

SHEEP FOR SHOWING

tricks in all trades, new ring at such events Winter Fair in Toronto exhibition," comments the Examiner. "Officials of Association of Exhibitors is all right to fix for show purposes in a way, but they want to inject wax under the skin in such a way some fault in conformation."

the average individual get a fall or winter fair attention to sheep. The spectator may be evenly trimmed, but in the field do not topped as those on exhibition. One farmer said he was able to get his sheep to show purpose that when an animal is shown earlier than with luck, the idea being to have an opportunity to show before being shown for purposes. Our sheep could dip and then clip them it was this business the animals a hair shears that he had to master. He added that several times he had to shear some time before a show pen, but it was in mind that for show purposes the exhibitors "it."

in Offices"
Calif. — Marion competitor with old and on their married women sisters in the house the bachelor man who walks potential husband.

life of Harlow is the first woman assistant to a picture. She is to be married "Red," she said. She has achieved primary goal, she said, she cannot. She is unconsciously than who walks potential husband as a prospect. She is leaving to matters.

She is into the act and she asserted. Her view does happen to be merely incidental.

Is Minister
her customer gold colored and one red of America. Uldine Ut, Episcopal of the few this denomination moment. Okla. girl, time she was the end of the saying huge

the woman, she has been her, is now to per- and hap-

Cities
arrange- grants, a result confer- loans on be- definite- the woman, the pro- difficult direct

Woman's World

By Mair M. Morgan

USE IMAGINATION IN COOKING POTATOES

An industrious statistician has figured out that men generally order French fried potatoes when they eat in hotels and restaurants. Perhaps the reason men eat French fried potatoes in hotels is that they never get them at home. Yet they are not hard to do. The preparation, however, should be careful.

Chips or Saratoga potatoes must be cut in thin, transparent slices. French fried potatoes must be cut uniform in thickness. Shoestring potatoes or potatoes Julienne must be cut in tiny strips, literally shoestrings. Souffled potatoes must be cut lengthwise in slices with a perfect clean cut—no jagged edges.

Cutting Devices Handy
There are clever devices on the market for cutting potatoes that insure perfection and since this type of potato cookery makes such attractive serving for various occasions, a set of potato cutters is a worthwhile investment.

A fat that may be heated to a high temperature without smoking or burning should be used for frying. A high grade vegetable oil or a firm vegetable fat give satisfactory results because either can be made very hot before the fat molecules break down.

To make French fried potatoes, pare potatoes and cut lengthwise into strips about 1/4 inch thick. Let stand in ice water for an hour. Drain and dry between towels. Fry in deep fat heated to 395 degrees F. Cook not more than twelve pieces at a time. Cook until brown and crisp on all sides. Drain on heavy brown paper and sprinkle with salt. Serve as soon as possible after frying.

Select Potatoes Carefully
The composition of the potatoes is important in making potato soufflé because some kinds will not puff. A waxy potato gives the best results. It is used the process takes longer. In this case, let cooked slices drain on crumpled paper while cooking the entire batch at a low temperature. Then raise temperature of fat and finish cooking.

Select large potatoes and rub clean. Do not wash. Pare evenly, slicing out eyes or imperfections instead of cutting around these places as one usually does. Cut in lengthwise slices not more than 1/4 inch thick. A

vegetable slicer will make perfect slices. Wipe each slice dry and place it between folds of a soft tea towel. Heat fat to 265 degrees F. Or hot enough to make bubbles rise to the surface when potatoes are put in. Put six or eight slices into kettle and cook five minutes, stirring with a long handled fork or skimmer. Remove at once to second kettle in which fat is heated to 425 degrees F. Cook until puffed and delicately browned and crisp. Drain on crumpled paper and sprinkle with salt. Keep in a warm oven about 300 degrees F., until ready to serve to insure crispness.

Fry Sweet Potatoes
Sweet potatoes are good French fried. Prepared exactly as you do Irish potatoes.

French fried onions can be done two ways. By one method, you cut in slices, separate into rings, and drop into milk. Let stand an hour. Drain and dip in flour. Fry in deep fat heated in 385 degrees F. Drain, sprinkle with salt and serve.

SUNDAY MEALS
It's heresy, I suppose, but such beautiful heresy—the club that a certain housekeeper group in a community not far away has formed to promote the abolishment of Sunday food orgies and incidentally, drug-every.

Even when Sunday was primarily a day of rest, it was never that for mother. But now that it has become the one time in the week when busy people get a chance to see their friends and relax a little, it is more than ever important that the one who prepares the meals gets a bit of consideration.

The best thing to do about it, many housekeepers have found, is to plan a main meal that can be chiefly cooked the day before. Then for supper rely upon such aids to quick hospitality as cheese trays, canned soups, boxed cookies, boxed beverages.

Pumpernickel
Two cups mashed potatoes, 1/4 cup lukewarm potato water, 2 yeast cakes, 3/4 cup corn meal, 1 1/2 cups cold water, 1 1/2 cups boiling water, 5 teaspoons salt; 1 tablespoon sugar, 2 tablespoons butter or other shortening, 1 tablespoon caraway seed, 6 cups rye meal, 2 cups wheat flour.

Stir cold water into cornmeal and when smooth put over the fire. Add boiling water, stirring constantly and cook until it forms a mush. Add salt, sugar and butter and cool to lukewarm. Add mashed potatoes, yeast water and stir well. Stir in flour and rye meal. Mix and knead to a smooth stiff dough using wheat flour on the board. Put into a large mixing bowl, cover and let rise in a warm place until double in bulk. Shape into loaves, roll in corn meal and put in greased bread pans. Let rise again until double in bulk and bake 1 hour in a moderately hot oven (375 degrees F.).

Quality Pudding
Three eggs, 1 cup sugar, 1 cup soft bread crumbs, 1 1/2 teaspoons baking powder, 1 cup chopped walnuts, 1 cup dates, few grains salt, 1/2 teaspoon vanilla.

Beat yolks of eggs until thick and lemon colored. Mix and sift sugar and baking powder and combine with bread crumbs. Add with dates and nuts to beaten yolks and fold in whites of eggs beaten until stiff. Add vanilla and spread about 3/4 inch in a shallow pan which has been buttered and dusted with flour. Bake in a moderate oven (350 degrees F.) until firm, about forty minutes.

HOUSEHOLD HINTS
The need to keep bottles well-labeled and poisons out of the reach of children is shown by the report of 569 or more deaths each year from acute poisonings in children under five years of age.

Grit imbedded in the back of a rug that is not reached when only the top of the rug is cleaned slowly cuts the fibers and causes the rug to wear more quickly.

Before shampooing rugs, coverings on chairs, or similar fabrics, the color should always be tested in an out-of-the-way place to see that it does not run.

Sparking may keep the child from doing what grown-ups dislike but it does not develop character, this has to come from right guidance.

Sweet potatoes go well with meat. They may be sliced raw, spread over a slice of ham in a covered baking dish, and cooked in the oven. Or they may be sliced lengthwise and spareribs, or a roast of meat.

A baby will learn to like new foods if mother gives these new foods one at a time, in small amounts, when the baby is hungry.

When Movie Goers Must Dodge Balls
Along about the first of the year Metro hopes to have a sizable fraction of the movie-going public looking at the world through rose (and blue) colored glasses. Seeking a novelty to charm its tickle audience, the company has revived the stereoscopic film which first was tried publicly about eleven years ago.

The process has been improved since then and sound has been added. The result is Audioscopia by Pete Smith, is scheduled for release on Jan. 1.

J. F. Leventhal and J. A. Norling, who have been dabbling in stereoscopic films for several years, produced the new Audioscopia. It was made somewhere on Fifty-fifth Street at an unmentioned cost and under unmentioned difficulties. If all goes well, they may make a whole series; they think they can do better the next time.

Mr. Leventhal was host at a four-man preview of his picture in one of the Metro projection rooms last week. He grinned happily as one spectator ducked when a pitcher wound up and tossed a baseball right of the screen at his head. If there had been a woman present, unquestionably there would have been screams when a magician conjured a white mouse onto the tip of his wand and poked it out, seemingly within arm's length of the innocent bystanders.

No question about it, the Leventhal-Norling camera has created a weird third dimension for a two-dimensional screen. Things come and threaten to land in your lap. An inebriate asks his audience to have a drink, proffers a filled glass — you can almost smell the neutral spirits — and then, visibly rebuffed because no one will accept it, grabs a siphon of seltzer and squirts it in your eye. Well, almost in your eye. It's foolish to duck, but you probably will.

There is a woman on a swing who soars right out into the audience; there is a fire-eater who brandishes a torch in your face; there is a slide trombone that slithers out until it is just inches from your nose; there is a skeleton that tries to wrap itself around your neck, and there is an alarm clock that comes so close you feel like shutting it off.

To see all this, you have to hold a strip of pastboard with two gelatin lenses — one magneta, one blue-green — before your eyes. They used the same instrument of torturing for the old stereoscopic films, but the results were not so good. Mr. Leventhal admits that sound is a great factor in heightening the illusion. The seltzer-squirting episode, for example, is doubly effective, because you hear the zizz and the splash when it strikes.

If you want to cheat and peek at the film without the glasses, you get a blurred double-image with a red and blue border. That is because a double image is being projected, one being blue and the other red. Mr. Leventhal explains it this way: "The stereoscopic camera is actually a combination of two cameras, so that the axes of the lenses are parallel, or nearly so. When the camera is turning, each lens makes its own picture. One of the negatives is treated with a blue-lye, the other with a red dye. Then from the two negatives, a single positive is made with the images slightly over-

Ottawa Requires 2,096 New Houses
OTTAWA.—The Board of Control had under consideration a report from a sub-committee of the National Construction Council of Canada saying at least 2,096 new dwelling units are needed here to house low wage earners and relief tenants.

The report, presented last week, said at least 576 existing occupied dwelling units might be demolished to make room for new and more satisfactory dwellings.

It added rehabilitation of 1,369 dwellings should be launched and that 5,625 families are occupying 3,529 dwellings, causing serious overcrowding.

The report disclosed the existence of conditions conducive to juvenile delinquency and crime, mentioned serious lack of adequate sanitary facilities and existence of grave fire hazards. It added that there was a serious lack of cheap satisfactory housing in the capital.

A Winter Albino
This is the true story of a bird that willingly exchanged freedom for captivity. A doctor in a Home County keeps a few birds in cages that are large enough to be called aviaries. In one of these was a hen bullfinch whose personality so pleased a wild bird that he would come daily and perch on the cage and talk to the imprisoned beauty. He was so insistent that at last he was admitted to the cage, and ever since has evidently relished his position.

But a strange thing has happened. When he first came to stung on the cage he was clad in the full salience of color, of red and black and white and other subtler tints. Today all his colors, save a slight and delicately diffused pink on the breast have faded into whiteness. He looks a born albino.

The bird appears to be very fit; and his Spring moult is awaited with eagerness. Will his colors be restored to him or will he grow into a revived whiteness? — London Spectator.

How To Deal With Parasites Of Horses
It is as necessary as it ever was for the young farmer to learn all he can about the care of horses. Parasites of horses and the diseases caused by them are always of considerable importance. Young animals particularly are more susceptible and less resistant to the ravages of these pests and may be permanently affected, if nothing is done for them, before they reach the age of usefulness.

30 Days to Think it Over
A young man from the country recently came to town, bought a second hand car later in the day and went for a ride. Today he is in jail for a month and his license has been taken from him. He collided with another car and seriously injured its occupant. Worse, he ran away and failed to return to the scene, which is a criminal offence in itself.

All the fines in the world will not stop some people, but making it impossible for a man to drive a car at all is the most salutary manner in which to handle drivers who can't be trusted with a car. If this young man makes good, he may yet get his license back, but he must first be trusted to himself, and it is trusted he will be wise and not feel disgruntled and get into more trouble. — Kamloops Sentinel.

Slip Off Jacket Formal Wear
The important velvet double duty formal dress in new street length. You can wear it for luncheon, bridge or late afternoon with its shirred sleeved jacket and jeweled buttons down the back.

When you want to be especially glamorous for dinner, theatre or dancing, slip off the jacket. For strictly formal evenings, make the dress in floor length as seen in small view.

Metal cloth or crepe silk will make up effectively in this simple to sew model.

Style No. 2949 is designed for sizes 14, 16, 18 years, 35, 38 and 40-inch bust. Size 16 requires 2 1/2 yards of 39-inch material for street length dress with 1 1/2 yards of 29-inch material for blouse.

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.

The Rural Teacher
By Lucille Danker in The Maritime Farmer

Has it fallen to your lot to board the school teacher in the country district. "Yes," you may reply. "It has, and it is a real pleasure, to have a young person in the house; makes the place seem more cheerful, since our children have grown up, and gone away." That is as it should be, and I feel confident it will be a home-like place at your house. The teacher will feel it is not a mere boarding place, but a home.

But should you reply: "Well, yes, I have to board the teacher, and it is a job I despise, but there are no other places near enough to the school, for a teacher to board." That makes me feel dubious. There is such a difference, between doing a thing which is a pleasure, and doing it because it is a tiresome necessity.

Often the teacher is a young girl, who is just starting out in life and needs a bit of mothering. For if there is one job, more than another, in which you are constantly in the limelight, it is the position of a country teacher. Tatting children run home and tell a complete, and highly colored version of the various happenings of the day at school. The teacher's looks, actions, clothes, and so on are criticized, by the neighbors. A great deal of this reaches the teacher's ears, so is it any wonder she is often lonely, and homesick, and longs for a true friend among so many apparently hostile people? We must in fairness say that often this criticism is more thoughtless than malicious, but it hurts just the same. The lonely girl puts up a brave front, to hide her feelings. Then in so many schools, the previous teacher has held a very loose rein, as it were; and the pupils seem very formidable to an inexperienced girl. Often it takes more pluck to handle a school of forty, or fifty youngsters, than it does to face a machine gun.

See that the boarder has a warm, comfortable room, with as many conveniences and dainty appointments as you can manage. Serve her with hearty appetizing meals, and have them always on time. A teacher has to govern her working hours by schedule, and few things are more annoying than to have to rush back to school, at noon hour, say because dinner was a half-hour late. She is apt to be upset, and take it out on her pupils, to the discomfort of all. So many people do not seem to care what they serve for meals to a boarder, and get sadly into a rut, as to variety. A little treat now and then, and a variety and change, are essentially to one's health and well being. It is so fatally easy to get into a groove, in planning meals, and one should be on the alert, and try to keep out of a rut as much as you can.

I once heard of a place where the boarders always knew exactly what would be served each day of the week. This practice has little to commend it, and is fatal to appetite. "Variety is the spice of life," we are told, and it is certainly as much needed in our food elsewhere. Boarding mistresses like the old lady who proudly said, "Nobody ever found me without plenty of mince-meat, fruit cake, and strawberry preserves," are fast passing away, if they are not totally extinct. Very few, even in the country districts, can make that boast now.

It is truly astonishing that many people, who know that in all probability, they will be boarding the teacher, when the term begins in the fall, fail to prepare beforehand. They will grow very little garden stuff, and prepare scarcely any extra preserves, jam, jellies, pickles, and things of that nature. These things go far to eking out a meal. Another great aid to the pleasure of the many products on the market today, which are such a boon to the housewife, and which our grandmothers never knew. Every good housekeeper these days has an "emergency shelf or shelves," as the case may be. These are used to store a complete assortment of foods, for every use. By this modern method, we may have on hand enough canned and packed stuff to last a week, a month, or even six months. When one has a boarder, there are days when it means everything to the house-keeper, not to think about cooking for a chance meal, or even a few days. There may be illness in the family, or she is anxious to finish some sewing, or something else may come up, and it is a comfort to have the materials for this meal or day's meals, right at hand.

Having thus disposed of the food problem, as far as possible, let us turn to another phase of the ideal boarding-mistress' character. Overlook any little fault of failing the teacher may have, as you would were she your own daughter. See that she has a seat in the family car to go to church, to town, etc., until she gets acquainted in the district. Then it will no longer be incumbent on you, as she will probably be occupying a seat in some one else's car.

Enjoying The Night Life



Helen Vinson, charming moving picture star and wife of Fred Perry, tennis star, is moved to laughter by the antics of a performer at the Trocadero, New York City night club, which she attended with a party of friends.

TWO GOOD RECIPES FOR BREAD PUDDING
Bread pudding used to have such a bad reputation along with prunes and hash that conscientious housekeepers preferred to use left-over-

FU MANCHU By Sax Rohmer



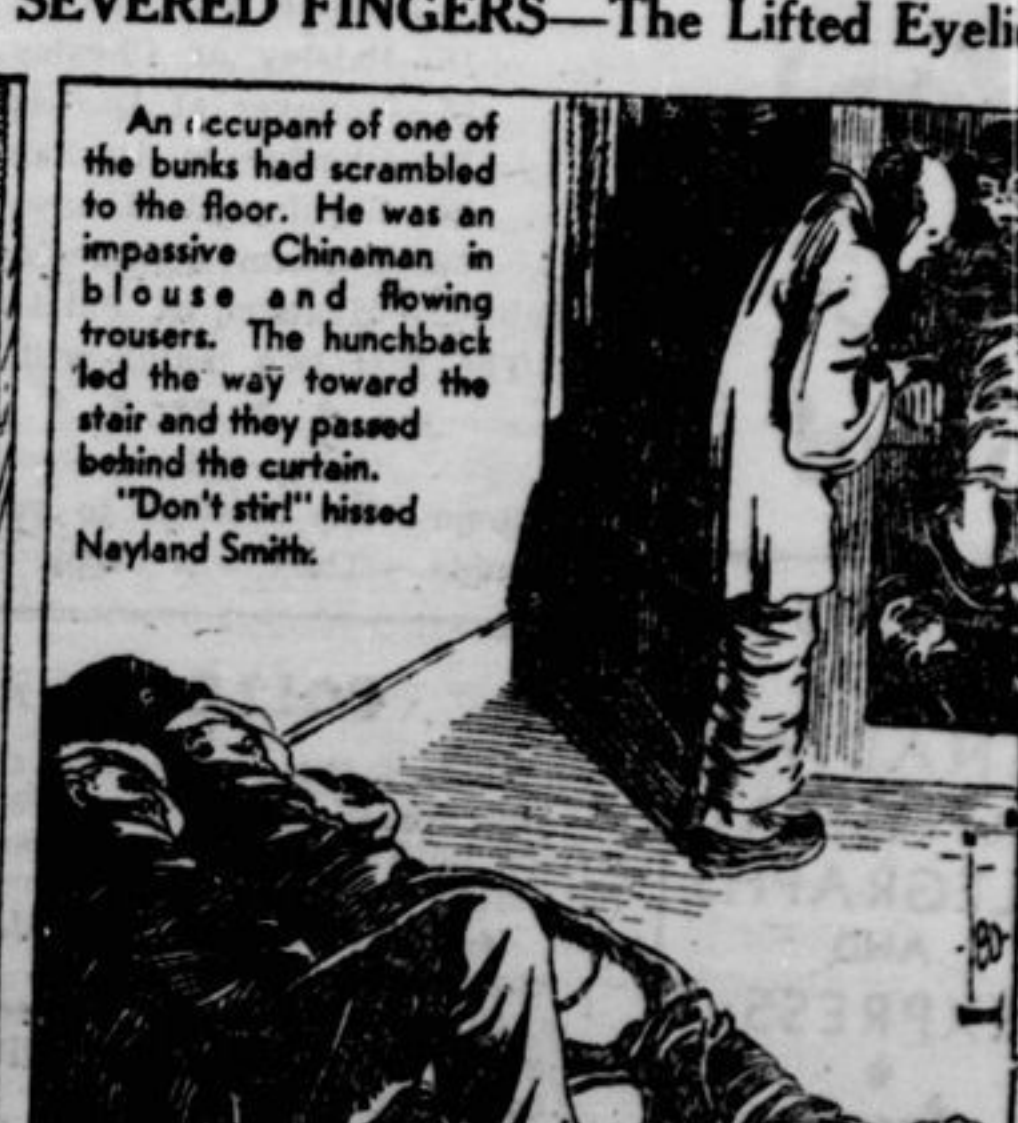
Delicate fingers touched my right eyelid as I lay like one dead. Fortunately, my medical knowledge told me what was coming—this creature sought to learn whether I was unconscious. I rolled my eyes up, as the lid was adroitly lifted and lowered again...



The man moved away. Smith murmured: "Good. Petrial He took me on trust after that. Have you noticed the silence? Most of these men are shamming. . . They are not drugged. . ."



"What an awful face that man had! Petrie, it's the hunchback Detective Cadby saw going into Shen Yan's! Suddenly he grasped my arm. 'Ah, I thought so. Do you see that?'"



An occupant of one of the bunks had scrambled to the floor. He was an impressive Chinaman in blouse and flowing trousers. The hunchback led the way toward the stair and they passed behind the curtain. "Don't stir!" hissed Nayland Smith.

THE SEVERED FINGERS—The Lifted Eyelid.