Household Hints

Tea stains on blankets may be removed in the following way: Immerse the stained part in a bowl which contains a solution of one tablespoon glycerine, half this quantity of ammonia solution, and nine tablespoons of warm water. Leave for twelve hours, then place the stained part on a clean folded cloth and rub the stain hard with another clean cloth. Rinse afterwards with warm water.

If eggs are placed for 1 minute in almost boiling water they will keep fresh for 3 or 4 weeks. When you have used the white of an egg, and do not wish to use the yolk immediately, place the yolk in a cup and cover with cold water. Cover cup, and stand in a cool place until required.

Transfer marks and copying-ink pencil marks on cloth will sometimes disappear if the article is left soaking in cold water overnight. If this does not remove them soak the material for a short time in methylated spirit, rub gently, and ther wash in the ordmary way.

Avoid frying too many fish at the same time or they will reduce the temperature of the fat too much. It is equally essential to reheat the fat between each batch and to place the finished fillets or small whole fish on double kitchen paper to drain.

When baking a crown roast, wrap the ends of the ribs with bacon or cover with a cube of fat to prevent the bone burning. Stuff with dressing before roasting or serve with centre filled with hot. fresh vegetables.

To make peanut butter at home, shell and roast the peanuts, diseard the brown skin and put the peanuts through the finest knife of your food chopper. Repeat several times until the mixture is like paste. Add ¼ teaspoon of salt for each cup of paste.

When washing small statues and decorated china, if a shaving brush is used it will be found to be much safer and often more therough than an ordinary brush, which is apt to chip pieces off. China that is not in regular use is almost sure to have accumulated a certain amount of dust. It is much better to wipe off the surplus dust with a soft brush before attempting to wash it.

To make glass look its best, put a little washing blue in the rins ing water, and polish with a pad of tissue paper. The blue produces a lovely sparkle. Clean frosted glass with a handful of Epsom-salts in warm water. Rub dry with a cloth or leather.

Never plunge a saucepan in which potatoes have been cooked into hot water. If it is first soaked in cold water, rinsed out and then washed in the usual way starchy particles that adhere to the sides will be removed without diffi-

The secret of whipping evaporated milk successfully is thoroughly chilling. Pour milk into the freezing tray of an electric refrigerator or put the can itself into the freezing compartment: When it is thoroughly chilled, whip with a cold beater in a well-chilled bowl.

Photographs that have become discolored and dirty from being displayed without frames may be eleaned by rubbing methylated spirits over them. This should be done very quickly, and in a room without fire or a naked light.

Clean leather furniture by sponging over with a cloth wrung out of vinegar and warm waterone tablespoon of vinegar to the pint of water. Dry very thoroughly before rubbing in a good leather furniture cream, which is obtainable in most colors.

Dusters that have become very soiled and greasy are more easily cleaned and give better results if a tablespoon of paraffin is added to every gallon of water in which they are washed. Rinse in boiling water and afterwards in cold.

Bronze gilt may be cleaned by rubbing over with a soft muslin dipped in onion water. Skin and boil four onions in one quart of water for 30 minutes. Strain and use when only warm. Do not make the muslin too wet. Dry and polish with a soft cloth afterwards.

Mirrors should be cleaned with special care, as if moisture gets on the backing there will be heavy bills to meet for re-silvering. Most stains, including fly marks will come off if rubbed with a duster inst moistened with ammonia. dry duster will then give a brilliant polish.

The Perfect Thirst Quencher





SYNOPSIS

Dr. Gillespie, cantankerous diagnostician chief of the Blair General Hospital demotes young Dr. James Kildare from duty as his assistant to a field dispensary. He plants the young and lovely nurse, Mary Lamont, to watch Kildare. Kildare answers an emergency call from the dispensary and finds Nick, a young boy, dying of a gun-shot wound in an abandoned cellar. The beautiful sister of Nick, Rosalie, who is a gloriously beautiful redhead, pleads with Kildare against reporting the case; it will mean prison for her brother. Instinct assures Kildare that the boy is innocent of crime. Nure Lamont finds the bullet he extracted from Nick in Kildare's kit. 6To help Kildare, she reports the bullet to Dr. Gillespie whom she knows to be his best friend. Gillespie and Mary realize that the wounded person Kildare is shielding is wanted for the murder of Footsy Garson, gambler. Kildare, meanwhile, has fallen completely in love with Rosalie, Gillespie begs Kildare to tell him the hiding place of the wounded murderer, but the latter stubbornly refuses. He is positive his instinct is right; that Nick has committed no crime. Gillespie takes matters into his own hands, by telephoning Jim-

my's father.

CHAPTER NINE Mother and Son

Young Dr. Kildare frowned out of the train window. Any minute he'd be in Dartford. What was wrong at home that his father had wired him to return immediately. Was his mother ill?

The train drew to a stop and he rushed to the door, his bag in his hand. His face relaxed in a wide grin. Nothing was the matter evidently - for his mother and father were both waiting for him, their faces alight with joy.

Nothing Serious "Dad!" he exclaimed, as he embraced them both. "Why did you wire that you needed me home at

"Oh, it's nothing serious," his father answered, "It's just that I am having trouble with the Galt case - you remember old man Galt, the banker. I thought maybe you could help me. I can't seem to diagnose it at all."

"Is that all?" Jimmy exclaimed. They dropped Mrs. Kildare at their gate and then father and son set out for the Galt home. Throughout the drive they discussed the

symptoms of the old man's illness. "That's why I think it's T. B." the elder Kildare said. "Although you can't tell the old man anything. He does everything in his own way. His newest is goat's milk-"

New Trophies For Banff Golf Week



One of the two new trophies to be awarded at this year's Banff Golf Week in the Canadian Rockies, August 21-26, is the Banff Springs Hotel Trophy, above. It consists of a gold-colored metal figure of a golfer on a tall marble column, the whole supported by a nicely decorated base. It is up for competition among guests at Banff Springs Hotel and will be decided in match play, scratch. Another beautiful prize, the Chateau Lake Louise Trophy, is being awarded for women under similar conditions of play.

"Goat's milk?" questioned Jim-

His father nodded. "He's bought himself a herd of goats so he can have four glasses of goat's milk a day. It's his newest cure-all."

Jimmy was thoughtful. "Let us see. His fever acts like malaria or maybe Undulant fever-"

"Undulant fever?" said his father quickly. "Hmmm. Undulant fever: native to the south, mainly-" he was silent for a moment. "Comes from cows and goats-" He stopped short. "Jimmy, I've got it! It's those goats, of course. They must be infected-"

"Wouldn't be surprised if you're right!" Jimmy agreed.

His father grinned. "It's probably Undulant fever - but I'd never have known it unless I remembered the goats." He sighed. "That's what it means to be a doctor. You have to watch the smallest details in the background of a case, as well as the symptoms."

Jimmy grew suddenly serious. "That's what Dr. Gillespie's been trying to beat into my head," he said soberly.

"I'll make the tests," his father said. "If it is Undulant fever, we'll use sulfanilamide." He swung the car round. "I'm going to drive you back home, boy. Your mother is hungry for a talk with you-" "I'll Get Along"

Jimmy watched him drive off, and then entered the house. "Well, mother," he greeted. "Are

you glad to see me?" "Am I glad to see you?" she smiled, "How's Dr. Gillespie?" she ask-

ed suddenly. Jimmy shook his head. "I'm no working for him now, mother. didn't make good on the job." "And you're heartbroken about !

all," she said quietly. He nodded. "I didn't seem to just have what Gillsspie wanted. But I

will get along." "Certainly you will," she answered wisely. "You've got your father's brains and my good looksand you can't beat that combin-

"I love your modesty," he teased, "Never had any modesty about it," she replied stoutly. "At seventeen I was the best looking thing you ever saw in your life. I could have married the richest man in the state, if I hadn't been fool

He put his cheek to hers. "Did you fall in love with him all at once - or did he sort of grow?" "All at once," she said decisively. Boom. Just like falling off a

enough to fall in love with your

father."

"I guess it can happen that way," he mused. His mother looked at him for a

"Why don't you tell me about it before your Dad gets back, Jim-

"Tell you what?" he questioned in complete surprise. "What you want to tell me," she answered promptly. "Yes, you are in trouble. I don't know what kind or how you got into it. All I know is Dr. Gillespie phoned and wanted

to get you away from New York for several days." He Phoned Here "Gillespie phoned here?" he cried. A sudden light dawned on him. "Then that is why Dad sent

for me." "No," she smiled. "I talked to Dr. | the only girl to whom she'd really Gillespie, not dad. Your father really thinks he needed you on the Galt case. I horsed him around a little." She waited, "Well, Jimmy, what's it this time?"

"Mother," he said quietly. "If you found somebody in a jam, and you knew they were right - how far would you go to help them?" "How far can you go?" she ask-

"Farther than some people think I ought to."

ed practically.

"Some people? Is Jimmy Kildare among those people?" "No, mother."

"Then I'd say on the side of Jimmy Kildare. He's the fellow you've got to sleep with nights."

"That's the way I've been figuring it out." "Then that's settled." She eyed him shrewdly. "And what's the oth-

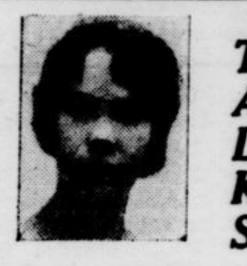
er thing on your mind?" He laughed heartily. How well his mother knew him, "Her name is Rosalie," he said at last.

"A nice girl, Jimmy?" his mother asked carefully.

"I want to marry her." "Then what's the trouble?" "I guess there isn't any," he answered evasively.

"Then marry her as quick as you can! If it isn't going to work out, you'll get over it that much sooner. If it is, you'll have that much longer to be happy."

I Want To Marry Her Within her, her heart ached for Alice who loved Jimmy devotedly; Alice whose dreams had been centered on Jimmy since their childhood. Alice's plan to make Jimmy realize her love had proved a boomerang. That was something that neither of them had forseen when the girl wrote Jimmy breaking off their engagement. She sighed. And then Jimmy's work at the hospital hadn't been his reason for neglecting to write to Alice - for putting off his visit to Dartford. There was a Rosalie behind it all. Her boy loved this Rosalie; she could tell that easily enough; but in her heart, Mra. Kildare knew that Alice was



By SADIE CHAMBERS

SUMMER DAYS—COOKIE DAYS

Incomparable summer daysdays for picnics, porch meals or a tray lunch in the garden. These are the days to have on hand your favorite cookies. Then again they are the ideal accompaniment to the beverages, recipes for which were given a few weeks ago. Then in these days of a long procession of ruit desserts, the benefits of a well filled cookie jar or box are too obvious to need expression. These favorites are simple and wholesome enough for the children to have, and often more appealing to the grown-ups than sweeter cakes. Then again, they will keep (providing you hide the cookie jar). Try these goodies on the family and on the company

OATMEAL COOKIES

1 cup butter and lard mixed 1 cup sugar (white).

1 tablespoon sweet milk.

1 teaspoon soda (dissolved in tablespoons warm water). 3 cups rolled oats.

2 cups flour.

Mix flour, oatmeal and sugar thoroughly. Beat the egg, add the milk and add to the butter and lard which has been creamed; beat well together and then add soda, which has been dissolved in the warm water. Add all this last mixture to the dry ingredients, previously mixed. Mix well together. For rolling, add a little flour if necessary. Then cut and cook in quick oven. I prefer cookies cooked with the grate about the middle of the oven. These are delicious with a date filling between, if you wish to place one on top of the other.

1 1/3 cup brown sugar.

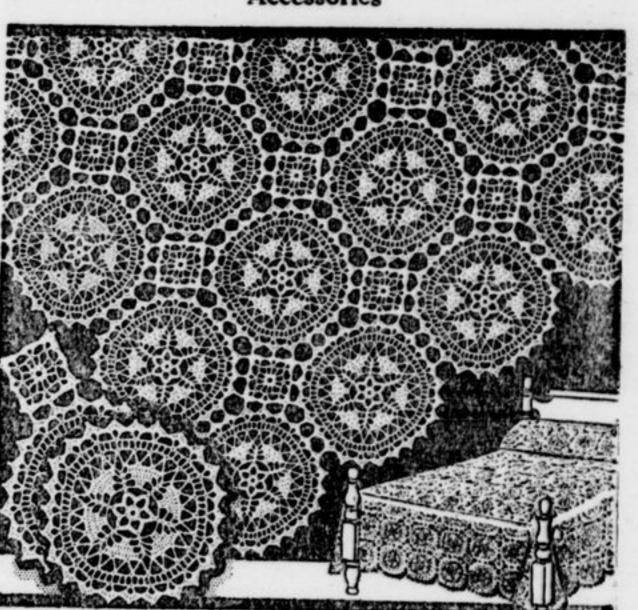
1/4 teaspoon salt. 1/4 teaspoon nutmeg.

Roll thin, sprinkle with finely chopped nuts, bake in a hot oven.

ALL BRAN BUTTERSCOTCH COOKIES

1 1/2 cups butter. 2 cups brown sugar.

31/2 cups pastry flour. 11/2 teaspoons baking powder.



COFR. 1939, NEEDLECRAFT SERVICE, INC.

When medallions are as easily memorized as these, there's no excuse for not having a variety of lovely accessories. And it's all accomplished by crocheting and joining these simple medallions in mercerized string or finer cotton. Pattern 2210 contains directions for making medallions;

Send twenty cents in coins (stamps cannot be accepted) for this pattern to Wilson Needlecraft Dept., 73 West Adelaide St., oronto. Write plainly Pattern Number your Name and Address.

trust her son. Knew too, that whatever her sentiments on the subject, it was best to keep them to herself.

"Jimmy," she smiled, "You think over everything I've told you then do it all your own way. You will anyhow. That's from your father's side of the family.'

He took his mother in his arms and kissed her tenderly.

"You're always right, mother," he said happily. "And, incidentally, Dad doesn't need me for the Galt case; he's pretty certain it's Undulant fever the old man has; and since he doesn't need me - I am going right back to New York to my job-"

No Use Seeing Alice She blinked in sudden panic. Dr. Gillespie had told her over the telephone that Jimmy must stay away from New York for the present,

"Jimmy-you mustn't go back," she began, then caught herself. "Why, Jimmy, it's your first visit home in three months," she wheedled. "Don't you think you ought to visit us for a few days - at least stay until they send for you. You

haven't seen Alice-" She stopped. What was the use of mentioning Alice when her boy had just told him that his heart belonged to some girl named Rosa-

(To Be Continued)

Boys Do Knitting; Girls Use Saws

In the annual display of articles of the auxiliary, manual training and household economics departments of Waterloo, Ont., public schools, knitted sweaters made by boys and wooden magazine stands made by girls, were shown.

The sweaters were sleeveless jackets, made by four of the boys of the auxiliary class for their own

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VANILLA WAFERS

2 eggs.

2/3 cup butter. 1 teaspoon vanilla.

2 teaspoons cream of tartar. 1 teaspoon soda.

3 cups (not heaping) flour. Cream butter and sugar and add the eggs. Have the flour sifted ready with the soda, cream of tartar, salt and nutmeg. Add the dry ingredients to the first mixture.

2 eggs, well beaten. 1 cup all-bran.

Cream butter and sugar, add eggs and bran. Mix well, sift flour with baking powder, and add

Dainty Laura Wheeler Medallions Form Lovely Lace Accessories

CROCHETED MEDALLIONS PATTERN 2210

illustrations of them and of stitches; material required; photograph of

Midseason Color Very Important

New Materials Also Make Unobtrusive Entrance Into Parish Fashion Picture

PARIS-The Paris mid-season openings, as their name implies, divide the honors fairly evenly between current and future style trends. Though not so obviously influential as the big summer and winter showings, they nevertheless point the way the mode is taking. Midseason colors, for instance, are invariably important. They furnish the basic scale upon which couturiers will compose their coming

sartorial symphonies. New materials often make an unobtrusive first appearance in the midseason. Or old favorites may be used in new ways. Flannel is promoted to dressy wear "is season by Mme. di Pombo, the creative young Spanish designer at Paquin's. Her flannel suits in brilliant "celluloid" or flower colors-they are made with transparent flowery chiffon or lace blouses-will rub shoulders at Longchamp with Chanel's new changeable taffeta taileurs that affect a new ladylike skirt-length which is a compromise between short and long.

JOIN THE MILLIONS



JUICY FRUIT GUM · You'll love its rich, longlasting flavor. And it's so good for you -helps keep your teeth bright and your smile attractive. Chew it after every meals

enjoy the benefits ar

vor of WRIGLEY S



GET SOME TODAY!

to first mixture. Shape into roll and store in refrigerator. When very cold, cut in thin slices and bake in hot oven.

Your Household Problems

Have you fussy eaters in your family? Do you have trouble providing a varied and interest ing 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 endeayour to solve your problems.

Renew Interest In Needlework

As Fine Old Furniture Returns to Favor; Tapestry Type Again Popular

One of the most fascinating crafts which flourished in the 17th and 18th centuries was that of tapestry needlework. The wonderful pictorial tapestries made at the Gobelins, Aubusson, and Beauvais factories in France, and used as wall decorations in many a noble mansion, are famous and highly valuable, says a story from London. Eng., in the Christian Science Mon-

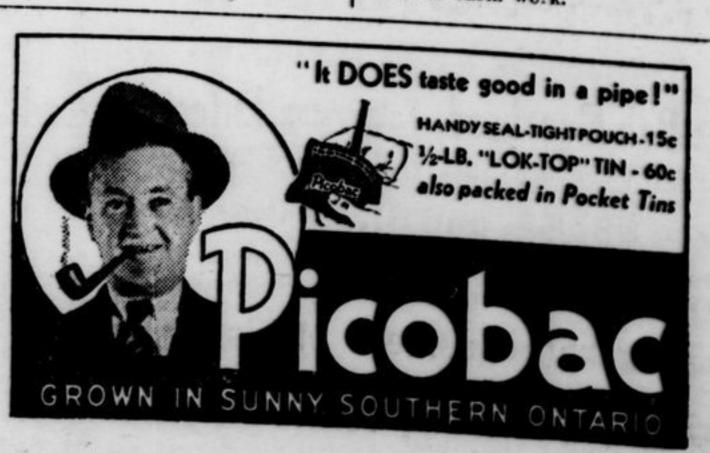
Tapestry needlework, worked in colored wools, was also used extensively as a covering for upholstered furniture. Just at present, when so much of this fine old furniture has come back into favor, i is natural that tapestry needlework is in fashion, too.

If you were furnishing a sittingroom or dining-room in old world period style, the chairs might ap propriately have needlework seats and backs, and the settee and armchairs could be tapestry covered You might also have fourfold or eightfold draught screens; the smaller pole-screens, used for the fire; footstools and a needlework There are even dressing-table mirrors with tapestry backs and also handles, and of course there are samplers and pictorial tapestry panels which are framed and hung like paintings.

Striped Voiles For Summer Are Smart

NEW YORK. - Long-sleeved dresses aren't easy to find. That's why you who want them will be delighted with some lovely striped voiles-one of the California cottons-to be found at a downtown department store. These have shirtwaist bodices-soft lapels and long sleeves with tight wrists. and the skirts are flared. Colors are cyclamen, green or light blue with white. Nothing could be cooler, more practical or more comfortable.

Out of 8 million working people over 10 years old in Italy, nearly half do farm work.



Mustard Is Si

Takes Kinks Tired Musch

When stiffness back or limbs d The trouble may or it may be th tired muscles. A l followed by a one of the best and treatments one ca tard bath opens 1 off the excess pon it engenders stim ture's way of hen First of all, mix

and tired nerves. of mustard into a coid water, Draw and when it is the ature, add the mus and remain in the lows. The bath s surprised how well are in the morning The hot mustard fally good where has developed into

Start In Cr To Educ

fort, or when there

congestion in the b

Babes of Twelve Recognize That Things Belong Psychologist !

For example, when if

STREET COST



selt finds response in the r hower. The rough straw

Largest Flowe Smells 7

Disillusion rushed who went to see a world's largest flower, short-lived beauty at Botanical Garden, New week. "Ah-h-h-h!" they

from a distance. Then: "Pf-u-i-i-i;" Describing its aroma. ant said tersely: "It sa pile of rotting fish."

There are nearly 70

Islands, but only 30 and

breathe eestatically,

TOTAL S.M. L