CHEESE AS YOU LIKE IT Few foods are so distinctive as cheese for few foods can be used in such a variety of ways in the lunchcon, supper or dinner menu. There was a time when cheese was usually clously used. Unless vegetables are served as a final tidbit to a sub- fresh from the garden a little sugar stantial meal, but today its high food is needed to heighten their natural value in addition to its savoury sweetness. Tomatoes must always flavour is rightfully taken into ac- have a dash of sugar. Roasts decount and this healthful food is one velop a riches flavor when a bit of of the ingredients used in making sugar is rubbed into the surface. All an unlimited number of nourishing dressings and sauces containing main courses. The following recipes lemon juice or vinegar need some are a few examples of how cheese sugar. may be combined with cereals or bulky vegetables to make a satisfy- blending several flavors into a ing dish. Although in some cases the smooth combination. Highly spiced amount of cheese called for in the sauces and baked-stuffs are very derecipe seems small in comparison to pendent on skilful seasoning with that of other ingredients, the cheese salt and sugar. may contribute the most food value due to the fact that it is such a sauces, black pepper is more effect-

concentrated food. Cheese Ring With Vegetables

- 1 cup milk 1 cup soft bread crumbs
- 1 egg
- 11/2 cups cooked macaroni 1 cup Canadian cheese, diced
- 1 tablespoon minced parsley 1 tablespoon chopped pimiento 1 teaspoon minced onion 3 tablespoons melted butter

Salt and pepper Scald milk. Add to bread. Add well beaten egg and other ingredients. Pour into greased ring mould and oven-poach in a moderate oven (350 degrees F.) for about 50 minutes. Turn out on hot platter. Pour filling in centre and garnish with parsley.

- 1 cup medium cream sauce
- · 2 cups cooked vegetables such as 1 cup cooked peas
- 1 cup cooked carrots Salt and nepper

Ramekin of Egg and Spinach

- 2 tablespoon butter 2 tablespoon flour
- 1 cup milk % cup grated cheese 11/2 cups cooked spinach, chopped

6 eggs Salt and pepper Melt butter, blend in flour and seasonings and gradually add milk. in each ramekin. Drop raw egg on top of spinach. Season with salt and pepper. Oven-peach at 350 degrees F. for 15 minutes or until eggs are set. Cover with cheese sauce and

Baked Tomato and Cheese

- 6 slices bread
- 1 cup cheese 2 cups tomato juice
- 2 eggs 1/2 teaspoon salt
- 1/2 teaspoon pepper

for about 40 minutes.

1 tablespoon minced onion Butter bread and cut into cubes cut cheese into cubes and put bread and cheese in baking dish in alternate layers. Beat eggs slightly, add tomato juice, salt, pepper and onion. Pour over bread and cheese and bake in moderate oven at 350 degrees F.

SEASONING WORKS WONDERS

On days when you are bored with life and three meals a day, go out into the kitchen and experiment with seasoning. Many opportunities for cook's amusement and family pleasure lie in your condiment pots and jars.

Of course, you must use gumption in choosing seasoning. Don't kill the flavor of your food with your cinnamon or all spice or pepper. But while the soup that has been salted with too heavy a hand often seems like a tragedy, the tasteless dish is even more so. Desserts, candies and sweets of kinds gain in flavor if a few grains of salt are added. Any combination containing milk or cream requires an excellent filling for sandwiches.

FU MANCHU

salt. Even coffee is more delicious if a bit of salt goes into the fusion. Sugar Helps Vegetables

Sugar is another everyday seasoning that works wonders when judi-

Both sugar and salt are helpful in As a seasoning for meat and dark

ive than white because the real strength of the pepper berry is found in the outer shells of which black pepper is made. You need two pepper mills in your house, a wooden one for the kitchen and a pewter one, say, for the dining table. This insures freshly ground- pepper for

all seasoning purposes. Use Cayenne With Care Cayenne pepper is something else again and must be used very sparingly, but a deft use of it lends zest to many a dish.

In soups, sauces and salads or with fish, meats and vegetables paprika's milk flavor is an addition. Itts vivid color makes it an excellent garnish, too. Remember, though, there are two kinds - the Hungarian which is pungent and the Spanish which is very mild.

Cream of lima bean soup made faintly pink with paprika is nice served with toasted pimento cheese squares and olives.

Teasted Cheese Squares Ten slices of bread cut 1-3 inch thick, 11/2 cups cream cheese, tablespoons chopped pimento, tablespoons butter.

The packaged cheese works up easily and smoothly. Mash cheese, add butter and pimento and mix until blended. Place five slices of bread. Stir until mixture thickens. - Add one on top of the other with cheese grated cheese, place 1/4 cup spinach, filling between. Repeat with remaining slices of bread. Put in refrigerator until firm, about 1/2 hour. Slice and pepper if needed. Arrange on each mound of bread into 4 slices. lettuce. Garnish with sliced eggs Bake in a moderately hot oven (375 and sliced beets and more mayondegrees F.) until brown. Serve hot. naise.

In this case the toasting develops flavor quite as much as the season-

TANGY DISHES odor of wood-smoke, the wine-like | She becomes the local "good cook." scent of apples fresh from orchards, the rime that mists the meadows at from cooked, dried lima beans. early morn-these are tokens that Jack Frost will soon be calling. The keen hunger roused by these signs of autumn is not appeased with common dishes. It needs something in accord with the season; something as tantalizing and stimulating as the fall itself. You and your family will

-but especially right now. Alpine Steak 2 pounds round steak, ground

appreciate these recipes at any time

- 1 can tomato soup
- 2 cups cracker crumbs
- 1 teaspoon salt
- 14 teaspoon pepper
- 1/2 teaspoon poultry dressings 1 tablespoon minced onion

1 cup sweet pickles, thinly sliced Combine meat, soup, cracker crumbs, and seasonings. Mix thor- a buttered bread pan. Bake in excellent hot or cold and will keep with slices of fried tomatoes. several days in a refrigerator. Makes

By Sax Rohmer

"Ho Hum, Such A Fuss"



Beatrice, or maybe it is Barbara, yawns at this posing business as she and her twin sister arrive in Hollywood from East and are greeted by their proud father, Edward Burns, former tennis star turned film actor.

. LESSON VIII. - November 24 THE MESSAGE OF HAGGAI AND and the succeeding years. ZECHARIAH .

Haggai 1: 2-8; 2: 8, 9; Zechariah 4 : 6-10.

GOLDEN TEXT-I was glad when they said unto me, Let us go unto the house of Jehovah. _Psalm 122: 1

THE LESSON IN ITS SETTING .Time-Events recorded in that part of the book of Ezra which is found bably they palliated their indifference | Helping blind, relentless youth in this lesson occurred between the to religion by a pretended dread of Into patience, vision and truth. years 536 B.C. and 516 B.C. Psalm 84 was written during the days of the monarchy. Haggai \ prophesied during the second year of Darius, 520 B.C., and Zechariah, a contem-

· · Chicken Salad 4 cups cooked chicken, diced 1/2 cup small sweet pickles, chop-

2 cups celery, sliced fine hard-cooked eggs 2 pickeled beets .

Salt and pepper Mayonnaise Mix chicken, pickles and celery Add mayonnaise to moisten. Add salt

UNUSUAL DISHES The good cook, who has learned the effect of new and unusual dish-

As every housewife knows, the es upon her family and guests is in brisk, chill winds of fall are natural an envious position. Her meals are appetite stimulants. The pungent praised and eagerly sought after. Here are two unusual dishes made

Limas With Sausage

- 1/2 pound sausage
- 1 medium-sized onion 1 cup cooked, dried limas
- 1 cup tomatoes ½ teaspoon chili
- 1/2 teaspoon salt

Fry onion and sausage until well done. Add other ingredients and simmer for 30 minutes.

- . Lima Loaf 2 cups cooked, dried limas
- 2 tablespoons minced onion 2 tablespoons tomato catsup
- 3 tablespoons melted butter 1 egg, well beaten
- 1 teaspoon salt ¼ teaspoon pepper
- 1 cup soft bread crumbs

| porary of his, prophesied during this

es in this lesson record events tak- -Sir Arthur Willert. ing place in the city of Jerusalem.

"Thus speaketh Jehovah of hosts, saying, This people say, It is not the time for us to come, the time for Counselling the sad and weak; Jehovah's house to be built." It is Hastening words of cheer to speak not stated on what grounds the peo- To the lowly and the least; ple based this assumption; but pro- Smiling at a wedding feast; Persian hostility.

by Haggai the prophet, saying. Is When the earth scenes fade, and it a time for you yourselves to dwell in your ceiled houses, while this Eyes look anxiously at him. house lieth waste?" Their own com- Kind, familiarized with deathforts were their condemnation. If As wert Thou of Nazareth. they had found means, leisure, and Now a little child to christen, security to furnish such houses for Now a patient hour to listen themselves, it could scarcely be the To a burdened father's woes, times which prevented them from Up and down the street he goes, building God's house. ...

hovah of hosts: Consider your ways. Walk beside him all the days Ye have sown much, and bring in In our small town's devious ways; little; ye eat, but ye have not enough; Rest him, Lord, with birds and bees, ye drink, but ye are not filled with And the whispering of the trees. drink; ye clothe you, but there is He whose days are one long givingnone warm; and he that earneth Keep in him the joy of living. wages earneth wages to put it into a bag with holes." Nothing had proshas somehow made life barren in its temple of God, is far greater in permanent situations for them.

Consider your ways. Go up to the material temple such as Solomon's. mountain, and bring wood, and build in their work.

39 however, one wishes to confine the 15).

The Wise Declare

"I am an incorrigible optimist about the twenty-third century." - Robert

"The conspiracy of two and two tions.) to make four is bound to be, in the long run, successful." - Ezra Pound.

"The darkness and indigence in the life of the masses has so far been the most glaring drawback of civilization." - Beni Prasad.

"Organization is the most delicate and difficult of all arts, always liable to perversion in the hands of those who practise it."-Beni Prasad.

"Recent events have made it plain that there is one man who can defeat the President. His name is Franklin D. Roosevelt." - Walter Lippman.

"No recent reform has delighted me so much as that just announceed in Poland, where election meetings and addresses are now made criminal offences."-Bernard Shaw.

"The only paimists I will allow to That was indeed a fish of worth read my hand are travelling gypsies, whose vision of the future becomes rosier and rosier as your payment increases."-Robert Lynd.

"When the British Empire puts! 150 war vessels into the Mediterran- We sometimes feel (and are ean there is something more than a rehearsal of Gilbert and Sullivan in prospect."-Dr. William J. Elliott Have been exposed to heat and ligh of Havard University.

"Statesmen today are like chauffeurs in high-powered cars who know the road is slippery, while in has just completed a 1,200-mile tou Place-Practically all the passag- did not know what skidding was." a one-legged ex-soldier.

The Village Minister

Teaching downcast hearts to hope; "Then came the word of Jehovah | Clasping feeble hands that grope

Sharing every smile and tear, "Now therefore thus saith Je- Counting not his own life dear.

pered with these people. Their har- meaning of this passage to the true vest were bad. The food they ate worship of God, which is known did not satisfy. The money they through and made possible through made vanished. So thousands of the Son of God, the Lord Jesus people can testify today that, having | Christ, then, of course, the glory of been u fair with God whom they the worship which Christ receives worshipped and claimed to love, God | from his Church today, also the true glory, and truthfulness, and reality, "Thus saith Jehovah of hosts: than any glory which rested upon a

"Then he answered and spake unthe house; and I will take pleasure to me, saying, This is the word of in it, and I will be glorified, said Jehovah unto Zerubbabel, saying, Jehovah." No one mountain is here Not by might, nor by power, but by thought of. The reference is simply my Spirit, saith Jehovah of hosts." to those high lands where the most You have taken your own measure; suitable timber for building purpos- you feel your weakness to cope with es could be found. God himself mak- your circumstances, but you are to es this command, and, with the understand that it is God's Spirit who command, extends a precious promise is the source of every enlightening that, if they will do what he asks action that reflects glory upon God. them to do, he will not only take | "Who art thou; O great mountain? pleasure in it, but will be glorified before Zerubbabel thou shalt become a plain; and he shall bring forth the

"The silver is mine, and the gold top stone with shoutings of Grace, is mine, saith Jehovah of hosts. The grace, unto it." The great mountain latter glory of this house shall be represents colossal difficulties and greater than the former, said Je- hindrances, which, relying upon God's hovah of hosts; and in this place Spirit, would be levelled to a plain.

Combine ingredients and turn into will I give peace, saith Jehovah of "Moreover the word of Jehovah hosts." It cannot be said that the came unto me, saying, The hands of oughly. Fold in pickles. Press into a moderate oven (360 degrees F.) glory of Zerubbabel's temple or Zerubbabel have laid the foundation greased loaf tin and bake in a about 25 minutes. To serve, unmold even that of Herod surpassed the of this house; his hands shall also moderate oven (325 degrees F.) for in center of platter, place strips of temple of Solomon in costliness, finish it; and thou shalt know that one hour or until done. This loaf is crisp bacon over the top and garnish splendor, and glory. If this passage Jehovah of hosts hath sent me unto is to be a literal fulfillment, it must you." This promise -was fulfilled be in a temple yet to be built. If, about four years later (Ezra 6: 14,

The Whopper

(It is claimed that experimental applications of light and heat have caused fish to develop twenty-five times faster than in natural condi- The man across was a gangster boss

James, when your angling efforts

No shamefaced mien of yours an-A catch toat fails to tip the scale From every clime and for every crime At more than half-a-dozen ounces.

You do not seem the least put out, You waste no time in useless sign-Nor rail at Fate, nor even doubt

Whether the worm was really try.

Using a better salve than this, And more traditionally proper, You tell of the narrow miss You had, of pulling out a whop-

And we, impressed by what you say Forbear to combat your contentions In which. "the one that got away" Attains phenomenal dimensions.

We are not rude enough to doub

Each time you tell us all about

right?)

A wonder whether your narrations A victim of modern days. Experimental applications. Theta in "Humorist"

A bamboo bicycle; thirty years old, 1914 they were like chauffeurs who in Czechoslovakia. It was ridden by For a job with a dago crew,

For The School Miss



are particularly enthusiastic about the new two-piece frocks.

Since either part may be worn with another blouse or skirt, it makes the wardrobe look more extensive than it really is. Plaided rabbit's hair wool mix-

ture in wine and grey, used plain wine-red for its blouse in today's darling · model. Style No. 2570 is designed for

sizes 14, 16, 18 years, 36, 38 and 40-inches bust. Size 16 requires 21/4 yards of 39-inch material for long sleeve blouse and 11/8 yards of 54-inch material for skirt. HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin (coin preferred: wrap it carefully) and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

THE SEVERED FINGERS—Petrie Left Out.

"Shen Yan's! That's dangerous business!" Inspector Weymouth protested at Nayland Smith's announcement that he would go to the opium den where we suspected Fu Manchu lurked. "How about an official visit by the police?"





me made my heart heavy.....



The Vagrant

The man on the right was a murderer The man on the left was a thief, and wicked beyond belief.

And I was there in a cell between and nobody shared my grief.

Rats from humanity's sewers, Guarded on every hand

band. Guarded close in the walls of stone obeying the law's command.

they were numbered among the

Marching into the dining room, Getting our soup and bread, Down the aisle in a single file and I was at the head.

And all around were the kind of men that the sinks of iniquity bred

And I was a minister's only son, Stiffing a broken sob,

Direct from Yale to a dismal jail like one of a gangster mob. And this is the crime I was guilty of, I couldn't find a job.

Down on the books as a vagrant, Guilty- of being a bum, But, since it gains in weight and Pulled by a cop from a box car top, herded along with a gun, Shut like a rat in a narrow cell till my thirty days is done.

One of an army of unemployed,

When a man must roam with nerve at home to follow the hobo's ways. And society's only remedy is prison for thirty days.

My college course I would lay aside travelled wide but in vain I tried for there wasn't a thing to do. So they locked me up in a prison cell

and made me a jail-bird too. The feet of the guard in the corridor, Make a dismal sort of sound; -The brazen dong of the prison gong goes echoing all around, And sitting alone in my cell of stone

in Listowel Banner. "Billy" Sunday

Dies in Chicago

-Maurice L. Kilgrove, of Listowel

the depths of despair I found.

Once Professional Baseball Player, Became Internationally Famous for His Religious Work

CHICAGO,-"Billy" Sunday, the internationally, famous evangelist who caused thousands to "hit the sawdust trail" to his pulpit and renounce the devil and rum, died suddenly last

week of angina pectoris. As described by the wife of Rev. William A. Sunday-known as "Ma" Sunday-"he just slipped back on his pillow and closed his eyes."

Quit Major League Baseball Sunday, who quit major league baseball at the height of his career to become the leading evangelist of the United States, had been an invalid for some time: He was visiting at the home of a brother-inlaw here, William J. Thompson, when he told his wife: "Mother, I'just feel dizzy." A doctor could bring the 72-year-old preacher only temporary relief.

The diseases first seized him three years ago and had curtailed his preaching since.

As late as October 27, however, Sunday conducted on of his picturesque revival meetings in Indiana and was elated that some two score of his audience had come to the altar.

He had been a compeling figure

on North American revival ros-

trums since 1896-thundering voice,

tangy phraseology, vehement in gesture. Generally beginning his discourses in quiet tone, he usually shed his coat and vest at the height of his plea, thundering his exhortations to sinners to repent. Words and terms rarely heard in revival meetings slipped from his tongue at his perorations as he impelled thousands to rise

and "be saved" and "hit the saw-

dust trail" that was sprinkled to his

Sunday, born in Ames, Ia., November 19, 1863, finished high school in Nevada, Ia., before continuing his education at Northwestern University in Evanston, Ill.

His first career was in profesional baseball. He played with teams representing Chicago, Pittsburgh and Philadelphia in the National League

between 1883 and 1890. One of the feats Sunday liked to chuckle about was when he was in a game for Pittsburgh with Connie Mack, grey master of Philadelphia Athletics, catching for Washington. "Billy" stole four bases during the game and had Connie pulling out his

hair. In addition to "Ma" Sunday, who was the evangelist's "first assistant" at his meetings, twosons, Paul Pa and William Jr., of Los Angeles sur-

Horses pour out their own drinks at the new barracks at Neustrelitz, near Berlin. In every stall is a diso; the horse has only to tread on it to make fresh water flow into the