

**ENLIVEN CONTRACTS NEW PLANES**

Aircraft Industry Active Period With For New Fighters.

plementing the Government of Royal Air Force on the Air Ministry new airplanes before and their construction largest orders for air-war.

of best times for the British aircraft quite able and ready demands on their ready important course of negotiation, for new types of

older types of air-service with the to disappear with- with. Their places new machines, some will secret, of marked- performance and general

Two new types of avy bomber are al- to service in the of the biplane and a big monoplane large load at high distances.

has announced its e an order for a um bomber which resting because it in the design of a all-metal low-wing with two super- 45 h.p. engines. It undercarriage, flaps speed, and control- in civil form of nearly 270 30 miles an hour yet announced American twin-

ing Boats Gauntlet biplane, into service and speed of 231 fighting aircraft air force, the been asked to the new four-gun the Gladiator, ed with a single r motor, is con- the Gauntlet, igger military

for new flying er's Supermarine overed with two ily declared aerodynamic foreign boats, ize design. It iving reconnais- ge and navi-

PLES DEMAND Fear They To Fill

Output of 100- on the Gov- percent of 1917, is es- they fruit of the weekly ment of

ous growers to meet the in the over- stated. uted stock during the of Southern rain to re- root crops. reports from hot flies year, fol- over 8,000 minies. Incu- mation in and even is

**Woman's World**  
By Mair M. Morgan

**EMERGENCY TASTIES**  
Here are two receipts for deli- cious dishes which require only a few leftovers and the ordinary staples of the pantry, ice box and emergency shelf. Try them when unexpected company arrives, or when you desire something "different":  
**Roast Boston**  
1 tablespoon onion, minced  
2 tablespoons fat  
2 cups baked beans, mashed  
1 egg slightly beaten  
Salt, pepper, paprika  
2 cups cracker or dry bread crumbs  
½ cup chopped tomatoes  
3-4 cup mustard pickle, finely chop- ped  
Cook onion in fat until tender. Add remaining ingredients. Season to taste. Blend thoroughly. Turn into greased loaf pan. Bake in moderate oven (350 degrees F.) 40 minutes.  
**Corned Beef Hash Puffs**  
2 cups corned beef hash  
2 eggs  
2 tablepoons chopped dill pickles  
¾ cup water  
Parsley  
1-3 cup catsup  
Add well-beaten egg yolks to corned beef hash and mix thoroughly. Fold in stiffly beaten egg whites and drop hash mixture by spoonfuls onto but- tered baking sheet. Place under broil- er and brown. Combine catsup, chop- ped pickles and water, and heat to make a sauce. Top puffs with hot sauce, garnish with parsley and serve immediately.

**AUTUMN BANANA DISHES**  
Now that bananas are plentiful and inexpensive, you may enjoy these de- licious dishes as often as you wish. Try them and you will immediately place both recipes in your permanent file.  
**Bananas en Cacerole**  
6 small bananas  
1 glass currant or grape jelly  
1 cup boiling water  
1 lemon  
Peel the bananas. Remove the coarse threads and divide in quarters, cutting first crosswise and then lengthwise. Place in a greased ca- cerole and pour over them a sauce made by melting the currant or grape jelly in the boiling water, and mix- ing with it the juice of a lemon. Cook the cacerole and bake until the bananas are tender. The cover may be removed at the last moment and the bananas sprinkled with granu- lated sugar and allowed to brown slightly. Serve as an entree with game, mutton or beef.  
**Banana Fritters**  
6 bananas  
2 tablepoons sugar  
2 tablepoons orange juice  
Fritter batter  
Peel bananas, cut each in two and split each half. Place the pieces in a bowl with sugar and orange juice and let them stand for one hour. Drain the fruit, dip in batter and fry in deep fat.

**STILL MORE WAYS TO USE TOMATOES**  
When tomatoes are big and meaty and rich red, serve them every day plain raw, in salads or cooked.  
A grand combination is veal cut- lets with grilled tomatoes. Of course, when you serve cooked tomatoes, you can't serve them as a salad, but cab- bage is good now and then, and a cabbage salad with sour cream dress- ing adds just the right touch to this menu.  
**Grilled Tomatoes**  
Wash tomatoes and cut in slices about ½ inch thick. Sprinkle lightly with sugar, salt and pepper and dip in fine cracker crumbs. Brown quick- ly in butter in a frying pan on one side and then on the other. Serve at once.  
**Veal Cutlets**  
Veal steak cut ½ inch thick, 1 egg, 2 tablepoons melted butter, fine dried bread crumbs, 1 teaspoon salt, ¼ tea- spoon pepper, 1 cup water.

**Walnut Fruit Loaf**  
2 cups raisins  
1 cup walnuts  
¼ cup sweetened condensed milk  
Put raisins and nut meats through food chopper. Add sweetened con- densed milk, blending thoroughly. Scrape mixture into buttered pan which has been sprinkled with confectioners' sugar, smoothing out. Sprinkle top with confectioners' sugar. Chill. Cut into squares for serving.  
**Orange Coconut Balls**  
2½ cups confectioners' sugar  
¼ cup sweetened condensed milk  
2 tablepoons orange juice  
2 tablepoons grated orange rind  
1 cup shredded coconut  
Measure sugar after sifting; blend with sweetened condensed milk, orange juice and orange rind. Drop from teaspoon into shredded cocon- ut; roll in small balls. Place in re- frigerator or cool place for several hours.  
**TOOTHSONE!**  
With fresh peaches on the market, a good recipe for a dessert-cake dish is a boon to every housewife — and

it's made with one egg.  
**Peach Upside Down Cake**  
1¼ cup sifted cake flour  
¼ tablepoons baking powder  
¼ teaspoon salt  
¾ cup granulated sugar  
1 teaspoon vanilla  
4 tablepoons butter  
2 cups sliced peaches  
4 tablepoons softened butter or other shortening  
1 egg, well beaten  
½ cup milk  
½ cup brown sugar, firmly packed  
Sift flour once, measure, add bak- ing powder, salt and sugar and sift together three times. Add butter. Combine egg, milk and vanilla. Add to flour mixture, stirring until all flour is dampened; then beat vigor- ously 1 minute.  
Melt 4 tablepoons butter in 8x8x2- inch pan or 8-inch skillet, over low flame. Add brown sugar (¼ teaspoon nutmeg may be mixed with melted sugar, if desired); stir until melted. On this arrange peach slices. Turn batter over contents of pan. Bake in moderate oven (350 degrees F.) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Serve upside down with peaches on top. Garnish with whipped cream.

Cu: the steak in neat pieces about the size of a silver dollar. Season with salt and pepper and dip in melt- ed butter. Roll in crumbs, dip in egg slightly beaten and roll again in crumbs. Sauté until well browned on both sides. Add water, cover closely and simmer slowly for forty-five minutes. If the oven is going for bak- ing, cook the cutlets, closely covered in the oven. Serve with the gravy in the pan.  
**Baked Tomatoes and Cheese**  
This is a splendid luncheon dish, serve it with toasted rolls and a fresh fruit salad, feed chocolate or iced tea may accompany it.  
Four firm large tomatoes, 1 cup soft bread crumbs, ¼ pound Canadian Swiss cheese, ½ teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon mus- tard, ¼ teaspoon Worcestershire sauce, 4 thin slices bacon.  
Wash tomatoes and scoop out seeds. Season bread crumbs with salt, pepper, mustard and Worcestershire sauce. Slice cheese in thin slivers. Put alternate layers of cheese and crumbs in scooped out tomatoes un- til filled to the top. Put a strip of bacon across each tomato. Put in a shallow pan with a little water in the bottom and bake thirty minutes in a moderate oven (75 degrees F.)  
Another good tomato and cheese dish is in the form of a scallop.  
**Scalloped Tomatoes and Cheese**  
Four firm tomatoes, ½ cup bread crumbs, 1 tablepoons grated cheese, butter, salt and pepper, sugar.  
Wash tomatoes and cut out stem end. Cut in thick slices and fry s'owly in butter. Put them carefully in a shallow baking dish, sprinkle with salt, pepper and sugar and cover with cheese mixed with bread crumbs. Dot generously with butter and bake in a hot oven (400 degrees F.) until brown on top. Serve from baking dish.  
This tomato dish is especially good with baked fish. It's also an ex- cellent lent vegetable dish for when you plan to be out in the afternoon. You see the tomato slices can be cooked and arranged in the baking dish all ready to slip in the oven for browning the last few minutes; while you are setting the table.  
**CANDY FOR LUNCH?**  
Candy has a really valuable place in the school lunch. For sugar is quickly turned to energy and two or three pieces of candy for dessert are not only tempting but invigorating.  
Here are some new candy recipes that need no cooking. The work is almost done before you start because the sweetened condensed milk which has been cooked down until it is as rich and thick as cream. In five minutes' kitchen duty, you can turn out a batch of dainties that will delight the youngsters' sweet tooth.

**THE LESSON IN ITS SETTING**  
TIME — The Apostle John was born probably about the time of the Lord Jesus, 3 or 4 B.B., and lived un- til a'out the close of the century, at least to 90 A.D.  
PLACE — The Third Epistle of John does not tell from what city John was writing. It was probably from Ephesus.  
"The elder unto Gaius the beloved, whom I love in truth." There are three men in the New Testament by the name of Gaius in addition to the one mentioned here — Gaius of Macedonia (Acts 19:29); Gaius of Corinth (Rom. 16:23); Gaius of Derbe (Acts 20:4).  
"Beloved," This word the Apostle uses, ten times in his three Epistles, but it is not found once in his Gos- pel. "I pray that in all things thou mayest prosper and be in health." This verse is good authority for pray-

ing for temporal blessings for our friends. "Even as thy soul prosper- eth." The one thing which makes a man's soul healthy is to get Jesus Christ into it.  
"For I rejoiced greatly, when brethren came and bare witness un- to thy truth, even as they walketh in truth." Truth covers every sphere of life, moral, intellectual, spiritual.  
"Greater joy have I none than this, to hear of my children walking in the truth." The children here are those Christians committed to John, mem- bers of the churches confided to his care and placed under his direction.  
"Beloved, thou dost a faithful work in whatsoever thou doest toward them that are brethren and strangers: without." See Mat. 25:35. Gaius was, no doubt, famous for his hospitality to Christians who were travelling through the city of his residence.  
"Who bare witness to thy love be- fore the church: whom thou wilt do well to get forward on their journey worthy of God." The word here translated "send on" is the term for the provident dismissal of a guest whom we provide with what is need- ful for his further journey (itus 3 : 13; Rom. 15 : 24; 1 Cor. 16 : 6, 11.)  
"Because that for the sake of the Name they went forth." Neither the word "Christ" or "Jesus" appears in this Epistle, but certainly "the Name" here refers to the Lord Jesus Christ.  
"Taking nothing of the Gentiles." They carried out as their rule of mis- sion work the Pauline custom of re- fusing support from those amongst whom they were working as mis- sionaries. They had, therefore, a special claim on the hospitality and help of the churches in places through which they had to pass.  
"We therefore ought to welcome such, that we may be fellow-work- ers for the truth." He who has al- most no enthusiastic regard for mis- sions has not the spirit of primitive Christianity within his breast.  
"I wrote somewhat unto the church." The most natural interpretation of the words is that the elder wrote to the private letter Gaius, but, know- ing the power of Diotrephes to op- pose his wishes, he wrote a private letter to Gaius, a member of the Church on whose loyalty he could thoroughly depend.  
"But Diotrephes, who loveth to have the preminence among them, receiveth us not." Cf. Matt. 20 : 28. Diotrephes was one who had ob- tained great power in the Church to

which John was addressing this third Epistle.  
"Therefore, if I come, I will bring to remembrance his works which he doeth, prating against us with wicked words; and not content therewith, neither doth he himself receive the brethren, and them that would be forbidden and casteth them out of the church." An elaboration of the charge made against this man in the preceding verse.  
"Beloved, imitate not that which is evil, but that which is good." The real danger to the Church lay, not in this man's despotic ways, but in the infectious nature of his tyranny.  
"He that doeth good is of God; he that doeth evil hath not seen God." He has God as the source of his moral and spiritual life; he is a child of God. In its highest sense, this is true only of him who "went about doing good," but it is true in a lower sense of every earnest Christian.  
"Demetrius hath the witness of all men, and of the truth itself; yea, we also bear witness; and thou knowest that our witness is true." The truth of God, the divine rule for the walk of all believers, "was the mirror in which the walk of Demo- trius was reflected, so that the mir- ror seemed to place in a clear light his Christian virtue and uprightness, and thus to bear witness to him.  
"I had many things to write unto thee, but I am unwilling to write them to thee with ink and pen: But I hope shortly to see thee, and we shall speak face to face. Peace be unto thee. The friends salute thee. Salute the friends by name." The phrase "by name" occurs only once again in the New Testament, "the calleth his own sheep by name" (John 10 : 3). St. John as shepherd of the churches of Asia, would imitate the Good Shep- herd and know all his sheep by name.

**Potato Standards To Be Improved**  
Fredericton, N. B. — Improved methods of gathering, packing and shipping New Brunswick's potato crop with the purpose of making a stronger appeal to outside markets is the object of an educational cam- paign launched by the Provincial Department of Agriculture under Hon. A. C. Taylor.  
The department believes that New Brunswick potatoes have suffered needless deterioration before reach- ing the consumer. Full time duty of a department of agriculture official will be to promote educational work among growers and shippers, and to seek additional outlets for the disposal of table and seed stocks.  
"Through the use of better meth- ods of handling and shipping I am confident we can interest bigger and better markets in New Brunswick potatoes," said Mr. Taylor.

**Stoop To Conquer Poor Posture**  
That it will make your legs limber and supple, thereby giving your walk youthful ease and grace, is an important but by no means the most important reason for doing the following health exercise. If done cor- rectly and slowly, it will improve your carriage and circulation, calm tired nerves and, unless it is caused by eyestrain, often will cure a head- ache.  
Stand erect with the tip of the little finger of each hand held lightly against the top of a straight chair. No other part of your hands should touch the chair.  
Raise your heels from the floor, putting all of your weight on your toes. Now, keeping the backbone perfectly straight and the chin up, bend your knees, lowering your body to a squatting position. Don't let the heels touch the floor and don't put any strain on your fingers. They are held on the chair merely to serve as a balance. Your legs must do the work. Incidentally, wear flat-heeled slippers when doing this exercise. Better still, wear no shoes.  
Hold the squatting pose for three seconds and then, still maintaining good posture, make the legs force your body back up to a standing position. Repeat ten times night and morning. Be sure to do it slowly.  
This exercise has been known to cure insomnia. Some night when you find that you can't sleep, get up and do it a few times. It doesn't require too much effort and certainly is worth trying.

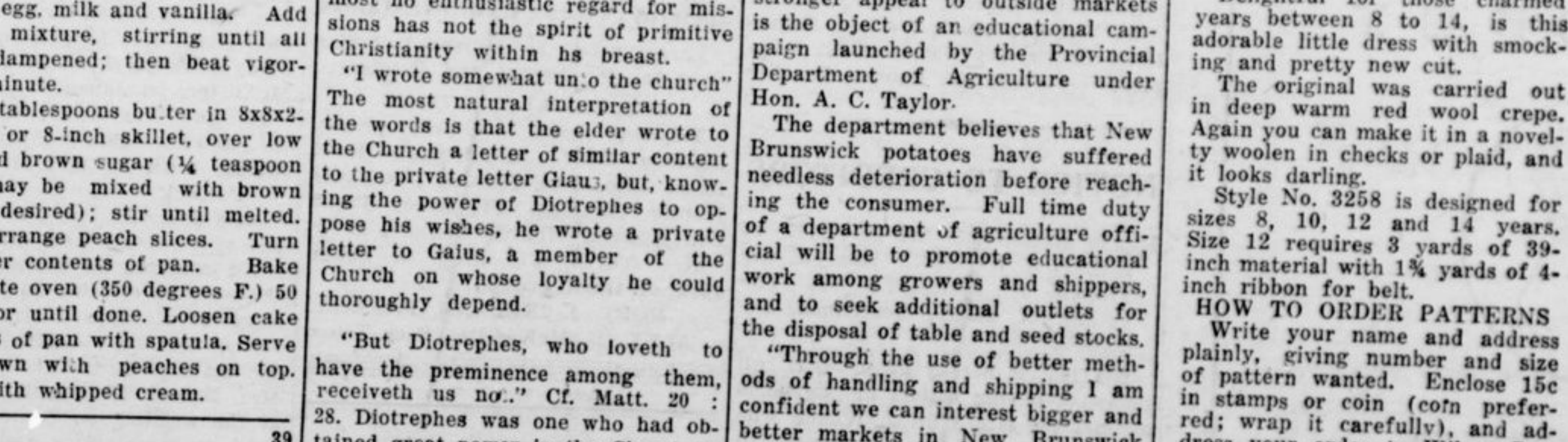


**Wedding In Newfoundland**  
Photographed during the wedding reception in the garden at "Fontenay," Topsail, the summer home in Newfoundland of the Hon. F. C. Alderice, former premier of the Island, the group is composed of Mr. and Mrs. Cyril Henry Carrington Harmer and the Miss Elizabeth Boyd Baird, is a daughter of St. John's, Nfld., recently. The bride, formerly R. Harmer, of Surbiton, Surrey, England. In the group with the bride and groom are the bride's sister, Miss Phyllis Boyd Baird, and her cousins, Miss Kathleen Ayre, Miss Frances Alder, Miss Betty Ross and Miss Margaret Baird; Mr. Gordon A. Winter, who was best man, and Messrs. Stewart Ayre, Harold Alderice, Lewis Ayre and James McNab, ushers. Mr. and Mrs. Harmer sailed from Montreal

**SUNDAY SCHOOL LESSON**

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**Milk Diet For Obesity**  
G. A. Harrop describes in the Journal of the American Medical Association two methods of using ban- anas and milk as a reducing diet. In the first, one or two ripe bananas with one glass of whole milk consti- tute the entire breakfast and lunch means for an indefinite period. With this the evening meal is more or less restricted, consisting of clear soup, a slice of lean meat (alter- natively fish or fowl), vegetables, a slice of bread and butter, and a por- tion of uncooked fruit.



**She'll Love This**  
3258

**THE SEVERED FINGER—The Girl Again!**  
"The girl came and waited for Mr. Cadby last night," the landlady said as I started up the stairs. "This morning she came again, and the third time an hour ago. Not the kind of girl I'd want a son of mine to take up with. . . . But those dark eyes. . . ."  
"Could I forget the dark eyes of the strange girl who had given me a deadly mes- sage that night of the Zayat Kiss—and told me to beware? Was that lure of men even now in the house, compelling her evil work? The waiting of the dacoit—it was surely a warning of a stranger's approach."  
"There was a soft rustling at the head of the stairs. The girl was stealing down! But at a glimpse of me she fled. I followed, and bounded into the room above at most at her heels. She cowered against the desk, a slim figure in a clinging silk gown."  
"Fear enhanced her starting beauty and lit to even more dazzling bril- liance the wonderful eyes of this modern Dillish."  
"So I came in time," I said grimly, and turned the key in the lock."

**AGES OF FIVE SISTERS Total 343 Years**  
Lindsay, Ont.—Five sisters, whose combined ages total 343 years, met recently for the first time in 45 years at the home of Mrs. Mary Vokes. The sisters are Mrs. Mary Carr, Toronto, 73; Mrs. John Vokes, Newmarket, 70; Mrs. Ada Laude, Sault Ste. Marie, 63; Mrs. Maude Rose, Toronto, 63; and Mrs. Mary Vokes, 76, Lindsay.

**Quebec Roads In New Beauty As Bill Posters Go**

(From the Quebec Government's Tourist Bulletin.)  
During the session of 1933 the Minister of Highways had adopted by the Provincial Legislature a law subjecting to stringent regulations the installation of advertising post- ers along the main highways of the province of Quebec.  
By virtue of this law, and except in the case of posters acknowledged to be of public interest or author- ized by the law itself, no advertis- ing poster or sign may be set up along a main highway less than 100 feet from the said highway when its dimensions do not exceed 10 feet in length and 12 feet in width; less than 200 feet from the highway when its dimensions do not exceed 25 feet in length and 12 feet in width; and not less than 500 feet when its dimensions do not exceed 50 feet in length and 15 feet in width.  
Moreover, no advertising poster may be located less than 1,000 feet from another poster; less than 600 feet from the crossing of two roads or the crossing of a highway and railroad; facing a turn or sharp change in the direction of the high- way.

In the case of commercial adver- tisements advertising an industry, a commerce, a hotel or restaurant and placed by the proprietor on his own establishment, these advertisements are not to exceed two feet by three. The law also empowers the Min- ister of Highways to have removed or prohibit installation of all adver- tising posters and signs whose pres- ence masks or mars a countryside or panorama. Penalties are provided for in the case of proprietors, ten- ants or all persons benefiting from an advertising poster or sign in- stalled contrary to this law.  
Enforcement of this law, which was sanctioned on April 13, 1933, was postponed until December 1, 1934, in order to give all advertisers using advertising posters or signs time to remove them, or to conform to rules and regulations which were drawn up.  
This law has now been in force for nearly seven months, and has already brought about excellent re- sults. A journey over the main high- ways of the province gives ample evidence of this. Long fences, cov- ered with multi-colored advertise- ments, which formerly stretched for 20 and 25 miles from roads leading from big cities, have nearly all dis- appeared; those which are still in place will soon be removed or in- stalled further out, conforming to the law, before it becomes necessary to impose the penalties provided for.  
The beauty of our roads had a great deal to gain from the disap- pearance of these advertising pos- ters. One may now travel long dis- tances without the countryside be- ing spoiled by garish placards, when not completely hidden by a series of vividly-colored signs.

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**FU MANCHU** By Sax Rohmer



**THE SEVERED FINGER—The Girl Again!**

