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# Woman's World

By Mair M. Morgan

### CHEESE AS YOU LIKE IT

Few foods are so distinctive as cheese for few foods can be used in such a variety of ways in the lunch, supper or dinner menu. There was a time when cheese was usually served as a final tidbit to a substantial meal, but today its high food value in addition to its savoury flavour is rightfully taken into account and this healthful food is one of the ingredients used in making an unlimited number of nourishing main courses. The following recipes are a few examples of how cheese may be combined with cereals or bulky vegetables to make a satisfying dish. Although in some cases the amount of cheese called for in the recipe seems small in comparison to that of other ingredients, the cheese may contribute the most food value due to the fact that it is such a concentrated food.

### Cheese Ring With Vegetables

- 1 cup milk
- 1 cup soft bread crumbs
- 1 egg
- 1 1/2 cups cooked macaroni
- 1 cup Canadian cheese, diced
- 1 tablespoon minced parsley
- 1 tablespoon chopped pimiento
- 1 teaspoon minced onion
- 3 tablespoons melted butter
- Salt and pepper

### Seald milk. Add to bread. Add well beaten egg and other ingredients. Pour into greased ring mould and oven-poach in a moderate oven (350 degrees F.) for about 50 minutes. Turn out on hot platter. Pour filling in centre and garnish with parsley.

### Filling

- 1 cup medium cream sauce
- 2 cups cooked vegetables such as
- 1 cup cooked peas
- 1 cup cooked carrots
- Salt and pepper

### Ramekin of Egg and Spinach

- 2 tablespoons butter
- 2 tables-on flour
- 1 cup milk
- 1/2 cup grated cheese
- 1 1/2 cups cooked spinach, chopped
- 6 eggs

### Salt and pepper

Melt butter, blend in flour and seasonings and gradually add milk. Stir until mixture thickens. Add grated cheese, place 1/4 cup spinach in each ramekin. Drop raw egg on top of spinach. Season with salt and pepper. Oven-poach at 350 degrees F. for 15 minutes or until eggs are set. Cover with cheese sauce and serve.

### Baked Tomato and Cheese

- 6 slices bread
- 1 cup cheese
- 2 cups tomato juice
- 2 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon minced onion

Butter bread and cut into cubes; cut cheese into cubes and put bread and cheese in baking dish in alternate layers. Beat eggs slightly, add tomato juice, salt, pepper and onion. Pour over bread and cheese and bake in moderate oven at 350 degrees F. for about 40 minutes.

### SEASONING WORKS WONDERS

On days when you are bored with life and these meals a day, go out into the kitchen and experiment with seasoning. Many opportunities for cook's amusement and family pleasure lie in your condiment pots and jars.

Of course, you must use gumption in choosing seasoning. Don't kill the flavor of your food with your cinnamon or all spice or pepper. But while the soup that has been salted with too heavy a hand often seems like a tragedy, the tasteless dish is even more so. Desserts, candies and sweets of all kinds gain in flavor if a few grains of salt are added. Any combination containing milk or cream requires

salt. Even coffee is more delicious if a bit of salt goes into the fusion.

### Sugar Helps Vegetables

Sugar is another everyday seasoning that works wonders when judiciously used. Unless vegetables are fresh from the garden a little sugar is needed to heighten their natural sweetness. Tomatoes must always have a dash of sugar. Roasts develop a richer flavor when a bit of sugar is rubbed into the surface. All dressings and sauces containing lemon juice or vinegar need some sugar.

Both sugar and salt are helpful in blending several flavors into a smooth combination. Highly spiced sauces and baked-stuffs are very dependent on skillful seasoning with salt and sugar.

As a seasoning for meat and dark sauces, black pepper is more effective than white because the real strength of the pepper berry is found in the outer shells of which black pepper is made. You need two pepper mills in your house, a wooden one for the kitchen and a pewter one, say, for the dining table. This insures freshly ground pepper for all seasoning purposes.

### Use Cayenne With Care

Cayenne pepper is something else again and must be used very sparingly, but a deft use of it lends zest to many a dish.

In soups, sauces and salads or with fish, meats and vegetables paprika's milk flavor is an addition. Its vivid color makes it an excellent garnish, too. Remember, though, there are two kinds — the Hungarian which is pungent and the Spanish which is very mild.

Cream of lima bean soup made faintly pink with paprika is nice served with toasted pimiento cheese squares and olives.

### Trusted Cheese Squares

Ten slices of bread cut 1-3 inch thick, 1 1/2 cups cream cheese, 3 tablespoons chopped pimiento, 4 tablespoons butter.

The packaged cheese works up easily and smoothly. Mash cheese, add butter and pimiento and mix until blended. Place five slices of bread on top of the other with cheese filling between. Repeat with remaining slices of bread. Put in refrigerator until firm, about 1/2 hour. Slice each mound of bread into 4 slices. Bake in a moderately hot oven (375 degrees F.) until brown. Serve hot.

In this case the toasting develops flavor quite as much as the seasonings.

### TANGY DISHES

As every housewife knows, the brisk, chill winds of fall are natural appetite stimulants. The pungent odor of wood-smoke, the wine-like scent of apples fresh from orchards, the rime that mists the meadows at early morn—these are tokens that Jack Frost will soon be calling. The keen hunger roused by these signs of autumn is not appeased with common dishes. It needs something in accord with the season; something as tantalizing and stimulating as the fall itself. You and your family will appreciate these recipes at any time — but especially right now.

### Alpine Steak

- 2 pounds round steak, ground
- 1 can tomato soup
- 2 cups cracker crumbs
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon poultry dressings
- 1 tablespoon minced onion
- 1 cup sweet pickles, thinly sliced

Combine meat, soup, cracker crumbs, and seasonings. Mix thoroughly. Fold in pickles. Press into a greased loaf tin and bake in a moderate oven (325 degrees F.) for one hour or until done. This loaf is excellent hot or cold and will keep several days in a refrigerator. Makes an excellent filling for sandwiches.

## "Ho Hum, Such A Fuss"



Beatrice, or maybe it is Barbara, yawns at this posing business as she and her twin sister arrive in Hollywood from East and are greeted by their proud father, Edward Burns, former tennis star turned film actor.

# SUNDAY SCHOOL LESSON

LESSON VIII. — November 24  
THE MESSAGE OF HAGGAI AND ZECHARIAH  
Haggai 1 : 2-8; 2 : 8, 9; Zechariah 4 : 6-10.

**GOLDEN TEXT**—I was glad when they said unto me, Let us go unto the house of Jehovah.  
—Psalm 122 : 1

**THE LESSON IN ITS SETTING**  
Time—Events recorded in that part of the book of Ezra which is found in this lesson occurred between the years 536 B.C. and 516 B.C. Psalm 84 was written during the days of the monarchy. Haggai prophesied during the second year of Darius, 520 B.C., and Zechariah, a contem-

porary of his, prophesied during this and the succeeding years.  
Place—Practically all the passages in this lesson record events taking place in the city of Jerusalem.

"Thus speaketh Jehovah of hosts, saying, This people say, It is not the time for us to come, the time for Jehovah's house to be built." It is not stated on what grounds the people based this assumption; but probably they palliated their indifference to religion by a pretended dread of Persian hostility.

"Then came the word of Jehovah by Haggai the prophet, saying, Is it a time for you yourselves to dwell in your ceiled houses, while this house lieth waste?" Their own comforts were their condemnation. If they had found means, leisure, and security to furnish such houses for themselves, it could scarcely be the times which prevented them from building God's house.

"Now therefore thus saith Jehovah of hosts: Consider your ways. Ye have sown much and bring in little; ye eat, but ye have not enough; ye drink, but ye are not filled with drink; ye clothe you, but there is none warm; and he that earneth wages earneth wages to put it into a bag with holes." Nothing had prospered with these people. Their harvest were bad. The food they ate did not satisfy. The money they made vanished. So thousands of people can testify today that, having been a fair with God whom they worshipped and claimed to love, God has somehow made life barren in its permanent situations for them.

"Thus saith Jehovah of hosts: Consider your ways. Go up to the mountain, and bring wood, and build the house; and I will take pleasure in it, and I will be glorified, saith Jehovah." No one mountain is here thought of. The reference is simply to those high lands where the most suitable timber for building purposes could be found. God himself makes this command, and, with the command, extends a precious promise that, if they will do what he asks them to do, he will not only take pleasure in it, but will be glorified in their work.

"The silver is mine, and the gold is mine, saith Jehovah of hosts. The latter glory of this house shall be greater than the former, saith Jehovah of hosts; and in this place will I give peace, saith Jehovah of hosts." It cannot be said that the glory of Zerubbabel's temple or even that of Herod's temple or temple of Solomon in costliness, splendor, and glory. If this passage is to be a literal fulfillment, it must be in a temple yet to be built. If, however, one wishes to confine the

### UNUSUAL DISHES

The good cook, who has learned the effect of new and unusual dishes upon her family and guests is in an envious position. Her meals are praised and eagerly sought after. She becomes the local "good cook."

Here are two unusual dishes made from cooked, dried lima beans.

### Limas With Sausage

- 1/2 pound sausage
- 1 medium-sized onion
- 1 cup cooked, dried limas
- 1 cup tomatoes
- 1/2 teaspoon chili
- 1/2 teaspoon salt

Fry onion and sausage until well done. Add other ingredients and simmer for 30 minutes.

### Lima Loaf

- 2 cups cooked, dried limas
- 2 tablespoons minced onion
- 2 tablespoons tomato catsup
- 3 tablespoons melted butter
- 1 egg, well beaten
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup soft bread crumbs

Combine ingredients and turn into a buttered bread pan. Bake in a moderate oven (360 degrees F.) about 25 minutes. To serve, unmold in center of platter, place strips of crisp bacon over the top and garnish with slices of fried tomatoes.

## The Wise Declare

"I am an incorrigible optimist about the twenty-third century." — Robert Laud.

"The conspiracy of two and two to make four is bound to be, in the long run, successful." — Ezra Pound.

"The darkness and indigence in the life of the masses has so far been the most glaring drawback of civilization." — Beni Prasad.

"Organization is the most delicate and difficult of all arts, always liable to perversion in the hands of those who practice it." — Beni Prasad.

"Recent events have made it plain that there is one man who can defeat the President. His name is Franklin D. Roosevelt." — Walter Lippman.

"No recent reform has delighted me so much as that just announced in Poland, where election meetings and addresses are now made criminal offences." — Bernard Shaw.

"The only palmists I will allow to read my hand are travelling gypsies, whose vision of the future becomes rosier and rosier as your payment increases." — Robert Lynd.

"When the British Empire puts 150 war vessels into the Mediterranean there is something more than a rehearsal of Gilbert and Sullivan in prospect." — Dr. William J. Elliott of Harvard University.

"Statesmen today are like chauffeurs in high-powered cars who know the road is slippery, while in 1914 they were like chauffeurs who did not know what skidding was." — Sir Arthur Willert.

## The Village Minister

Counseling the sad and weak; Hastening words of cheer to speak To the lowly and the least; Smiling at a wedding feast; Helping blind, relentless youth Into patience, vision and truth. Teaching downcast hearts to hope; Claspng feeble hands that grope When the earth scenes fade, and dim Eyes look anxiously at him. Kind, familiarized with death— As wert Thou of Nazareth. Now a little child to christen, Now a patient hour to listen To a burdened father's woes, Up and down the street he goes, Sharing every smile and tear. Counting not his own life dear. Walk beside him all the days In our small town's devious ways; Rest him, Lord, with birds and bees, And the whispering of the trees. He whose days are one long giving— Keep in him the joy of living.

meaning of this passage to the true worship of God, which is known through and made possible through the Son of God, the Lord Jesus Christ, then, of course, the glory of the worship which Christ receives from his Church today. Also the true temple of God, is far greater in glory, and truthfulness, and reality, than any glory which rested upon a material temple such as Solomon's.

"Then he answered and spake unto me, saying, This is the word of Jehovah unto Zerubbabel, saying, Not by might, nor by power, but by my Spirit, saith Jehovah of hosts." You have taken your own measure; you feel your weakness to cope with your circumstances, but you are to understand that it is God's Spirit who is the source of every enlightening that reflects glory upon God.

"Who art thou, O great mountain? before Zerubbabel thou shalt become a plain; and he shall bring forth the top stone with shoutings of Grace, grace, unto it." The great mountain represents colossal difficulties and hindrances, which, relying upon God's Spirit, would be levelled to a plain.

"Moreover the word of Jehovah came unto me, saying, The hands of Zerubbabel have laid the foundation of this house; his hands shall also finish it; and thou shalt know that Jehovah of hosts hath sent me unto you." This promise was fulfilled about four years later (Ezra 6 : 14, 15).

## The Whopper

(It is claimed that experimental applications of light and heat have caused fish to develop twenty-five times faster than in natural conditions.)

James, when your angling efforts fail, No shamefaced mien of yours announces A catch that fails to tip the scale At more than half-a-dozen ounces. You do not seem the least put out. You waste no time in useless sight- ing.

Nor rail at Fate, nor even doubt Whether the worm was really try- ing.

Using a better salve than this, And more traditionally proper, You tell of the narrow miss You had, of pulling out a whop- per;

And we, impressed by what you say, Forbear to combat your contentions In which "the one that got away" Attains phenomenal dimensions.

That was indeed a fish of worth— We are not rude enough to doubt it; But, since it gains in weight and girth Each time you tell us all about it.

We sometimes feel (and are we right?) A wonder whether your narrations Have been exposed to heat and light Experimental applications.

Theta in "Humorist"

A bamboo bicycle, thirty years old, has just completed a 1,200-mile tour in Czechoslovakia. It was ridden by a one-legged ex-soldier.

KMAS SUGGESTIONS  
Comb, brush & mirror sets, 4.95 up  
Lates' metal design.  
Derney Toilet Sets .50c to \$15.00  
Evening in Paris Sets ..... \$2.50  
Sets ..... 85c to .....

## The Vagrant

The man on the right was a murderer. The man on the left was a thief. The man across was a gangster boss and wicked beyond belief. And I was there in a cell between and nobody shared my grief.

Rats from humanity's sewers, Guarded on every hand From every clime and for every crime They were numbered among the band, Guarded close in the walls of stone obeying the law's command.

Marching into the dining room, Getting our soup and bread, Down the aisle in a single file and I was at the head.

And all around were the kind of men that the sinks of iniquity bred.

And I was a minister's only son, Stiffing a broken sob, Direct from Yale to a dismal jail like one of a gangster mob.

And this is the crime I was guilty of, I couldn't find a job.

Down on the books as a vagrant, Guilty of being a bum, Pulled by a cop from a box car top, Sherded along with a narrow cell till my thirty days is done.

One of an army of unemployed, A victim of modern days, When a man must room with nerve at home to follow the hobo's ways. And society's only remedy is prison for thirty days.

My college course I would lay aside For a job with a dago crew. I travelled wide but in vain I tried for there wasn't a thing to do. So they locked me up in a prison cell and made me a jail-bird too.

The feet of the guard in the corridor, Make a dismal sort of sound; The brazen dong of the prison gong goes echoing all around. And sitting alone in my cell of stone the depths of despair I found. —Maurice L. Kilgore, of Listowel in Listowel Banner.

## "Billy" Sunday Dies in Chicago

Once Professional Baseball Player, Became Internationally Famous for His Religious Work

CHICAGO.—"Billy" Sunday, the internationally famous evangelist who caused thousands to "hit the sawdust trail" to his pulpit and renounce the devil and rum, died suddenly last week of angina pectoris.

As described by the wife of Rev. William A. Sunday—known as "Ma" Sunday—"he just slipped back on his pillow and closed his eyes."

**Quit Major League Baseball**  
Sunday, who quit major league baseball at the height of his career to become the leading evangelist of the United States, had been an invalid for some time. He was visiting at the home of a brother-in-law here, William J. Thompson, when he told his wife: "Mother, I just feel dizzy." A doctor could bring the 72-year-old preacher only temporary relief.

The diseases first seized him three years ago and had curtailed his preaching since.

As late as October 27, however, Sunday conducted one of his picturesque revival meetings in Indiana and was elated that some two score of his audience had come to the altar.

He had been a compelling figure on North American revival rostrums since 1896—thundering voice, tany phraseology, vehement in gesture.

Generally beginning his discourses in quiet tone, he usually shed his coat and vest at the height of his plea, thundering his exhortations to sinners to repent. Words and terms rarely heard in revival meetings slipped from his tongue at his perorations as he impelled thousands to rise and "be saved" and "hit the sawdust trail" that was sprinkled to his altar.

Sunday, born in Ames, Ia., November 19, 1863, finished high school in Nevada, Ia., before continuing his education at Northwestern University in Evanston, Ill.

His first career was in professional baseball. He played with teams representing Chicago, Pittsburgh and Philadelphia in the National League between 1883 and 1890.

One of the feats Sunday liked to chuckle about was when he was in a game for Pittsburgh with Connie Mack, grey master of Philadelphia Athletics, catching for Washington. "Billy" stole four bases during the game and had Connie pulling out his hair.

In addition to "Ma" Sunday, who was the evangelist's "first assistant" at his meetings, two sons, Paul P., and William Jr., of Los Angeles survive.

Horses pour out their own drinks at the new barracks at Neustreitz, near Berlin. In every stall is a disc; the horse has only to tread on it to make fresh water flow into the trough.

## FU MANCHU

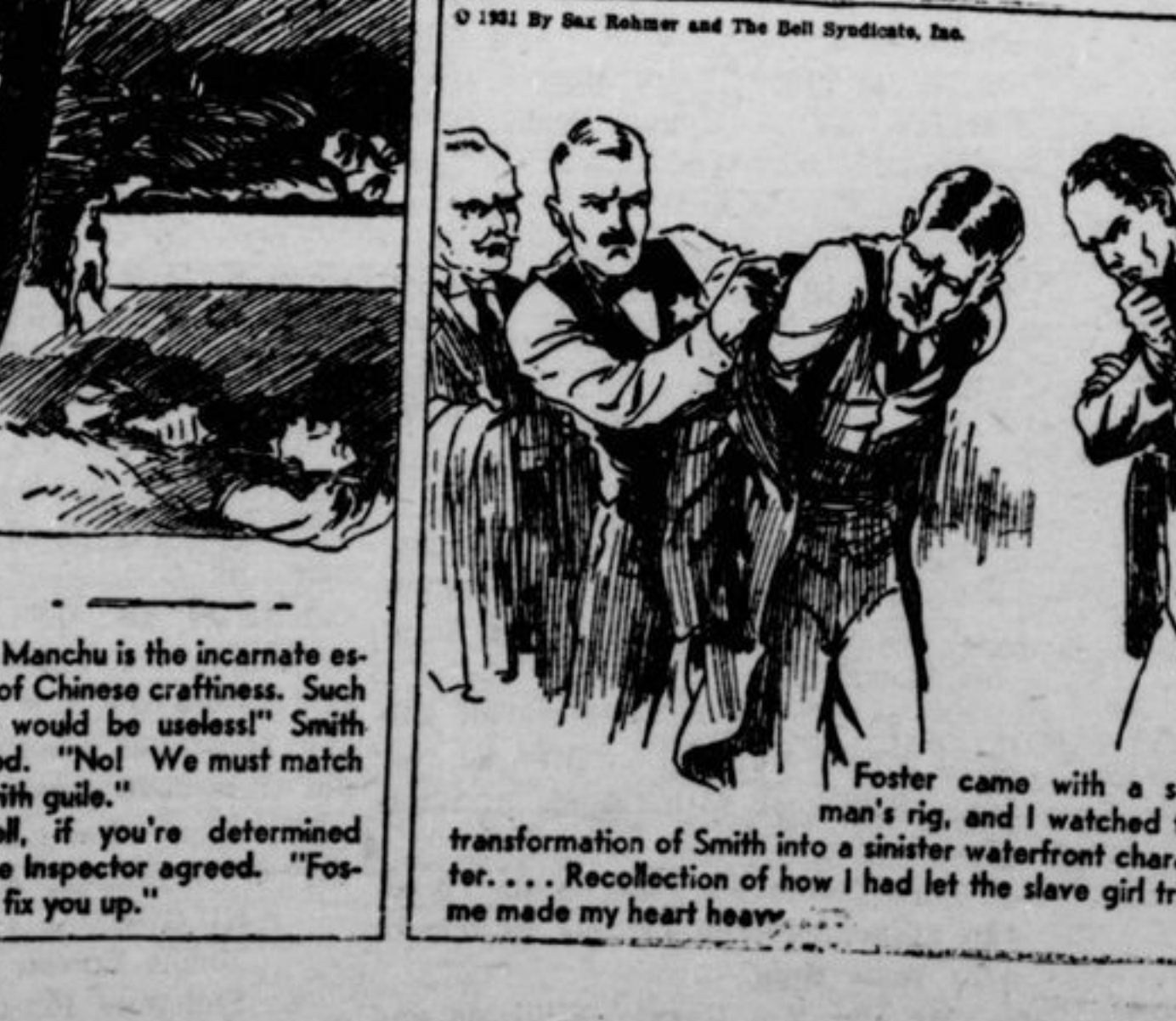
By Sax Rohmer



"Shen Yan! That's dangerous business!" Inspector Weymouth protested at Nayland Smith's announcement that he would go to the opium den where we suspected Fu Manchu lurked. "How about an official visit by the police?"

"Fu Manchu is the incarnate essence of Chinese craftiness. Such a visit would be useless!" Smith snapped. "No! We must match guile with guile."  
"Well, if you're determined sir," the Inspector agreed. "Foster will fix you up."

## THE SEVERED FINGERS—Petrie Left Out.



"You are forgetting me, Smith," I reproached him. "Petrie, it is my business, unfortunately, but no sort of hobby for you."  
"You mean that you can no longer rely upon me because of that girl?"

Foster came with a seaman's rig, and I watched the transformation of Smith into a sinister waterfront character. . . . Recollection of how I had let the slave girl trick me made my heart heavy.