

## Fashion Flashes

"Cartridge" pleats at the waist, at both back and front, or at front only, offer one version of the bloused silhouette. Others include the panel blouse, the bloused cape top, and the straight side-to-side back blouse.

Soft lightweight tweed makes an unlined summer coat with a casual air.

Apron dresses are having great success.

"Roses in your hat" is a late Paris slogan.

Boleros are prominent in summer clothes shown in Paris collections. Some are very short, worn over fitted bodices and showing the curve of the waist. Others are nearly waist-length, suggesting the bloused silhouette, which is also increasingly represented.

The silk redingote is having great success.

"Alice Blue" is coming back into the fashion picture.

## A FAVORITE DISH



"Hot dog" or maybe it's a hamburger that engages the attention of Mickey Rooney as he relaxes for calories between scenes of "Andy Hardy Meets Debutante."

## New War Widows Here Number 27

32 Second Great War Pension Awards Made by Ottawa up to Beginning of May

At the end of April there were 27 soldiers' wives who have been widowed in Canada since this war broke out last September. In all, about 32 pension awards had up to the beginning of May been made in connection with the current struggle.

Several of the women have been widowed through accidents in the R.C.A.F. in training in Canada.

## PAYING FOR LAST WAR

Canada is far more "pension-minded" today than at the time of the last war, by reason of the experience the Government has had in the past 25 years. The Government has paid out over \$962,900,000 in disability and dependent pensions arising out of the Great War. In all, Canada enlisted about 550,000 men, and around 60,000 died in action, or of wounds. Today there are 79,876 men in receipt of disability pensions. The Dominion's annual pension bill is around \$42,000,000 apart, of course, from the veterans' allowances. This annual bill which will continue for some years, yet does not include the cost of administration, hospital treatment and vocational training given veterans by the Government.

## Ancient Menu Much Like Modern Fare

Moderns and the ancient gourmet ate meals of great similarity, according to Prof. William A. Campbell, associate art instructor at Wellesley College.

Discussing ancient relics found during excavation at Antioch and Daphne in Syria, Prof. Campbell described a Roman meal as composed of "a cup of wine, hors d'oeuvres, meat, bread, duck, chicken, fruit and four-layer cake with white frosting."

"Even the particular hors d'oeuvres — artichoke, pickled pigs' feet and eggs in silver cups — are used commonly today," he said.

## Tea At Its Best

# "SALADA" TEA

## SERIAL STORY SKI'S THE LIMIT

COPYRIGHT, 1938  
NEA SERVICE, INC.  
BY ADELAIDE HUMPHRIES

**CAST OF CHARACTERS**  
**SALLY BLAIR** — heroine. She had everything that popularity could win her, except...  
**DAN REYNOLDS** — hero. He might have had Sally but while he was king on skis...  
**COREY PORTER** — wife of the social whirl. So... But go on with the story.

Last week: Corey comes to see Sally, deals her a hard blow when he reveals that Dan will probably always walk with a limp, may never ski again.

### CHAPTER IX

Corey's words, that Dan would walk for the rest of his life with a limp, beat feverishly in Sally's brain, long after Corey had taken his departure. They resounded with a dull, heavy bludge almost incomprehensible, they brought such pain. The reports from Doctor Barnes had not prepared her for that. He had claimed Dan had made a remarkable comeback; that, given a little more time, his leg would be as good as new again. Perhaps he, or the lawyer in conveying the reports, had hoped to spare Sally the truth. Or perhaps her father had thought it best to keep it from her. But Corey had not taken such pains. Corey did not know how responsible Sally felt, as though she had crippled Dan, ruined his life for him. Corey did not know that Sally loved Dan, though she had not been able to make him eat out of her hand — maybe because she had not!

She had promised Corey, before he left, that she would pay up. She had promised him, long ago — oh, how terribly long ago that seemed now, how young, how foolish! — that she would pay any odds he cared to name.

"You must be my girl all through spring vacation," Corey named them. "Let me acquire you around. How about it, Sally? I know you're too good a sport not to accept."

Yes, she must be a good sport under any circumstance. Sally would pay that debt. If only she could repay another as easily!

### "SOMETHING I WANT"

"Daddy," she spoke to her father, after dinner that evening, linking an arm through his for their evening tour of the garden that had become sort of a ritual with them. This was the time each day they shared together, a time that was very close now to each of them.

"Daddy, there's something I want to remind you of, something you promised to do for me. Or rather for Dan Reynolds."

Her father looked down on her fondly, patted her hand, it seemed to him, lately, that all his little girl wanted was something for others beside herself. This boy she had taken this interest in. The housekeeper who had an old and sick

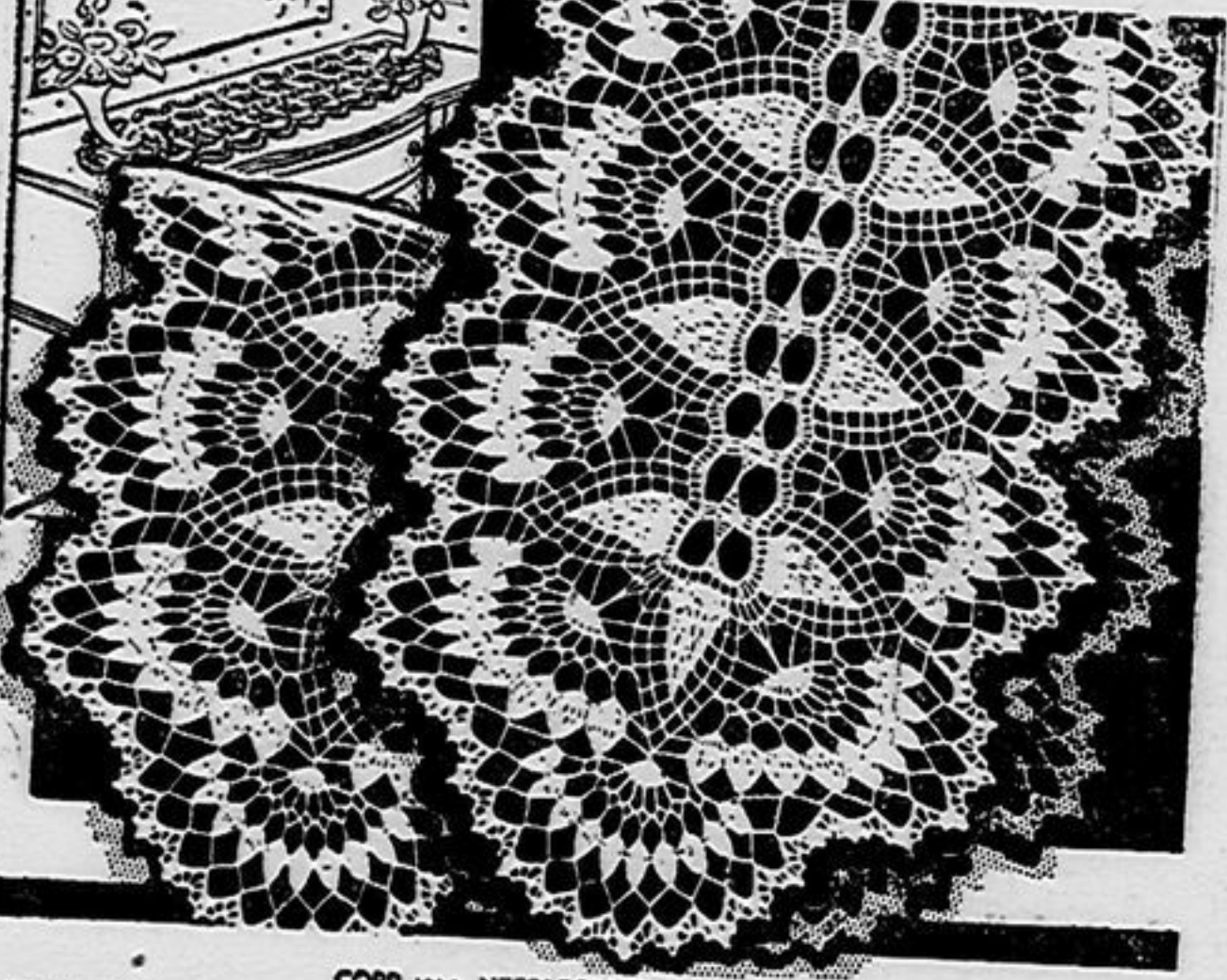
## MAKE UP WITH OGDEN'S

Ogden's Fine Cut heads the cast in the production of a smoother, milder, mellower cigarette. Roll your own who make up with Ogden's agree that this fragrant cigarette tobacco plays the feature "role" in smoking enjoyment.



ISSUE NO. 20-40

## LAURA WHEELER HELPS YOU BUDGET AND HAVE LUXURIES TOO



**CROCHETED SCARF**  
Give your home that luxurious air and at little cost, too. Crochet these scarves (there are two sizes, 18 x 36 inches), for buffet, dining of them and stiches; materials required. Send twenty cents in coins (stamps cannot be accepted) for this pattern to Wilson Needlecraft Dept., 73 West Adelaide St., Toronto. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

anything else, beside gratitude and remorse, in her interest in this young man? But no, he reassured himself. Sally still was too young for that. She could not know what love meant. There had been so very many boys hanging about, like young Corey, a nice enough chap, though a bit wild, he feared... if it had to be someone, in time, this Reynolds boy was made of the stuff that measured up to the end.

"Not too big," Sally dimpled up at him. "Nothing's too big for my Dad."

"Cut it out!" her father warned her, giving her another playful little pat. "Don't try your charms on me, my dear! You know I'm your humble slave as it is. We'll see just what can be done. Sally, I believe a lad like Reynolds would be an asset anywhere. I suppose we can make him think the offer comes from his benefactor — the old old gentlemen who were interested in helping him make the Olympics, and who saw him through his illness."

Sally flinched. Never would she be able to hear of the Olympics, or of anything pertaining to the sport

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The Coleman Lamp & Stove Co., Dept. W-2, Toronto, Ont. (8237)

**Smart Job-Winner**  
"Incompetent, unoriginal stenographer needs a job. Cannot be secretary because she has never passed upy duckling stage." A shorthand-typist of Salt Lake City inserted this advertisement in a newspaper. She has received several offers of jobs.

Dan had loved so much, without this last of anguish. It was the cross she had to bear. The only real debt that somehow must be repaid in full. A big order, as her father had said. But oh, surely, she would be able to make up in some small way the things that were lost forever to Dan.

**EVENING OUT WITH COREY**  
She thought of this again later that evening, dancing with Corey. They had motored to a roadhouse on the Post road where the atmosphere was smart, the food excellent, drinks plentiful, and the orchestra noted for its swiftness. Dan would never be able to dance like this — Dan who walked with a decided limp.

"Let's not dance any more," Sally said. She drew away from Corey's arms. She could not go on dancing, remembering that.

"Check!" Corey said briefly. But he was surprised, for usually Sally loved to dance with him. They had been getting on famously. "Want to go on some place else?" he asked. "I know another spot, farther on." "I'd rather go home — if you do not mind," Sally returned. Perhaps tomorrow Daddy would fix it, make some arrangements so that Dan would be offered a position. Perhaps, after all, she would get to see him again. Get another chance to prove to him that she was not the sort of girl that he thought she was, but the girl she was trying so hard to become, for him.

"Just as you like," Corey said briefly. But he was surprised again. Maybe it was not going to be such a cinch to make that goal as he'd thought. Everything had come so easy to Corey, always. Yet he liked a good fight; he would not give up easily, either — not him!

**FOR SOMEONE ELSE**  
He was very tender, tucking Sally into the roadster, very kind and gay. He made her laugh, once or twice, during the drive home, at his clowning, the stories he

## TALKS

By SADIE B. CHAMBERS

**PINEAPPLE CHAT**  
The season for canning pineapple is now with us again. It is rather a difficult matter to be sure when pineapples will be at their best, — always there seems to be a diversity of opinion. My best advice to you is, "Be a canny buyer and watch for the best pineapple as well as the best price." By all means "shop" and do not telephone.

I have been requested to repeat the canning methods of last year so I shall give you the method for first the cooked, and then the uncooked, which I hope will be meeting all requirements. The uncooked is ever a favorite, and if properly done keeps indefinitely and is the ideal way for fruit cups and cocktails.

The acid content of fruits plays a considerable part in the keeping qualities of fruit when canned. Pineapple has a high acid content and as a result does not require the long cooking given to other fruits. Canned pineapple when reported as having too strong a tang or being hard on the throat is usually fruit overly cooked.

I am giving the oven-cooked method (which so many of you wrote me about last year saying you were delighted with the results).

**Oven-Canned Pineapple**  
Always test jars for leakage. Place in kettle and sterilize thoroughly. Prepare fruit either in slices or thin half slices, whichever you desire. Omit any soft or over-ripe fruit. Place fruit in hot sterilized jars. Fill with boiling syrup to within 1/2 inch of the top. Place on rubbers, being sure they are new and sterile, next the glass tops and then screw tops. Screws down tightly to be sure it fits properly, then loosen one turn back to allow for expansion. Place on rack in oven about 1 1/2 inches apart. Process at 275 deg. Fahrenheit for 35 minutes for pints; 60 minutes for quarts. If possible allow jars to cool in oven until easy to handle, then screw tops down tightly; leave inverted for 24 hrs. Store in a dry and cool place. Under no circumstances reopen jars to fill with syrup.

**Points to Remember**  
If using an electric oven do not use top element at all, not even for preheating. If your oven has no heat control use the same slow oven you would for a fruit cake.

The fruit should never boil rapidly in the jars. Use a very slow boil (an odd bubble will be noticed travelling to the top). If the fruit boils over, the oven is too hot; then place a pan of cold water in the oven to cool it down.

**Syrup for Canning Pineapple**  
2 cups sugar  
Combine ingredients and bring to the boil. Boil five minutes; remove any scum, which may form. This amount yields enough for four pints.

**Uncooked Pineapple**  
12 cups diced pineapple  
7 cups fine granulated sugar  
Combine ingredients and mix well together in a large crock. Cover; stir frequently and leave standing overnight. Place in sterilized jars. Seal tightly. Store in cool dry place. Some prefer this sweeter so the sugar can be increased. Some even like it equal quantities of fruit and sugar, which makes a

very rich syrup, but the proportions given will be found to be a very good all-round syrup.

**Pineapple Short Cakes**  
Pineapple provides us with the inspiration and the material for some very attractive desserts. Here is a shortcake of the sweet variety, which has won high favor. It offers quite a novelty and is used frequently as a party dessert. A medium sized pineapple well ripened. Shred very fine or put through the food chopper. Add sugar in proportion half as much as sugar as fruit. Have this prepared several hours before baking the cake. When ready to bake, drain the juice from the pineapple.

One-third cup butter  
1/2 cup sugar  
4 egg yolks  
1 cup flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/4 cup pineapple juice  
One-third teaspoon lemon extract.

**Method**—Cream shortening and mix in sugar very gradually. Beat egg yolks and add, combining and beating well. Mix and sift flour, baking powder and salt, and add to the first mixture alternately with the pineapple juice and lemon extract. Spread in two greased and floured cake pans and cover with meringue.

**Meringue**  
4 egg whites  
1/2 cup sugar  
1/2 teaspoon salt  
1/2 teaspoon lemon extract  
1 cup fine moist shredded cocoanut.

Beat the egg whites stiff but not dry. Gradually beat in sugar, beating after each addition until whites stand in peaks. Add salt and lemon extract and fold in 1/2 cup of the cocoanut. Spread this mixture evenly over the two unbaked cake layers. Sprinkle with the remaining cocoanut and bake in rather slow oven 325 degrees Fahrenheit until meringue is brown and cake done. Cool and put this filling between the layers.

1 cup whipped cream and the cup of drained pineapple previously prepared. Add to this 1 1/2 tablespoons fruit sugar and 1/4 teaspoon lemon extract, ten marshmallows cut in quarters.

Place one layer cake meringue-side down on serving plate. Whip cream until stiff. Add sugar, pineapple, lemon extract and marshmallows and fold in lightly. Spread between layers. Place the second layer meringue-side up on top of filling. Cut in squares or wedge shapes for serving.

**READERS, WRITE IN!**  
Miss Chambers welcomes personal letters from interested readers. She is pleased to receive suggestions on topics for her column, and is even ready to listen to your "pet peeves." Requests for recipes or special menus are in order. Address your letters to "Miss Sadie B. Chambers, 73 West Adelaide Street, Toronto."

**Children Need More Training**  
School Superintendent Discusses Modern Methods of Fitting Them for the World — Require Longer Period

With life faster and more complex, children need a more extended period of training to fit them for the world, H. J. C. Darragh, superintendent of Montreal Protestant Schools last week told members of the Montreal-Westmount Rotary Club. The standards of employment were constantly rising, the speaker said,

and employers were more exacting in their demands, with the result that greater maturity and better training was required for those starting work.

**EDUCATE UP TO 17**  
Child labor was rapidly disappearing because of this need of more maturity and better training, and school authorities had to so arrange the curriculum as to keep the boys and girls in training until they were suited for employment. Industry had little use for untrained boys and girls, and the community must make up its mind to educate children up to 17.

"If pupils leave the elementary schools at 13 and cannot find work until they are 17 something must be done for them during the intervening four years to prevent them from running around idle if they are not to qualify as inmates of our penal institutions," said Mr. Darragh.

## FAMOUS FOR PURITY



SEND FOR THIS USEFUL BOOKLET  
Written for F.R.E. Booklet, "32 Baking Secrets" issued by the Canada Starch Home Service Dept., directed by Mrs. Aitken James Cookery Authority. Write, enclosing a label from any Canada Starch product, to Canada Starch Home Service Dept., 49 Wellington St. E. Toronto 21.

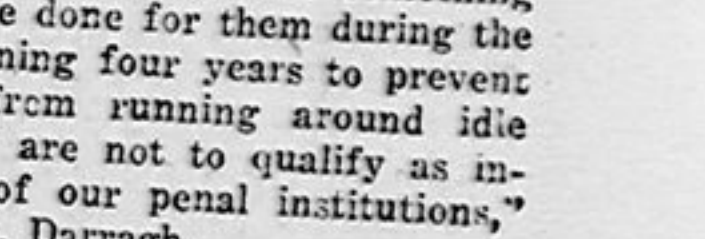
THE CANADA STARCH COMPANY LIMITED

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**ENJOY ITS GENUINE MINT FLAVOR**



Every day millions find real enjoyment in the cooling, long-lasting flavor of WRIGHT'S SPEARMINT GUM — blended from fresh garden mint.

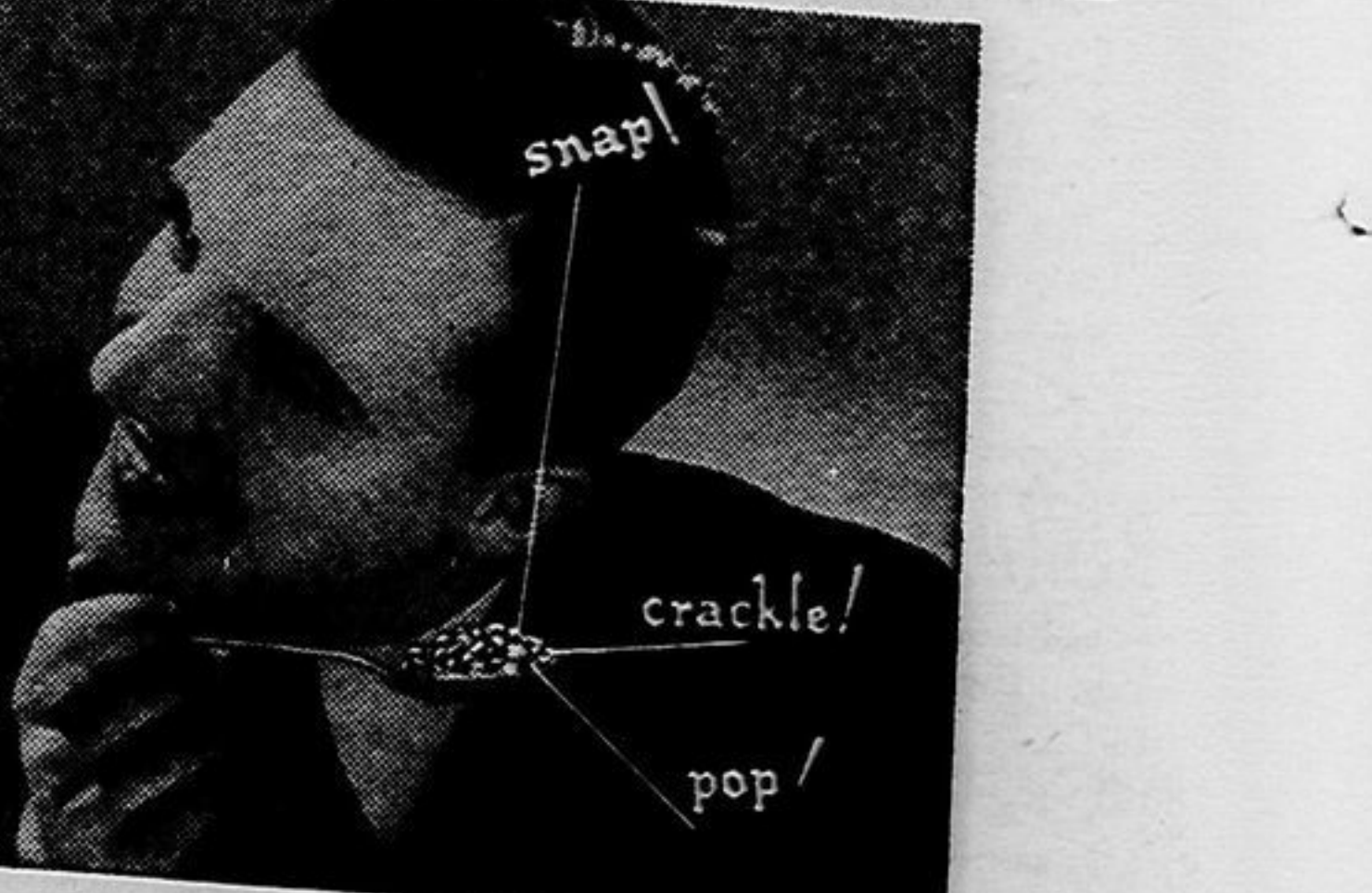
It's good for you, too — helps keep teeth bright and attractive. Dentists recommend it.

**WRIGHT'S SPEARMINT CHEWING GUM**  
AFTER EVERY MEAL

**GET SOME TODAY!**

## This breakfast SPEAKS FOR ITSELF!

**DAD LENDS AN EAR!** The moment he pours on the milk or cream, he hears Rice Krispies chattering to him with their merry crackle-pop-snap. They just beg to be eaten. So down-right crisp — and they stay crisp to the very last spoonful!



## New thousands now demand POP-CRACKLE-SNAP chorus daily!

All over Canada, children and grownups listen every morning to the cheery song of crispness. Breakfasts are gay when golden-brown Rice Krispies tumble into family cereal bowls! Tests show that Rice Krispies stay floating for hours in milk or cream. "Rice Krispies" is the trade-mark of the Kellogg Company of Canada, Limited, for its delicious brand of oven-popped rice. Order several packages tomorrow. Made by Kellogg's in London, Canada.

## Use of "Du As Name T

Netherland Called "Netherland"

The other day a Dutchman was... (text is partially obscured)

**DUTCH OVENS TALK**  
It's awkward because "Dutch" and "Dutch" long habit, and because "Dutch" is a common name of writers of newspaper Dutch will go into any of a column measure a powerful thing. It and Holland used to be English names for the Dutch language and the Dutch wars. And gone into our own ways. Dutchmen are soon be blowing in the Dutch and Dutch nations, and Dutch men, the of painter and an person will be heard that if such and such is a Dutchman!

Nobody proposes suddenly begin to talk the Dutchman's French, and even, or that Dutch to young Bill like a uncle. Custom is too entrenched.

Canadian Air

Marking the first time Canadian girl has entered the... (text is partially obscured)

Ontario Bans Foreign Films  
Only Allied and U.S. Allowed, Censor Board

O. J. Silverthorne, chairman of the Ontario Moving Picture Censorship Board, announced report for the year ended 31 that all "foreign" except French talking pictures have been barred from the province.

"With war breaking Europe during the past year board felt that extreme must be used to avoid the of propaganda throughout the province," the report said. "A suit all foreign films, with caption of French talking pictures, have been barred from the province."

**BRITISH FILMS IMPROVED**  
In the past year the board had 1,915 features from the United States, five from Canada from British countries and from other countries. Fifty British pictures were marked superior over the average during previous years. Mr. Silverthorne reported, and the public has shown appreciation by marked increase in attendance where these films have exhibited.

The board established a by not rejecting a single picture in the year, Mr. Silverthorne announced.