

## When You Plan To Build Home

Size of Rooms and Efficiency Are Stressed as Important Points to be Considered

Adequacy of sizes and efficiency of rooms in serving their needs play a large part in making a home desirable from the point of view of the U. S. Federal Housing Administration.

1. Sleeping quarters with sufficient privacy.
2. Dark or poorly ventilated rooms.
3. Bathrooms not readily accessible or accessible only through a major room.
4. Kitchen inadequate for or ill-arranged for food storage, food preparation, and dish washing.
5. Inefficient provision for hanging clothes or for storage of linens, blankets, and brooms.

In addition to these considerations, housing administration officials point out that the relative adequacy of the provision for laundry work is examined if future occupants are likely to have laundry work done in the home. The space available for drying and access to outdoor drying is judged, in addition to the presence or absence of laundry trays and convenient outlets.

## This Month's STAR RECIPE

By BETTY BARCLAY

As lemon meringue pie is a favorite with both young and old, I have chosen the following as this month's star recipe.

Try it and see if you don't agree with my choice. Yes! I am giving the meringue recipe also. Follow both carefully and your dessert that day will be a thrilling dinner finish.

**Sunkist Lemon Meringue Pie**  
 1 cup water or milk  
 1/2 cup sugar  
 1/4 teaspoon salt  
 1 teaspoon grated lemon peel  
 5 tablespoons cornstarch  
 1/2 cup cold water  
 2 well-beaten egg yolks  
 1 tablespoon butter  
 6 tablespoons lemon juice

Bring water or milk, sugar, salt and lemon peel to a boil in saucepan on direct heat. Add cornstarch, blended with 1/2 cup of cold water. Cook over low heat, until thickened (about 5 minutes), stirring constantly. Remove from heat. Add separately, mixing well after each addition, the egg yolks, butter and lemon juice. Pour filling into baked pastry shell.

When filling is cool, top with a meringue, made from:  
 2 egg whites  
 4 tablespoons sugar  
 1 teaspoon lemon juice  
 Beat egg whites until frothy. Add sugar gradually. Continue beating but only until egg holds its shape in peaks. Fold in lemon juice. Brown pie in moderate oven (325° F.) for 15 minutes. (Makes one 8-inch pie.)

Note the three lemon pie tricks that are followed in this recipe. Trick one — add lemon juice and egg to pastry mix — result, flaky crust of a superior tenderness. Trick two — cook filling first, then add freshly squeezed lemon juice after the cooking flame is out — result, a filling fragrantly fresh in flavor. Trick three — add a little lemon juice to the meringue — result, a more tender, easy-to-cut meringue.

## License Plates Growing Gaudy

Most of Provinces of Dominion Are Adopting Bright-Hued Car Markers For 1941

Automobile license plates next year are going to be gaudy. In some of the provinces of the Dominion at least. For instance, Prince Edward Island plates will be navy blue on orange, while New Brunswick will be cream on coffee brown. Nova Scotia with black on dark ivory will not be far behind.

Quebec cars will be adorned with plates which are white on green and Ontario will be just the reverse. In Alberta the plates will be white on black while British Columbia will be blue on white. Manitoba is going to issue plates which are black on yellow and Saskatchewan will be white on vermilion.

Automobile plates from the United States will also have unusual combinations of colors. Maine, for instance, is going to be red on aluminum, but staid old Massachusetts will be white on green.

**U.S. HAS BRIGHT ONES**  
 In Michigan there will be two sets of plates. The fall year plates are to be white on maroon but the main year plates will be the reverse. Automobiles from New York will bear plates of black on orange while Ohio will be white on maroon, but if the car hails from Pennsylvania then the licensees will be golden yellow on ultra marine blue.

## Andy HARDY MEETS DEBUTANTE

Adapted from the Metro-Goldwyn-Mayer Picture

By Beatrice Faber

### SYNOPSIS:

Andy Hardy is secretly in love with Daphne Fowler, New York society's top glamour girl. He knows her only from magazine photos which he collects in a scrapbook. Then, unexpectedly, Judge Hardy takes the whole family to New York where he is having a court fight over the Carve Orphanage Trust Fund. Now Andy must make good his boast that he knows Daphne and bring back a picture of himself taken with her or Polly Benedict, with whom he has quarreled, will make him the laughing stock of Carvel as she has promised. In New York he finds little Betsy Booth, who had once visited in Carvel. Though he does not mention Daphne specifically she knows that Andy has troubles. Now she is trying to hire a dog for him and Andy plans thus, to meet Daphne, since he has heard she is a true dog lover.

### CHAPTER SEVEN

The next morning Betsy arrived, with not one dog but two. There was a giant St. Bernard named Snooks and an infinitesimal chihuahua called Anastasia. A bit later, Andy was in front of the Fowler residence, parading his animals for all they were worth but keeping a wary eye on the front door.

Suddenly it opened and out came Daphne, with her dachshund on a leash. "There we are Bismarck," she said brightly. "We've got five whole minutes till the car comes."

Immediately, Andy struck his best dog-lover pose and waited. Then came the explosion! The giant Snooks saw meat he had in his pocket and along came Bismarck too. But just as Mrs. Fowler appeared little Anastasia, brightened by it all, bounded from a puddle of mud onto her dress. All three dogs were barking for dear life. Finally however, the animals were gotten under control.

Mudstained and outraged, Mrs. Fowler glared at Andy. "So it's you again!"

"Oh Bismarck," Daphne screamed. She cried to Andy, "Do something, please!"

Everything got sort of mixed up after that. Andy lured Snooks back with some raw meat he had in his pocket and along came Bismarck too. But just as Mrs. Fowler appeared little Anastasia, brightened by it all, bounded from a puddle of mud onto her dress. All three dogs were barking for dear life. Finally however, the animals were gotten under control.

Mudstained and outraged, Mrs. Fowler glared at Andy. "So it's you again!"

He was sunk right down to the pavement. "I—I'm awfully sorry, Mrs. Fowler." He looked at Daphne. "Can you excuse me Miss Fowler? Can you maybe forgive me on account of — we're both dog-lovers?"

"Nice dogs," Daphne said sarcastically. "But not wild animals like yours."

Mrs. Hackett, the secretary, had been hovering in the background. "Shall I call the police, Mrs. Fowler?"

"SOMETHING AWFUL'S HAPPENED!"

Andy spoke up hastily. "No ma'am, I'll go." He started to edge away miserably. "I'll be leaving so fast you won't even remember I was here."

He turned the corner and stumbled to Betsy's car.

She stared at him and his dogs. "Andy. What is it? You look like something awful's happened."

His lips were trembling. "Betsy, have they got a good efficient police force here in New York?"

"Andy?" she cried in fright. "The police aren't after you are they?"

"No," he said sepulchral, "but I was just wondering, if I

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## Eight Girls, Agriculturists

Are Enrolled at the Ontario Agricultural College, Guelph — Largest Feminine Number Ever

Largest number of girl students to enroll in the agricultural course at the Ontario Agricultural College is included in this year's class of new students at the Guelph college. War conditions may be the reason for the large influx of girls into the course which was previously considered wholly for boys, but girl students have been included in the classes, in small numbers, during the past several years.

This year there are eight girls enrolled in the course, and they include one British girl, who came to Canada recently. She is Miss Jane Waterhouse, of 3 Ava road, Forest Hill, and she is taking the two-year course in practical farming.

### BRITISH AND CZECHOSLOVAKIAN

The other seven who are taking the four-year course, are Mary G. Cruikshank, of Wingham, a cousin of Miss Olive R. Cruikshank, director of the Macdonald Girls Institute at O.A.C.; Eva Frankel, of Kingston; Erika E. Gaertner, of Dundas, native of Czechoslovakia; Mary Joan Gurofsky, of Toronto; Frances G. Johnson, Stayner; Margaret E. Macfarlane, of Peterboro, and Frances E. Powell, of Hamilton, whose father was once curate at St. George's Anglican Church, Guelph.

### Love-on-a-Dime

In Minneapolis, a fiscally-minded alderman urged parking meters for boulevards and tree-lined streets favored by automobile spotters. City fathers spurned the plan, and Park Superintendent C. A. Bossen cried: "We have to encourage romance, not make it an expensive luxury."

## NEEDLEWORK PROPERLY PAIRED IS LAURA WHEELER DESIGN



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### HOUSEHOLD LINENS PATTERN 2679

Grow colorful posies in crocheted flower pots and make towels, pillow covers or scarfs. Pattern 2679 contains a transfer pattern of 12 motifs ranging from 3 x 14 inches to 2 1/2 x 2 1/2 inches; chart and crochet directions; illustrations of stitches; color schemes; materials required.

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## Few Delicacies Likely Missing

For Canadian Christmas This Year — Olives From Spain, Figs From Turkey, Walnuts From China Can Be Expected As Usual

Thanks to the British Navy, Canadians will be short of few of the world's delicacies this Christmas, states the Canadian Grocer in a recent issue. There will be confections, plum pudding, and sauce for the meat from Great Britain; bulk and packaged raisins from Australia; spices from India; walnuts from China; dried fruits from South Africa; figs from Turkey, and dates from Iraq; coffee from British East Africa and South America; teas from India and Ceylon; olives from Spain; cocoa from West Africa; coconuts from the West Indies, and sardines from Portugal. All these foods—some of them every day ones, others seasonal—are coming on top of a generally bountiful harvest throughout Canada, so we are surely living in a land of plenty.

**PRICES A LITTLE HIGHER**  
 It is true that in some cases prices are a little higher, due to transportation costs, exchange, taxes. But on the whole the Christmas dinner, with all the embellishments, will cost but little more than a year ago, or even two years ago.

**MORE TEA AVAILABLE!**  
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## TALKS

By SADIE B. CHAMBERS

### STEAMED AND BAKED PUDDINGS

All families seem to be particularly appreciative of hot desserts of this type.

Two of these are cooked in the steamer and the third baked. A good sauce can be served with any one of them — none better in flavor than the brown sugar sauce given here.

- Steamed Prune Pudding**  
 1 cup flour  
 1/2 teaspoon salt  
 1/2 teaspoon baking soda  
 1/2 teaspoon mixed spices  
 1 cup finely chopped suet  
 1 cup bread crumbs  
 1/2 cup brown sugar  
 2 pounds cooked, pitted, quartered prunes

- 2 eggs**  
 1/2 cup molasses  
 1/2 cup milk  
 Sift all dry ingredients together, add crumbs, suet, sugar and prunes. Moisten with well-beaten eggs, molasses and milk. Mix thoroughly; turn into greased moulds. Cover; steam 3 hrs.

- Steamed Fig Pudding**  
 1 cup molasses  
 1 cup chopped suet  
 2 cups chopped figs  
 1 teaspoon cinnamon  
 1/2 teaspoon nutmeg  
 1 teaspoon soda  
 1 cup sour milk  
 2 eggs

Mix together molasses, suet, figs and spices. Add soda and milk. Add eggs, well-beaten, and flour gradually. Beat all thoroughly and fill well-oiled mold 3/4 full. Steam 2 hrs. Serve with pudding sauce preferably cold and garnish with whipped cream. Butterscotch sauce, which has been given several times in this column, is ideal for this pudding.

- Spiced Apple Pudding**  
 1 1/2 cups flour  
 1/2 teaspoon cinnamon  
 1/2 teaspoon salt  
 Few gratings of nutmeg  
 1 cup molasses  
 1 teaspoon soda  
 2 cups chopped apples

Sift all dry ingredients except the salt. Dissolve soda in the molasses and add the flour mixture, stir well. Stir in chopped apple and pour into buttered pan. Bake 35 to 45 min. in moderate oven (350 Deg. F.) and serve with sauce.

- Brown Sugar Sauce**  
 1/2 cup brown sugar  
 1 1/2 tablespoons flour  
 1 cup boiling water  
 1 tablespoon butter  
 1/2 teaspoon vanilla

Mix sugar and flour. Add boiling water and cook until there is no taste of raw starch. Remove from fire and add butter and vanilla.

- Date Pudding**  
 3 tablespoons butter  
 1/2 cup molasses (I prefer corn syrup)  
 1/2 cup milk  
 1/2 teaspoon soda  
 1/2 teaspoon cloves  
 1/2 teaspoon allspice  
 1/2 teaspoon nutmeg  
 1 egg  
 1/2 cup brown sugar  
 1 1/2 cups flour

1 lb. dates stewed and cut in pieces. Melt butter, add maple sugar, milk, then well beaten egg. Lastly add dry sifted ingredients and dates. Steam 2 1/2 hrs. It's delicious served with brown sugar sauce.

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.

## Pilots Detect Lights In Practice Blackout

Montreal — The Town of Mount Royal, adjacent to Montreal, which has a highly organized and efficient Civilian Protection Committee, held a practice blackout the other night. Every light in the community was quenched, except three which, unnoticed at ground level, were spotted by pilots of Trans-Canada Air Lines planes passing over. They reported the chinks in Mount Royal's armor of darkness.

## Canucks Like English Girls

But Marriages Overseas Are Scarce Among the Soldiers

Casual observation of Canadian soldiers on leave in London, England, reveals the boys from the great open spaces have a little trouble in getting their share of attention from England's girls, says a British United Press despatch. Apparently no khaki shoulder with the neat "Canada" tab need suffer from the lack of a blonde head to rest on it, but the records seem to indicate that nothing very permanent comes of it.

There was some discussion a while ago as to the rapidity with which a portion of the C. A. S. F. was being let down the aisle by the Mother Country's daughters. It now appears, however, that the marriage rate for Canadian troops is far from reaching epidemic proportions.

**CAN'T FORGET GIRLS AT HOME**  
 The military statistics branch maintains no special department for matrimonial records. Members of the C.A.S.F. who wish to marry, however, must first receive permission, and the general impression around headquarters is that the number of applications has been a good deal less than excessive.

"There have been only two marriages in my unit in the year we've been here," a major of the First Division told me. "But that doesn't mean the boys don't get married."

"DON'T WAIT TO EAT"  
 "As a matter of fact," he admitted, "when we arrive at a town, they seem to have all the girls rounded up in no time. They don't even wait to eat."

Many were already married when they came overseas, and a few have brought their wives over to be with them. As for the troops, bored with tedium, a little flattering feminine attention is far from unwelcome.

"Sure," one husky youngster summed it up, "English girls are okay. But after all, you can't beat the girls back home."

## Domestic Fabrics Replacing French

British Substitutes Also Found For Continental Accessories And Trimmings

Such commonplace things as nail heads and miniature "rivets" will be part of the well-dressed Canadian women's costume during the winter, and according to the dress trade, the war is responsible.

It looks as though the stock of beads and cut stones heretofore used extensively for dress decoration may not hold out until 1931, most of the heads and colored stones came from Czechoslovakia. Nailheads and rivets in silver, gilt and black make good substitutes. A new kind of sequin which looks like a bit of black mother-of-pearl is catching on while wooden and leather substitutes as well as glass and celluloid novelties are taking the place of the European accessories.

**WARTIME MATERIALS**  
 Another result of the war is almost exclusive use of Canadian, British and American woollen materials in daytime gowns, suits and coats. The Canadian Press found. Previously, French mills supplied much of this material for the better afternoon dresses in delicate pastel shades and fantasy weaves. Tweeds and leathers as English as a cup of tea have caught the approving eye of both Canada's and United States' biggest buyers. Again, the metal nail heads are worked in patterns on belts, gloves and bags.

## Craft of Knitting

No one knows who invented the craft of knitting, though Britain, France, Spain, and Italy each claim the honour. But knitting was known long before these countries became civilized, and is mentioned in the Bible. The fishing nets of the Pharos were manufactured on this principle, and in the account of the Crucifixion we are told that Our Lord wore a garment "without seam, woven from the top throughout." We know, too, that the Anglo-Saxons knitted, for our word "knit" has an Anglo-Saxon origin, being derived from "enithan," meaning threads woven together by hand. The Scots claim to be the first knitters in Europe, and offer as proof the fact that the French knitting guilds adopted as their patron saint St. Fiacre, a native of Scotland.

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## She Had Queer Ideas of Canada

Mrs. A. M. Oliver, wife of a Manchester, England, university professor, said at a welfare meeting in Toronto recently that before coming to this country her "whole picture of Canada was very much like a map of the Arctic before it was properly discovered." She urged Canadians who have British evacuee children in their homes to send the children's parents postcards, snapshots or anything depicting Canadian life to show the children are living in a civilized atmosphere and not a barren wilderness.

## Winston Takes a Peek



Through a pair of high-powered glasses Prime Minister Winston Churchill studies defence arrangements in an area where troops of the Polish army now in Britain are stationed. The occasion was a visit the prime minister made to the Polish command.

## Lump in Pillow Was Worth \$94

Wilbur Wells of Ogdensburg, N.Y., lost a lot of sleep for three nights, then complained to his wife a "hard lump" in his pillow was the cause of it all. The "lump," Mrs. Wells discovered, was \$94 in bills placed there by her mother 38 years ago.

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