

Check Domestic Aluminum Use

Metal No Longer Available For Household Purposes in Canada by Year's End

By the end of this year, the use of aluminum in Canada for ordinary domestic purposes—for instance pots and pans—will be practically finished, says a story in the Montreal Star. It will be needed for war purposes. The ban which has been placed on imports of the metal is due in part to the fact that a continuation of free imports would produce confusion in the rationing system.

NEED IT FOR PLANES

A much stronger reason is Britain's battle for air-supremacy and the vital part of aluminum in the construction of airplanes. The supply comes largely from this continent.

Re-armament in the United States and British war contracts in that country are drawing heavily on the American supply, for that reason continued free imports from the U.S. would be an indirect drain on the resources of the British Air Force. Under the new restrictions aluminum can be imported only under strict regulations.

This Month's STAR RECIPE



By BETTY BARCLAY

These are cake days. Cooler weather makes baking a pleasure rather than a task, so home-made cakes are appearing in far greater quantity than during the summer. A particularly delicious orange sponge cake with a flavorful orange becomes the star recipe for the month. If you want to assure yourself and your guests that it is entitled to such an honor, try the following recipe. And if you know of a better cake recipe, let me have it. Perhaps it too, will become a "Star."

Orange Sponge Cake

1 1/2 cups sugar
1/2 cup orange juice
1/2 cup water
2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1 tablespoon grated orange peel

For the filling take:
4 egg yolks
1/2 cup sugar
1 cup orange juice
1 tablespoon gelatine
1 teaspoon grated orange peel
1/2 cup sugar
Mix egg yolks, 1/2 cup sugar and orange juice and cook in double boiler. When thick, add the gelatine and orange peel. Cool. Beat egg whites and add 1/2 cup sugar. Fold egg white mixture into orange custard. Spread on cake and sprinkle with coconut. Chill in refrigerator.

Pick Your Wife At Bridge Table

Expert insists it's the ideal place to find a mate — Disagreeable Traits Show Up in Game

Take it from the man who goes to all the big tournaments without competing in any — the bridge table is an ideal place to discover the right wife or husband.

Russell J. Baldwin has seen many romances develop amid double fineses and grand slams, doubled and vulnerable. As tournament director for the American Contract Bridge League, he is the game's No. 1 outlooker.

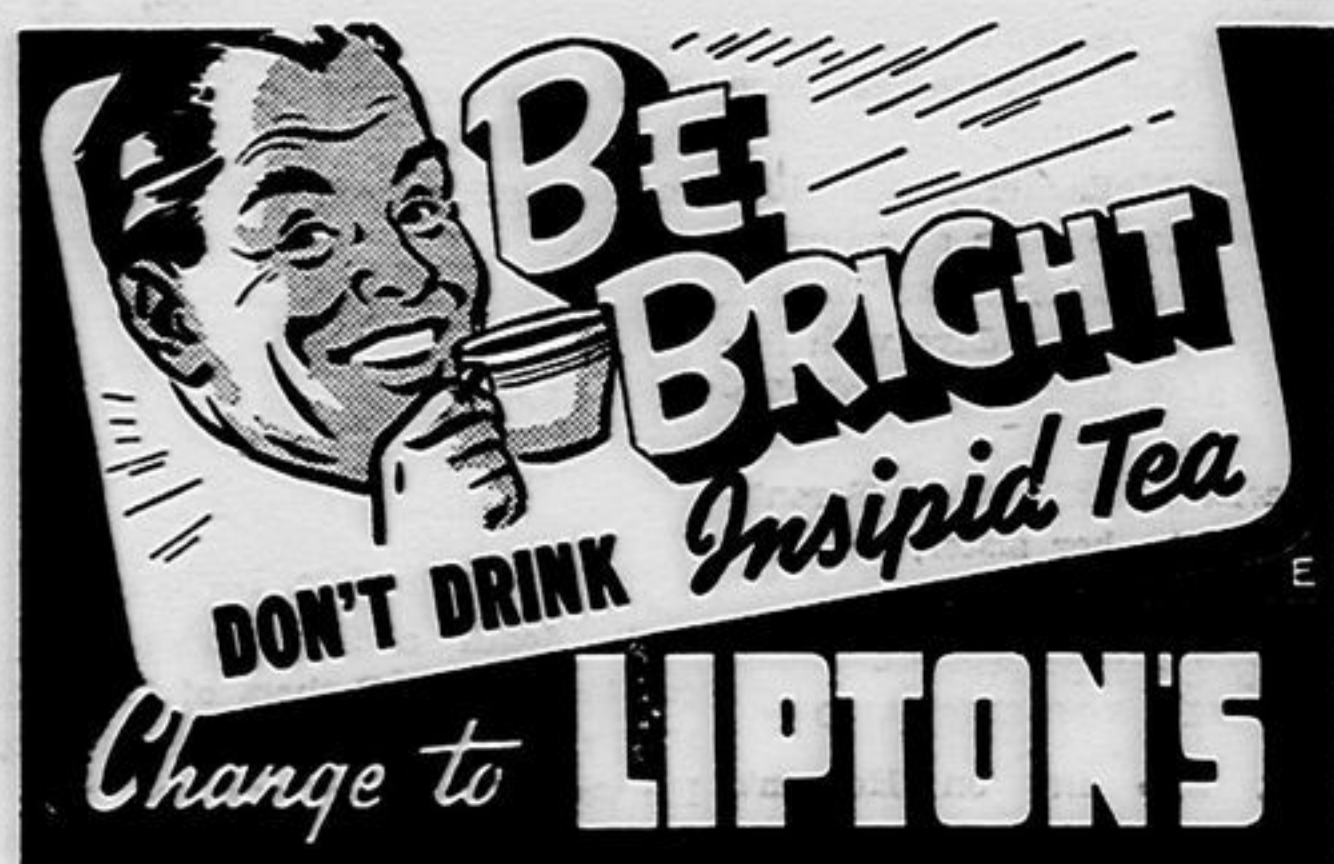
WHERE ROMANCES BLOOM

"In spite of one conspicuous exception, there are numerous successful bridge romances every year between players who meet at tournaments," observes the 42-year-old Clevelander.

"If a person has disagreeable traits, they're bound to show up at bridge. The good ones turn up, too. Another thing in favor of bridge romances is that the partners always have a community of interest."

BLOW OFF STEAM

"I know that husbands and wives differ about contract, but many play together in mixed pair events, where the competition isn't so serious as the open games. I think any two people must do a certain amount of arguing, anyhow, and that's a pretty harmless way to blow off steam."



Andy HARDY MEETS DEBUTANTE

Adapted from the Metro-Goldwyn-Mayer Picture

By

Beatrice Faber

SYNOPSIS

Palpitating with bliss, Andy Hardy carries on a secret romance with Daphne Fowler, New York society's top glamour girl. He knows her only from magazine photos which he collects in a scrapbook. In fact, so great is his infatuation that he is inclined to break off his "steady" attachment with Polly Benedict. But at an editorial meeting of the "Carvel High Olympian" magazine, Beesy gets hold of his scrapbook and gives him the laugh for his imaginary romance. Andy is forced to put himself on the spot by declaring that Daphne has invited him to her debut and would probably marry him if only he could get to New York.

CHAPTER FOUR

There were tears of horror in Andy's eyes. Why, think of all those things he'd said about Daphne Fowler, about being invited to her debut and her wanting to marry him and all. If he went to New York and didn't make good on that stuff, he'd be ruined here in Carvel forever.

KEEPING IT QUIET

"What's New York got that Carvel hasn't? Just some high buildings, that's all." His voice tightened. "And what do people do when they get in high buildings? They jump out of windows, that's what they do. I tell you, New York's a den of evil!" Aunt Milly was hiding a smile behind her hand, and Mrs. Hardy just looked amazed. Judge Hardy scratched his chin. "Well son, New York is evil in some of its aspects. But then so is every village and city in the world. The fact remains, we're leaving for New York day after tomorrow." He looked around at all of them. "And by the way, this thing's a secret until Mr. Benedict makes it public. Remember that, Andrew."

Andy spoke hollowly. "It's okay with me to keep it quiet for the next ten thousand years." By morning though the "secret" was emblazoned right on the front page of the Carvel Daily Star: "HARDY FAMILY TO NEW YORK Local Jurist to Fight Trust for Carvel County Orphanage" And sure enough Polly called that day. There was malice aforesaid in her voice when she got Andy on the telephone.

"You'll be glad to know we're printing the story of your flaming romance with Daphne Fowler in the high school magazine. And remember, you'd better bring back a picture of darling Daphne and you to illustrate the story or else. Not a fake one either."

Up to the very minute of train time the next day, Andy tried every trick he knew to stay behind. There was a little kope when Aldrich Brown, Jr., came in. Maybe he and Dad would have a fight and then they'd miss the train.

But no, Aldrich, the big lug, had to apologize for last night and tell Dad he was getting a job on the newspaper and would Dad and Marian believe in him. ARRIVAL IN NEW YORK Even Andy's manufactured stomachache and fever didn't do the trick. His father just looked at him hardheartedly and said nothing short of heart trouble would keep them from taking him along.

Their first glimpse of New

York as they crossed on the New Jersey ferry, did something to Andy though. Maybe he didn't approve of this big city but he could still retain his artistic appreciation of those skyscrapers. In fact, he was beginning to perk up a little as they walked into the maisonette apartment up in the "fifties" that had been engaged for them.

But as they opened the door, everyone gasped. "Why it's Betsy Booth," the Judge exclaimed. "What are you doing here?"

Andy stared in amazement. He hadn't seen Betsy Booth since last year when she was visiting in Carvel. She looked a little more grown-up now and prettier — though still a mere child.

There was a lot of excitement as Betsy explained everything. Her folks had been away when Mrs. Hardy's telegram had come. So she herself had gotten an apartment for them. It had really been easy, no trouble at all. She had just called the real estate man and there it was.

"My," Marian said "and you even hired a servant all by yourself?"

"Of course I did," Betsy returned proudly. Her adoring eyes were fixed on Andy.

CASE OF HERO WORSHIP Mrs. Hardy turned to him. "You see Andrew even in New York nice girls think more about growing up to be a good housewife than dancing the — the rumba."

"Aw Mom." He was in the throes of acute embarrassment before Betsy, "it's the rumba."

Betsy sighed happily. "I brought over my own radio for you Andy." She suddenly realized that the lovelight in her eyes was too apparent. "It's — it's just common gratitude because back in Carvel Andy took me to my first grown-up party."

Andy went into the bedroom with his father and the Judge smiled teasingly. "Son, how do you do it?"

"Aw gee Dad, she don't mean anything. It's only —" his chest expanded. "—only hero worship." "Well, my hero," the Judge said briskly, "let's get unpacked."

(To Be Continued)

British Film Star Enjoys Ride in Train Engine Cab



Fireman Andy Fitzpatrick reads the all-important train orders to Madeleine Carroll to impress her with the safety rules of modern railroads. The lovely British star rode the cab of the Canadian Pacific's biggest engine over 50 miles of the mountain route while on her way from Vancouver to Regina for the world premiere of her latest Paramount picture, "Northwest Mounted Police." "One of the most thrilling experiences of my life" she said.

—Canadian Pacific Photo.

Fashion Flashes

Navy blue, dark as midnight sometimes, or with a shade of light that suggests sapphire, is the "dark horse" revelation this fall — for both day and evening. For many years this effort to put over navy for fall and winter has been incidental, but this year, it comes with the force of accelerated momentum. For evening, in satin and velvet dark, it's a correct companion for the dark blue worn by most men in evening clothes. In woollens, particularly suits, smooth velour-like woollens or rough-soft ones. And satin for daytime frocks, too.

Yellows have strengthened their position for 1940-1941 season and are style news not only as a family, but an influence upon the cast of other colors. The deeper tones are being most widely sampled including the corn tone, the golden shade and the mustard yellow that is new this year in cottons. Among the colors feeling the influence of yellow are the reds, coral tones, the greens and the browns.

Formal hats are flatter and smaller, as the heart-shaped felt with ribbon bow and streamers at back, or the little black felt sailor with four feather pompons posed above and below the brim at either side.

The huge 16-inch naval guns cost \$225,000 each.

Japan Chastens Women's Attire

Eliminates Movies and Also Dancing; Curtails Food and Liquor

Japan's new "national structure" is visibly affecting the lighter side of life today.

It is chastening women's dress, eliminating movies and dancing, streamlining weddings, curtailing the consumption of food, liquor and cigarettes, depriving the golfer of his caddy, and taking the American lingo out of baseball.

And what does all this mean? CAN'T WEAR VIVID KIMONOS

Not even the Japanese are quite sure. A new form of government has come into being, strongly centralized. It is intended to make the nation strong, in order to end the war in China and cash in on the "golden opportunity" in Indo-China and the Dutch East Indies.

Today, Japanese women are not supposed to wear vivid kimonos. The eye-shattering sash, for which their costumes are famous, is disappearing. Censors admonish them publicly if they persist in displaying the bright colors.

Some sashes have even been forcibly removed on the streets.

The dance halls are closed. A police permit, not always granted, is necessary for a private dancing party. Popular music, if it excites amorous imaginings, gets the police axe.

TALKS

By SADIE B. CHAMBERS

"RAREBITS"

Rarebits are always tasty bits and are always popular with the men-folk. Cheese too is a traditional fare with the majority of people.

Rarebits are served on crackers or toast.

Sardine Rarebit
2 tablespoons butter
1 tablespoon flour
1/4 teaspoon salt
1 cup rich milk
1 Sardines
1 1/2 teaspoons mustard
1/4 teaspoon paprika
1 cup grated cheese.
Toast.

Make a cream sauce with butter, flour, salt and milk. Add other ingredients. Place sardines on toast and heat either in oven or under broiler. Place on plate and pour on sauce. Garnish with parsley or mint.

Tomato Rarebit
1/2 cup grated cheese
1 can tomato soup
1/4 tsp. mustard
Combine all ingredients in the top of double boiler and cook together until the cheese is melted. Serve on toasted crackers and toast.

Welsh Rarebit
1 tablespoon butter
1 teaspoon cornstarch
1/2 cup thin cream
1/2 lb. soft mild cheese
1/2 tsp. salt
1/4 tsp. mustard
Few grains cayenne
Toast

Melt butter, add cornstarch and stir until well mixed; then add cream gradually, while stirring constantly and cook two minutes. Add cheese and stir until cheese is melted. Season, then serve on toast.

Much of the success of rarebit depends upon the quality of the cheese. A rarebit should always be smooth and of a creamy consistency.

Oyster Rarebit

1 cup oysters
2 tablespoons butter
1/2 lb. soft mild cheese
Cut in small pieces
1/2 teasp. salt
Few grains cayenne
2 Clean, parboil and drain oysters, reserving liquor. Remove oysters and discard any tough portions. Melt butter, add cheese and seasonings; as cheese melts, add gradually oyster liquor and eggs slightly beaten. As soon as mixture is smooth add soft part of oysters. Serve on toast (bread toasted on one side only). Serve on untoasted side of bread.

And now for a request:

Graham Cracker Cake
1/2 cup butter
3/4 cup granulated sugar
2 eggs
3 teaspoons baking powder
1/2 teaspoon cinnamon
2 1/2 cups Graham Cracker crumbs (30 Graham crackers)
1 cup milk
1/2 teaspoon vanilla
Cream the butter, add sugar gradually and cream together well. Add the beaten egg-yolks. Mix the baking powder and cinnamon with the cracker crumbs rolled finely and add this alternately with the milk. Lastly fold in the stiffly beaten egg whites and add vanilla. Bake in a buttered loaf-pan in a moderate oven for 35 to 40 min.

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." Send stamped, self-addressed envelope if you wish a reply.

Weeping Statue

In the ruins of Arbroath Abbey, in Scotland, is the headless statue of a Scottish king, and at his feet lies a lion similarly defaced.

This is William the First, called William the Lion. He founded the abbey in memory of his friend, Thomas Becket. Here the king was buried, and during the Reformation his statue and that of the lion were beheaded.

It is a strange fact that, if the weather is going to be wet, the stone over the region of the king's heart always becomes shiny and moist, and sometimes water actually trickles down.

That is why it is called "The Weeping Statue."

Household Hints

Cocoa stains should be soaked in cold water and then dipped in boiling water containing borax, on no account use soap for them. Coffee stains, on the other hand, should be covered with a little egg yolk mixed with glycerine and then washed in warm water. Tar stains on washable things can be smeared with lard, scraped off and then washed, use ether for any non-washable material except artificial silk.

Try using a spoonful of vinegar in the water you soak your greens in instead of salt, it not only kills the inhabitants, but makes them drop to the bottom of the bowl instead of just dying inside the leaves. Apply a little ammonia to your chromium-plated articles if they get discolored in bad weather, then polish with a duster.

Save any accidents by tacking strips of emery paper to the steps of your household step-ladder, it gives you a firm, good grip for the feet.

Put your new pair of stockings on, and draw a line with colorless nail varnish just under the suspender top and over the toe joint — the two most vulnerable places. But if you have to darn a toe or heel, darn on the cross so that the bias threads take the strain and the stockings won't pull away from the darn. Tiny pinhole leaks in pots and pans can be mended with snap fasteners—clip through the hole and there you are!

Nuns Come Out First Time in 47 Years

Nuns of the Good Shepherd left their cloister in St. John, N.B. one day in October, for the first time in 47 years to assist at the opening of a tridium for St. Mary Euphrasia, foundress of the order.

The tridium — three days of prayer — was started in the Cathedral of the Immaculate Conception in connection with the recent canonization of the saint.

Soldiers Writing Plenty Letters

Never let it be said the soldiers don't write home. Figures compiled by the auxiliary services branch of the defence department show 140,168 envelopes, 276,226 sheets of stationery and 842 postcards are distributed weekly among soldiers in camps and barracks in Canada and Newfoundland.

Queen Suffers Cold Hands



Apparently feeling the nip of autumn cold during a visit to a community feeding centre in South London, Queen Elizabeth warms her hands over a cook stove. Approach of winter presents London with the problem of keeping warm the thousands who have lost their homes in bombings.

How To Address Mail To R.C.A.F.

Letters to Canadian Base if Mailing Overseas, Send Post Office at Ottawa

The air ministry, correcting a previous announcement regarding addressing of mail to Canadians serving in the Air Force overseas, said in a recent statement that mail for men of the Royal Canadian Air Force overseas should be addressed to the Canadian base post office at Ottawa. From there it will be promptly forwarded.

In a previous announcement the ministry said erroneously that mail for R.C.A.F. overseas should be handled the same as for Canadians serving in the Royal Air Force. FOR CANADIANS IN R.A.F. Mail for Canadians serving with the R.A.F. should be addressed to R.A.F. Records Office, Ruislip, Middlesex, England. In the case of officers the number and name should be given and the letter sent in care of S. Seven D., Air Ministry, Adastral House, Kingsway, London, W.C. 2.

Arrested on a charge of burglary in Los Angeles, a young man said he was doing it in order to pay his way through college.

Mr. Caffeine-Nerves Gets Erased

OFFICE MANAGER: Sorry I lost my temper, Miss Jones—I don't know why my nerves are so jittery lately!

MR. CAFFEINE-NERVES: This office would drive anybody to the nut-house!

SECRETARY: I think I know your trouble—too much tea or coffee! You've got caffeine-nerves and the thing that will fix that is to drink Postum instead.

30 DAYS LATER

OFFICE MANAGER: Miss Jones, you're psychic! I've been drinking Postum for a month and now I can't figure out why I was always so upset!

MR. CAFFEINE-NERVES: I'm always erased when they switch to Postum!

Many people can safely drink tea and coffee. Many others—and all children—should never drink them. If you are one of these, try Postum's 30-day test. Buy Postum and drink instead of tea and coffee for one month. Then, if you do not feel better, return the container to General Foods, Limited, Cobourg, Ont., and we'll gladly refund full purchase price, plus postage. Postum is delicious, economical, easy to prepare, and contains no caffeine.

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"There's a Reason"