

**FIRE DANGER  
IN YOUR HOME**

Startling Facts About  
the Home Use of  
Gasoline

New York State recently a fru-  
keeper filled a pan in the  
th enough gasoline to clean  
writes Paul W. Kearney, in  
Daily Circle." Taking what  
bered adequate precautions,  
careful not to have any open  
the kitchen and she made  
the windows open so as  
the place. As she work-  
down, her maid went down  
to look at the furnace,  
door ajar. And before she  
stairs there was an ex-  
wrecked the house, kil-  
ple in it, and sent three  
hospital.

positions for trouble,  
carelessness with which  
and, probably gives  
than any other cause,  
housewife in the coun-  
demonstration fre-  
the officers' college  
A Fire Department, A  
a handful of cotton  
molested with gas,  
higher end of a sloping  
26 feet long, and  
ating officer places a  
lighter at the op-  
up around the cig-  
and with amazing  
the way back the up-  
cotton waste which  
at the contact.

**FLAME**

in a tablespoon of gas,  
and some of it runs  
it, yet it is ignited by  
feet away. And since  
could be done at 20  
the, the moral for the  
obvious: "Don't use  
gasoline or naphtha) in  
any room whatever.  
ever what precautions  
make it safer!

demonstration em-  
the reasons why:  
is dangerous because  
of an invisible vapor,  
easier than air, which  
lowest level, so as  
a gasoline can in the  
begins to flow down  
it follows the pre-  
in the course of  
to come across an  
light or even  
sh box of the stove  
trick is re-m-  
seals. The amazing  
appears from no-  
along the invisible  
the vapor's source,  
of an explosion in-  
being touched  
of fire on its re-  
in you badly en-  
in the hospital  
won't show is that  
copper mixed with  
at least equal  
the. Since only a  
gasoline produce en-  
every heavy car  
if you can readily  
it require much  
you right into

gasoline near an

another case. A  
with gasoline  
laughing entering  
that it was grow-  
on the electric  
take her hand  
was an explosion  
them through the  
vacant lot 30  
had sparked.  
Simple. Don't  
gasoline or ben-  
into your house  
safety cloze with  
gasoline in all  
under mechanical  
when or handy

ment  
ing for  
Anthem

on Telegraph.

able demon-  
the Crown, and  
for memo-  
rise and stand  
of the National  
g or end of a  
at other func-  
regulation  
do so, unless  
members of the  
untry.  
Anthem, or a  
as incidental  
ion picture or  
need not feel  
any disre-  
they remain  
of fact, by re-  
they enable  
selves to ap-  
arily the sig-  
being wit-  
that way they  
ruly than if

**Woman's  
World**  
By Mair M. Morgan

**Variety The Spice of Life**

Ever get tired of cooking and serv-  
ing the same old way? An easy way of  
stepping out of that rut and still  
staying inside the budget, is to switch  
over occasionally to something out of  
the list of "meat sundries."

These "sundries" happen not only  
to be tender and appetizing, but are  
actually ranked as "delicacies" by  
gourmets and those who regard cook-  
ing as a fine art. They are also econ-  
omical to use because there is so  
little waste, and most of them are  
highly nutritious. For example:

- (1) **Livers** — whether from beef, lamb, pork, veal, or chicken, are rich in vitamins "A," "B" and "G," and contain essential minerals as well. Prepare by sauteing; braising; creaming; baked; in croquettes; in loaf; or in casserole.
- (2) **Hearts** — from beef, pork, veal or lamb. Prepare either smothered; with bacon, preferably, if smothered; stuffed and baked; braised; or in casserole.
- (3) **Kidneys** — of beef and pork, so valuable they are often used in treatment of anemia. You must exercise fastidious care in preparing them because their texture is delicate and it ruins them to overcook them. Delicious when broiled, sauteed; fried; stewed; or in casserole.
- (4) **Sweetbreads** — the thymus gland of veal and lamb. Quick to cook. Broil; cream; or fry.
- (5) **Brains** — of beef, pork, and lamb. Quick to cook and good. Broil; fry; scramble; or braise.
- (6) **Tongues** — of beef and lamb. Boil; cream; braise; pickle; or smoke and cook at moderate temperature.
- (7) **Lamb Fries** — boil first, then fry.
- (8) **Tripe** — Comes from the stomach of cattle. This is of two varieties of which honeycomb is the preferred. Pickle it, stew, cream or saute breaded.

**Stuffed Baked Heart**

Buy either beef, lamb or pork hearts to the amount of four pounds. Wash thoroughly. Cut out the arteries and veins and wash again to free from blood. Stuff with a bread or rice dressing seasoned with onion and sage; or a fruit dressing with raisins, prunes or apples. The stuffing not only adds flavor, but also helps to retain the shape of heart. Rub with salt and pepper and roll in flour and brown in hot fat. Place in baking pan half cover with boiling water, cover pan tightly and allow to bake slowly. When tender, remove to serving platter in a nest of steaming rice. Make a gravy of liquid in pan, pour over the rice and garnish with strips of pim-fento.

**Broiled Lamb Kidneys**

Be sure to select fresh kidneys. Wash in cold water; scald; remove skin and fat. Cut in half. Wrap each kidney in a slice of bacon. Broil until bacon is crisp and kidneys are tender — 12 to 15 minutes. Lay on toast triangles and serve at once. If no broiler is available, bake in hot oven of 425 degrees F. uncovered about 20 minutes.

**Liver Sandwiches**

Grind one cup of cooked liver with two slices of crisp bacon. Moisten with mayonnaise spread, not too thin, on slice of buttered bread; arrange thin slices of sweet onion and leaf of lettuce over it. Cover with second slice of bread. Cut in triangles. Garnish with pieces of mustard pickles.

**Creamed Sweetbreads**

Soak in cold water for one hour. Cover with boiling water to which 1 tablespoon of vinegar and 1/2 tea- spoon of salt have been added to each quart of water. Cook 20 minutes. Then

**Bonus Bond Design**



Bonus bond design is inspected by officials of the U.S. Bureau of Engraving and Printing at Washington, D.C. Studying the sketch for the special run of baby bonds which will be used by the veterans are (left to right): J. C. Benzing, superintendent of engraving division; Alvin W. Hall, director; C. R. Long, assistant director, and Alvin R. Meissner, chief engraver. On their shoulders falls the tremendous task of directing the issuance of the millions of bonds necessary.

and cup towels, pillow-cases, and use them for quilt linings for some quilts I dye the bags, using sunset soap dye, pink is very nice, or sky blue, and some I just leave the bags white. I also made a quilt top from dyed flour bags. I dyed two bags a dark green, and two a dark red. I cut them in strips, three inches wide, and sewed them together, one red and one green, etc., and I used flour bags dyed light brown, for the lining. I made a very useful inexpensive quilt. I have been using it for five years and it is still in use.

Then there are other ways to make quilts from flour bags. They may be dyed different colors, and cut in squares and pieced together in blocks in light and dark pieces, and the blocks set together with strips of some different color. I am making a quilt like this now and it is real nice.

There are also other uses for flour bags, such as making dresser scarfs, and small stand cloths, the dresser scarfs may be made with some design embroidered on each end, and a basket of flowers in the centre and the stand cloths are nice with a butterfly or some small design in some corner worked in colored embroidery. I have made summer play suits for the small boys from flour bags dyed navy or brown. They wear well and the cost is small. They are easily made by using an old suit for a pattern.

There are also many other uses for flour bags for any housewife handy with the needle and they save a good many pennies needed for other things.

**SUNDAY SCHOOL LESSON**

**LESSON VIII. — FEBRUARY 23**  
People Before Property — Luke 8  
Golden Text — "No servant can serve two masters; for either he will hate the one, and love the other; or else he will hold to one, and despise the other. Ye cannot serve God and mammon. — Luke 16:13.

**THE LESSON IN ITS SETTING**

Time — All the events of this chapter occurred in the autumn of A. D. 28.

Place — Our Lord's teachings, down to v. 25, were given at the Sea of Galilee, with the exception of the event recorded in vs. 19-21, which occurred in Galilee. The miracle of casting out demons occurred at Gadara on the eastern shore of the Sea of Galilee, while the miracle of healing and that of raising Jairus's daughter from the dead occurred in the city of Capernaum.

"And when he was come forth upon the land, there met him a certain man out of the city who had demons." Demons are spiritual personages of the underworld of darkness, without physical form, agents of Satan seeking to control men and women living on the earth. "And for a long time he had worn no clothes." Literally, this should be translated: "And for a long time he did not put on himself any clothing; a matter which a physician like Luke would naturally note. "And abode not in any house, but in the tombs." Near the ruins of Kersa many tombs can be seen today, cut in the rocks that are so abundant here.

"And when he saw Jesus, he cried out, and fell down before him, and with a loud voice said, What have I to do with thee, Jesus, thou Son of the Most High God?" The title which is here given to the Lord Jesus would seem to indicate that this man was a Gentile and not a Jew (see, e.g., Gen. 14:20-22; Numbers 21:16.

"I beseech thee, torment me not." Herein the true devilish spirit speaks out, which counts it a torment not to be suffered to torment others, and an injury done to itself when it is no more permitted to be injurious to others.

"For he was commanding the unclean spirit to come out from the man." For oftentimes it had seized him, and he was kept under guard." The phrase kept under guard in the original is derived from a verb meaning "to put in chains," and that, in

**A Peck of Trouble**

Copy of letter actually received by a bank from a business man who they had repeatedly called for additional margin on his loan:

Gentlemen—I wish to inform you that the present shattered condition of my bank account makes it impossible for me to send you my cheque in response to your request. The present financial condition is due to the effect of the federal laws, the state laws, county laws, incorporation laws, by-laws, brother-in-laws and outlaws, that have been foisted upon an unsuspecting public. Through these various laws I have been held down, held up, set up, walked on, flattened, squeezed, and broke until I do not know what I am where I am, or why I am.

These laws compel me to pay a merchant tax, capital tax, excise tax, incorporation tax, auto tax, gas tax, light tax, water tax, cigar tax, school tax, liquor tax, syntax and carpet tax, and when I am dead they look for inheritance tax.

In addition to these laws I am requested to require to contribute to every society and organization that the inventive mind of man can invent and organize; to the Society of St. John the Baptist, the Women's Relief, Navy League, Children's Home, Policeman's Benefit, Dorcas Society, Y.M.C.A. and the Gold Diggers Home; also to every hospital and charitable institution in town—the Red Cross, Black Cross, White Cross, Purple Cross, Flaming Cross and Double Cross.

The government has so governed my business that I do not know who owns it. I am suspected, expected, inspected and disrespected; examined, re-examined, informed, required, commanded and compelled, until all I know is that I am supposed to provide an inexhaustible supply of money for every known and unknown deed, desire or hope of the human race, and because I refuse to donate to all and then go out and beg, borrow or steal money to give way I am ousted, cussed, and disrobed, until I am just about ruined.

The only reason I am clinging to life at all is to see what the blues is coming next.

**Three Necklines**



Here's a jaunty beige wool crepe to wear right now "neath your winter coat. At the first breath of spring, it looks so gay and fresh without a coat. It has a cocoa-brown crepe scarf tucked in at the neck.

For more dressy wear, omit the scarf and unbutton the neck. It forms tiny revers.

Then again, you can make it with a smartly severe high neck. It hints military air with stand-up collar and innumerable buttons that meet the slimming V-of the bodice.

Style No. 2599 is designed for sizes 14, 16, 18 years, 36, 38 and 40-inches bust. Size 16 requires 3 3/4 yards of 39-inch material.

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.

**Adopted Daughter Inherits Large Sum**

Mrs. Julia Otley, of Eastbourne, England, in her will bequeathed \$50,000 to Winifred Laura Foster.

Thirty-six years ago a middle-aged clergyman in London was attracted by the charm of a small dark, curly-haired girl. She was one of a large family, was being cared for by her grandmother.

The clergyman married, but the child remained in his memory. He discussed her with his wife soon after she finished her education. Mr. Otley suffered a breakdown in health and retired from the ministry.

The girl, now a woman of middle age, told the reporter of her life of quiet happiness with her "parents." She said:

"Mrs. Otley was a dear, so kind and considerate. She was 51 when she died. For many years I have looked after the housekeeping. I lived with them at Llandudno and Malvern before coming to Eastbourne 16 years ago.

"Mr. Otley is now a confirmed invalid. All the time I have lived on excellent terms with my brothers and sisters. I visit them regularly."

**Woman As She Is**

She's an angel in truth, a demon in fiction;  
A woman's the greatest of all con- traction  
She's afraid of a cockroach, she'll scream at a mouse  
But she'll tackle a husband as big as a house.

She'll take him for better, she'll take him for worse;  
She'll split his head open, and then be his nurse,  
And when he is well and can get out of bed,  
She picks up a teapot and throws at his head.

She's faithful, deceitful, keen-sighted and blind;  
She's crafty, she's simple, she's cruel and she's kind;  
She'll lift a man up, she'll cast a man down;  
She'll make him her hero, she'll make him her clown.

You fancy she's this, but you find out that she's that,  
For she'll play like a kitten and scratch like a cat.  
In the morning she will in the evening she won't,  
And you're always expecting she does, but she don't.

—Exchange.

Sunday School Teacher.—"Can any of you little girls tell me who lived in the Garden of Eden?"  
Little Mary—"Yes, teacher, the Adamses."

**FU MANCHU**

**By Sax Rohmer**



"Keep afloat a few seconds more and I can get you," Nayland Smith shouted from above, "and don't touch the beam."

As my clutching fingers fell from the beam, I managed to turn, to raise my throbbing head, and saw the strangest sight of all that dreadful night. . . .

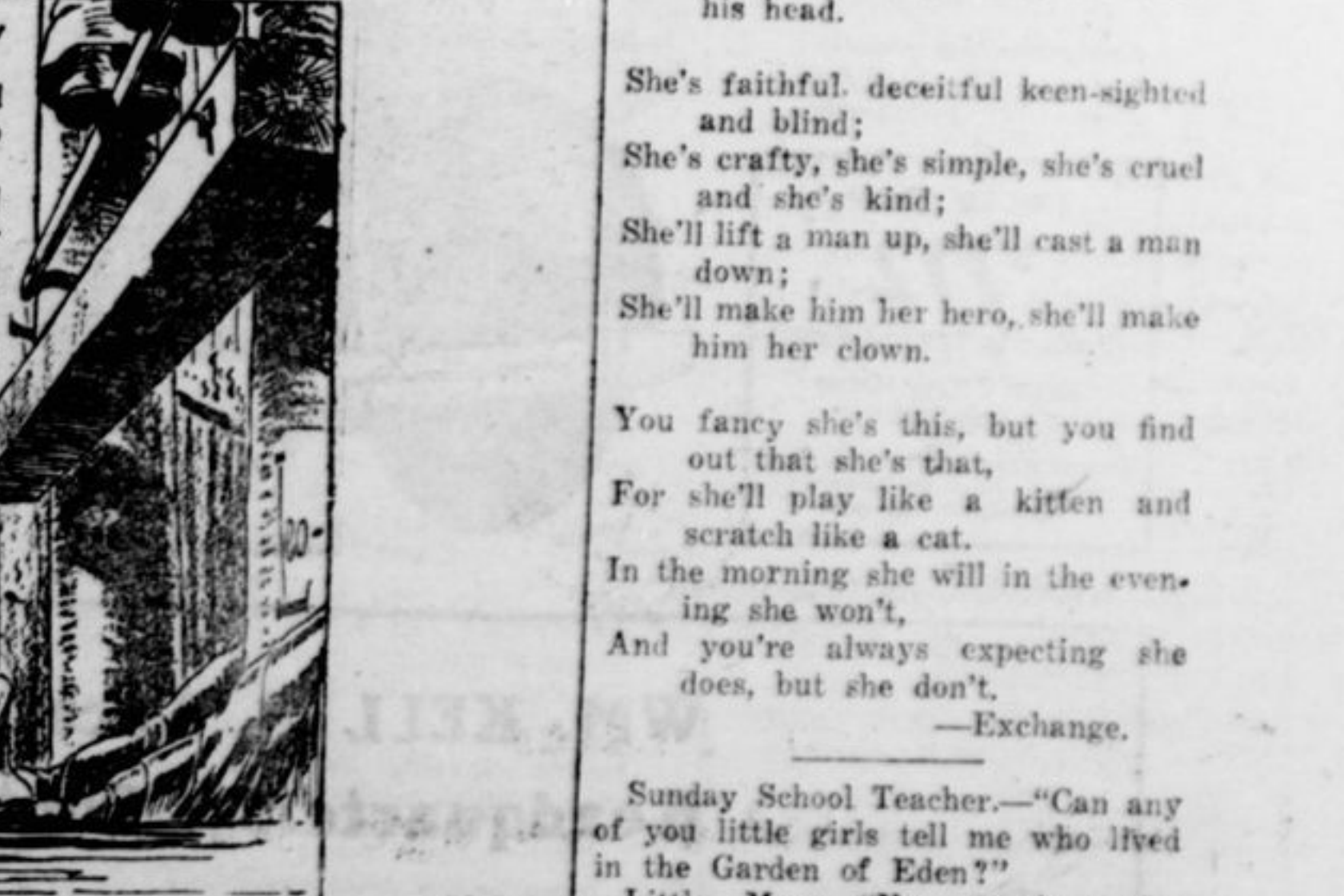


Nayland Smith stood upon the lowest rung of the iron ladder . . . supported by that hideous crook-backed Chinaman with the mask-like face who had come to us in the opium den.

"I can't reach him," Smith cried despairingly.

"I saw the Chinaman snatch at his coiled pig-tail and pull it off. With it came the wig to which the quass was attached. The ghastly yellow mask fell from position. . . .

**A False Pigtail**



"And I heard a voice I knew cry: 'Here! Here! Oh, be quick! You can lower this to him! Be quick!'

I think my astonishment saved my life, for I clung on with what little was left of my ebbing strength, gazing upward, spell-bound. . . .