

# TOO SOON A BRIDE

By MARJORIE B. PEREGRINE

CHAPTER I  
Lola Brewster stood on tiptoe to put the last gay breakfast plate in its place on the shelf. Lola was petite, dainty and well moulded, and her crown of shining honey-colored hair gleamed in bright contrast to the blue walls of the service pantry. Why shouldn't she be happy? Tonight was graduation, the goal she once thought unattainable. Next week she would start to business college. By fall she would have a job and be free of the shadow that had hung for four years like a threatening hand over her life. Free! Free! Free! Free!

She stopped singing suddenly, to whirl at the sound of a footstep. Mrs. Piper came into the kitchen.

"Land sakes," said Lola's employer pleasantly. "You're gay as a spring breeze, child! I should think you'd feel kind of sad, graduating from school, leaving your friends and all!"

Lola flung her arms around Mrs. Piper. In the four years she had

stayed with the kindly doctor's wife, doing housework in exchange for a home and the chance to go to school, she had come to love this friendly, middle-aged woman. For Mrs. Piper had given Lola a real home. The doctor's wife allowed her to entertain as she pleased, making her life as near as possible, like that of the carefree young people with whom she associated. In return, Lola was the nearly perfect housemaid.

Now Mrs. Piper seemed puzzled at Lola's willingness to see this happy arrangement end.

"Sure you're not a little sad, Lola?" The girl hugged her again. "How could I be, Mrs. Piper? After all, I'm not giving up the people I love best. I'll stay with you and Doctor until I finish business school. Of course, I'll probably lose sight of friends, but not the ones that really count."

Mrs. Piper pinched Lola's glowing cheek.

"You mean the one who really counts," she chided. "The Hughes boy. Well, Jerry's a lovely young man, and if you become a business girl, I don't see why you shouldn't keep his friendship."

Lola regarded her soberly. "I have to make good," she said, quietly. "I have to prove I'm worthwhile. I can't imagine Jerry's family being friendly to a girl who wasn't just right."

"That's only natural," Mrs. Piper returned. "Jerry's their only son. They've built up a splendid business reputation and a substantial fortune. Of course, they want him to carry on both, and they hope he'll choose the proper sort of helpmeet."

Lola's blue eyes misted. She looked away from Mrs. Piper.

"They wouldn't want him to marry a shanty-town girl like me," she whispered. She squared her shoulders. "Forgive me, I'm being silly. Jerry's just out of college. He isn't ready to marry anyone yet. Any more than I am!"

"Of course not," comforted Mrs. Piper. "And when you make a fine success, everyone will forget your beginnings. I only wish, Lola, it was music instead of business you were going to follow."

"Just because I sang the lead in a high school operetta!" Lola laughed. "It takes years of study and lots of money to be an accomplished musician."

"I suppose you're right," Mrs. Piper sighed. "Mercy me! Who's that pounding on the back door?"

Lola looked down the flight of steps and through the back door window. A man in dirty overalls was partially visible. Neither his feet nor his head appeared, but his huge, knotted hands fumbled aimlessly with a bed-ragged horsehair.

"You talk to the man, Lola," Mrs. Piper hurried out of the kitchen.

Lola ran down the steps and opened the door. She stepped back, the color draining from her face.

"Pa!" she gasped. "What do you want?"

The man ran a blunt hand through his yellow-gray hair, curling his lip in a grin that showed broken, tobacco-stained teeth.

"Surprised to see me, ain't you?" he asked.

"Why, yes. Is anything wrong? Is Ma all right?"

"No. Yer Ma ain't all right. She's sick. She ain't got no business tryin' to take keer of the shanty. That's what brought me here. I've come to take you home."

"But Pa!" Lola felt her knees giving way under her. For four years she had lived in the shadow of this moment, haunted by the fear the shanty might reach out and drag her back to its smells and squalor.

(To be continued)

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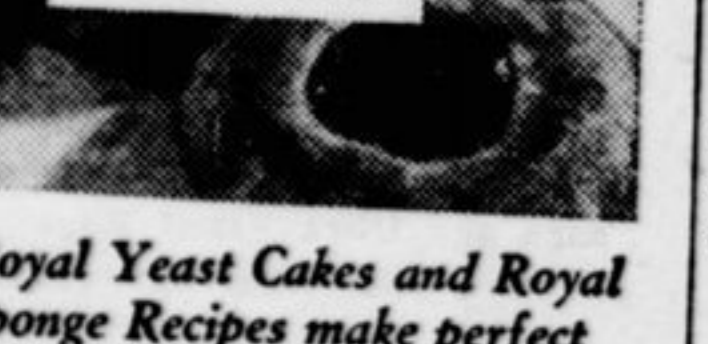
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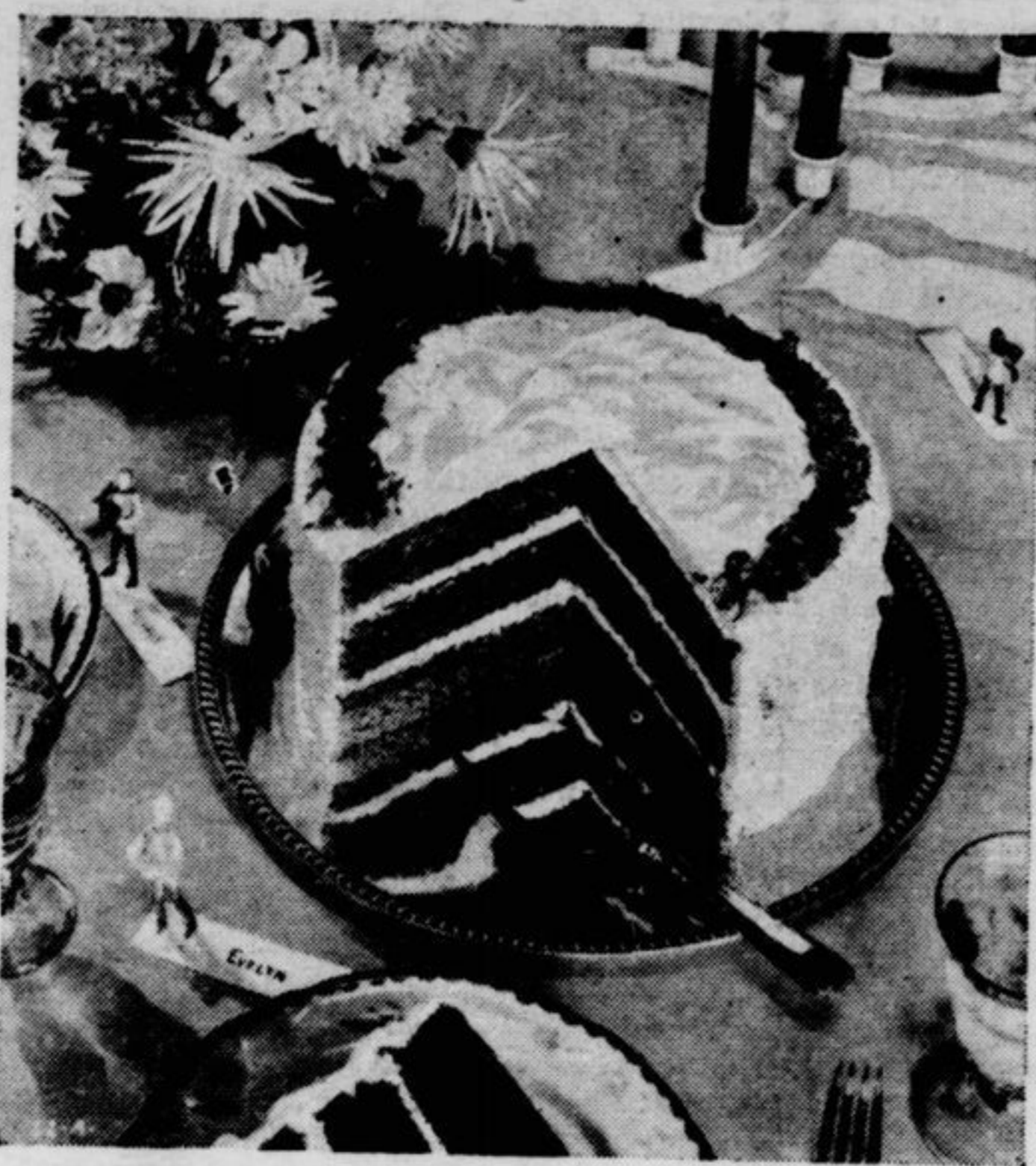


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# Woman's World

By Mair M. Morgan



With late summer come the asters, marigolds and cosmos and a table set with pale russet asters, bright yellow marigolds and white cosmos, just needs a big Devil's Food Cake to make a perfect combination of color and something good to eat. For luncheon dessert, an afternoon or evening bridge game, it is one of the most popular cakes one can serve. Try it just once and you'll have a reputation for serving the "grandest eats ever" in the way of cake.

Here is the recipe for the cake, the filling and the icing, but do you know how that little decorative wreath around the top of the cake is achieved? Just take a sharp knife and scrape unsweetened chocolate from the solid cake. It will go in little curls and tiny feathers of rich brown which taste good too.

**Devil's Food Cake**  
2 cups sifted cake flour  
1 teaspoon soda  
1/2 cup butter or other shortening  
1 1/4 cups brown sugar, firmly packed  
1 egg or 3 egg yolks, unbeaten  
3 squares unsweetened chocolate, melted  
1 cup milk  
1 teaspoon vanilla

Sift flour once, measure, add the soda, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add chocolate and blend. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep nine-inch layer pans or three greased eight-inch layer pans in moderate oven (350 deg.) 30 minutes. Spread Seven-Minute Frosting between the layers and on top and sides of the cake. Double recipe for three ten-inch layers for large party cake, as pictured.

**Seven-Minute Frosting**  
2 egg whites, unbeaten  
1 1/2 cups sugar  
5 tablespoons water  
1 teaspoon light corn syrup  
1 teaspoon vanilla.  
Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat continuously with rotary egg beater, and cook seven minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two nine-inch layers, or top and sides of 8 x 8 x two-inch

cake (generously), or about two dozen cup cakes.

**THIS WEEK'S WINNER**  
**Raw Carrot-Raisin Salad**  
6 carrots  
2 tablespoons honey or currant jelly  
1-8 to 1/4 cup raisins  
1/4 cup mayonnaise  
French dressing, if desired.  
Crisp salad greens.  
Grind the raw carrots through the fine knife of the food chopper. Add the honey or jelly and then enough mayonnaise to moisten the carrots, slowly until they are puffed. Drain slowly until they are puffed. Drain and wipe dry. Scatter through the carrot mixture. Mold and serve on crisp greens.

**Tomato Cocktail**  
18 ripe tomatoes  
1 cup chopped celery  
1/2 cup chopped onions  
3 sweet green peppers  
1 sweet red pepper  
2 tablespoons salt  
2 tablespoons vinegar  
1/4 cup sugar.  
Wash and cut tomatoes, but do not peel. Chop the peppers finely. Mix tomatoes, celery, onions, peppers and salt together. Boil for half an hour. Strain through a coarse sieve. Add the vinegar and sugar. Boil three minutes. Seal in sterilized jars. —RUBY H. CHURCH, Box 292, Zurich, Ontario.

**ATTENTION!**  
Send in your favorite recipe for pie, cake, main-course dish or preserves. We are offering \$1.00 for each recipe printed.

**How to Enter Contest**  
Plainly write or print out the ingredients and method and send it together with name and address to: Household Science, Room 421, 73 West Adelaide St., Toronto.

Flood lighting to be used in the new exhibition building at Earl's Court, London, will produce any color scheme or sky effect from sunny summer to starlit night, on demand.

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Issue No. 36 — '36

# A blend of the world's most fragrant green teas

## "SALADA" GREEN TEA

### New Instrument Teaches Deaf Mutes to Converse

With Children Show Machine Capable of Good Work Sound Travels Through Finger Tips to Brain; Experiments

LONDON.—A treatment for teaching deaf-mute children normal speech was demonstrated to members of the Otological section of the Royal Society of Medicine by Philip Franklin in his clinic at the Infant hospital at Westminster.

The basis of the treatment is that children are taught to hear through the sense of touch and then encouraged to repeat the sounds and words they hear.

Sound vibrations are picked up by the body—chiefly the fingertips and the head—and passed on to the brain. Since, however, this medium is only one hundred-thousandth part as sensitive as the ear mechanism of a normal person, a special instrument is necessary.

This is known as the telefactor. It consists of a vibrating diaphragm on which the child places its finger tips, highly amplified "earphones," a microphone for the child, and a microphone through which the instructor speaks.

The child begins to differentiate between the sounds uttered by the instructor, and when it begins to utter sounds itself, to notice the immediate reaction on the diaphragms, just as the normal person hears himself speak.

The apparatus can also be connected to gramophone records, which reproduce nursery rhymes—to induce a sense of rhythm and tune—street noises, animal noises, and other sounds.

Toy animals, picture book and dolls are used in conjunction with the records to fix impressions in the child's mind and to enable it to recognize the objects when encountered in real life.

When the child begins to feel at home with the apparatus, the speech-therapists begin work.

### Not So Modern

When you do the rumba and the carioca you think you are being bang up to date. But you're not. You are probably imitating a ceremonial dance invented by Negroes more than 3,000 years ago, so the members of the Robert Mond Expedition of the Egypt Exploring Society tell us. At Armanthey have excavated and brought to light huge slabs of stone which once formed the entrance to the Temple of Thotmes III, one of the best of the Pharaohs.

On these stones are carved columns of Negroes doing intricate ceremonial dancing steps, which when closely studied prove to be nothing more than jazz as we dance it today.

### DOES HIGHLAND FLING AT 72

Old Lady Tells Secret of Her Vigor

The writer of the following letter once suffered from rheumatism, headaches and depression. Then one day a vigorous old lady told her the secret of good health. And now that former sufferer writes to tell others how she obtained relief through Kruschen:

"Kruschen was recommended to me by an old lady of seventy-two who can dance the Highland Fling—thanks to Kruschen, which she has used for thirty years. She told me to take Kruschen Salts to try and relieve a dull heavy headache from which I suffered nearly every morning on waking. I was also troubled with rheumatism in both shoulders. Kruschen turned the trick. The headache disappeared and so did the rheumatism. I have continued taking Kruschen and intend to keep it up." —(Mrs.) F.B.W.

Kruschen is a combination of mineral salts which assist in stimulating your liver, kidneys and digestive tract to healthy, regular activity. They ensure internal cleanliness, and thus help to keep the blood-stream pure.

### Toscanini Defies Nations Will Not Play For Germany

A great many people have paid homage to Arturo Toscanini because of his magic as a conductor of opera and symphony. Even more regard him as a political giant who has dared to defy two Governments, and apparently has won his point. It seems that in recognition of its new pact of friendship with Germany, the Austrian Government offered to transmit by radio to German ears the more important concerts of the music festival at Salzburg. In return, Germany was to broadcast some Wagnerian performances from Bayreuth.

Now the principal figure at Salzburg is Maestro Toscanini. When he heard of this plan, he informed Vienna that if a single note of the music conducted by him was to be transmitted to Germany, that note would not be played.

Recognizing that with Toscanini the Salzburg festival would be a flop, the Austrians are said to have explained to Berlin that, due to circumstances over which they had no control, the radio deal was off.

Does that appear like an abject surrender? Couldn't Chancellor Schuschnigg have appealed to Mussolini? Perhaps he did. But Il Duce is canny. He took on Haile Selassie, he was not afraid to defy Great Britain and the League of Nations, but Toscanini? The boss of Italy knows his limitations.

### High Blood Pressure Sufferers Often Overeat

The medical correspondent of The London Morning Post believes many men are overfed by their wives when they have very high blood pressure.

"A word to the wife about diet is advisable. Certainly, every patient who combines excessive weight with a raised blood pressure is adding an unnecessary load to an already overworked heart," the correspondent says. "Too fat, overfed by wife," is, according to the expert writing on this subject, unfortunately too often the explanation. When a patient with abnormal blood pressure has some symptoms of early failure of the circulatory system, it is an entirely different matter. It is advised that a period in bed is essential, followed by careful curtailing of all his activities.

### \$250,000 Worth of Goods Being Brought In Monthly By Tourists

Toronto.—The Globe says in a despatch from its Ottawa correspondent:

"Since the \$100 customs exemption to returning Canadian tourists became operative and up to the end of July, or three full months, a total of \$751,885 worth of goods has been brought into this country free of duty and in the form of travellers' baggage, or an average of a little more than \$250,000 each of the three months.

"When this particular customs proposal was before the House last session, some member of the opposition expressed the fear that this exemption would result in a flood of goods from the United States reaching, possibly, as high as \$50,000,000 a year. "In May, the first month in which the exemption was in force, the total amount of goods brought in by tourists free of duty was \$118,893, of which \$107,172 was from the United States. In June, when the tourist traffic was nearing its peak, the total was \$349,896, of which \$316,484 was from the United States, and in July, a heavy tourist traffic month, the total was \$369,485, of which \$328,229 was from the United States.

"Clothing headed the list of commodities brought in under the heading of 'travellers' baggage' in each of the three months, this commodity accounting for about one-half of the total. "Furniture and household appliances came next, and included such articles as small refrigerators and radios; and third in the list was boots and shoes. Miscellaneous articles were high in the list, while automobile accessories played an important role, too."

### Fireproof 'Planes

Soon all air travellers may fly in cheerful indifference to burst petrol pipes, fused electric leads, and other sources of fire. For, thanks to British engineering skill, an automobile fire-extinguishing plant is now available for air liners. Extinguishers, operated by thermostats, rally into action immediately the temperature exceeds a specified degree; no time is allowed for the flames to spread before jets of liquid overwhelm them.

Every vital area, from petrol tank and pipes to passenger's cabin and fuselage, is protected. Each extinguisher also has a robot spring control. It is set to withstand normal travel jolts, but releases the jet-shooting nozzle on the instant a heavy bump occurs. Even when a plane crashes, its extinguishers will, it is claimed, destroy any potential blaze at birth.

### Slips That Pass in the Type

—Mr. and Mrs. — are being felicitated on the birth of a son at the Good Samaritan Hospital.—Portland (Ore.) paper.

The annual Christmas party at the Ashley Street school was held yesterday afternoon.—Springfield (Mass.) paper.

The motorist ran into a live wire, which blew the lights of his car, and then he sped away.—Atlanta (Ga.) paper.

Boston (AP)—Former Governor — let go a double-barreled attack on the Roosevelt administration here last night.—Rochester (N.Y.) paper.

—Miss — is a boy and arrow enthusiast and hopes to make a mark for herself in the sport.—Blackfoot (Idaho) paper.—The Literary Digest.

### Pioneer Women Could Carry On

**Noted Speaker Urges More Serious Living and Interest in Affairs**

Montreal.—Serious living and interest in public as well as domestic affairs on the part of women were urged by Mrs. D. C. McDonald addressing the Montreal Sisterhood Federation. Mrs. McDonald believed women should be so well trained and instructed they could step in and carry on successfully if war or anything else took men out of the country's everyday activities.

Recalling pioneer days of English settlement in Canada, Mrs. McDonald pointed out that then women helped their husbands in the work of seeding, harvesting, threshing, barn raisings and in social activities.

"Changes are coming very fast these days," the speaker continued. "Many young women of today have quite different ideals from those of their grandmothers. The question they should study more carefully is, whether movies, card playing, cocktail parties and dancing are more conducive to good health, happy homes and the conservation of the rewards of industry than the social enjoyments, recreational programs and home life of half a century ago."

**Own Boss**  
Mother: "I really don't think, Donald, that you can eat any more cakes."  
Donald: "Oh, yes, I can, mother—I'm not going to let my stomach boss me."



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