

In "The Farmer's Advocate" ... being wearisome let ... once more on a ... We just want to say ... by any means alone ... the worst disease ... contagious disease ... world today is bad ... a disease that has ... and it has bodily as ... results. Most of the ... highway which we call ... accidents at all but ... many people when ... power. With their ... and the sense ... need to jostle and ... and push along the ... slow if they hap- ... when slowness is ... about corporal ... seem that the ... spanking is still ... for spoiled chil-

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Woman's World

By Mair M. Morgan

SOME NEW APPLE DISHES

Everybody knows, of course, about eating apples raw for the sake of the teeth, and baked or steamed apples are fine for babies. Nearly all salads, whether they are fruit, vegetable or meat, are better for the addition of a few apples. Cubes of tender, crisp apple add flavor and body to fruit cups, too.

Apples for pie, sauce and puddings to be baked should be tart, well-flavored and of fine texture to insure quick cooking. Those wanted for baking should be perfectly formed, firm and of good size. If they are too delicate in grain, they will fall apart while baking and be unattractive for serving.

Add Sugar Last

When you make apple sauce, remember the rule of adding sugar to fruit after the fruit is cooked. Less sugar is needed to sweeten the sauce and the flavor is more delicate that way. If you have not carefully trimmed out all bruised spots before cooking, the sauce should be rubbed through a colander because the bruised flesh of apples becomes hard and tough after cooking. Also be sure that every particle of core is cut out, especially if children are to eat the sauce.

Apple Sauce with Pork and Roast Goose

Apple sauce with pork and roast goose is an old story, but try it with veal and chicken, too. Baked apples are a perfect dessert to serve with a lamb chop dinner. Mined apples are good with roast lamb. Instead of using a leg of lamb, choose the shoulder and have the butcher bone it for you. Save the bones for broth the next day. Then make a stuffing and fill the boned out, tie securely and roast as usual.

Fruit Snowballs

Both the grown-ups and children alike will come for second helpings of apple snowballs: Peel, core and slice the apples, put them into a saucepan with sufficient water to prevent them burning, gently simmer until soft, then beat to a pulp with sugar to taste.

Allow the fruit to cool, then stir in two stiffly beaten whites of eggs. Form into balls sprinkle with shredded coconut and place a cherry on the top of each. Serve with custard or junket.

Delicious Chutney

As an accompaniment to cold meat, apple chutney is a great success:

Weight two pounds of hard, green apples, and after paring and coring, chop them into small pieces with two large onions and 1 lb. sultanas. Mix together 4 oz. salt, 4 oz. ground ginger, 1 oz. mustard seed, 1/2 oz. chillies and a little garlic, if liked, add two tablespoons vinegar and mix to a paste.

Put the apples, onions and sultanas into a stewpan, pour over 2 1/2 pints of vinegar, then simmer gently for half an hour. Add the paste and heat gently until boiling, then add 1 lb. demerara sugar and continue boiling until the chutney is soft and thick. Stir with a wooden spoon to prevent burning, then pour into jars, tie down and store in a cool, dry place.

Brown Betty

The following recipe was found in an eighty-year-old cookery-book. Pare, core and slice some fine juicy apple as tender. It will take about 45 minutes. Serve from baking dish.

Tar—Soften with warm oil; put a blotter under the mark to absorb the stain and pour benzine on it. Wash thoroughly afterwards with soap and water. Be careful when using benzine because of inflammable quality.

butter. Next, more apples and sugar, then more breadcrumbs and butter, repeating until the dish is full and finishing with breadcrumbs. Bake until the apples are soft and send to the table hot.

POT ROAST IS A BIG FAVORITE

It's unbelievable that anything so good as pot roast can be made from such inexpensive cuts. And pot roast gravy is the best of the gravy species. Only be sure to see that it starts in the meat.

Don't serve it with creamed potatoes, good as they are, but with plain boiled, mashed or rice potatoes, to be slathered in gravy. All the fall vegetables combine well with pot roasts. They may be cooked surrounding the meat or separately. The only difference is that when vegetables are cooked with the meat, the gravy becomes flavored.

An Iron Kettle with an Iron Cover

or any heavy aluminum kettle with a close fitting cover will do for pot roast.

Pot Roast of Beef

A boned and rolled rump roast is a favorite cut. Choose one weighing at least three pounds and if the family aren't too hungry you should have enough for two meals.

Three pounds beef, 2 tablespoons salt, 1/2 teaspoon pepper, 2 tablespoons flour. Trim fat from meat and try cut in kettle. Strain and return three tablespoons melted fat to kettle. Heat and when sizzling add meat. Brown on all sides, turning frequently. Be careful not to pierce with fork. When meat is brown all over, cover closely and cook over a low fire for three hours or until meat is tender. I never add water because the cover of my kettle fits so tightly that none of the moisture from the meat has a chance to escape but you may need to add 1/2 cup boiling water to prevent burning. Sprinkle with salt and pepper when meat has been cooking about 2 hours. When ready to serve remove meat to hot platter and keep hot. Measure liquid in kettle and add enough boiling water to make two cups. Return to the fire and bring to the boiling point. Stir in flour which has been stirred to a smooth paste with 3 tablespoons cold water. Cook, stirring constantly for five minutes. Pour into gravy boat and serve.

Veal is delicious pot roasted this same way.

Scalloped Parsnips and Pineapple

is a delicious dish to serve with a veal pot roast.

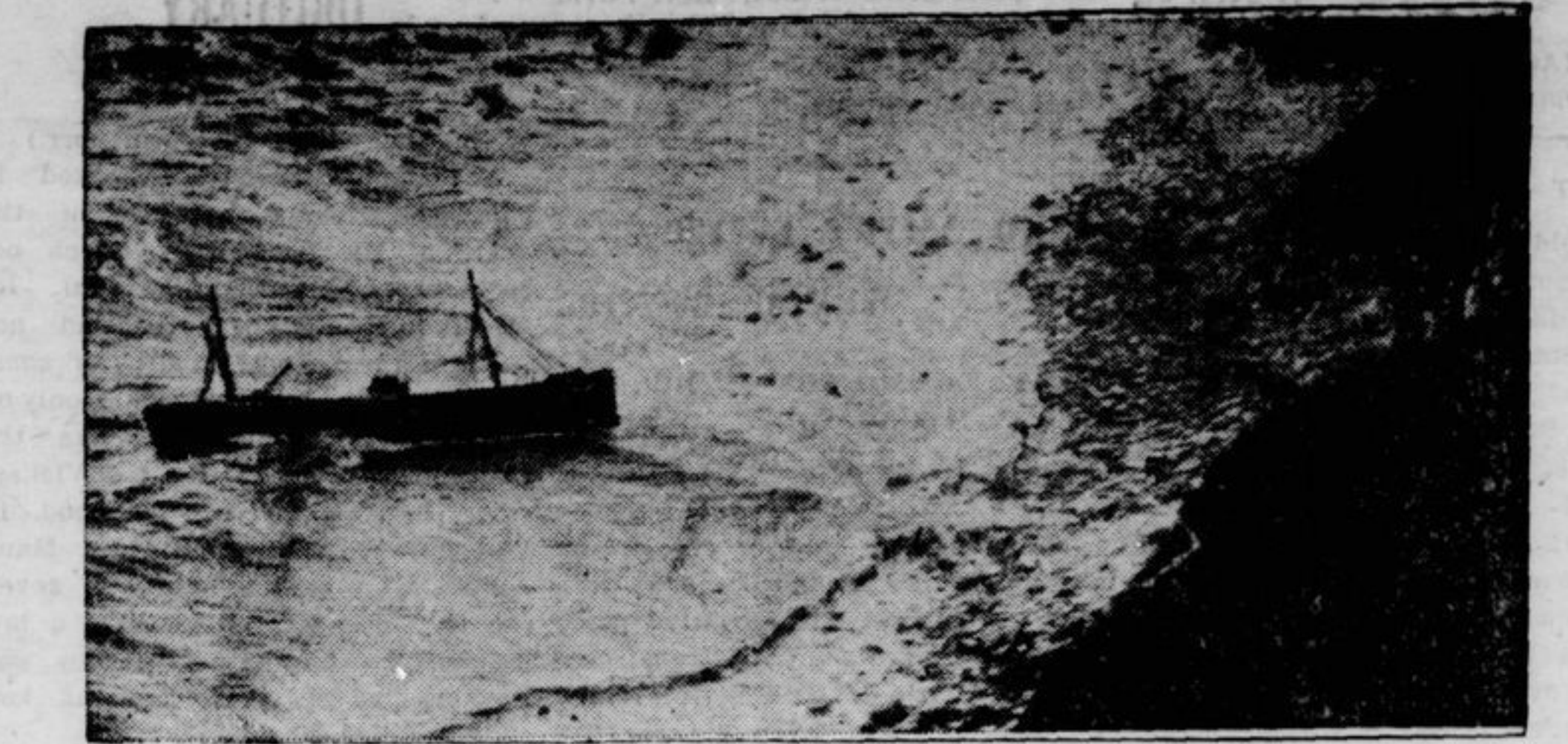
Parsnips and Pineapple

Four good sized parsnips, 1 small pineapple, or 1 can pineapple slices, 1/2 cup brown sugar, 1/2 teaspoon cinnamon, 2 tablespoons butter, 1/2 teaspoon salt, 1 cup boiling water, 1 bouillon cube.

Scrub and scrape parsnips. Parboil. Cut in rounds about 1/2 inch thick. Cut pineapple in pieces of equal size and shape. Place in alternate layers in a buttered baking dish, sprinkling each layer with brown sugar and cinnamon and dotting with butter and flour rubbed together. Use 2 tablespoons flour. Sprinkle with salt and pour in boiling water with bouillon cube dissolved in it. Bake in a moderate oven until both parsnips and pineapple are tender. It will take about 45 minutes. Serve from baking dish.

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Eleven Die In Sea Tragedy



The gale-battered trawler "Shogness" fast on the rocks under Speeton Cliff, Yorkshire, England, where she was driven ashore in heavy gale. Eleven men, the entire crew of trawler, which was returning from fishing trip, perished in sight of land.

SUNDAY SCHOOL LESSON

JUDAH TAKEN CAPTIVE

Jeremiah 39 : 1-18.
2 Kings 25 : 1-2

GOLDEN TEXT.—Righteousness exalteh a nation; But sin is a reproach to any people.—Proverbs 14 : 34

THE LESSON IN ITS SETTING

TIME.—Jehoiakim, the seventeenth king of Judah, was enthroned by Pharaohnecho, 607 B.C., and reigned until 597 B.C. Jehoiachin was king that year for three months. Zedekiah, the last of the kings, reigned from 597 to 587 B.C. Jerusalem was destroyed in 587 B.C.

PLACE.—For the most part, the cities of Jerusalem and Babylon.

"And it came to pass in the ninth year of his reign." That is, in the ninth year of the reign of Zedekiah, and, consequently, B.C. 588.

"In the tenth month, in the tenth day of the month." Cf. the similarity exact dates in Ezekiel 24 : 1, 2. The days were observed as fasts after the exile (Zech. 7 : 3, 5, 8 ; 19).

"That Nebuchadnezzar king of Babylon came, he and all his army, against Jerusalem, and encamped against it." It is evident from verse six that Nebuchadnezzar did not come to Jerusalem himself, but remained at Riblah (23 : 33), and sent his army from thence against Jerusalem.

"And they built forts against it round about." More accurately bulwarks or siege-works.

"So, the city was besieged unto the eleventh year of king Zedekiah."

"On the ninth day of the fourth month." The siege lasted all together one year, five months, twenty-seven days.

"The famine was sore in the city, so that there was no bread for the people of the land." The horrors of the siege are referred to in Lamentations 2 : 11-20 ; 4 : 3-10 ; Ezek. 5 : 10.

"Then a breach was made in the city." The breach was made with battering rams such as are depicted on Assyrian sculptures.

"And all the men of war fled by night by the way of the gate between the two walls, which was by the king's garden." The two walls were necessary for the protection of the Pool of Siloam and the water supply.

"Now the Chaldeans were against the city round about." This would seem to indicate that, even by this route, the king and his followers had to break through the enemy's lines, as the city would seem to have been completely invested.

"And the king went by the way of the Arabah." The Arabah was that deep valley running from north to south in which the Jordan flows, and which was, consequently, located some miles to the east of the city of Jerusalem.

"But the army of the Chaldeans pursued after the king, and overtook him in the plains of Jericho; and all his army was scattered from him." In the neighborhood of Jericho, the Arabah expands to the breadth of eleven or twelve miles.

"Then they took the king, and carried him up unto the King of Babylon to Riblah; and they gave judgment upon him." Nebuchadnezzar,

POSSIBILITIES OF LAMB

What a lucky thing it is for home-makers that lamb is so plentiful this fall! Fresh lamb is so versatile it can be used for any meal in the day, from breakfast right on through lunch and dinner to the late midnight snack when hungry folk raid the refrigerator for a last choice morsel before retiring. If there is some cold roast lamb in the refrigerator, it can be counted on to please.

In fact, it is considered wise to choose a larger roast than you need for one meal, so that in case of unexpected company when you would like to serve sandwiches or a "hurry-up" substantial dish, you can do so with ease. You need never be afraid of fresh lamb being wasted for, if the company never comes, there is always breakfast and lunch ahead.

"The possibilities of left-over fresh lamb as a breakfast or luncheon meat are legion," says Inez S. Wilson, noted home economist, "and there are so many dishes which require such a little time in preparation, too. For instance, creamed lamb served with hot baking powder biscuits makes a substantial breakfast which is nice enough for company, and one which is appreciated by every member of the family. Or if baking powder biscuits are too much bother, serve it on toast points—it will still be appreciated."

A few other tasty ways of serving left-over lamb are: sliced cold, around hot spinach with sliced hard-boiled eggs; sliced and heated in gravy with a mashed potato border; scalloped with macaroni, tomato sauce and crumbs; cubed in casserole with potato, peas, carrots and gravy; and chopped lamb baked with a mashed potato crust.

GIrl Retains Use Of Legs After Infantile Paralysis

St. Paul. — All the world smiled recently for Audrey Carlson, 18 of Dassel, Minn.

She walked out of the hospital for crippled children after a year in bed while surgeons added 4 1/2 inches to her paralysis-shortened left leg.

When the girl was seven years old infantile paralysis impaired the growth of the leg. Two bone-lengthening operations made it equal in length to the other.

"One of the first things I'm going to do," Miss Carlson said, "is see a movie—one about dancing."

Be A Comforter

Do you know a shut-in, Or one that's feeling blue? Just take your pen and paper, And write a line or two.

You may have a message, Or a thought of cheer, 'Twould shed a ray of sunshine, A-gleaming down the year.

It may be an effort, But put that thought in ink, It may do more good to one, Than you would ever think.

God gave you a talent, So use it for His good, You'd say that word of comfort, If you understood.

Many are regretting, The word they did not say, When loved ones have passed over, So write that word today.

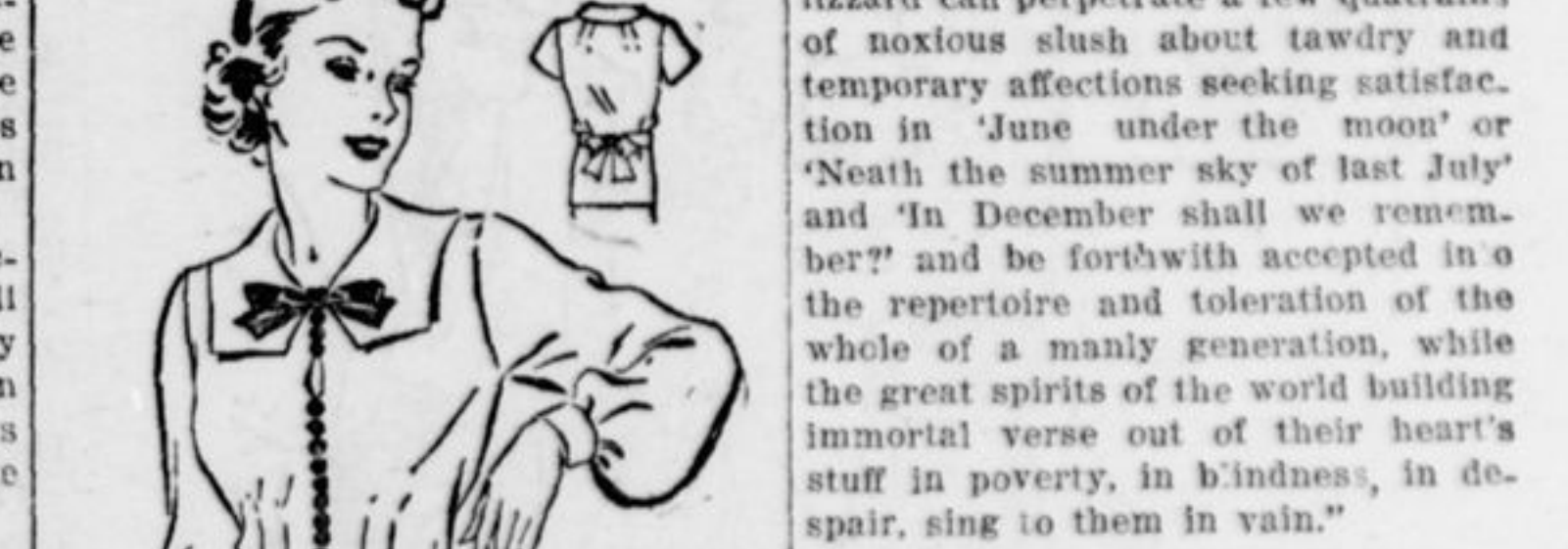
—Maude Fox.

They're Telling Us!

"It is a thing of the spirit that makes happy married love possible. It is nothing that can be found in beauty jars or bottles." — Fredric March.

"There's a faster turnover in popular songs nowadays. Write a hit and even your best friend won't mention it after a month." — Irving Berlin.

Two Blouses, One Pattern!



2592



Here's a welcome addition to your new season's wardrobe. A simple type blouse with little girl collar. Its quite easily made because it's one-piece. Inverted tucks shape the waistline. The pattern provides for button trimmed blouse or blouse with loose sleeves.

Make both! The button trimmed blouse of satin crepe; loose leaved blouse of wool jersey. Style No. 2592 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 blouse with button trimming and 1 1/2 yards of 54-inch material for blouse with loose sleeves.

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.

Sea Harvest Shown in Fair

Lunenburg, N.S. — This month of fairs was ushered in here by an exhibition unique in Canada, the Fisherman's Exhibit and Annual Reunion when Lunenburg's men of the sea paraded their chief industry.

Hardy seamen mingled with quizzing tourists, flags fluted, hands played and prominent men lauded the toilers of the deep.

Along the harborfront a network of spars and rigging made a criss-cross silhouette against the gray sky announcing that at Canada's largest fishing fleet was at anchor, home from the banks for a short term before the fall trip.

Thongs who scoured through the exhibition buildings saw striking displays of the sea-harvest and fishermen's gear. Scores of varieties of fish were attractively arranged. It was a front window for Nova Scotia firms wishing to display supplies for the fishing craft and the motors to propel them. There were exhibits to interest landmen too, furniture made by craftsmen of Lunenburg County, women's handicraft and machinery.

It was strange, said Minister of Fisheries W. G. Ernst in opening the four-day fair, that with the fisheries interwoven in the economy of the province there was no mention of them in any of the courses offered by the Nova Scotia schools. His finger of criticism pointed out that, as far as the fisheries were concerned, the text books were blank.

"The fishing industry should take advantage of the three great tools which civilization has found so effective: science, education and co-operation," Dr. F. H. Sexton, president of the Nova Scotia Technical College advised the fishermen. The chemist had only scratched at the surface of the industry, he claimed.

The annual exhibition had its origin a few years ago as a fishermen's picnic when the town and county folk welcomed home the fishermen from their long summer of toil on the Grand Banks. It has grown since into one of the most important and most largely attended fairs in the province.

FU MANCHU



By Sax Rohmer

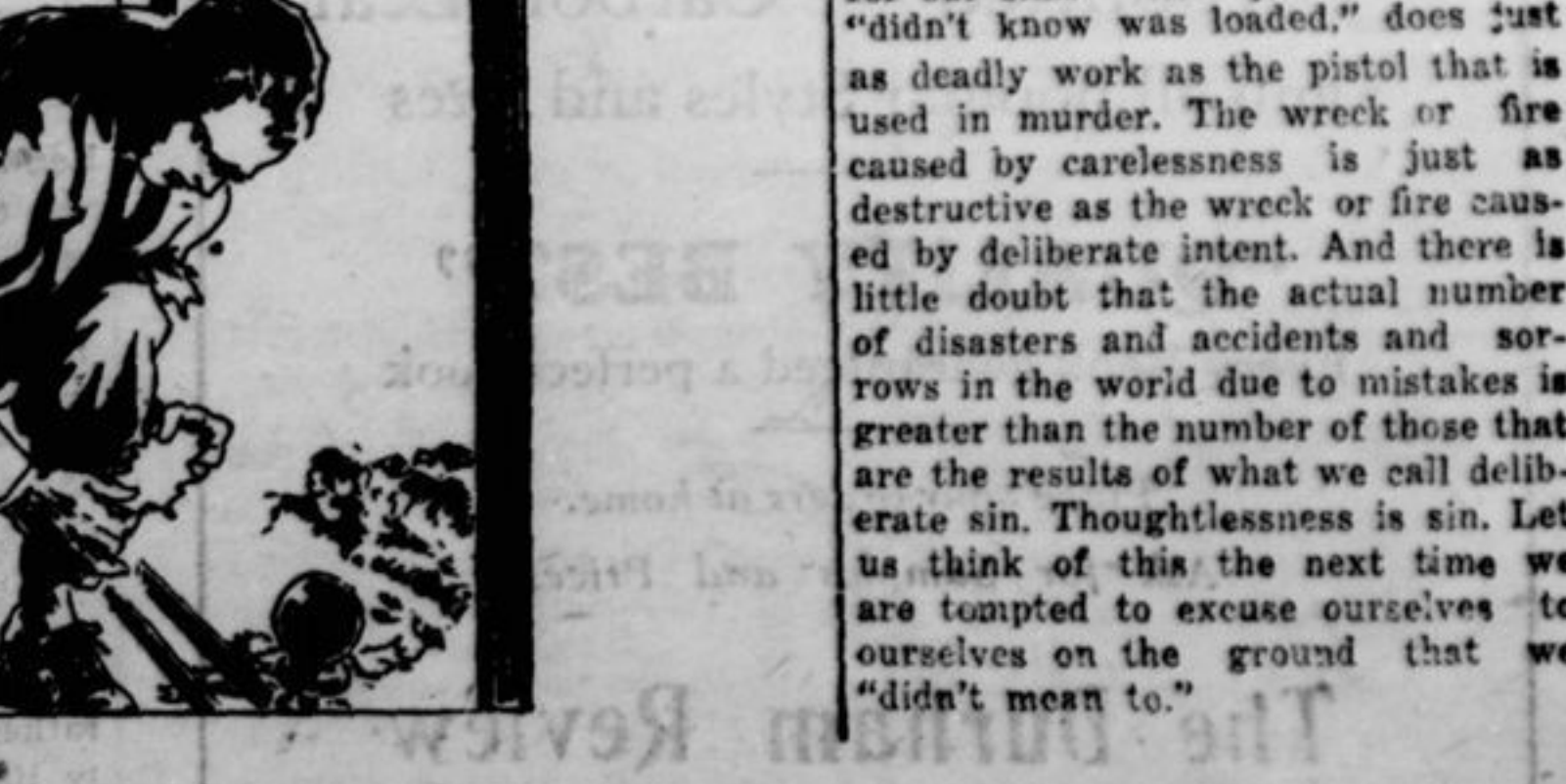
As I leaped to the door through which the strange girl had vanished in the twinkling of an eye, I heard the key turned gently from the outside.

"I am sorry, Dr. Petrie," came her soft whisper from against the panels, "but I am afraid to trust you—yet. Be comforted, for there is one near who would have killed you had I only wished it, and said just one little word. . . . Remember, I will come to you whenever you will take me and hide me."



THE SEVERED FINGER—Dr. Petrie Tricked.

Stepping over the fireplace I gave a cry of triumph. So hurriedly had the girl done her work that some charred fragments were still left of Detective Cadby's evidence against Fu Manchu. . . . Evidently she had burned the torn-out pages all together. They lay flat, and the middle portion did not burn. What would this find reveal?



Mistakes

Nature pays no attention to mistakes. Her penalties for our mistakes are just as severe as her penalties for our sins. The pistol that we "didn't know was loaded," does just as deadly work as the pistol that is used in murder. The wreck or fire caused by carelessness is just as destructive as the wreck or fire caused by deliberate intent. And there is little doubt that the actual number of disasters and accidents and sorrows in the world due to mistakes is greater than the number of those that are the results of what we call deliberate sin. Thoughtlessness is sin. Let us, think of this the next time we are tempted to excuse ourselves to ourselves on the ground that we "didn't mean to."