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OF MORE QUALITY
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Color For Fall

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Handy Hints

Shelacking Chairs.—A coat of clear shellac over the seats of rush-bottom chairs will greatly prolong their lives and keep the reed from splitting.

Fruit Stains.—Rub powdered borax on fruit stains; then pour boiling water through the fabric before washing and boiling it.

To Clean Pewter.—Wash the articles in hot water with a paste made of soft soap and powdered pumice stone. Then polish with a cloth or chamois leather.

Coffee Hint.—Should coffee not be freshly ground, place the required quantity in a pan and shake over a low heat for a moment before infusing. The flavor will equal that of newly bought coffee.

Use for Newspapers.—Put a thick layer of newspapers under your carpets. Moths will then give them a wide berth, and your carpets will have the tread of a soft pile. Moreover, the layer of paper will prevent dust working up from the floor into the floor covering.

Preparing a Chicken for Roasting.—Brush chicken over with olive oil. This makes it tender, and the flavor is improved.

Hair Hint.—Lemon juice added to the rinsing water will help to preserve the color of fair hair and also make it bright and gleamy.

Hot Weather Hint.—Take advantage of the cool night air to stay the heat the next day. Leave all windows open in your house at night except those closed for safety. Early in the morning close all doors and windows and keep this cool air in, and the hot air out.

Mustard on Sandwiches.—When using mustard or any piquant sauce for sandwiches, mix it with the butter before spreading on the bread. This ensures even distribution.

About Cedar Chests.—Remember cedar chests will not kill moths or their eggs. But if the garment is put into the cedar chest free of eggs and larvae, it will never become damaged from moths.

Terpentine.—There is a splendid substitute for kerosene lamp oil. Scrape a white turpentine very finely. Make some mustard with vinegar. Mix the two and add a little salt and pepper.

For general cleaning of marble when badly soiled, use kerosene or salt and vinegar, but do not allow the vinegar to remain on for more than a few minutes lest it affect the polish. This method will sometimes remove smoke stains, too. Polish with any good furniture polisher rubbed in thoroughly with a piece of flannel. Then finish with a soft-dry cloth, and a brilliant surface will result.

You will find that glycerine mixed with an equal quantity of either water or Eau-de-Cologne makes an excellent emollient for the skin. The skin should be washed and thoroughly dried, and the mixture applied externally, gently rubbing only being employed: after eczema and other skin complaints this should be done several times a day.

Papering walls is simplified if a cold-water paste is used. The contents of a tin are poured into cold water and are stirred to a paste which never becomes lumpy. A frieze can be easily added to the papered or distempred walls by this means instead of with homemade paste.

A rubber hot-water bottle should never be put away flat. Blow hard into the empty bottle, then screw on the top quickly. The air in the bottle will prevent the sides from touching each other, and thus avoid perishing of the rubber.

To clean heavy chairs indoors cover with a damp sheet hung out in warm water. Cover the chair with it and beat with carpet-beater. All the dust will stick to the sheet and not fly around.

Kitchen windows are less likely to become steamy during cooking operations if a little glycerine is applied to a soft rag and the windows rubbed over with this. Polish afterwards with a clean rag.

Grow herbs for kitchen use in pots on the window ledge. You will find them most useful for flavoring. Chives, parsley, mint, tarragon and rose geranium may be grown this way.

To revive velvet cushions, brush them well first of all, and then smooth down with an old piece of silk or an old silk handkerchief or scarf. This final touch gets off the small pieces of fluff which the brush does not remove.

TRY IT THE "SALADA" WAY

Infuse 6 heaping teaspoons of Salada Black Tea in a pint of fresh, boiling water. After 6 minutes strain liquid into 3-quart container; while hot, add 1 to 1½ cups of sugar and juice of 2 lemons, strained, stir until sugar is dissolved, fill container with cold water. Do not allow tea to cool before adding cold water or liquid will become cloudy. Serve with chilled ice. The above makes 7 tall glasses.

"SALADA" ICED TEA

Calling Dr. KILDARE
STARRING GERTRUDE GELBIN



SYNOPSIS
Young Dr. James Kildare faces disgrace and imprisonment for shielding sixteen-year-old Nick Lewett after treating him for a bullet wound. Nick is wanted by the police for the murder of Gamble Carson. Instinct tells Kildare that Nick is innocent. He falls madly in love with Nick's glamorous beautiful sister Rosalie. Dr. Gillespie, hospital superintendent who is sponsoring Kildare's career, and lovely young nurse Mary Lamont work together to save Kildare. Kildare also learns that Nick wanted to kill Carson because of the latter's disparaging remarks about Rosalie to their mutual friend Tom Crandell. Nick swears he was shot down before he could fire at Carson. Kildare seeks out Crandell. By shrewd questioning he establishes the entire truth: Crandell shot Nick and killed Carson. He calls upon his friend, burly ambulance attendant Joe Wyman, to help him force Tom Crandell to confess.

CHAPTER ELEVEN
Gillespie Plays His Trump
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Gillespie threw down his stethoscope. "How did you hear this before I did?" he bellowed.
"I've got my stooges, too," she answered.
"Where's Kildare?" he asked quickly.
They've still got him down at

Lieutenant-Governor Attends Baptist Convention



Ontario's Lieutenant-Governor Albert Mathews and Mrs. Mathews attended the Baptist World Alliance which was held in Atlanta, Ga. They are shown here, CENTRE, with Mrs. Ed. Rivers, wife of the governor of Georgia, LEFT, and Dr. N. Nordstrom, vice-president of the B.W.A. Governor Rivers is pictured at RIGHT. The picture was made in the governor's home, where the Mathews and Dr. Nordstrom were guests during the convention.

"We're both on his side now, are we not?" she asked evenly.
"But this is serious!" Gillespie cried. "That hot-headed young fool Kildare—" he stopped short. "Mary push my wheelchair out of here—"
"I'm going to take a look at the red head with the green coupe," he roared.

A Visitor
In short order Gillespie was at the door of Rosalie's apartment.
"Good afternoon," he said pleasantly as she opened the door in answer to his ring. Without waiting for an invitation, he wheeled himself into the center of the living room.

"She stared after him in surprise. 'You must be Dr. Gillespie,' she offered. 'Why did you come here?'"
He smiled with great charm. "To ask a lot of questions that are none of my business." He stared about the elegantly appointed room. "My, my! What a lovely place you have here. I guess you and your brother are very comfortable."
"Yes," she answered hesitantly. "We are."

"Her hesitation gave him the information he wanted. This was definitely her apartment. He doubted that Nick even knew that the place existed."
"Now that everybody knows that Nick's your brother, he can do with some clean linen—I'd be glad to take his things back to the hospital with me—"

"Dr. Gillespie," she interrupted. "It's very nice of you to come all the way over here just to get the clothes for Nick—"
"I didn't," he answered blandly. "I came to take a look at you."
"And—what have you found out?"
"A couple of interesting things. Miss Lewett, Jimmy Kildare is very fond of you. I'm very fond of Jimmy Kildare. Why don't you sit right down and tell me all about yourself—"

"The ringing of the phone prevented her reply. She crossed the room to answer it. "Hello." She smiled triumphantly at Gillespie.
"Why, hello, Jimmy... what? Nick is innocent and you have proven it?"
"I'm not worried," she comforted. "You'll think of something." She motioned Mary Lamont to enter the office. "Your spy's here," she said tartly. "Operative B17 wants to report." And with a cheery laugh, she hurried out of the room.
"Come in, Mary," Gillespie said wearily. "Well—Kildare's in the clear—"
"You mean his troubles are just beginning," Mary answered.
"Don't be a fool," growled Gillespie. "If the Lewett boy is innocent, everything else can be fixed. I still have a few friends."

"Then you'd better have one of them marry Nick Lewett's sister right away," Mary said quietly.
"Oh, no," laughed Gillespie.
"Overheard him talking to her on the phone," Mary went on quickly. "I heard him say: 'Good-bye, darling. I love you.'"
Gillespie paled. "Why didn't you tell me that before?" he demanded. Her eyes fell before his glowering look. "I know. You couldn't make up your mind whether you were on his side—or mine—or—your own."

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She pleaded with her eyes then bowed to his silent, stern command. She opened the door. Jimmy took one look at the tall-tale girl and tears on her face, and turned furiously upon Gillespie.

"What have you been saying to this girl?" he demanded.
"Sit down, Jimmy," Gillespie said kindly.
Kildare took Rosalie in his arms. "Everything's alright now, darling."
"Jimmy," said Gillespie. "I am going in a minute. I just want to stay long enough to settle something. If Rosalie wants to tell you about it, that'll save me the trouble."
"Don't let him upset you, Rosalie," Jimmy soothed.
"You know Tom Crandell?"
She found her voice with terrific effort. "I'd—I'd be foolish if I did not want to tell you the dearest part of my life. You see—I honestly believed Nick was guilty of murdering Carson. So—well—everything I did was to save him."
"I never doubted that," he answered.

"But I had to have somebody to help me—and it turned out to be you Jimmy—" She paused unable to go on. She glanced at Gillespie, but his face forced her to speak.
"Jimmy! I did everything—everything—just to keep you in line—"
"In line?" he asked, still not understanding her.

She nodded. "Yes, Jimmy. And now comes the part that's not so nice. I knew I'd have to tell you sooner or later—you see—well—Jimmy I know a man named Tom Crandell."
"You?" he cried. "You know Tom Crandell?"
She turned and pointed to the elaborately framed photo of Crandell; Jimmy followed her gesture. For a moment he was stunned, incredulous. Then stark reality hit him with full force.

"I didn't know anything about the killing until you phoned," she said desperately.
"You didn't care anything about me at all," he answered dully.
"No, Jimmy. There were times when I wished you had a couple of million dollars. But that's all."
He stared at her hard. In her face he read the truth at last. And without another word he turned and walked out of the apartment.

(To Be Concluded)



SHADOWED!
That was the haunting experience of Priscilla Pierce, almost from the moment that Amy Kerr met strange death in their apartment house roof. Then "Cilly" turned sleuth herself. She shadowed her shadower. Result—one of the most amazing crime deductions ever made. Follow her daring trail in the outstanding newspaper mystery serial of the year

OUT OF THE NIGHT
COMING SOON

Fashion Flashes
A tailored suit of flannel, surfaced fabric has a ground tone of gray with stripes of white and wine red. A white tailored blouse, a hat of gray stitched felt and shoes and bag of wine-color are worn with this suit.

Flower sprays of gold and colored stones pinned just below the shoulder of the jacket and heavy gold link "slave" bracelets are jewelry hits of the year.

Some of the prettiest and most individual hats have crowns almost entirely of feathers in two or more colors in pastel ostrich worked to give the effect of flowers.

Small turbans of printed silk to match the dress, or white hats with bands of the print are seen on many smart women.

Solid color jackets with facings of print are popular over print dresses.

It's Knitted All in One Piece

By LAURA WHEELER



KNITTED CHAIR SET PATTERN 2208

A simple stitch made on two needles results in this lovely chair set that's just straight ahead knitting. Pattern 2208 contains directions for making set; illustrations of it and of stitches; photograph of pattern stich; measuring required.

Send twenty cents in coins (stamps cannot be accepted) for this pattern to the Wilson Needlecraft Dept., 78 West Adelaide St., Toronto. Write plainly pattern number, your name and address.

TALKS
TABLE
TALKS
By SADIE B. CHAMBERS
THE FRUIT SEASON IS HERE
These are the days when our local fruits are ripening each day and when we should take advantage of their deliciousness by canning some for the winter months which are to come. The subject of canning is such a broad one that it is impossible to treat each method properly in such a small space. Briefly the following are the best methods:

Preparation: All fruit should be picked carefully and then prepared according to type. Large fruits should be cut in pieces and if dry and pulpy such as apples and pears should be covered with water before simmering until tender. Small juicy fruits require no water.
Open Kettle Canning: If fruit is moderately acid and very juicy use no water but cover with sugar and let stand over night. In the morning cook until tender with a little stirring as possible. Fruits less juicy should be covered with a sugar syrup and cooked until tender.
Hot Pack: Fruit is prepared as above but cooked for a shorter length of time. Pour into hot sterilized jars to within about 1/2 inch of the top. Adjust rubber rings (dipped in boiling water), cover with sterilized top seal and leave jar partly screwed (if spring top is used do not adjust second spring). Place jars in rack in the kettle; cover well with water at same temperature as jars and bring to a boil. Boil for required time and be sure that the jars do not touch each other. If this process is done in the oven have a carefully controlled temperature of 275 degrees. Remove from water bath, tighten and seal. Invert jars while cooling to test leaks. If using steam pressure cooker follow directions given by manufacturer.

Cold Pack Canning: Pack fruit into jars (sterilized) to within one inch of the top. Place fruit and sugar in alternate layers in proportion to the desired syrup. Thin the syrup 1/2 cup sugar to 1 of fruit and heavy syrup 1 cup sugar to 1 of fruit. Cover with cold water until overflowing. Adjust rubbers and tops as for hot pack. Place on rack and cook slowly as in the hot pack method.
Jams and Conserves: Measure fruit and cover with enough water to simmer until tender. Add warmed sugar providing 3/4 cup to one cup of fruit. Continue to simmer until thick stirring frequently. Skim. Turn into sterilized jars and cover at once with a thin layer of hot paraffin. When cool apply another layer of paraffin to assure perfect sealing.

Jellies: Select fruits that are not dead ripe. Clean and cook until very tender. Pour into a scalded jelly bag and allow to drip into a scalded container. Do not squeeze the bag. Heat juice to boiling point and simmer ten to twenty minutes. Add warmed sugar allowing 3/4 cup of sugar to one of juice. Stir over heat until sugar dissolves. Boil gently (skimming as necessary) until a few drops of the solution "sets" when tested in cold water. Chill with 2% pectin. Fruits such

Drive out ACHE'S
Just rub in MINARD'S 'KING OF PAIN' LINIMENT
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