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Woman's World

By Mair M. Morgan

HINTS ON LAMB

Lamb is suscep-ible to the flattery of fruit accompaniments: Fried pineapple slices, broiled bananas, baked peaches, or stuffed prunes.

For variety, add a dash of onion juice to the time-honored caper sauce. Give a flair to the party with a lamb chop grill.

Lamb a la king in patty shells makes a company dish of left-over lamb roast.

For that different flavor, spread a bit of Roquefort cheese on lamb chops before they have been turned in broiling.

Lamb steaks broiled 'medium done' will make a hit with the men. Have the steaks cut thick.

Lamb chops too, are best if they are cut fairly thick.

THE PERFECT FROSTING
Perfect cake frostings are easy to make if you understand the part each ingredient plays and the proper handling of the syrup during and after the cooking.

What is a perfect frosting? First of all comes the matter of flavor. This means not only the use of fine materials, but also a perfect blending of the flavor of the frosting with that of the cake. Second in importance is texture. The frosting must feel fine-grained and creamy. Furthermore, the perfect frosting must hold its shape, have a glossy appearance, remain moist on standing and cut without cracking. Quite a large order!

These much-desired qualities may be obtained in several ways, but the surest and simplest method of securing a delectable frosting is to use light corn syrup with sugar. The corn syrup gives no flavor to the frosting, but makes and keeps it soft and smooth. Be sure to measure accurately. If, however, for too much corn syrup makes the frosting gummy and too soft.

WHITE FROSTING
Two and one-half cups of fine granulated sugar, 4 tablespoons corn syrup, 2-4 cup water, whites 2 eggs, 1 teaspoon vanilla.

Mix sugar, water and corn syrup in a smooth sauce pan. Cover pan and cook over a low fire until boiling begins. Remove cover and when thermometer reaches 234 degrees F, pour about one-third of the syrup in a egg whites, beating constantly.

Return syrup to fire and cook until thermometer registers 240 degrees F. Continue to beat frosting with the syrup is cooking and when 240 degrees is reached beat in about half the syrup. Return syrup again to the fire and cook until 244 degrees F. is reached, heating frosting constantly. Add remaining syrup and beat until the right consistency is spread. Add vanilla after frosting has cooled slightly.

Don't beat frosting too long. As soon as the glossy look becomes slightly dulled spread on the cake. If overbeaten the frosting will dry out and "cake."

If you put this frosting in a tight-fitting covered jar you can keep it for several days or a week.

Of course you know you can change the flavor of the frosting by using different flavoring extracts. For instance, a particularly delicious frost-

ing for a devil's food cake is made by adding four or five drops of oil of peppermint in place of vanilla. Then if you cover the frosting with a coating of either bitter or dipping chocolate, you will have a cake that is a fall dessert by itself. Melt the chocolate over warm water and brush over the white frosting on the cake. Be sure the frosting has thoroughly cooled. Use a limber spatula, or pastry brush to spread the chocolate.

THE "PUMPKIN"
When one thinks of Canadian cooking from a national viewpoint, two of our most distinctive vegetables are squash and pumpkin. To what varied uses have we put the latter! There are few of us who cannot remember the Jack-o-lantern of our Halloween nights and the fun we had in making them.

"Punkin Pie" is the traditional Thanksgiving dessert, but pie is not the only way in which the orange globes may be used, and we hope you will like some of these unusual recipes for those two sisters of the vegetable world, pumpkin and squash.

Squash Biscuits
Half cup squash, steamed and sifted, quarter cup sugar, half-teaspoon salt, half cup scalded milk, quarter yeast cake dissolved in quarter cup lukewarm water, quarter cup butter, 2 1/2 cups flour.

Add squash, sugar salt and butter to milk; when lukewarm add dissolved yeast cake and flour; cover and let rise over night. In morning shape into biscuits, let rise and bake.

Boiled Summer Squash
Wash squash and cut in thick slices or quarters. Cook 20 minutes in boiling salted water, or until soft. Turn into a cheese-cloth, placed over a colander, drain and wring in cheese-cloth. Mash and season with butter, salt and pepper.

Pumpkins are boiled or steamed same as squash, but require longer cooking.

Fried Squash
Cut squash in slices and soak overnight in cold salted water. Drain, let stand in cold water half an hour, and drain again and dry between towels. Sprinkle with salt and pepper, dip in butter or flour, egg and crumbs and fry in deep fat.

Squash Pie
One and a quarter cup; steamed and strained squash, quarter cup sugar, half teaspoon salt, quarter teaspoon cinnamon, ginger, nutmeg or half teaspoon lemon extract, one egg, 7-8 cup of milk.

Mix sugar, salt and spice or extract add squash and egg slightly beaten and milk gradually. Bake in one crust just as you would a custard pie. If a richer pie is desired, use one cup of squash, half cup each of milk and cream and an additional egg yolk.

Pumpkin Pie
One and a half cups steamed and strained pumpkin, 3-4 cup brown sugar, 1 teaspoon cinnamon, 1/2 teaspoon ginger, 1/2 teaspoon salt, 2 eggs, 1 1/2 cups milk, 1/2 cup cream.

Mix ingredients in order given and bake in one crust.

Scalloped Squash
One quart mashed squash, 2 table- spoons butter, 1/2 onion chopped, 1/2 cup soaked bread, 1 egg, 1/2 table- spoon salt, 1-2 teaspoon pepper, 1/2 cup cracker crumbs.

Cut squash crosswise, remove the seeds and strings; cut in pieces and place in dripping pan. Bake 2 hours until soft in a slow oven. Heat but- ter in frying pan, add onion, let brown lightly, added soaked bread and the squash. Fry altogether 15 minutes, stirring occasionally. Remove from fire add salt and pepper and stir in egg. Place mixture in casserole, and sprinkle cracker crumbs and bits of butter on top and return to oven to brown.

Pumpkin may be cooked in exactly the same way.

Canned Pumpkin
Cut the pumpkin in halves, remove coarse threads and seeds. Cut the halves in slices, pare and cut in small pieces. Place pieces of pumpkin in a cheesecloth bag and immerse in hot water for a few minutes. Remove and quickly plunge in cold water. Pack tightly in hot jars and place in rack in boiler. Fill jars to overflowing with boiling water adding 1 teaspoon salt to each quart. Adjust rubbers and covers but do not fasten securely. Add sufficient warm water to come to tops of jars and sterilize for two hours timing from when water reaches boiling point. Remove jars, tighten covers, and invert to cool. Covering jars with paper will prevent bleaching.

Pumpkin Preserves
Remove rind and seeds from small sweet variety of pumpkin. Cut into small pieces; and cook until tender. Drain and weigh. Allow equal amount of sugar to that of pumpkin and 2 ounces of green ginger root and 2 lemons to each pound of pumpkin. Cut lemon in thin slices and crush ginger root. Cover both with cold water and let stand overnight. In the morning cook till lemon rind is tender. Add the sugar and more water, if required and boil five or ten minutes. Then add pumpkins and let simmer until cubes look transparent. Skim, put pumpkin in jars and reduce syrup pouring over pumpkin. Seal.

"No fact is received as truth until the percipient has conformed and colored it to suit his preferences."—James Branch Cabell

Youth And The Mode



School and college girls are nearly always attracted to two-piece dresses, because they can be worn as separate items.

For instance, today's model, features skirt and tunic in either length. Make the skirt of light-weight woolen and the tunic of novelty silk with wool effect.

By the way of change, wear a sweater with your skirt. And perhaps you'd like to make the shorter tunic or blouse of satin crepe or of plaid angora.

Style No. 3309 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust. Size 16 requires 2 1/2 yards of 39-inch material for full length blouse and 2 1/2 yards of 39-inch material for skirt.

HOW TO ORDER PATTERNS
Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin (coin preferred); wrap it carefully and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

Preparing For Stork



Evelyn Venable, film star, who expects a stork within a month, makes ready for his visit with her cameraman husband, Hal Horh, by practicing "baby care" with a life-sized doll.

"I Had A Friend"

A friend is one who brings out the best in you; comforts you in time of grief; encourages in defeat; rejoices in victory.

Perhaps the truest example of real friendship was that between David and Jonathan. Perfect trust. No putting oneself above the other. Jonathan knew that David was a rival for his throne. But Jonathan's friendship never wavered. He was big enough to see that David was even bigger than he. Therefore he took a lower place and let the better man rule.

It takes a big person to be a true friend. Can you really rejoice when you see an honor come to your friend? Can you truly acknowledge that in some particular; your friend is your superior? Are you willing to take advice from your friend? Even to take a lesser seat than the throne if your friend is better fitted to occupy the throne.

Or when the friend announces that he has been honored, do you at once think of a greater honor that came to you and tell it?

When there is a choice of places do you stand back to allow your friend the first choice? Or do you frantically hasten forward to get the chief place?

There is a test for choosing friends and it is well to know it. If a person does not help us to be braver, cleaner, to have more confidence in our-

selves; to dare more, to do better deeds, to think success thoughts, he is not the best friend for us.

"I had a friend."
Can those who know you intimately say that of you.—Georgia Moore Eberling.

Small Words Best

Avers the Christian Science Monitor, small words are best. Leave the long ones to those who need to show they have been to school. Short words have force. Most of the strong thoughts and acts and hopes of men take short words to tell them.

And such words speak well in small groups. From start to the full stop need but a few sounds—each sound like trees and grass and lakes and the word, each word a punch, and the whole a cause won. Things for which men feel awe may be held each in a small word. Things they love, too, sea, the blooms in the yard by the door. Things they hate need not be told, nor things they fear, but these, too can be felt in the sweep of a short string of short words.

More could be found to say for words of one sound, for chains of words with few links. This should show that one can talk long though he uses short words, and he may say less in long ones and more of them.

SUNDAY SCHOOL LESSON

LESSON III
THE MESSAGE OF JEREMIAH
Jeremiah 7: 1-11, 21, 23

GOLDEN TEXT — Hearken unto my voice, and I will be your God, and ye shall be my people. — Jeremiah 7: 23.

THE LESSON IN ITS SETTING
TIME — This particular prophecy of Jeremiah occurred, it would appear from the text itself, at the time when the great revival broke out in the eighteenth year of Josiah's reign, which was the fifth year of the ministry of Jeremiah, and, therefore, about B.C. 621.

PLACE — At the entrance or gate of the temple in Jerusalem.

We place this chapter in the eighteenth year of Josiah's reign, which was the fifth year of the ministry of Jeremiah, B.C. 621.

"Stand in the gate of Jehovah's house." In Herod's temple there were seven gates connecting the inner with the outer court, viz., three on the south, and one on the west. If this represented the state of

oughly execute justice between a man and his neighbor." The emphasis here is upon righteous living, i.e., upon right and just relationships between a man and his fellow-men.

"If ye oppress not the sojourner, the fatherless, and the widow. The Mosaic law was stronger in its denunciations of these sins (Ex. 22:21 ff.; Deut. 24:17ff.). And shed not innocent blood in this place." That is, by false accusations and unfair trials and the persecution of the innocent. "Neither walk after other gods to your own hurt." It should always be remembered that the laws which God gave to Israel were given for their good (Deut. 6:24), and any violation of a law, the obedience to which would certainly bring good, must result in hurt.

"Then will I cause you to dwell in this place, in the land that I gave to your fathers, from of old even for evermore." As a great German scholar, J. H. Kurtz, has said: "This bond still continues, even though Israel has been banished for seventy, and again for eighteen hundred, years from the land of its inheritance. As the body is adapted and destined for the soul, and the soul for the body, so is Israel destined for that land and that land for Israel."

"Will ye steal, murder, and commit adultery, and swear falsely." All of these sins are referred to in the second table of the decalogue. How deeply Israel was guilty of each of these sins at this particular time, we do not know.

"And burn incense unto Baal, and walk after other gods that ye have not known." The sins here referred to belong to the first table of the decalogue, and, in reality, are those which are generally first indulged in before sins against one's fellow-men are committed.

"And come and stand before me in this house, which is called by my name, and say, We are delivered; that ye may do all these abominations?" Jeremiah actually charges these people with believing in their minds that, by the discharge of the duty of offering sacrifices and worshipping in the temple of Jerusalem, they were set free for a return to wickedness.

"Is this house, which is called by my name, become a den of robbers in your eyes?" This verse is the one to which Christ alludes in his denunciation of somewhat similar conditions in his own day (Matt. 21:13; Mark 11:17; Luke 19:46). "Behold, I even I, have seen it, saith Jehovah." Jeremiah, here, no doubt, touches ironically on the false confidence with which the Jews deceived themselves.

"Thus saith Jehovah of hosts, the God of Israel: Add your burnt-offerings unto your sacrifices, and eat ye flesh." Burnt offerings were consumed whole, while of sacrifices certain portions were reserved to be eaten by the priest and the offerer. The scene here is — Add one sacrifice to another — multiply your victims ad libitum; it will affect you not.

"For I spake not unto your fathers, nor commanded them in the day that I brought them out of the land of Egypt concerning burnt-offerings or sacrifices." The assertion here made is a very difficult one to understand on the surface. That sacrifices were instituted in the wilderness, the Pentateuchal books clearly reveal, and some have concluded from this that those particular passages in the Pentateuch speaking of sacrifices were inserted centuries later. The correct explanation of this passage is well stated by Professor A. W. Streane. The phraseology of Jeremiah proves that he had in his mind the promulgation of the Ten Commandments on Sinai. Now, among these, we find no direction concerning sacrifices and they were the only precepts which had the honor of being treasured up in the ark.

"But this thing I commanded them, saying, Hearken unto my voice, and I will be your God, and ye shall be my people; and walk ye in all the way that I command you, and that it may be well with you." From the fact that obedience to the moral law always ranked first, it follows, and this is Jeremiah's special point, that sacrifices were wholly worthless when offered by the immoral.

John Baruch a seventeen-year-old Toronto youth never uses pencil and paper when he wants to write anything down. He uses his skin! When somebody writes a word on his arm, the writing takes visible shape in the form of a welt that can be felt when a finger is passed over it. The length of time the "writing" remains depends upon the pressure applied.

Strange But True!

Enough mud to build twelve of the greatest pyramids in Egypt, or a mountain half as high as Snowdon, has been dredged from the Thames channel during the last twenty years.

1155 umbrellas were left in buses, tubs, and trams during the week-end following the August heat wave. Previous "best" was 901 in November, 1934, and the daily average is 400.

Grapes are grown in the sky by Mrs. Steven, of New York. She transported ten tons of top soil before she planted her vines on the "summit" of a skyscraper.

A petrified fish, nearly two and a half feet long, has been found in a coal layer in one of the Kazakhstan mines. Bones of prehistoric birds also have been found in the mine.

Crabs steal golf balls on the new jungle course of the Darwin Golf Club, Australia. A rule has been made that if a player's drive lodges in a crabhole, he has the right to pick up and drop without penalty.

Bricks of straw are being made in a Prague factory. The straw is pressed into solid blocks which are impregnated with certain liquids, said to render them fireproof.

After seven years' research, Dr. Josef Dallos has found a means of placing lenses on the eyes and so obviating the use of spectacles. A mould is taken from the eye, and contact glasses costing two pounds prepared.

The Village that Overlept: Every inhabitant of the village of Greiffenberg (Germany) was late for work recently because the church clock had ceased to chime. Thieves had stolen the pendulum.

A flight of grass hoppers has been encountered by a pilot flying at a height of 9,500 feet over Billings, in Montana.

Hundreds of thousands of wild cats have been making massed attacks on Australian poultry farms. An observer at one water-hole saw about fifty of these tortoiseshell furies fighting while hundreds more were staring in the trees.

A new way of selling beer has been introduced at Dallas, Texas. The purchaser pays at the rate of 2s. 6d an hour and is allowed to drink as much as he likes in the period.

The mighty Jones clan brought about the present system of Army numbers, I is said, because of the constant misdelivery of letters containing postal orders to soldiers named Jones in the Welsh regiments.

An undertaker and a barber in New South Wales have entered into a strange contract. The barber cuts the undertaker's hair free of charge on the understanding that the undertaker will bury him free of charge. A clause in the agreement protects the barber in the event of the undertaker dying first.

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Autumn Leaves

The leaf is a great store house of energy, the green color is a very vital part of the mechanism, and it is important that no material is unnecessarily wasted. As part of a great economy scheme the chlorophyll or green coloring matter is particularly decomposed so that some part of it may be conveyed to the stem instead of being cast off when the leaf falls. The shedding of the leaves is not a matter of chance, but there is very careful preparation for this time. At the base of every leaf where it joins the stem a layer of cork is made, so that when it falls no wound will result on the stem, but a perfectly definite well-defined leaf scar. These scars have characteristic shapes; for instance, in the horse chestnut they are the shape of a horseshoe, each having in it usually five or seven ends of several veins, which formed continuous channels for sap from stem to leaf to stem, and now represent the nails of the horseshoe.

It is these scars which have helped to name this tree, the remaining part of the name arising because the seed resembles in appearance the familiar edible chestnut. The leaves which actually fall are very dry and have lost their activity; they are in a sense the ashes of the summer work. They form a thick carpet on the floor, burying many a dead animal and proving a blanket for the seeds and resting underground shoots they cover, and thus protect from some of the frost and cold of winter. Let us not consider that their work is entirely done. They are the starting point of further life processes and activities concerned with the making of new mould for future generations as well as the varnish from which they fell.

"Perhaps Mark Twain's advice was pretty sound. When in doubt tell the truth."—Joseph Jastrow.

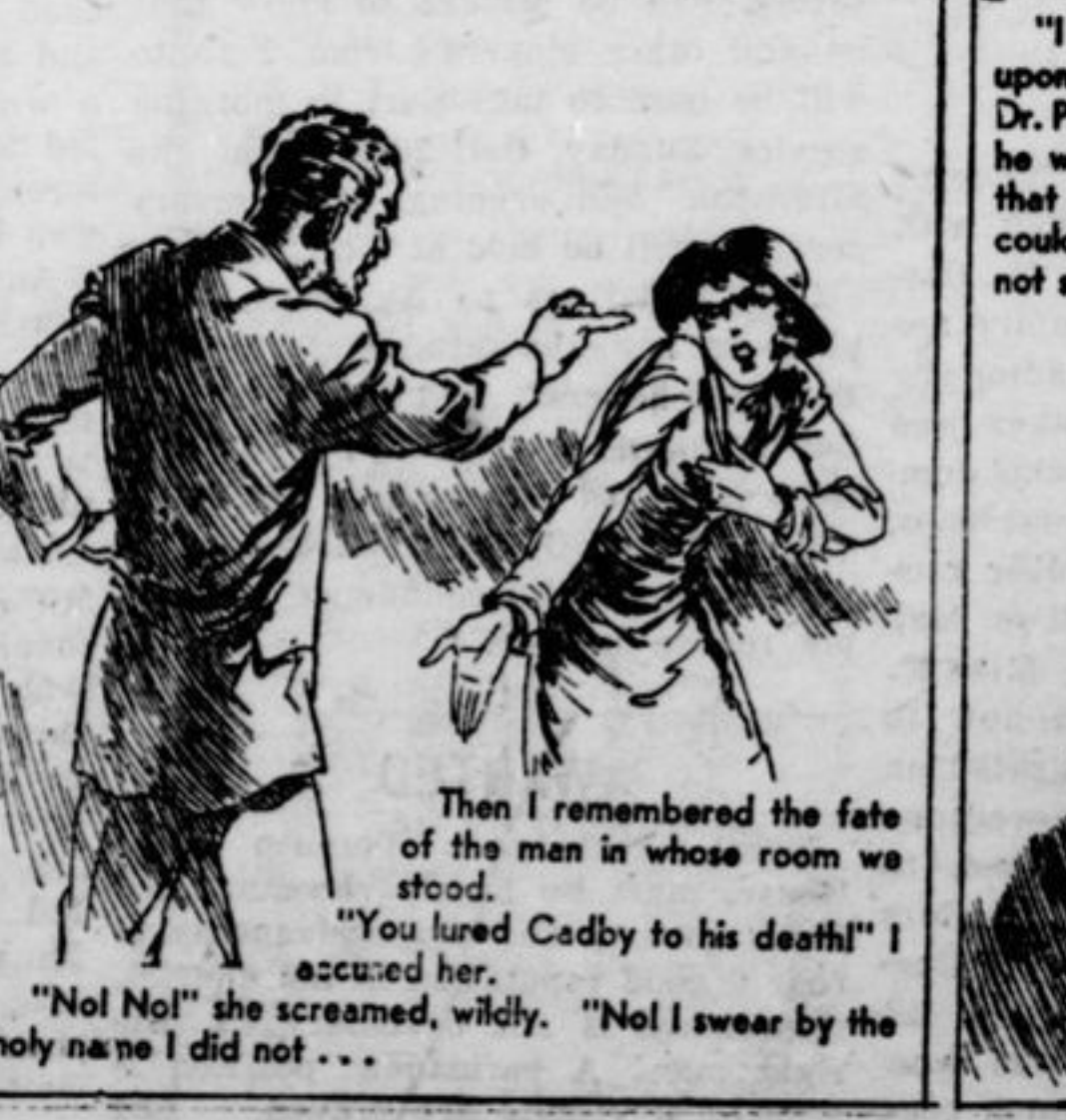
"The lessons of the last war should be enough to convince everybody of the danger of nations striding up and down the earth armed to the teeth."—General John J. Pershing.

FU MANCHU

By Sax Rohmer



The girl regarded me with her soul in her eyes, in an abandonment of pleading despair. Must I betray her? Her seductive beauty argued against my sense of right...



Then I remembered the fate of the man in whose room I stood. "You lured Cadby to his death!" I accused her. "No! No!" she screamed, wildly. "No! I swear by the holy name I did not..."

THE SEVERED FINGER—Dr. Petrie Weakens.



"I watched him, spied upon him—yes! But listen, Dr. Petrie! It was because he would not be warned that he met his death. I could not save him. I am not so bad as that..."



"I took his notebook," she went on breathlessly. "It was too big to steal away. I tore out the pages and buried them in the grate..."