

SALADA TEA

is delicious

CORRECTION

Through an error on the part of the printer, the price in the Salada Green Tea Advertisement which appeared recently in this paper was shown as 38c per half lb. instead of 30c per half lb.

"SALADA" TEA

CROCKERY GIRL

By Lewis Allen Browns

Susan Morrison works in the dreary office of John Sithwick, wholesale dealer in crockery. Chester Hadley, young travelling salesman for the concern, is in love with her, but too poor to marry her. Then Sithwick, a well-to-do widower of forty-five, unexpectedly proposes to her. Before she can give him an answer however, she learns that a great-uncle, Cyrus Morrison, whom she has never seen, has died and left her his entire estate. She journeys to the small estate. She journeys to the small town where he made his home and registers at the hotel. A group of lobby loungers, seeing her name, refer to her as the "swamp heiress," and say "it's a shame."

CHAPTER IV.
Mrs. Ames gazed at the register and read aloud: "Miss Susan Morrison, New York City."
"Tut, tut!" said Doc Waldo, the town veterinary, shaking his head. "How could Cyrus Morrison have been such a fool?" Mrs. Ames said plaintively.
"Touch of senility, I guess," said Sheriff Dave Johnson. "He was always been an' smart up to his last sickness. But, of course, when old Eben Bosdick starts out to git something—"
"Sh, Dave!" Mrs. Ames warned, looking about the lobby apprehensively. "You know you can't say a word about him but what his nephew hears of it and runs to him, and it's poor business policy to have Eben down on a person."
Doc Waldo nodded in agreement, and looked out at the street, where Susan could be seen heading for the office of Lawyer Peaslee.
"She's a pretty little thing," Doc said.
"Before she goes back to New York, by the great Lord Harry, I'm going to tell her about Bosdick!" Johnson declared. "I'll tell her what a high-handed, cheatin' old—"
"Ahem . . . Hello, Bert!" Mrs. Ames called out sharply, giving the sheriff's elbow a nudge as Bert Bosdick, nephew of old Eben, came into the lobby.
"Lo, Mrs. Ames. Give me some cigarettes."

Bert came over to the desk, nodded to the others, took his cigarettes, and then looked at the register. They watched him slyly. His weak face spread into a silly grin.
Morrison? Say—is she the swamp heiress, I wonder?
"Yep," Doc Waldo replied.
"Haw! That's a hot one. Wait 'till I tell Uncle Eben!"
Bert hurried out.
"The dang, sneakin' little rat!" Johnson growled.
Lawyer Oscar Peaslee had his heels comfortably resting on his ancient desk when the bell above his door jangled to announce a visitor.
He twisted his head to see who it was. Instantly, his feet came down and he arose.
"Mr. Peaslee?" said Susan.
"Yes, Miss."
"I wired you that I was coming—"
"Miss Morrison?" The lawyer beamed. "Well, well, how you get here so quick? Didn't expect you 'til tomorrow!"
He pulled a chair forward, and Susan sat down.
"I was wondering," she said cheerfully, "how you ever found my address."
"Well, now you got Mrs. Tucker, your uncle's housekeeper, to thank for that. You wrote to your uncle once on Sithwick Crockery stationery. She read his letters to him, kept your address."
"I see. Well, Mr. Peaslee, just what is this estate?"
"Why, now, Miss Morrison—"
The bell over the door jangled again, and Eben Bosdick came in.
"Peaslee," he said, in a sharply nasal and disagreeable voice, "you handlin' the Sawyer estate, ain't you?"
"Yes, but it is too early to get out an accounting."
"That makes no odds—tell the widder Sawyer the mortgage interest will be due next Tuesday. Who's this young woman?"
Eben Bosdick eyed Susan sharply, to her embarrassment.
"Oh, heard her name was Morrison—
"From New York. She the one who heired old Cyrus' property?"
Peaslee stood up and glared at Bosdick."

"Eben," he said. "I'm still capable of running my own law business."
"sdick grunted, stared at Susan again, then went out.
"Eben Bosdick, Miss Morrison," said the lawyer. "You'll hear a lot about him before you go back to New York. Guess I'm the only one in south Bendick who dares talk right back to him."
Susan smiled. "I don't think I shall go back to New York, Mr. Peaslee," she said.
"Well, of course—you have your own law business," he said, troubled. "Mrs. Ames over at the Eagle Hotel will take good care of you."
"Yes—I'm already registered."
"So you registered already? Well, that's how old Eben Bosdick found out about you. His nephew haunts the hotel, and gets the names of all who register to report to Eben."
"What is his business?" Susan asked, puzzled.
"Grabbing money, foreclosing mortgages, practicing usury, real estate, hardware store, and a little bit of everything. He's a mean skunk, if you will pardon the expression."
Susan laughed. "You make him sound very unpleasant. Now, tell me about this estate my uncle left. I believe there is a farm, isn't there?"
"Well, there was a farm—"
Lawyer Peaslee said nervously.
"Was there any farm now?"
"It's like this, Miss Morrison—there is about six hundred dollars in the bank. That comes to you."
"But the farm? Did my uncle lose it?"
"Well, you see, Miss Morrison, he exchanged his home and farm for some other property just be died."
"I see—he turned part of the property into money, then?"
Lawyer Peaslee shook his head, sadly. "No, my personal opinion is that he was sort of out of his head, and Eben Bosdick took advantage of it."
Susan began to understand Lawyer Peaslee's air of mingled pity and embarrassment.
"Tell me about it, please," she said, quietly.
"Cyrus Morrison, a few days before he died, exchanged his house, farm buildings and sixty-acre farm to Eben Bosdick's big swamp—a thousand acres of it."
"A thousand acres! What a lot of land! How much is it worth, Mr. Peaslee?"
"My dear young lady, it is taxed at ten cents an acre—but it isn't worth even that much!"
(To be Continued.)

The Way of a Man With a Maid Cost Englishman "Plenty"

New York.—Six weeks' wooing by transatlantic telephone and cable cost George Kamen, managing director of Mickey Meuse, Ltd., of Great Britain more than \$650, but failed to win the American girl he courted.
Lenore Prince, 24-year-old buyer for a New York department store cabled "yes" on Dec. 23 to Kamen's transoceanic proposals, friends said, and he arrived Dec. 28 to complete plans for an early wedding.
On Dec. 30th, Miss Prince was married to her hometown sweetheart, Myrtle Katz, 31, an executive of the same department store.
The bride's father said the whole thing was sort of muddled to him, and sighed: "The ways of women are strange."
operation and more capital they could make a good deal more of the lobster fishing on the West Coast, but the difficulty had always been the lack of co-operation. He did not see also why the poultry industry was not more developed than it was today. One project that was on hand just now, and one which he had very much at heart, was the Caledonian Power Scheme. Once the works were completed they would provide employment for young men in the Highlands who were now going away.—Edinburgh Scotsman.

Household Science

By SUSAN FLETCHER

JANUARY DELIGHTS

On busy Mondays, and often on other days, it is convenient to have in your file a number of recipes for main-course dishes that may be prepared quickly and easily. Here are two that are rich in food value, are economical and very delicious:—

Baked Lima Puree

1 cupful cooked, dried Limas.
2 cupfuls cooked potatoes.
1 cupful cooked carrots, diced.
4 tablespoons fat.
1-8 teaspoon pepper.
½ teaspoon salt.
Mix all ingredients. Heat fat in a heavy frying pan; add vegetables and spread evenly. Cover and cook over a low fire until brown on the bottom. Fold like an omelet and serve at once.

Vegetable Hash

2 cups cooked, dried limas.
1½ cupfuls milk.
1 minced onion.
1½ cupfuls bread crumbs.
1 egg, slightly beaten.
½ teaspoon salt.
1-8 teaspoon pepper.
Put limas through a coarse sieve. Scald the milk, add onion, the bread crumb, egg, puree limas and seasonings. Turn into a buttered baking dish and bake in a moderate

oven (360 D. F.) until firm in the centre, about 20 minutes.

Chocolate Favorites

Canadian pioneers did not exist solely on salt pork and bread. Some of the finest European dishes were served in Quebec and a few epicures grew their "salades" such as romaine and lettuce indoors in the winter. And they sent back to France for chocolate, that food of wonderful flavor that was introduced to Europe about the time Montcalm sailed for the New World.
For over 150 years the finest chocolate has been used in Canada at a very low cost. It is no longer used only as a beverage, and in cakes but combines with homely cereals to make delicious desserts of highest food value. Boiled rice takes a new place in the menu when it is topped with Fluffy Chocolate Sauce and quick-cooking tapioca combines with chocolate to give a company dessert in Chocolate Tapioca Cream.

Regal Chocolate Sauce

1 square unsweetened chocolate, cut in pieces.
3 tablespoons water.
1½ tablespoons melted butter.
4 tablespoons sugar.
Dash of salt.
Few drops of vanilla.
Combine chocolate, water, sugar and salt in double boiler. Heat and blend. Add butter and vanilla. Beat well. Makes 2-3 cup of sauce. To make Fluffy Chocolate Sauce, fold 4 tablespoons of the above sauce into half a cup of whipped cream. Makes one cup sauce.
The plain chocolate sauce is delicious on ice cream and other desserts.

Chocolate Tapioca Cream

4 tablespoons quick-cooking tapioca.
½ cup sugar.
¼ teaspoon salt.
1 egg yolk.
2 squares unsweetened chocolate, cut in pieces.
4 cups milk.
1 egg white, stiffly beaten.
1 teaspoon vanilla.
Combine tapioca, sugar, salt, egg yolk, chocolate, and milk in top of a double boiler and stir enough to break egg yolk. Place over rapidly boiling water bring to a scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold a small amount into egg white; add to remaining tapioca mixture and blend Cool—mixture thickens as it cools. Add vanilla and chill. Serves 8.

Interesting Variations

Irish lamb stew with dumplings may hold first place with many families, but here's a recipe for Mexican lamb stew that can be highly appetizing if cooked with care:
1 pound lamb neck (cubed).
1 tablespoon dripping.
2 tablespoons flour.
1 chopped onion.
5 chopped tomatoes.
3 chopped green peppers.
2 quarts hot water.
½ teaspoon vinegar.
1 cup green peas.
1 cup corn.
½ cup rice.
1 tablespoon salad oil.
Roll the fresh lamb in flour, brown in the dripping with the onion, add the tomatoes and green pepper, and pan fry all together for a few minutes. Add the hot water, salt and pepper, and simmer for about one hour. Add the peas, corn, and rice. Cook until the rice is done.
When ready to serve, mix the egg with oil and vinegar and pour into the bottom of the serving dish, then pour the stew over this. It's different—but you'll like it!
However, if you are a bit skeptical of Mexican dishes, here's a simple recipe for good old Irish lamb stew:
2 pounds fresh lamb (cubed).
6 each medium-sized potatoes.
6 each medium-sized potatoes, carrots, cut to suitable size.
2-3 teaspoon salt, pepper, and kitchen bouquet onions to taste.
Cover the meat with water and bring to a boil. Add vegetables and seasonings, then cover closely and simmer for two hours until meat is tender. Thicken remaining liquid, allowing one tablespoon of flour to each cup. Season with celery, parsley, bay leaf, and thyme.
Some like more seasoning than others. A bit of sugar, usually not more than a teaspoon, will bring out the flavor of the vegetables and the meat.
Stews may be baked, if you prefer, and they are delicious with dumplings, noodles, hominy, rice, spaghetti or macaroni.

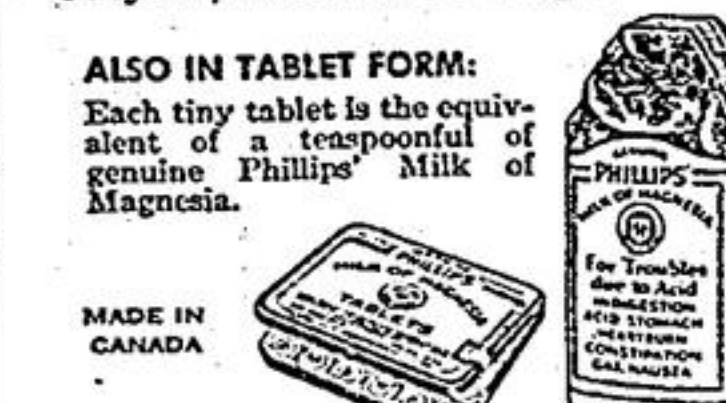
"Women have always been the superior of men."
—Sir Charles Higham.

If You're Told to "Alkalize"

Try This Remarkable "Phillips" Way Thousands are Adopting



On every side today people are being urged to alkalize their stomach. And thus ease symptoms of "acid indigestion," nausea and stomach upsets.
To gain quick alkalization, just do this: Take two teaspoons of PHILLIPS' MILK OF MAGNESIA 30 minutes after eating. OR—take two Phillips' Milk of Magnesia Tablets, which have the same antacid effect.
Relief comes almost at once—usually in a few minutes. Nausea, "gas"—fullness after eating and "acid indigestion" pains leave. You feel like a new person.
Try this way. You'll be surprised at results. Get either the liquid "Phillips" or the remarkable, new Phillips' Milk of Magnesia Tablets. Delightful to take and easy to carry with you. Only 25¢ a box at all drug stores.



ALSO IN TABLET FORM: Each tiny tablet is the equivalent of a teaspoonful of genuine Phillips' Milk of Magnesia.

Sound Advice To Motorists

The Simcoe Reformer writes:—With snow and frost, streets and highways become slippery and add to the hazards of driving. This condition of streets and highways brings with it a need for greater caution on the part of motorists to avoid accidents. Children may not realize that cars cannot be suddenly stopped on slippery roads and consequently take greater chances. That they will dart out from the curb in the abandon of their childish play is certain. To prevent their doing so would be impossible unless the sidewalks were barred with guard rails.
Thus it is a duty and responsibility of motorists to drive their cars, particularly in school zones, in such a manner as to reduce to a minimum the dangers which arise from the thoughtlessness of children in play.
Childhood is the happiest time of life, and to expect children never to think of anything else but hazards of traffic is to deny them something of their birthright. Motorists have rights, we know, but no motorist has the right to endanger human life; and too often have motorists taken refuge in the alibi: "He darted right out in front of me," when a maimed and still form lies on the pavement. The motorist who is reasonably cautious has his car always under control. Near school zones and other centres where children are numerous he drives with the expectation that some child will dart out in front of his car, but his speed is slow and often he is able to stop.
The number of children slain in the streets by motor vehicles is so appalling as to sicken the public mind. Motorists have a duty and a responsibility in this matter, which most of them strive to appreciate. Those who are too selfish to do so should be sternly checked. Jaywalkers are one thing, but innocent children are another.

Kagoshima Island, Japan, has sunk 12 inches since the recent earthquake.

FINE FOR KIDNEY AND BLADDER WEAKNESS

STOP GETTING UP NIGHTS' LOOK AND FEEL YOUNGER
Keep your kidneys free from waste matter, poisons and acid, and put healthy activity into kidneys and bladder and you'll live a healthier, happier and longer life.
One most efficient and harmless way to do this is to get from your druggist a 40-cent box of Gold Medal Haarlem Oil Capsules and take them as directed—the swift results will surprise you.
Besides getting up nights, some symptoms of kidney trouble are backache, moist palms, leg cramps, and puffy eyes. If you want real results, be sure to get GOLD MEDAL—the original and genuine—a grand kidney stimulant and diuretic—right from Haarlem in Holland. Give your kidneys a good cleaning once in a while.

Recalls Three Brides of 1882

Australian Young Folks Are Incredulous About Their Costumes

WINNIPEG.—Three Brides of Owen Sound, Ont., who came west in August, 1882, were recalled to memory by Miss Cora Hind, the Canadian writer, in far-off Adelaide, Australia, while there during her present trip around the world.

It was in 1882 Miss Hind herself arrived in Winnipeg from her grandfather's farm in Grey County, Ont., to begin a notable career as newspaperwoman and agriculturist.

Just now it is spring in Australia and a featuring of costumes of other times in contrast with latest fashions of Adelaide's centenary year drew the Canadian writer's mind back—wistfully perhaps—to those pioneer days in the West.

"It was the lady of 50-odd years ago which attracted my attention most," Miss Hind wrote to the Free Press, "garnet satin, ruffled and frilled to the 'nth' degree, basque waist with endless gold and garnet buttons up the front, cream Spanish laces ruffles at neck and wrists, a long gold watch stuck into a tiny patch pocket on the basque. There were three brides in the old city of Owen Sound coming west in the August of 1882, and any one of three might have furnished the dress for that window. Garnet satin was the correct wear for brides that year and the more frills and puffs the better."

That's all there is about the three Ontario brides who came into the West but Miss Hind's article indicates Australian young folk are just as incredulous about grandmother's clothes as their Canadian sisters:

"Crowds gather round these windows and some of the comment is real fun. Two misses in their early teens—surely no one ever wore clothes like that? 'Oh, yes, they did; don't you remember the old tin-plate in the front of the album at grandmother's, her mother's wedding group, the bride was dressed just like that, pointing to a figure arrayed in a voluminous creation of lavender and white striped silk with black lace flounces."

"I am sure the skirt was five yards wide if it was an inch; a deep yoke, poke bonnet tied beneath her chin, the face peeping out from ruffles of blond inset with tiny rosebuds and a 'fall' of lace thrown back over it and draping to the shoulders; white silk lace mittens."
"The bridegroom in very tight buff coloured trousers, strapped down over top boots, a buff waistcoat, elaborately flowered bright green, double-breasted cutaway coat with brass buttons and long tails behind; elaborately ruffled shirt front, high collar points sticking out above yards of neckcloth swathed round the throat and tied in a butterfly bow in front. On one arm a mighty silver-grey beaver hat with deeply rolled brim."

First Linotype Made In Canada

Newspapers, periodicals and books are much cheaper today than they were a generation ago, and one of the marvellous inventions which made cheap printing possible is the linotype. Because of the fact that the credit has been given persistently elsewhere the Canadian people are apt to forget that the inventor was a Canadian, an Ottawa man, George Pringle Drummond. Drummond's machine was working for more than a decade in the Dominion capital before it was introduced in any other country.
In the year 1877, Drummond completed his invention and ran the first molten type-metal slug or printing surface bar in the world. The speed was not very much short of the fast machines of today. In that year he filed patents with the Canadian office at Ottawa and the United States office in Washington.

By a tragedy Drummond was deprived of his patent rights, and he never received a cent for his invention. However, his name lives as a great Canadian who gave the publishing world one of its greatest advances. He died in 1890.

There are about 2,000 linotype machines operating in Canada today, with an approximate value of over \$7,000,000. The circulation of daily newspapers of all kinds in the Dominion runs considerably over 2,000,000 copies, and the speed with which news of the world is presented to readers is due in large measure to the linotype.—Canada's Weekly.

A barometer which can be carried in the pocket or in a handbag has been invented. It will be a great convenience to persons whose weekends are spent rambling or otherwise out of doors. The little weather prophet is neatly encased and the sensitive needle which tells the weather conditions has a wee duck at one end and a tiny butterfly at the opposite end. When rain is expected the duck travels towards a pond, and when a fine day is to be expected, the butterfly moves towards some tiny flowers, both of which are painted inside the case.

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The liver should pour out two pounds of liquid bile into your bowels daily. If this bile is not flowing freely, your food doesn't digest. It just decays in the bowels. Gas builds up your stomach. You get constipated. Harmful poisons go into the body, and you feel sour, sunk and the world looks pink.
A mere bowel movement doesn't always get at the cause. You need something that works on the liver as well. It takes those good, old Carter's Little Liver Pills to get these two pounds of bile flowing freely and make you feel "up and up". Harmless and gentle, they make the bile flow freely. They do the work of calomel but have no calomel or mercury in them. Ask for Carter's Little Liver Pills by name! Stubbornly refuse anything else. 25c.

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