

Leave Your Fussy Dresses At Home

Don't Wear Them To The Office—Neatness and Cleanliness of Importance To Business Girl

"I think heavy make-up as out of place in a business office as a sequin dress would be."

Like Deciding In Golf Shoes You may like dainty afternoon frocks and fancy, giddy shoes, "little girl" bows in your hair and transparent blouses, but they are as inappropriate to an office as golf shoes are to a dance.

Guide Child's Movie Tastes

Films Are Playing An Increasingly Great Part In The Education of Canada's Youth, Whether We Like It or Not

That the motion picture is a powerful educational medium, but that the authorities are not making the most of its possibilities, and the average teacher is rather prejudiced against it, as far as the pupils are concerned, were opinions expressed by Holly Young, speaking at a Toronto Home and School Association recently.

Mr. Young showed that education is a life process which goes beyond the confines of school or book learning, with human experience, he maintained, movies are playing an increasingly great part, "with the world as their classroom, and every man, woman and child pupils."

Powerful Medium Declaring that the first impulse of the majority of modern youngsters when released from school—where every effort had been made to mould their minds to appreciate good literature—is to coax a dime from mother and hike to the nearest movie, he said: "No effort has been made, so far, locally, to guide their tastes in screen fare and our educational authorities and Home and School Clubs are falling behind the progress of the age in not taking steps to remedy this."

Prunes: How To Cook, Serve 'Em

Keep Every Bit Of The Fruit Flavor By Saving Soaking Water

Generally the most satisfactory procedure in cooking prunes is to wash them carefully in hot water first, then drop them into boiling water and allow to stand an hour for them to plump up.

Next, simmer the prunes in the same water for half an hour, adding a little sugar, if desired, during the last few minutes of cooking.

Always use the soaking water for cooking, to save every bit of the fruit flavor. Most dried apricots require no soaking. Simply start the cooking in boiling water and simmer 20 minutes.

Spiced Prunes With Meat For variety, add a slice of lemon or of orange to prunes, or cook and serve apricots and prunes together. Spiced prunes are excellent with meat.

For spiced prunes, simmer part of the time with a tag of whole spears—allspice, cinnamon and cloves—and add a little vinegar during the last few minutes of cooking.

I Shall Not Pass This Way Again I shall not pass this way again, But far beyond Earth's Where and When

May I look back along the road, Where on both sides some seed I've sowed.

I shall not pass this way again, May Wisdom guide my tongue and pen.

And I've be mine that so I may Plant seeds all along the way. I shall not pass this way again, May I be courteous to men, Faithful to friends, true to my God, A fragrance on the path I've trod.

Green Tea At Its Best "SALADA" GREEN TEA



Young Dr. James Kildare finds himself personally grata at the Blair General Hospital when Dr. Gillespie, in two seconds, does an experiment he has worked over for two days and nights. Gillespie tells him curly that experiments with guinea pigs aren't nearly as effective as a human understanding of his patient. Kildare takes the oral trouncing badly, so Gillespie decides to teach him a lesson. He sends for head-nurse Mollie Byrd and tells her he wants the prettiest nurse on the staff.

CHAPTER THREE The door to Dr. Gillespie's office opened to let in a beautiful girl in uniform. "Nurse Byrd sent me," she announced. "I'm Mary Lamont."

Gillespie smiled broadly. "You're very pretty," he observed. "Yes, I am," she answered evenly. He chuckled with approval. "Sit down, Mary. We're going to get along fine." He swung his wheelchair closer to her.

"And from what Nurse Byrd said I suspect you want me to hide on the dock." "Mary—you're right!" He picked up the phone. "Give me Dr. Carew, operator."

Carew, head of the Blair Hospital, answered his phone. "Yes, yes, Gillespie," he said testily. "Young Kildare's outside waiting for me to call him in. Yes—I'll let you know right away—" he hung up the phone and rang for his secretary. "Send in Dr. Kildare, please."

Jimmy entered a moment later. "I want to talk to you, Dr. Kildare, about our field dispensary," greeted Carew. "Their purpose is to relieve the heavy pressure on our hospital clinics."

Jimmy's face went white. So Gillespie no longer needed his services? Gillespie might have said so himself. There was no need for Gillespie to let Carew dismiss him—"That is," continued Carew in a suave tone, "unless you prefer not to remain at the hospital?"

Books And You BY ELIZABETH EEDY

HUNTING WILD LIFE With Camera and Flashlight By GEORGE SHIRAS, 3rd

Profusely illustrated with remarkable photographs, this 950-page work is the living record of sixty-five years' visits to the woods and waters of North America. The author is the man who was first to take photographs of wild animals in their natural habitats; who originated flashlight photography of wild animals; who first devised methods of causing animals to take their own pictures.

"Hunting Wild Life with Camera and Flashlight" in two volumes, is not sold through book or sporting goods stores. It can be obtained only from The National Geographic Society, 18th and M. Streets, Washington, D. C., which has published this work without profit because of its permanent educational value. The price is \$5.50. No library should be without this excellent work.

Jimmy smiled grimly. "Last night I had my bag packed, Dr. Carew. I was going back to Dartford to take my place in my father's office. But I've done a lot of thinking. His law set in a straight line, "I came to New York to do something and I'm going to stay to do it."

Carew controlled a smile. So the boy was going to stay and fight Gillespie on his own ground. "That's fine, Kildare," he replied. "I want you to report to Field Station No. 3 at once."

"Thank you, sir," Jimmy strolled out, determination etched in every step. As he reached the interns' quarters, an orderly stopped him and handed him a letter.

"You left this in the pocket of your hospital coat, Doctor. We found it when we checked the laundry last night."

Explanation Needed Jimmy stared at the letter, his face flushing. It was the special delivery sent him by Alice. He'd been so engrossed in his experiment and so overwrought by his tiff with Gillespie, he'd forgotten all about it.

"Dear Jimmy," wrote Alice. "I was very happy to hear from your mother that you're doing so well. Keep up the good work. Nothing can stop you, Jimmy. I'm going to ask you to release me from our engagement."

He stopped reading and his eyes clouded. He'd have to get to Dartford as soon as possible and make it up to Alice—explain to her that his neglect was because of work—The door of his room opened and Wyman, the burly ambulance driver, poked in his head. "Come on Doc, I'll drive you over to the dispensary."

The dispensary was a makeshift arrangement in a vacant corner store of a shabby, rundown neighborhood. Mary Lamont, fresh and lovely in her shining uniform awaited him.

"Good morning, doctor. I'm nurse Lamont." "How-do-you-do? I'm Dr. Kildare." He glanced about quickly. "You'll have to show me where everything is."

"It's my first day here, too," she answered. "The door burst open and a policeman rushed in, an inert child in his arms, a dishevelled distraught woman at his heels."

"Quick, Doc—the kid's blue in the face!" "Jenny!" wailed the woman. "My baby."

Kildare placed the child on the examination table. "What happened. Did she fall or get hit?" "I dunno," the policeman answered. "I found her lying on the sidewalk."

Kildare examined the child in silence. "No sign of a blow—" "Please, doctor, please!" sobbed the mother. "Do something. Do something."

year-old urchin stuck his head into the room. "Hi, doc. My name is Red. Can I talk to you?" He pointed to Mary. "Get rid of the dame, first—"

"Come in," smiled Kildare and motioned Mary out. "I've got a job for you, Doc," the boy whispered. "There's a fellow—he's hurt—he cut himself."

"Where is he?" "Down the street, I'll show you. Grab some tools, doc and make it quick—will you—"

Something in the boy's urgent manner made Kildare comply. "Emergency call," he advised Mary as he dashed out of the dispensary.

He hurried down the street after his youthful guide. The boy stopped and pointed down the collar of an abandoned building. "This way," he said tersely.

Kildare followed him thru a maze of old barrels, storage bins and debris, his eyes accustomed themselves gradually to the gloom. "Nick?" called Red softly.

"Yes, Red," came the weak answer. Red ran forward and snapped on a single bulb. There, amid stacks of wrecked furniture, on an old, stained mattress lay a boy of sixteen or seventeen.

"I got a doctor for you, Nick. A real one."

Nick nodded weakly. Kildare bent over him in swift examination. "This is a bullet wound," he said sharply. "You said he was cut—"

"I was afraid you wouldn't come, Doc."

Kildare reached for his bag. "Run to the hospital, Red. Get an ambulance."

"This's asking for the police!" Red protested. "Get going!" Kildare ordered. "Sure—doc—sure—" the boy hurried and vanished through the door.

Kildare stripped off his coat and knelt at the side of the wounded boy. A sudden footstep made him look up.

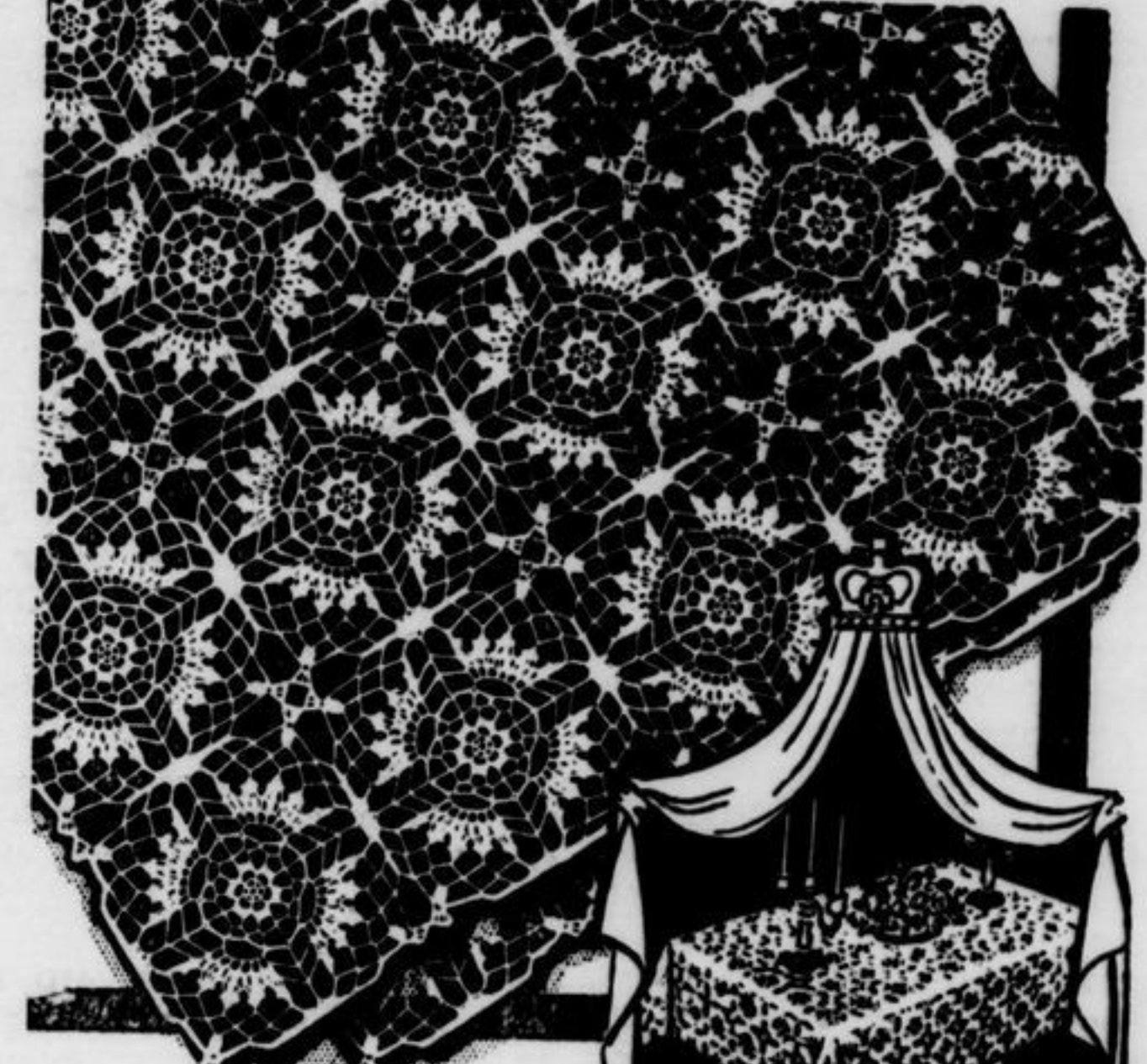
There, in the half light of the single electric bulb stood a girl. She was young—eighteen perhaps; but her flamboyant years expressed themselves in every curve and line of her luscious figure. He stared at her in surprise, his eyes taking in the details of her expensive clothes and jewels; his glance settled on her red-gold hair which framed the full-blown beauty of her face.

(To Be Continued)

New Hanger Won't Let Clothes Slip

Nothing makes a closet look more distressingly messy than to have half the coats slither off their hangers and lie in a dark tangle on the floor, on top of the rubbers. To keep clothes from sliding to the floor when hung up, there is a new kind of hanger turned up at the ends. It is especially good for sleeveless things, jackets and evening dresses. Made of the still rather new composition, the hanger looks like glass.

An Heirloom Cloth To Commemorate The Royal Visit



CROWN ROSE AND THISTLE CROCHETED SQUARE PATTERN 2247

If your favorite handiwork is crocheted, commemorate this event in a lacy cloth, a bedspread, a scarf or small accessories crocheted from Pattern 2247. The crown, symbol of royalty—the rose, to honor our King—the thistle to honor the Scottish ancestry of our Queen—are skillfully joined together in this square that you will find so easy to do. When it is repeated and joined, it forms a pattern of regal beauty—truly fitting for an heirloom, that future generations will prize and admire!

Pattern 2247 contains directions for making the square; illustrations of it and of stitches; materials required; photograph of the square. Send 20 cents (coins preferred) for Pattern to Wilson Needlecraft Department, 73 West Adelaide St., Toronto.

Beauty for YOU The Secrets of Good Looks by Barbara Lynn.

BEAUTY FOR THE BRIDE! Every bride naturally desires to surpass herself on her wedding day, so follow out this programme, to give yourself a new radiance on your Happy Day.

Get your "permanent" three weeks beforehand. Your hair should lose its "newness" and become soft and natural-looking for the bridal day. If, unfortunately, your hair turns to crisp or fuzzy, you've time to give it frequent mulsified coconut oil shampoo treatments, to restore its softness.

Every day for two weeks before the ceremony, devote ten minutes to these facial treatments: (1) at night, before retiring, wash your face with warm water and gentle palmolive soap. Rinse with cold water, then pat in tissue cream; (2) using a nourishing tissue cream, spend five minutes daily in kneading, stroking and patting your face; (3) twice each week apply a good face mask.

One week before; set to work on your hands, using protective, hand-softening Italian balm generously and often. Two days before: shampoo your hair, to leave it shining. Manicure your nails. Avoid extreme; shape

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Household Science

By SADIE B. CHAMBERS

STRAWBERRY TIME "Strawberry Time" again—what welcome news! And the moment we hear this announcement our palate longs for the first taste of strawberries and cream—and by that I mean "Cream," real old-fashioned cream. Having appeased this appetite for the moment with that ambrosial, sun-sweetened and luscious fruit, we next long for strawberry shortcake. If real shortcake is your desire, it must be none other than the rich biscuit dough—none of the layer cakes and sponges please. Two other things must be remembered, if you are to have this a genuine product. It must be "short."

Plenty of shortening must be used for the flaky biscuit, and then cream and plenty of it. If you wish the shortcake as your grandmother used to make it, the cream will be a generous supply of pouring cream, but much favor is given the sweetened whipping cream, which has a very elegant bearing. Eggs are not necessary to your dough, but do add richness.

STRAWBERRY SHORTCAKE 2 cups flour 4 teaspoons baking powder 1/2 teaspoon salt 2 teaspoons sugar 1/2 cup shortening 3/4 cup milk 1 or 2 eggs (optional). Mix dry ingredients, cut in butter and add milk (and beaten egg if used) gradually. Toss on flour-board and divide in two parts. Pat roll out to fit round pan, and place the other on it and bake in a hot oven. Split, spread with butter (soft) and place sweetened strawberries generously between layers and on top. Time in oven about 20 minutes. Temperature 425°. Serves 6.

NEW STRAWBERRY FILLING FOR SHORTCAKE After feeling you have had enough of just the ordinary shortcake try this new filling for a dress up day. 1 1/2 cups crushed strawberries. 1/2 cup whipping cream 1 1/2 tablespoons fruit sugar. 12 marshmallows.

Cut marshmallows in small pieces, add to crushed strawberries, let stand in cool place for at least an hour. Then add whipped cream and sugar. Place mixture between layers and on top. Garnish with whole berries. A pint box of berries should make this recipe. This mixture can be used very nicely as a dessert piled in sherbet glasses.

STRAWBERRY MINT PIE 3 cups strawberries halved 1 1/4 cups granulated sugar 1/2 cups water 1/2 teaspoon salt 1/2 teaspoon peppermint flavoring 1 1/2 tablespoons gelatin 1/2 cup cold water.

Wash and hull strawberries. Combine the sugar, water and salt. Bring to boil, simmer 10 minutes. Pour over gelatin, which has been soaked in cold water. Stir until gelatin is dissolved, add pepper-

Your Household Problems

Have you fussy eaters in your family? Do you have trouble providing a varied and interesting menu? Do your cakes fall? Then write, enclosing a stamped, self-addressed envelope to Miss Sadie B. Chambers, care of this paper, and she will endeavor to solve your problems.

A FLASHING SMILE



... teeth kept bright and attractive with the help of WRIGLEY'S GUM.



GET SOME TODAY!

mint flavouring. Cool slightly, pour syrup over strawberries and stir. Let stand until gelatine begins to set. Pour into baked pie shell. Chill thoroughly. Before serving, cover with whipped cream and garnish with whole berries.

introduced collection of sports jewellery which makes a point of lively and imaginative motifs are strung on bright-colored wool braids or cords. Clear glass "stars" are mounted on bright red wool for a "pretty" type of sports necklace, while actual-size chessmen in black and white are strung on a red cord.

Many attended the annual Giarbread Fair in Paris this year.

Goodbye Blues on Ironing Day! The Coleman Lamp & Stove Co. Ltd. Toronto, Ontario. Dept. WL-225

COLEMAN HEATING IRON

How Women in Their 40's Can Attract Men

Here's good advice for a woman during her change (usually from 38 to 42), who learns she'll lose her appeal to men, who worry about her fading, loss of pep, daisy spots, upset nerves and moody moods. Just get more fresh air, 5 hrs. sleep and if you need a reliable "WOMAN'S" Compound, Lydia E. Pinkham's Vegetable Compound, build up physical resistance, thus solve the most vexing problem of a woman's life and avoid the jittery nerves and those disturbing symptoms that often accompany change of life. Pinkham's is WELL WORTH trying.

MY CHILDREN SAY SHREDDED WHEAT AND MILK IS "TOPS" AND it's "tops" for mothers, too, because it is satisfying, nourishment, delicious, economical and convenient too! It's a tempting dish, containing all the vital elements of nature's choicest cereal, whole wheat. Buy one of the familiar packages at your food store today. Serve Shredded Wheat to all the family. The Canadian Shredded Wheat Company, Ltd. Niagara Falls - Canada. Eat SHREDDED WHEAT MADE IN CANADA - OF CANADIAN WHEAT.