### New Guinea With Airplaner

ed by British Aircraft

Society). hree British airplanes n New Guinea towards his month an exploration acres of the Dutchrn section of the island, obably the largest unin the modern world. will leave England on eduled to take 14 days, ence they will proceed for New Guinea, where nds and camps have

that oil and gold det extent may exist in New Guinea is the the enterprise. At nly known feature of be surveyed is the of the large rivers. graphy will provide compilation of accurch will provide indiwere oil and precious its may be found. The o provide information to government and to nt of forestry and etailed study of the tographs will enable xpert to trace groups ees, especially those e valuable copal gum. will look for old lake aux which may be itensive development. me, the expedition wil! ss of general informe country, including of population and the which the native vilements can be reach-

men will take part on under the leader-N. de Ruyter van if of them Euronatives. Each camp stores, workshops, r the photography k and a radio stastations are being stance of 100 miles base; they will be the essential dayion about weather expedition will be

agon-Rapide biplanes ially equipped for carries a vertical ted camera, which the normal floor used over a very uninterrupted view. nel tanks, each of city, are located cabin. They are as tables. A glassin the floor is fitted new kind of driftexact determinof paramout importhotography to ensubsequent map-\* flying equipment and receiving radio cluded in the navi-

rmation of three light to Java will x, who has been s and is now with School of Flying. n-charge will be Fulford, also of School, and Capell known Dutch flew in 1914.

two Gipsy-Six 200

otors drive metal

## n Farms

assels Post; There farmer who some planting trees in a perty. He said he ter be possible to and he wanted the o purposes. The ple-he liked trees certain the bush lace for pasturing ather.

th as are found in but there are a and pine as well. place of beauty. st winter he took ood, and the stuff plus growth or He says it looks eight cords of L To look at the uld think trees oved from it. o get young trees to be, and there, where there is a

might well be . The people on get the benefit lot get the beneration will.

e Crossing the Ottawa disan expenditure c works as part ns of the \$1 000,or the Railway in a special vote works in respect he largest of the order-in-council in authorized exfor elimination crossing in that municipalities to nprior, Carleton ind Jasper Road



QUICK BREADS SECRET

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 pecan meats, broken up. mastered the art of biscuits in their | Follow directions for mixing givmany varieties, corn breads, nut en in other recipes. Stir in nutbreads, muffins and waffles, because meats last. Bake. not only is their popularity enormous and sure, but they can be adapted to though, that you make plenty!

The real emergency gem is the melted bacon fat. mussin. If you once master just one, good, standard recipe, the particular egg yolks, add milk and bacon fat corn cut from cob. 1/2 cup diced kind of mussin you select for any oc- (not hot) and combine with dry in- cooked beets, 4 tablespoons Hollancasion depends only on the contents gredients. Fold in beaten egg whites of your cabinet or pantry shelves.

In mixing muffins, special care must be taken to avoid over-stirring, because it ruins them. A few seconds berry jam to above recipe before Or "cutlets" may be used. Roll meat of over-heating makes them come up folding the egg whites. in peaks and full of air holes. A good muffin batter should look lumpy

festive, because there is sociability der, one teaspoon salt, 11/2 cups milk, frying pan. Reduce heat, cover connected with baking them right at half cup shortening, half cup finer closely and cook slowly for 1 hour. the table, or smoking hot from the chopped nuts. stove right onto plates in the kit- Method: Sift dry ingredients. Sepchen at midnight! Ever notice how arate eggs. Beat yolks and add milk. they always draw a crowd when bak- Stir into dry ingredients. Melt choced in a restaurant window? They olate with the shortening. Add may also be the basis of a meal, serv- batter with the nut meats. Fold

Proper care of the waffle mold (the new name for "iron") is one of the essentials for good wafflemaking. Batter must not be allowed to burn on-keep it scraped off with a steel-wire brush. Batter will stick if the mold is too cool or too hot. And for greasing, use a non-salty fat!

Standard Muffin Recipe 2 cups flour, 3-4 teaspoon salt, 1 egg, 4 teaspoons baking powder, tablespoons sugar, 1 cup milk and 2 tablespoons melted shortening.

METHOD: Sift dry ingredients together; beat egg until foamy, add milk and fat; immediately combine stir into chicken mixture. Cook two and line a shallow baking dish with two mixtures and mix quickly. Bake in greased mussin pans in hot oven 425 degrees Fahrenheit for 25 min-

Date and Cheese Add 1 cup chopped dates or 3-4 cup grated cheese to the dry ingredients

of the Standard Recipe. Cornmeal Muffins

eggs, 1 cup milk. 2 cups flour, 1 cup then be less likely to mingle with the with salt and pepper and a little ing. cornmeal, 4 teaspoons baking pow- white. der and 1/2 tablespoon salt.

eggs, beaten without separating in cold. The skins may then be re- tablespoons flour. until light-colored and thick. Into moved easily. this stir, alternately the milk, flour and cornmeal, sifted with the baking the knife blade should be dipped powder and salt. Beat thoroughly and frequently in a jug of boiling water. buttered gem pans.

Bran Muffins 1/2 cup raisins, chopped, 1/2 cup may then be more easily and cleanly marks and stains from mahogany. cracked, the white will not escape will.', (See 4 : 29.) "And thou

Sift dry ingredients reserving a them first in boiling water. fruit and melted shortening and cut few minutes and beat the mixture. ed may be softened again in vinegar. en stiff. Bake about 25 minutes in before the butter becomes oily. buttered rings in a 400 Fahrenheit Jars of honey, syrup, oil, or oily in soap suds. This treatment is only

Cherry Muffins

1 cup milk, 2 cups flour, 4 teaspoons hot water for a few minutes. baking powder, 1/2 teaspoon salt. 1 cup drained cherries or blueberries.

Mix ingredients as for cake. Beat | Veal cutlets with stuffed sweet thoroughly. Add cherries last. Bake peppers is a delightful dish for an that centre strip on the range, the in greased muffin tins or in paper October dinner. Serve it with a vinegar-moistened polish stays black baking cups set into muffin pans, in salad of tomato stuffed with a vege- longer than when water is used. hot oven (425 Fahrenheit) for 25 table aspic and finish the meal with minutes. If blueberries (canned at a frozen dessert.

this time of year) are used instead OF A GOOD HOSTESS of cherries, add 1/2 cup flour, extra. Pecan Muffins

1-3 cup butter, 1/4 cup sugar, 1 egg, 3-4 cup milk, 2 cups sifted flour, 4 teaspoons baking powder, 3-4 cup

Standard Waffle Recipe Two cups flour, half teaspoon salt, any informal meal, at any hour, to two eggs separated, two teaspoons any group, on any occasion. Be sure, baking powder, one tablespoon sugar, 11/2 cups milk, four tablespoons

> Method: Sift dry ingredients. Beat and bake in hot waffle iron.

Jam Waffles Add half cup strawberry or rasp-

Chocolate Waffles -that's the way it will bake smooth. two eggs, two squares unsweetened salt and pepper and saute a rich Waffles always seem a little more chocolate, four teaspoons baking pow- brown on both sides in hot fat in a

Note: If batter appears too stiff, in boiling water. Drain and fill with 538. add a little more milk. Creamed Chicken

(For Waffles) Two tablespoons butter, 11/2 cups makes a splendid main luncheon dish chicken stock. two cups cooked chicken, 1/2 cup tablespoon flour, two tablespoons green pepper, one egg yolk, salt and penner to taste.

Method: Melt butter, blend in a narrow strip of pimiento.

### HOT WATER

ing place it in boiling water for celery leaves, parsley, carrot

Cream the butter. Add sugar, then them first in boiling water and then tablespoons butter blended with 11/2

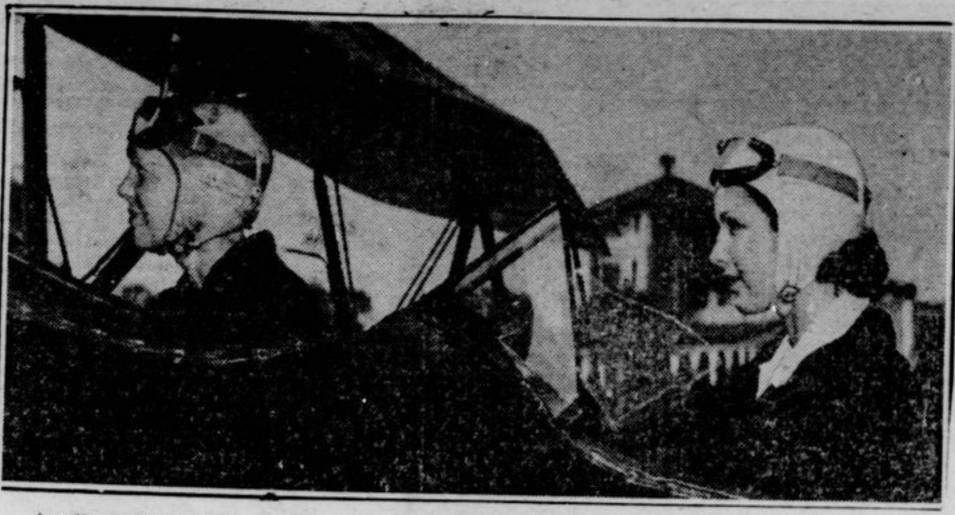
When new bread has to be sliced bake about 20 minutes in hot, well- This prevents it from sticking to the the household. It preserves. moist bread.

Oranges that are to be sliced for beautifying aid, and appears in 2 cups flour, 1 cup bran. 3 tea- a fruit salad should be left in boil- many guises that it almost loses its spoons baking powder, 1/2 cup sugar, ing water for about five minutes be- identity. 1 cup milk, 1 egg yolk, well beaten, fore they are peeled. The white pulp Warm vinegar removes heat rical shape. If a boiled egg is setteth up over it whomsoever he

little flour to dredge fruit. Add milk | When butter and sugar have to to egg yolk which has been well be creamed together, place the bowl to a polish with an oil. beaten. Add to dry ingredients. Add in a larger bowl of hot water for a into egg white which has been beat. Remove the bowl from the hot water

GOOD FALL DISHES

Amelia's Star Pupil



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.

Veal with Stuffed Peppers Four veal cutlets, 1 egg, cracker crumbs, 2 large sweet green peppers, 1/2 cup cooked lima beans, 4 table-

daise sauce or melted butter.

Have the butcher cut veal steak in slices 3-4 inch thick. Trim meat in crumbs, dip in egg slightly beaten Two cups flour, half cup sugar. roll again in crumbs. Sprinkle with Place on a hot platter and on each cutlet put half a pepper filled with combination of vegetables. Pour the sauce or melted butter over each stuffed pepper and serve at once. in The peppers are prepared by cutting ed with creamed chicken or little pork | beaten egg whites. Bake on hot | in halves lengthwise and removing | this chapter occurred in the

veretable. Eggplant Italienne is a good dish to serve with a leg of lamb or it chopped for the family.

> Eggplant Italienne Two small eggplants, 2 hard cooked eggs, 1/2 cup diced cheese, 1 cup

tomato sauce. Pare eggplants and cut in slices. flour, add chicken stock and green Sprinkle each slice with salt and pile pepper (pepper is ontional) and cook on a plate, one above the other. Beat up egg yolk, add milk and stand two hours. Saute in butter minutes. Season. Prepare waffles by half the slices. Cover with eggs cut standard recipe. Use a half for each in slices, over eggs sprinkle the serving. Pour chicken mixture over cheese and pour over tomato sauce. it and garnish with a curl made of Cover with remaining eggplant and bake fifteen minutes in a moderate

To make tomato sauce cook Before breaking an egg for poach- cups diced tomatoes with onion, 14 cup butter, 1/2 cup sugar, 2 about half a minute. The yolk will three or four whole cloves. Season sugar and cook until very soft. Rub Before peeling tomatoes plunge through a sieve. Thicken with two

> \* \* \* VINEGAR AIDS

The vinegar bottle is inclined lead a double-no, multiple-life flavor, serves as a cleanser, is a

It acts as a polish, when rubbed butter melted, 1 egg white, beaten To prevent sausages from burst- on the wood as well. Lacquer fining while they are being fried dip ishes respond quickly to vinegar ed a little and must be brought back

Simmer them in boiling vinegar for preparations of any kind may be for brushes whose bristles are set more thoroughly and qiuckly emptied in rubber. Those with glued bristles 14 cup butter, 14 cup sugar, 1 egg, if they are first allowed to stand in would lose them as the glue melted in the heat.

Stove polish moistened with vinegar has a deeper black than when water is used. For fire grates and

LESSON IV - October 27 NATIONAL TEMPERANCE LESSON)—Daniel 5: 1-3-.

PRINT Daniel 5: 17-28. GOLDEN TEXT-Wine is a mocker, stained brass bowls. strong drink a brawler: And whoscever erreth thereby is not wise. -Proverbs 20 : 1.

THE LESSON IN ITS SETTING

city of Babylon.

"Then Daniel answered and said before the king, Let thy gifts be to thyself, and give thy rewards to an other; nevertheless I will read writing unto the king, and make known to him the interpretation." tinction promised to avoid, as a div-

cold water, leaving the hair really clean and beautifully fluffy.

On washday, vinegar has its place in "setting" colors. New things that have not been washed before may be soaked in a weak solution of vinegar this greater man endured, which, in good coffee. Poor coffee has caustitioners who were registered five gar added to the rinsing water helps to keep colored clothes from streak-

Black lace should be washed vinegar and water, about 2 tablespoons of vinegar to two cups of he dealt proudly, he was deposed water. Then it should be rinsed cold coffee and stretched on a pad- took his glory from him: And ded board to dry, with each point he was driven from the sons of men. of edging pinned to place. If it is and his heart was made like the to be ironed, lay it over a woollen beasts', and his dwelling was with happy and contented and-you will pad, cover with thin woollen ma- the wild asses; he was fed with grass be. terial and press gently while still like oxen, and his body was wet with

damp.

firm and white.

39 ings and other piquant mixtures.

with 1 tablespoon cold water and EELSHAZZAR'S FEAST (INTER- grown rusty with age, recapture the kingdom was to be divided glow of youth if boiled for a time pieces. It was to be despoiled by the in vinegar, then polished while still Medes and Persians. hot. Vinegar and salt will polish

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 Time - The particular events of the last trace of soapy residue, and rinses out itself in the final dash of seeds. Then simmer for eight minutes year of Belshazzar's reign, i.e., B.C. king and his high officers of state that he was not determined by a re-Place-The king's palace in the gard to earthly advantage, and would unhesitatingly declare truth, whether it might be pleasing

or displeasing to the king. gave Nebuchadnezzar thy father the kingdom, and greatness, and glory, the greatness that he gave him, all ter how you may feel. Take her to But it has to be remembered that Daniel rejected the gift and the dis- the peoples, nations, and languages trembled and feared before him: inely enlightened seer, every appear- whom he would he slew, and whom about 7 minutes. Stir in chicken. Cover with weighted plate and let ance of self-interest in the presence he would be kept alive; and whom of such a king, and to show to the he would he raised up, and whom he general make her feel that you ap- fore. Health insurance and medical would he put down." How fearlessly. preciate her. You will be more than inspection of school children have 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 which so visibly marked his life,

particularly at this hour! "But when his heart was lifted up, and his spirit was hardened so that in from his kingly throne, and they the dew of heaven; until he A little vinegar in the water helps knew that the Most High God ruleth Better Housing a poached egg to retain a symmet- in the kingdom of men, and that he into the water if a little vinegar is his son, O Belshazzar, hast not hum-

colorless liquid used most com- hast praised the gods of silver and cently. of pickles. The two may be used ways, hast thou not glorified." 24. stitutions in the world. interchangeably in recipes. Tarra- "Then was the part of the hand sent his lords, and wives, and concubines, as Murray Butler.

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 they were not placing themselves under stern discipline, when the siege of Bablyon so greatly demanded such absolute sobriety; but, most of all, they had mocked the true God of Israel.

Gratitude

Thanks be to God for the trees,

And the whispering of the leaves,

Thanks be to God acr the beauty

Dropped down from an angel's wing.

Dancing among the leaves

It shines over all I see,

Over the hills and valleys

Their anthems, as we pass;

Thanks for the evening sky.

Thanks be to God for His mercy,

And in us may He, of His bounty,

May He bless and protect from above,

Produce and bring forth flowers of

Too Many Doctors?

(London Spectator)

than 57,496 doctors on the medical

register, or more than one to every

1,000 of the population, a figure

there is a danger of the profession

provided new employment for thous-

Skin Need Special

"A blonde who wishes to remain

golden and glamorous through the

years has to give her skin and hai

special attention," warns an actress

whose own appearace is proof that

Then the lady went on to talk

tion. She has a back and neck

professional massage treatments

ought to do daily exercises to take

If you have light hair, remem-

ber, of course, the vlaue of lemon

rinses. When you have washed your

hair twice and rinsed it several

tmies, 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

Arts and sciences are not cast in

a mould, but are found and perfect-

ed by degrees, by often handling

brush after each stroke.

terfield.

the place of them.

Care After Thir.

It appears that there are no fewer

-Hannah Morris in Pilot.

In the web the spider weaves.

A'gleam in the glistening grass,

Thanks for the light of morning.

Thanks for the bird-choir's singing

Thanks to God for His Power,

My innermost soul perceives.

Bringing to me a message

Thanks be to God for the sun,

And breezes that come and go,

From out of the long ago. "And this is the writing that was Thanks be to God for His Love inscribed: MENE, MENE, TEKEL For music of Love Divine. UPHARSIN." The literal translation Thanks be to God for the sky of these four words would be: Num- Where the stars so brightly shine. bered, numbered, weighed, and divi- Thanks be to God for the peace, Which these things in nature bring,

"This is the interpretation of the For they seem to me a glory thing: MENE; God hath numbered thy kingdom, and brought it to an end." God hath numbered means that Thanks be to God for the light God had fixed the number of Belshazzar's days, i.e., the days of his Making the little sparkles 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 Al- Over the land and sea. mighty has a special pair of balances before him weighting and filling Thanks for the drops of dew 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 of which peres is the participle. The first means division; the second, literally divided The mean. Shining serene on high. second, literally, divided. The meaning is not that the kingdom was to Thanks be to God for all, Curtain rings and hooks that have other to the Persians, but that the other to the Persians, but that the Thanks be to God for the harvest, Thanks be to God for the harvest, Thanks be to God for the harvest, Thanks be to God for the rain.

### 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

For the men: Don't form the idea in your early married years that your wife is merely a being to keep which suggests to the British Medithe machinery of your household go\_ ing. Try to remember her birthdays point has been reached and, if you are able, send her flow-"O thou king, the Most High God ers occasionally. It works wonders becoming over-stocked. towards making her an excellent ure shows an increase of 1,664 over cook. Greet her pleasantly when the previous year, and 15,000 more and majesty:" 19. "And because of you come home from work, no mat- than in 1914.

a show at least once a week. Never in the last 20 years medical services make her feel that she is losing out -thanks to the intervention of the in looks. Remember, a woman of State-have been made available 50 cannot look as she did at 20. In for the poorest classes as never berepaid.

For the women: Don't think that ands of doctors. being married means you must not. The Lancet, commenting on the be careful of your appearance. Hus- same figures, does not think the bands are often the most critical profession is over-crowded. It has men in the world. Learn to make discovered that of the general pracshazzar from the pride and arrogance ed many divorces. That goes for years ago nearly three-quabiscuits, too. If any difficulties a- have a gross income of \$500. rise, reason them out sensibly in is a small reward for a high! stead of flying off the handle and ed practitioner, but not per! uttering words you may regret, reasonable for one who is s'unty, Don't expect your husband to re- the beginning of his career. .ms. main the young lover you knew him to be during your courtship. Age makes us a little more serious. In Blond - Hair And short, make up your minds to be ANNA BLUMBERG.

# Conditions Make For Bigger Children a blonde need not fade after 30. "She must use the right creams

for skin lubrication, avoid over-exbled thy heart, though thou knewest New York. - An unmistakable Boiled fish should always be all this." In the phrase, though thou and not inconsiderable increase in sleep," she continued. cleaning, though the surface is dull- cooked with a dash of vinegar in knewest all this, it is implied that, the size of boys and girls in the "On my own skin, I use butterthe liquid. This keeps the flesh notwithstanding his knowledge of the past twenty years because of im- milk mask twice a week. After matter, Belshazzar did not avoid proved health conditions brought on thorough cleansing, I pat on the Cheese wrapped in a cloth wrung that which heightened his culpability. by better housing points the way to buttermilk, let it dry for twenty out of vinegar will not dry out and "But hast lifted up thyself against the time when smaller houses and minutes and wash off first with become mouldy. Pantry shelves the Lord of heaven; and they have lightened labors will bring about a warm, then with cold water. Next wiped with vinegar during hot brought the vessels of his house be- happier and more healthy environ- I apply a rich tissue cream and pat weather are cooled and of refresh- fore thee, and thou and thy lords, ment, Dr. Francis Carter Wood, di- it in with my fingertips All blondes thy wives and thy concubines, have rector of the Columbia University should remember to use nourishing White wine vinegar is a clear, drunk wine from them; and thou Intitute of Cancer research, said re- cream at night after face and throat

monly to give acidity of flavor. gold, of brass, iron, wood, and Future taxes will relegate people morning before makeup is applied. has been cleaned and again in the Cider vinegar is a light amber col- stone, which see not, nor hear, nor to simple existence in little houses, Dryness is a fair skin's greatest or, and has a peculiar tang which know; and the God in whose hand he asserted, and the university of enemy." makes it a favorite for many kinds thy breath is, and whose are all thy the most important educational inabout the value of healthy circula-

gon vinegar is a spiced vinegar from before him, and this writing "Epitaph for the average man: massage three times a week and used 'less frequently for salad dress- was inscribed.' Belshazzar, and all Dead at 30; buried at 60!"-Nichol- thinks that blondes who can't have

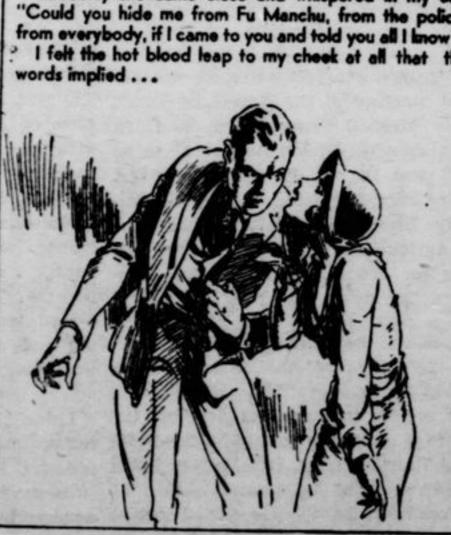


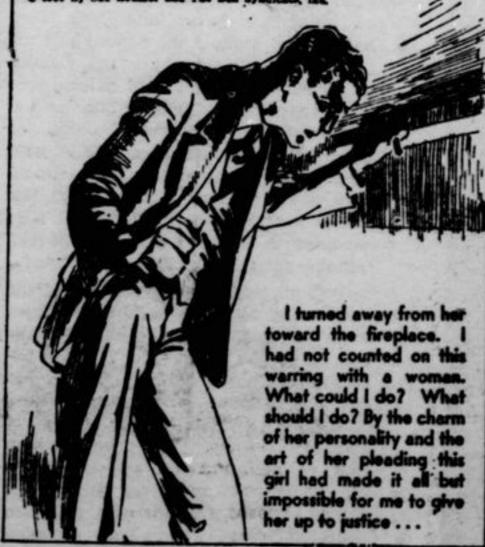
A new terror came into her face.

"I dare not! I dare not!" she gasped.

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 ...







THE SEVERED FINGER—Burned Evidence!

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 .- Ches-

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

ONTARIO ARCHIVES TORONTO