

New Guinea With Airplane

ed by British Aircraft Society).
Three British airplanes in New Guinea towards this month an exploration of the Dutch section of the island, probably the largest unexplored in the modern world. will leave England on Sunday to take 14 days, and will proceed for New Guinea, where camps and bases have been established.

that oil and gold deposits of great extent may exist in New Guinea is the main feature of the enterprise. At least one feature of the large rivers, which will be surveyed by the expedition, will provide a means of communication of accuracy and speed which will provide information of great value. The expedition will be a general information-gathering party, including a study of the population and the native villages, which the native villages can be reached by air.

men will take part in the expedition. N. de Ruyter van Oort, a Dutch aviator, will be in charge of the expedition. Each camp will be equipped with a radio station, and the expedition will be equipped with a vertical camera, which will be used for a very high altitude view of the country. The expedition will be equipped with a vertical camera, which will be used for a very high altitude view of the country.

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Woman's World
By Mair M. Morgan

QUICK BREADS SECRET OF A GOOD HOSTESS

Secret of how to be a popular mother or hostess: "Become expert at making quick-breads, especially muffins and waffles!"
You simply can't miss, if you have mastered the art of biscuits in their many varieties, corn breads, nut breads, muffins and waffles, because not only is their popularity enormous and sure, but they can be adapted to any informal meal, at any hour, to any group, on any occasion. Be sure, though, that you make plenty!

Pecan Muffins
1-3 cup butter, ¼ cup sugar, 1 egg, 3-4 cup milk, 2 cups sifted flour, 4 teaspoons baking powder. 3-4 cup pecan meats, broken up.
Follow directions for mixing given in other recipes. Stir in nutmeats last. Bake.

Standard Waffle Recipe
Two cups flour, half teaspoon salt, two eggs separated, two teaspoons baking powder, one tablespoon sugar, 1½ cups milk, four tablespoons melted butter.
Method: Sift dry ingredients. Beat egg yolks, add milk and butter fat (not hot) and combine with dry ingredients. Fold in beaten egg whites and bake in hot waffle iron.

Jam Waffles
Add half cup strawberry or raspberry jam to above recipe before folding in the egg whites.

Chocolate Waffles
Two cups flour, half cup sugar, two eggs, two squares unsweetened chocolate, four teaspoons baking powder, one teaspoon salt, 1½ cups milk, half cup shortening, half cup finer chopped nuts.
Method: Sift dry ingredients. Separate eggs. Beat yolks and add milk. Stir into dry ingredients. Melt chocolate with the shortening. Add to batter with the nut meats. Fold in beaten egg whites. Bake on hot iron.

Creamed Chicken (For Waffles)
Two tablespoons butter, 1½ cups chicken stock, two cups chopped chicken, ½ cup milk, 1 tablespoon flour, two tablespoons green pepper, one egg yolk, salt and pepper to taste.
Method: Melt butter, blend in flour, add chicken stock and green pepper (pepper is optional) and cook about 7 minutes. Stir in chicken. Beat up egg yolk, add milk and stir into chicken mixture. Cook two minutes. Season. Prepare waffles by standard recipe. Use a half for each serving. Pour chicken mixture over it and garnish with a curl made of a narrow strip of pimiento.

HOT WATER
Before breaking an egg for poaching place it in boiling water for about half a minute. The yolk will then be less likely to mingle with the white.
Before peeling tomatoes plunge them first in boiling water and then in cold. The skins may then be removed easily.
When new bread has to be sliced the knife blade should be dipped frequently in a jug of boiling water. This prevents it from sticking to the moist bread.

ORANGES
Oranges that are to be sliced for a fruit salad should be left in boiling water for about five minutes before they are peeled. The white pulp may then be more easily and cleanly stripped off.
To prevent sausages from bursting while they are being fried dip them first in boiling water.
When butter and sugar have to be creamed together, place the bowl in a larger bowl of hot water for a few minutes and beat the mixture. Remove the bowl from the hot water before the butter becomes oily.
Jars of honey, syrup, oil, or oily preparations of any kind may be more thoroughly and quickly emptied if they are first allowed to stand in hot water for a few minutes.

GOOD FALL DISHES
Veal cutlets with stuffed sweet peppers is a delightful dish for an October dinner. Serve it with a salad of tomato stuffed with a vegetable aspic and finish the meal with a frozen dessert.

DATE AND CHEESE
Add 1 cup chopped dates or 3-4 cup grated cheese to the dry ingredients of the Standard Recipe.

CORNMEAL MUFFINS
¼ cup butter, ½ cup sugar, 2 eggs, 1 cup milk, 2 cups flour, 1 cup cornmeal, 4 teaspoons baking powder and ½ teaspoon salt.
Cream the butter. Add sugar, then eggs, beaten without separating until light-colored and thick. Into this stir, alternately the milk, flour and cornmeal, sifted with the baking powder and salt. Beat thoroughly and bake about 20 minutes in hot, well-buttered gem pans.

BRAN MUFFINS
2 cups flour, 1 cup bran, 3 teaspoons baking powder, ¼ cup sugar, 1 cup milk, 1 egg yolk, well beaten, ½ cup raisins, chopped, ½ cup prunes, cooked and chopped, ¼ cup butter melted, 1 egg white, beaten stiff.
Sift dry ingredients reserving a little flour to dredge fruit. Add milk to egg yolk which has been well beaten. Add to dry ingredients. Add fruit and melted shortening and cut into egg white which has been beaten stiff. Bake about 25 minutes in buttered rings in a 400 Fahrenheit oven.

CHERRY MUFFINS
¼ cup butter, ¼ cup sugar, 1 egg, 1 cup milk, 2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 1 cup drained cherries or blueberries.
Mix ingredients as for cake. Beat thoroughly. Add cherries last. Bake in greased muffin tins or in paper baking cups set into muffin pans, in hot oven (425 Fahrenheit) for 25 minutes. If blueberries (canned at



Amelia Earhart Putnam (front cockpit), famous woman flyer, getting ready to take-off from Los Angeles, Cal., airfield with June Travis, film star, whom she is teaching to fly.

SUNDAY SCHOOL LESSON

LESSON IV — October 27
BELSHAZZAR'S FEAST (INTERNATIONAL TEMPERANCE LESSON)—Daniel 5: 1-3.
PRINT Daniel 5: 17-28.

GOLDEN TEXT—Wine is a mocker, strong drink a brawler: And whoever erreth thereby is not wise.
—Proverbs 20: 1.

THE LESSON IN ITS SETTING
Time — The particular events of this chapter occurred in the last year of Belshazzar's reign, i.e., B.C. 538.

Place—The king's palace in the city of Babylon.

"Then Daniel answered and said before the king, Let thy gifts be to thyself, and give thy rewards to another; nevertheless I will read the writing unto the king, and make known to him the interpretation." Daniel rejected the gift and the distinction promised to avoid, as a divinely enlightened seer, every appearance of self-interest in the presence of such a king, and to show to the

curtain rings and hooks that have grown rusty with age, recapture the glow of youth if boiled for a time in vinegar; then polished while still hot. Vinegar and salt will polish stained brass bowls.
A vinegar rinse is the last word in luxury for the hair. After the tresses are washed, and the rinsing fairly well completed, a few tablespoons of vinegar are added to the rinsing water. The vinegar removes the last trace of soapy residue, and rinses out itself in the final dash of the king and his high officers of state that he was not determined by a regard to earthly advantage, and would unhesitatingly declare the truth, whether it might be pleasing or displeasing to the king.

"O thou king, the Most High God gave Nebuchadnezzar thy father the kingdom, and greatness, and glory, and majesty; he gave him, all the peoples, nations, and languages trembled and feared before him; whom he would he slew, and whom he would he raised up, and whom he would he put down." How fearfully, how clearly, how penetratingly, Daniel recalls to the mind of this sensual king the career of his grandfather Nebuchadnezzar, and especially the humiliating experiences which this greater man endured, which, in themselves, should have kept Belshazzar from the pride and arrogance which so visibly marked his life, particularly at this hour!

"But when his heart was lifted up, and his spirit was hardened so that he dealt proudly, he was deposed from his kingly throne, and they took his glory from him: And he was driven from the sons of men, and his heart was made like the beasts'; and his dwelling was with the wild asses; he was fed with grass like oxen, and his body was wet with the dew of heaven; until he knew that the Most High God ruled in the kingdom of men, and that he setteth up over it whomsoever he will." (See 4: 29.) "And thou his son, O Belshazzar, hast not humbled thy heart, though thou knewest all this." In the phrase, though thou knewest all this, it is implied that, notwithstanding his knowledge of the matter, Belshazzar did not avoid that which heightened his culpability.

"But hast lifted up thyself against the Lord of heaven; and they have brought the vessels of his house before thee, and thou and thy lords, thy wives and thy concubines, have drunk wine from them; and thou hast praised the gods of silver and gold, of brass, iron, wood, and stone, which see not, nor hear, nor know; and the God in whose hand thy breath is, and whose are all thy ways, hast thou not glorified." 24. "Then was the part of the hand sent from before him, and this writing was inscribed." Belshazzar, and all his lords, and wives, and concubines,

had committed more than one sin that night. They had given themselves over to unbridled indulgence in the things of the flesh; they were traitors to their own city, in that they were not placing themselves under stern discipline, when the siege of Babylon so greatly demanded such absolute sobriety; but, most of all, they had mocked the true God of Israel.

"And this is the writing that was inscribed: MENE, MENE, TEKEL, UPHARSIN." The literal translation of these four words would be: Numbered, numbered, weighed, and divisions.

"This is the interpretation of the thing: MENE; God hath numbered thy kingdom, and brought it to an end." God hath numbered means that God had fixed the number of Belshazzar's days, i.e., the days of his reign, beyond which they could not possibly be extended.

"TEKEL; thou art weighed in the balances, and art found wanting." See Job 31: 6; Ps. 62: 9. God Almighty has a special pair of balances before him weighing and filling up until your life also is numbered and finished.

"PERES; thy kingdom is divided, and given to the Medes and Persians." Upharsin is the noun plural of the word which peres is the participle. The first means division; the second, literally, divided. The meaning is not that the kingdom was to be divided into two parts, the one part given to the Medes and the other to the Persians, but that the kingdom was to be divided into pieces. It was to be despoiled by the Medes and Persians.

Staying Married
(Letter In New York Times)
York Times: Having recently celebrated my thirtieth wedding anniversary, I offer a few suggestions on how to stay married to one man or one woman.
For the men: Don't form the idea in your early married years that your wife is merely a being to keep the machinery of your household going. Try to remember her birthdays and, if you are able, send her flowers occasionally. It sends wonders towards making her an excellent cook. Greet her pleasantly when you come home from work, no matter how you may feel. Take her to a show at least once a week. Never make her feel that she is losing out in looks. Remember, a woman of 50 cannot look as she did at 20. In general make her feel that you appreciate her. You will be more than repaid.
For the women: Don't think that being married means you must not be careful of your appearance. Husbands are often the most critical men in the world. Learn to make good coffee. Poor coffee has caused many divorces. That goes for biscuits, too. If any difficulties arise, reason them out sensibly instead of flying off the handle and uttering words you may regret. Don't expect your husband to remain the young lover you knew him to be during your courtship. Age makes us a little more serious. In short, make up your minds to be happy and contented and—you will be.

Better Housing Conditions Make For Bigger Children
New York. — An unmistakable and not inconsiderable increase in the size of boys and girls in the past twenty years because of improved health conditions brought on by better housing points the way to the time when smaller houses and lightened labors will bring about a happier and more healthy environment, Dr. Francis Carter Wood, director of the Columbia University Institute of Cancer research, said recently.
Future taxes will relegate people to simple existence in little houses, he asserted, and the university of the most important educational institutions in the world.
"Epitaph for the average man: Dead at 30; buried at 60!"—Nicholas Murray Butler.

Gratitude

Thanks be to God for the trees, And the whispering of the leaves, Thanks be to God for the beauty My innermost soul perceives. Thanks be to God for the sun, And breezes that come and go, Bringing to me a message From out of the long ago.

Thanks be to God for His Love For music of Love Divine, Thanks be to God for the sky Where the stars so brightly shine, Thanks be to God for the peace, Which these things in nature bring, For they seem to me a glory Dropped down from an angel's wing.

Thanks be to God for the light Dancing among the leaves Making the little sparkles In the web the spider weaves. Thanks to God for His Power, It shines over all I see, Over the hills and valleys Over the land and sea.

Thanks for the drops of dew A gleam in the glistening grass, Thanks for the bird-choir's singing Their anthems, as we pass; Thanks for the light of morning, Thanks for the evening sky, Thanks for the lovely rainbow Shining serene on high.

Thanks be to God for all, All we receive, joy or pain; Thanks be to God for the harvest, Thanks be to God for the rain. Thanks be to God for His mercy, May He bless and protect from above, And in us may He, of His bounty, Produce and bring forth flowers of love.

—Hannah Morris in Pilot.

Too Many Doctors?

(London Spectator)
It appears that there are no fewer than 57,496 doctors on the medical register, or more than one to every 1,000 of the population, a figure which suggests to the British Medical Journal that the saturation-point has been reached and that there is a danger of the profession becoming over-stocked. The figure shows an increase of 1,664 over the previous year, and 15,000 more than in 1914.

But it has to be remembered that in the last 20 years medical services—thanks to the intervention of the State—have been made available for the poorest classes as never before. Health insurance and medical inspection of school children have provided new employment for thousands of doctors.

The Lancet, commenting on the same figures, does not think the profession is over-crowded. It has discovered that of the general practitioners who were registered five years ago nearly three-quarters have a gross income of £500, a small reward for a high standard of practice, but not the beginning of his career.

Blond-Hair And Skin Need Special Care After Thir.

"A blonde who wishes to remain golden and glamorous through the years has to give her skin and hair special attention," warns an actress whose own appearance is proof that a blonde need not fade after 30.
"She must use the right creams for skin lubrication, avoid over-exposure to sunshine and get enough sleep," she continued.
"On my own skin, I use buttermilk mask twice a week. After thorough cleansing, I pat on the buttermilk, let it dry for twenty minutes and wash off first with warm, then with cold water. Next I apply a rich tissue cream and pat it in with my fingertips. All blondes should remember to use nourishing cream at night after face and throat has been cleaned and again in the morning before makeup is applied. Dryness is a fair skin's greatest enemy."

Then the lady went on to talk about the value of healthy circulation. She has a back and neck massage three times a week and thinks that blondes who can't have professional massage treatments ought to do daily exercises to take the place of them.
If you have light hair, remember, of course, the value of lemon rinses. When you have washed your hair twice and rinsed it several times, put the juice of two fresh lemons in a bowl of warm water and rinse with this mixture. Then rinse again with clear water. Brush every night, and be sure to wipe the brush after each stroke.

Arts and sciences are not cast in a mould, but are found and perfected by degrees, by often handling and polishing, as bears leisurely lick their cubs into shape.—Montaigne.

It is often more necessary to conceal contempt than resentment; the former is never forgiven, but the latter is sometimes forgotten.—Cheslerfield.

"I want to be able to do what I want, when I want to do it. Then I'll consider myself a success."—Bing Crosby.

FU MANCHU

By Sax Rohmer



"There, will you let me go now?" the slave-girl finished.
"Yes, if you will tell me how to seize Fu Manchu." A new terror came into her face.
"I dare not! I dare not!" she gasped.

THE SEVERED FINGER—Burned Evidence!

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Suddenly she came close and whispered in my ear: "Could you hide me from Fu Manchu, from the police, from everybody, if I came to you and told you all I know?" I felt the hot blood leap to my cheek at all that the words implied...

I turned away from her toward the fireplace. I had not counted on this warning with a woman. What could I do? What should I do? By the charm of her personality and the art of her pleading this girl had made it all but impossible for me to give her up to justice...

Not for a second elapsed, I will swear, from the time I crossed the room until I turned back to look at the girl—she was slipping out of the door...

Crossing

The Ottawa die-an expenditure works as part of the \$1,000,000 for the Railway in a special vote in respect of the largest of the order-in-council authorized expenditure for elimination of crossing in that municipalities prior, Carleton and Jasper Road