Just now when fresh ripe fruit is coming on the market, ambitious cooks are making up their jars of fruit for winter use and for exhibitions and contests. About half the battle in really good cooking is in knowing what the finished product should be like — to recognize perfection.

Champion cooks have found that flavor and texture are most important. In judging jelly, for instance, 75 out of 100 is given for flavor, and texture. This flavor is, of course, the zesty tang of the fresh, fully-ripe fruit and jelly of perfect texture holds its shape when turned out of a glass, yet quivers when the plate on which it rests, is moved.

Many cooks will produce a jelly that sets, but which slumps with a weary lurch when it is turned out of the jar. An even greater number of cooks never achieve a really flavorful jelly. Year after year they boil under-ripe fruit and sugar for a long time to concentrate enough pectin to get a jelly, and while under-ripe fruit has more pectin than the better quality ripened fruit, it hasn't the fine flavor of the ripe product, and whatever flavor it has deteriorates in the long cooking.

Of all the gorgeous Canadian fruits of which much flavor is sacrificed in jelly-making, red currants top the list. This is because under-ripe currants are used.

Modern cooking methods have eliminated that waste of fine red currant flavor by the addition of fruit pectin to give a jelly of perfect flavor and texture. Recipes for use with concentrated liquid pectin are simple and economical and the first rule is to follow them accurately.

Hundreds of cooks have taken first prize for both black and red currant jelly made from the following recipe:

Red or Black Currant Jelly

5 cups (2½ lbs.) juice
7 cups (3 lbs.) sugar
½ cup bottled fruit pectin

With black currants, crush about 3 pounds fully ripe fruit; add 3 cups water. With red currants, crush about 4 pounds fully ripe fruit; add 1 cup water. To prepare juice, bring mixture to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add pectin, stirring constantly. The mixture to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 11 six-ounce jars.

HOUSEHOLD USES FOR SALT

At this time of the year gardening is the favourite outdoor sport of many families. A little salt goes a long way in the successful cultivation of a flower or vegetable garden. It does any garden good to give it very light applications of salt, about once an ounce for every square yard. Such vegetables as beets, asparagus and onions, and flowering plants such as sabbatia, grow better for a pinch of salt.

SUMMER HODGE PODGE

Cut up a liberal supply of any fruits and berries you have on hand, mixing them as you would for a fruit cup or punch. Oranges, apples, peaches, plums, strawberries, raspberries—all are good, and there should be at least three or four varieties used. Cook, place on crisp lettuce leaves, and just before serving, sprinkle liberally with a sauce consisting of two parts orange juice, one part lemon juice, and as much

sugar as can be dissolved in it without thickening. This makes an excellent salad for a children's party, for it contains nothing except the foods children like, and is strongly alkaline in its reaction.

SCALLOPED POTATOES

Into a well-buttered baking dish put a layer of thinly sliced potatoes, salt, pepper and a thin scattering of finely cut cheese and one-half the thin white sauce (1 tablespoon flour, 1 tablespoon butter, to 1 cup milk). Repeat and cover with buttered crumbs. Bake in moderate oven about an hour, until the white sauce bubbles through and the potatoes are well done and brown on top. If cheese is omitted, add small pieces of butter to each layer of potatoes. In order to save time of making cream sauce, a small amount of dry flour can be sprinkled over layers of potato, and milk added to cover the potatoes.

GARNISHED PLATTER

Cold boiled ham, French fried potatoes, green peas and a slice of tomato make an excellent platter for supper. Place the tomato on a crisp leaf of lettuce and surround it with a trio of pickles—an onion, a piece of cauliflower and a small whole cucumber—and you will make the platter far more attractive. Furthermore, you will have added to its piquancy and to its food value.

TASTY MACARONI DISHES

Do you want something "different" for the family—something that will "just touch the spot" at the evening meal? Then try one of these tasty, healthful, easy-to-prepare macaroni dishes. Either recipe is very easy to follow, and the result is very easy to enjoy.

Macaroni With Tomato Sauce

Break the macaroni into short lengths. Cover with plenty of boiling water and boil until soft, twenty to thirty minutes generally being required. Stir occasionally with a fork to prevent sticking to the kettle. Turn into a sieve and drain thoroughly. Place in the serving-dish and cover with tomato sauce. Serve grated cheese with it. This cheese may be mixed with the tomato sauce.

Baked Macaroni With Cheese

2 cups macaroni, broken into short lengths
2 tablespoons butter
½ cup milk
Salt and pepper

Boil and drain the macaroni as directed in the preceding recipe. Arrange a layer in the bottom of a pudding-dish. Over it sprinkle some of the cheese and scatter over this bits of butter. Add a sprinkling of salt and pepper. Fill the dish in this order, having macaroni on top, well oiled with butter, but without cheese. Add milk enough to just cover well and bake until a golden brown hue, one-half hour, usually being sufficient. Serve in the dish in which it was baked.

ASPARAGUS DISHES

Scrambled Eggs With Asparagus

Cut asparagus into one inch lengths. Cook in salted water 15 minutes. For 3 cupsful of asparagus allow 4 eggs.

Melt 2 tablespoons butter in a double boiler. Add 1-8 teaspoon salt and a little pepper and the well beaten eggs. Stir gently over boiling water until eggs begin to thicken. Add drained asparagus. Cook until thickened but not dry. Serve hot on toast. Serves 4.

Save water in which asparagus is cooked to make:

Economy Soup

To one cup of asparagus liquid add ½ cup cold mashed potatoes, and cook together five minutes then rub



After being laughed at by the world at large, Harry Langdon, screen and stage comedian, is having a little fun of his own since putting his latent talent for caricature into play. Nancy Carroll seems to be protesting against the chubby cheeks Langdon's brush attributes to her.

SUNDAY SCHOOL LESSON

LESSON III

DAVID (THE GREAT HEARTED)

1 Samuel 26:5-12; 2 Samuel 1:23-27.

GOLDEN TEXT.

Not looking each of you to his own things, but each of you also to the things of others. Philippians 2:4.

THE LESSON IN ITS SETTING

TIME.—David was born in 1022 B.C., and died at the age of seventy, in 1022 B.C. The passage in 1 Samuel of falls probably about 1068 B.C., B.C. when the time of Saul's death was about 1063 B.C.

PLACE.—The life of David is identified at various periods with a great many places in Palestine. His second sparing of Saul took place at Hachilah, about 20 miles north of Jerusalem. The report of Saul's death comes to him while he is at the city of Zizlag, the exact identification of which is not known.

"And David arose." He was hiding in the wilderness of Ziph. "And came to the place where Saul had decamped; and David beheld the place where Saul lay, and Abner the son of Ner, the captain of his shots." See 1 Sam. 14:50, 51; 20:25; 2 Sam. chapters 2, 3. "And Saul lay within the place of the wagons, and the people were encamped round about him."

"Then answered David and said to Ahimelech the Hittite. "Not mentioned elsewhere. Uriah was also a Hittite. "And to Abishai the son of Neriab, brother of Joab, saying. "The first mention of David's valiant but hard-hearted nephews, the sons of his sister Zeruiah, who play such an important part in his history. "Who will go down with me to Saul to the camp?" "And Abishai said, I will go down with thee."

"So David and Abishai came to the people by night; and, behold, Saul lay sleeping within the place of the wagons, with his spear stuck in the ground at his head." The spear served

through a sieve. Melt one teaspoon of butter in the saucepan, add one teaspoonful of flour and blend well. Add strained liquid. Stir until smooth. Add one cup milk and stir until hot. This quantity serves four.

Asparagus Rarebit

This is an excellent method of using left over asparagus.

1 tablespoon butter
½ cup milk
1 tablespoon tomato catsup
2 cups cooked asparagus cut in pieces
1 tablespoon flour
1 cup grated cheese
½ teaspoon salt

Melt butter in a double boiler. Add flour. When blended add milk slowly, stir until thickened—stirring constantly; add cheese, catsup, salt, and asparagus. When cheese is melted, serve on toast squares. Serves four.

ed as a sceptre, and was the symbol of royalty. The king held it in his hand when he sat in council (22:6), or in his house (19:9); it was kept by his side when he sat at table (20:33); stuck in in camp (26:7)—A. F. Fitzpatrick. "And Abner and the people lay round about him."

"Then said Abishai to David, God hath delivered up thine enemy unto thee, and thou standest by; now therefore let me smite him, I pray thee, with the spear to the earth at one stroke, and I will not smite him the second time." "A natural desire, on the part of Abishai, in such a time of purgatorial death, "Or he shall go down into battle, and perish."

"And David said to Abishai: "Do not slay him, for who can put his hand against Jehovah's anointed, and be guiltless?" "The divine providence thus gives David opportunity not to slay his enemy, but rather to conquer him by a new kindness."

"And David said, As Jehovah liveth, Jehovah will smite him." As anointed Saul was God's property. Therefore only God's hand could touch his life. "Or his day shall come to die." I.e., he may die a natural death. "Or he shall go down into battle, and perish."

"Jehovah forbid that I should put forth my hand against Jehovah's anointed." The grace we specially commend is that of waiting for God's time. Alas! into how many sins, and even crimes, have men been betrayed through unwillingness to wait for God's time!

"So David took the spear and the sword that were on the wall of the chamber, and then he went away: and no man saw it, nor knew it, neither did any awake." "A most vivid sentence. "For they were all asleep, because a deep sleep from Jehovah was fallen upon them." The word is used especially of supernaturally caused sleep (e.g., Gen. 2:21, 15:12).

"Saul and Jonathan were lovely and pleasant in their lives." Perhaps rather, loving and kindly. The words express the mutual affection which existed between father and son.

"And in their death they were not divided." What gentler veil could be drawn over the horrors of their bloody death and mutilated bodies than in these tender words? "They were swifter than eagles." Cf. Jer. 4:13; Hab. 1:8. "They were stronger than lions." Cf. 17:10; Judg. 14:18.

"Ye daughters of Israel, weep over Saul, who clothed you in scarlet delicately." As the women took the lead in public festivities on joyful occasions, so it was they who remembered the fallen when there was mourning. "Who put ornaments of gold upon your apparel." This incidental mention indicates how much Saul's successful wars, so briefly alluded to in the history of his reign (1 Sam. 14:47), had enriched the nation.

It's Smart!



Today's pattern will provide a basis for many variations. First, there's the original plan—pink linen with coral trim and coral jacket.

Should you desire something very summery and dainty, then make the dress and jacket of some sheer cotton print.

Again the dress is jaunty without the jacket carried out in plaided gingham, checked seersucker, striped shirting cotton, etc.

Style No. 3056 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust. Size 16 requires ¾ yard of 39-inch material with ¼ yard of 35-inch contrasting for dress; and 1½ yards of 39-inch material for jacket.

SUMMER PROTECTION

Now that the warm season is here those troublesome biting insects the mosquitoes, the black flies and the tiny midges known as "punkies" or "no-see-ums" are likely to cause discomfort and annoyance, particularly about summer residences and in the woods. It is therefore timely to consider ways and means of protecting oneself from these small but blood-thirsty assailants.

When camping, avoid selecting a camp site near marshes, swamps and stagnant pools where mosquitoes breed, or in the near vicinity of dense woods and underbrush, where they shelter. A dry, open space in the woods, or on some fairly exposed promontory, is preferable. Moreover, it is advisable not to camp close to the rapids of streams and rivers, for it is from such places that black flies often emerge in great numbers. A good fly-protection is invaluable in protecting from insect pests, particularly at night, when sleep is desirable.

Around summer cottages, and other dwellings, the grass should be kept cut short, and shrubbery and underbrush in which the insects shelter should be kept down to a minimum. Proper screening of doors and windows is essential to comfort where biting flies are prevalent. Screens preferably should not be less than 16 meshes to the inch.

FRIENDLY ENEMIES

The terrible capacity for destructiveness which the white ant possesses was recently again illustrated at Darwin, Northern Australia. Short-circuits had constantly severed the telephone service, and it was found that white ants had eaten through an inch thickness of carbon-encased, a quarter-inch lead cable, and the insulation of the telephone wires!

Yet in Burma this very destructiveness is turned to account. Sandalwood is one of the country's most precious assets, but the hard and fragrant heart wood alone has value. As the tree grows, the valuable heart is overlaid by a soft and worthless layer, forming eventually two-thirds of the trunk.

It is here that the white ant comes to man's aid. When the tree is felled and cut into lengths it is allowed to lie, and at once the ants get busy on the soft wood, which is sappy and sweet enough to attract them first. In a few weeks they deliver the heart free of all the worthless sap wood.

Soliloquy of a Civil Servant

John Macomish in the New Statesman and Nation (London) Seven years have I, seven years have I sat Have sunk my roots and gloried and grown fat Weaving the Governmental arabesque At this desk, this my square and basic desk. I have unravelled out here with my dexterous hands The touch rebellion of entangled strands; And the strands fall in line and intertwine, All cross-connected, regulated, fine. Words, words my instruments what can I not do, Deft scalpels, tweezers, what not do with you? Seven years have taught my dexterous hands to soothe Your aimless rout, and chisel you skin-smooth; You are my controlling supple constables, My sensitive tentacles, my spiky quills, My nimble penetrative X-rays hurled Between the bustling atoms of the world; Or you are troops mobilized at this my base; Or you are balloons I float off into space. Fine liveried heralds whose lungs I inflate With the breath of a Secretary of State. I tilt my chair back and admire the sight. I will not topple down, I am strapped in tight. The pattern will not topple down this fine Intrinsic elegant safe pattern, of mine.

Duchess Of York Makes Her First Airplane Flight

London. — The Duchess of York made her first airplane flight recently when with the Duke she took off for Brussels in a commercial plane from Hendon Airbase.

The Duke and Duchess of York flew to attend the Belgian International Exhibition as guests of the King and Queen at the Belgians. A squadron of air force fighting planes escorted the royal ship across the channel.

Around summer cottages, and other dwellings, the grass should be kept cut short, and shrubbery and underbrush in which the insects shelter should be kept down to a minimum. Proper screening of doors and windows is essential to comfort where biting flies are prevalent. Screens preferably should not be less than 16 meshes to the inch.

Pyrethrum-kerosene sprays, of which many brands are on the market, are useful in destroying insects that find their way indoors whether it be a permanent residence, a summer cottage or a tent. A simple formula for such a spray is as follows: thoroughly mix one-half pound of pyrethrum insect powder in one gallon of kerosene; cover the vessel and allow the mixture to stand for several hours; siphon or filter off the clear liquid which forms the spray. Keep it in a glass container, preferably a can or amber-colored bottle, when not in use. Apply by means of a small hand sprayer or atomizer.

The tiny biting midges, known as "punkies" or "no-see-ums" sometimes prove troublesome and are so small that they pass through ordinary screening without difficulty. The above spray when applied liberally to the screens has a fairly lasting repellent effect which prevents the midges from entering.

Various fly dopes that may be applied to exposed parts of the person to prevent attacks by biting insects have been recommended. A popular one is made by mixing together 1 oz. of oil of citronella, 1 oz. of spirits of camphor and 1.2 oz. of oil of cedar. Another has the following formula: oil of cassia 1 oz., camphorated oil 2 ozs., vaseline 3 ozs. A third preparation that has been strongly recommended is made as follows: melt together over a gentle fire vaseline 1 oz., beeswax 1 oz., medium hard paraffin 1 oz.; cool until the mixture is just fluid, then stir in 1 gram or 1-4 teaspoonful of oil of cassia and 2 grams or 1-2 teaspoonful of oil of citronella.

When one has been bitten by insects it is important not to scratch the bites. Various cooling or soothing lotions are the best remedy that can be prescribed. Borated vaseline, household ammonia, tincture of iodine and even ordinary toilet soap when moistened and rubbed gently over the punctures will give relief.

Girl Co-ed Sets Record For Thrifty Living

University of Texas co-eds wonder how she did it.

One girl student went to school an entire year for \$255.70, while the others averaged more than \$1,000. Dormitory students averaged \$927.26 per year; sorority house residents, \$1,340.86; those living in boarding houses, \$1,987.59.

Students with "blank check-books" unlimited drawing accounts, spent little more than girls with allowance. The former class averaged \$1,169.49, the latter, \$1,102.14. Girls who worked to pay part expenses paid only \$681.29 to attend college. The highest expense account listed was \$2,971.95 for the year.

Why Complain

Season of snow and season of flowers, Seasons of loss and gain; Since grief and joy must alike be ours, Why do we still complain? Ever our falling, from sun to sun, O my intolerant brother, We want just a little too little of one. And much too much of the other. James Whitcomb Riley.

FU MANCHU



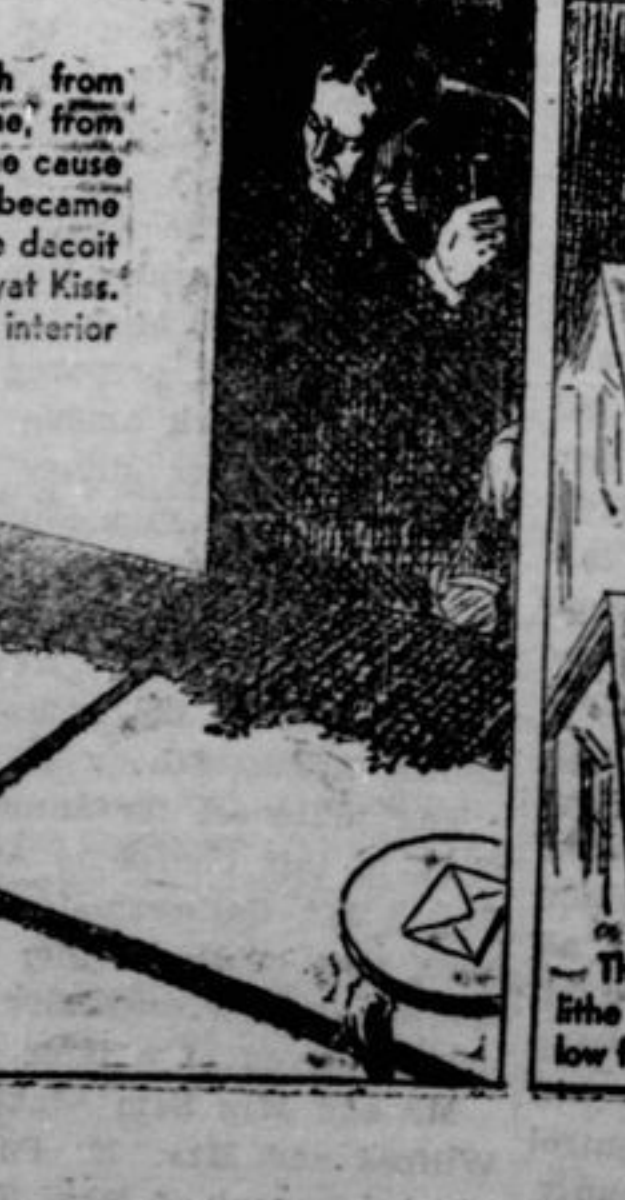
Now the figure at the window cast a shadow on the floor in the form of a man. The moment for which Noyland Smith and I waited had come... I was icy cold, expectant, prepared for whatever horror might be upon us...

By Sax Rohmer



"A vibrant breath from Smith told me this. From his post, could see the column of the shadow, which became stationary. It was the deceiver who operated the Zayat Kiss. He was studying the interior of the room..."

THE ZYAT KISS—The Man at the Window



There was absolutely no sound at the window, but the silhouette of a man crouched there in the moonlight. "A yellow face was pressed against the pane!"

THE ZYAT KISS—The Man at the Window



Thin hands raised the sash. One hand disappeared, and reappeared in a moment grasping a small, square box. There was a very faint click...