

Canada's Favourite Tea

"SALADA" TEA

CROCKERY GIRL

By Lewis Allen Browne

Susan Morrison has drugged for four years in the office of a New York crockery company. Chester Hadley, young traveling salesman for the concern, wants to marry her but makes barely enough to support himself. Then, Susan unexpectedly inherits the entire estate of a great-uncle,

Cyrus Morrison. She goes to South Bendick, but finds that her inheritance consists only of a worthless swamp, acquired by her uncle in exchange for his valuable farm just before he died. She is told he was tricked by old Eben Bosdick, the town miser. Meanwhile, Eben's sniping nephew Bert spies on her. Chester turns up, goes out to the swamp with her, and tells her he has a scheme for getting the farm back.

CHAPTER VII.

"I know you're smart, Chet," said Susan, "but you can't make me believe that you can make old Eben Bosdick swap back that beautiful farm for this—look at it—a hideous thousand-acre mudhol, not worth a hundred dollars!"

"It can be done, I tell you. What is ordinary crockery made of?"

"Made of—Oh, Chet, do you mean that this is really good crockery clay?"

"No—it's good for nothing in the world except to stick to your shoes." "Then, what—"

"Just a minute, dear. Listen to this—if this Eben Bosdick believes this is valuable crockery clay, what will he do?"

"Try and pay me a hundred dollars for the swamp," Susan said bitterly. "But if you insisted on getting back the farm, and if he was led to believe that the swamp was worth a whole lot more than the farm, he'd give back the farm in a flash."

"Of course. Who wouldn't? But there's a catch to it, Chet—this Bosdick is no fool. You can't make him believe that it is good crockery clay when it isn't."

"The smartest crook is bound to get his come-uppance some day. Sue, I'm positive that I can pull this stunt. Tomorrow I'll make up samples of this clay from various spots. I'll pack them neatly and mail them to a lot of phony companies."

"Phony companies?"

"Of course. Why bother with real companies with just worthless yellow clay? I'll make up important-sounding names of companies, and address the samples to them. Get the idea?"

"I think so. You will arrange some way for Bosdick to find out what you are doing—Oh, say, I said something to Sheriff Johnson that may be a help!—explained about your joke on Bert, and just for fun I said you were a crockery expert."

"Well," said Chet. "But you have earned only half of my plan. When I get back to New York, I'll have a friend of mine, who does amateur

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Issue No. 7 — '37

Household Science

By SUSAN FLETCHER

Tasty Stews

Such a wide variety of colorful vegetables is available nowadays even in the "dead" of winter, that any stew can positively glow with gold and orange and red and green. A dash of some of the more unusual spices, or perhaps just a bit of sugar, will give it a new piquancy. Less expensive cuts of meat, prepared thus, can hold their own with the best broiled steak.

Meat loaf can look like a loaf of rye bread or it can look—and appeal—more like a holiday fruit cake. The difference is often no more than a few strips of pimento and a sprig or two of parsley in a lively pattern along the top of the loaf. Appetite may be born of hunger, but it's "eye appeal" that turns the trick!

Garnishing of dishes is a woefully neglected department of cooking, and since they look so much more appetizing and appealing when served with a dash of color or decoration that costs little or nothing, it is hard to understand why this item is so usually overlooked. Try it out on a few old stand-bys—and watch the difference.

If you want a special dish for some evening party or as a treat, why not make some chop suey at home? The ingredients are not expensive, and you'll be surprised how easy it is to make.

BEEF STEW

(With Dumplings)

2 lbs. beef chuck, 2 tablespoons shortening, 1 medium onion, 2 stalks celery, 2 sprigs parsley, 1 small bay leaf, 2 teaspoons salt, pepper, 1 quart water, 4 large carrots and 4 medium potatoes.

Method—Cut meat in one-inch cubes and brown all over in hot shortening. Add the sliced onions, cut celery, meat bones, parsley, bay leaf, salt, pepper and boiling water. Cover closely and simmer slowly for 1 1/2 hours. Add carrots and diced potatoes and continue cooking slowly for at least 1 hour. Add water, if needed. When done, remove bones and thicken gravy with a little flour. Drop dumplings over top of stew, cover closely and boil for 12

minutes. Do not uncover during cooking of dumplings.

DUMPLINGS

2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons shortening and 1 cup water.

Method—Sift dry ingredients. Cut in shortening and stir in water. Drop over stew at least 1 1/2 inches apart. Lift dumplings out carefully, arrange meat on large platter and place dumplings around it. Garnish with parsley and sections of tomatoes.

IRISH STEW

2 lbs. lamb or mutton, 4 large potatoes, 4 large carrots, 4 small onions, 1 1/2 teaspoons salt, 1/2 teaspoon pepper, 1 teaspoon sugar, 2 teaspoons Chinese brown sauce, 2 sprigs parsley and flour.

Method—Cut meat in 1 inch cubes, put in Dutch oven or stew pot, add cold water to cover and bring to a boil. Add diced potatoes, carrots, onions and seasonings. Cover closely and simmer slowly for 2 hours or until meat is tender. Thicken gravy with flour as is necessary. Transfer

Peasant Frock



Here's a cute and new looking Dalmatian peasant dress of tyrolean cotton trim. It has red rick-rack braided trim. It has a peasant apron, too, and it's included in the pattern.

The high waisted fitted bodice and gathered skirt is such an adorable fashion for chubby little girls. The puffed up sleeves and the Peter Pan collar are plain white cotton.

Plain cottons are also precious for this quick made dress. Navy blue cotton poplin with red rick-rack and white sleeves and collar and apron is an adorable scheme.

For Sunday school, navy blue tub silk is pretty with white linen collar and cuffs edged with Irish picot.

The apron pattern may be used for other dresses.

Style No. 3379 is designed for sizes 4, 6, 8, 10, 12 and 14 years. Size 4 requires 1 1/2 yards of 35-inch material with 5-8 yards of 35-inch contrasting and 7 yards of braid for dress; and 3-8 yard of 35-inch material with 1/3-8 yards of braid for apron.

HOW TO ORDER PATTERN
Write your name and address plainly, giving number and size of pattern wanted. Enclose 15¢ in stamps or coin (coin preferred); wrap it carefully and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

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stew to serving platter and garnish outside with buttered breads.

RABBIT STEW

A 3-lb. rabbit, 1 large onion, 1 cup celery, 1 bay leaf, 2 cups diced raw carrots, 2 potatoes, cubed, 1 sprig parsley, 1/2 cup mushrooms and salt and pepper.

Method: Disjoint rabbit for serving. Place in a Dutch oven or stew pot, cover with water, add onions, celery, bay leaf, parsley, salt and pepper and cook slowly about two hours. Add carrots, potatoes and mushrooms and cook until vegetables are tender, about half an hour. Thicken with flour if necessary. Arrange meat on platter on top of vegetables. Garnish platter with steamed and buttered, shredded cabbage and stripped with pimento.

CHOP SUEY

Five cups pork, diced; one cup sliced onions, four cups cut celery, one can bean sprouts, half cup mushrooms, cut, one teaspoon salt, two teaspoons Soy sauce, one tablespoon brown sauce.

Method: Sauté the meat in a little fat until nicely browned. Add water to cover and simmer for one hour. Add onion and celery and cook until tender. Add sprouts, mushrooms and seasonings and cook about 10 minutes longer. Serve at once with steamed rice.

LAYER MEAT LOAF

Two and a half lbs. round steak, salt and pepper, quarter cup chopped onion, two cups mashed potatoes, half cup chile sauce, glazed carrots.

Method: Grind meat, add salt, pepper and onion. Pack half of meat in loaf pan, cover with well-seasoned mashed potatoes and pack remainder of meat on top. Pour chile sauce over it and bake in a hot oven, 400 degs. F., for one hour. Garnish platter with glazed carrots and parsley.

MOLDED MEAT LOAF

One and a half tablespoons gelatine, quarter cup cold water, four cups boiling tomato juice, two cups ground, cooked meat, six chopped, stuffed olives, one tablespoon minced onion, half cup celery, one teaspoon salt, pepper.

Method: Soak gelatine in cold water, dissolve with tomato juice and cool. Add remaining ingredients and allow to set in a loaf pan. Unmold onto a platter and garnish with shredded lettuce and pickled beets.

Household Hints

Add a teaspoon of cornstarch to each cup of salt before putting it in the shakers, and it will run freely in damp weather.

Dip the broom in cold salt water when sweeping rugs and carpets. This helps to keep down the dust. Always sweep with the pile of the carpet, not against it.

Never wash a varnished floor with hot water or strong soap. Do only a small part at a time, using a cloth

FREE!
BOOK ON HOCKEY

A Great Book "How to Become a Hockey Star" by T. P. "Tommy" Gorman, manager and coach of the Montreal "Maroons", profusely illustrated and containing many valuable tips on how to play the game.

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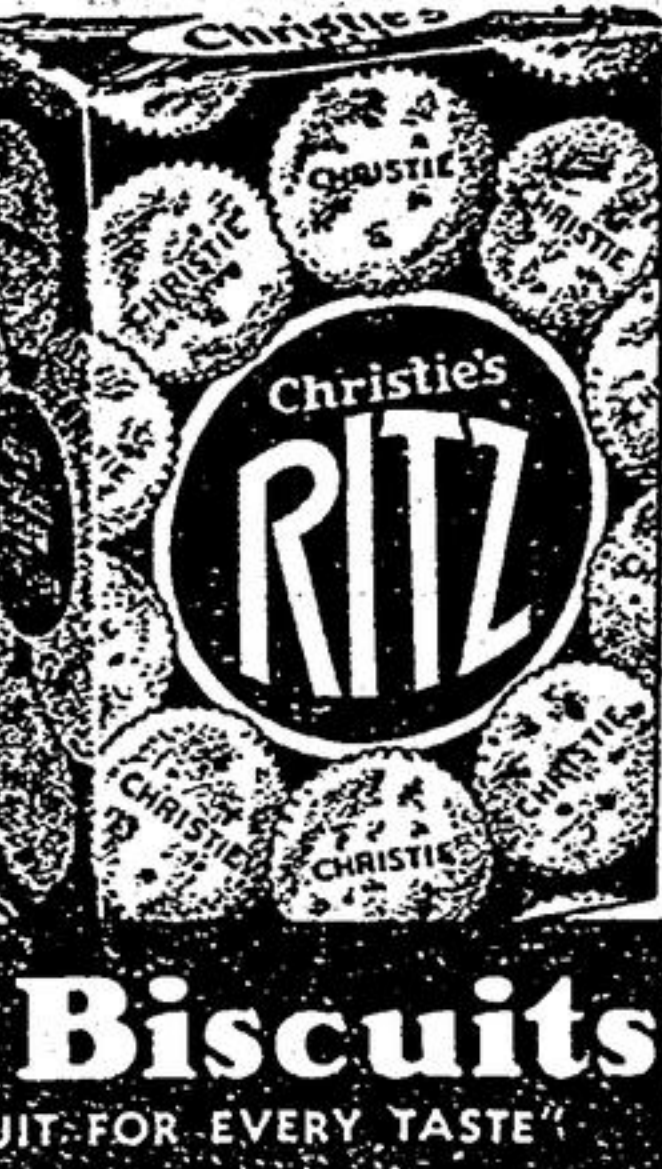
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- Stew Evans
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- Paul Haynes
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Your choice of the above

For a label from a tin of "CROWN BRAND" or "LILY WHITE" Corn Syrup.—Write on the back your name and address and the words "Hockey Book" or the name of the picture you want (one book or picture for each label). No cash is required. Mail the label to the address below.

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Alberta and Relief

The Calgary Herald writes: When Premier Aberhart states, as he did recently, that unemployment relief is the responsibility of the Dominion Government we can find some ground for agreement with him. Generally, of course, unemployment relief is not the Dominion Government's responsibility, and never has been. It is the joint charge of the provinces and municipalities who are expected to administer and levy taxes to pay for it. But in a situation like that of the past six years both justice and efficiency could have been much better served if relief had been solely the charge of Federal authorities, working through or co-operation with the local officials. We agree also with Mr. Aberhart that the arbitrary curtailment of Dominion relief grants after March 31 is not necessarily reasonable. The provision of relief in particular areas should naturally depend on the needs of those particular areas, and not on the general condition of the country.

Roads

Writes the London Daily Herald—The roads have not kept pace with the growth of motor traffic since 1930. That growth has been phenomenal, and was not even interrupted by the great depression of 1931 to 1933. For every 100 motor vehicles in use on the roads in 1930, there are now about 140. If the present rate of growth is maintained, by the end of 1940 the number of vehicles will be twice that of the 1930 figure. Unless there is a great expansion of the road system during the coming years, waste and confusion will be indescribable.

wrung out of lukewarm water, and drying thoroughly.

To crisp celery, place in pan of cold water with a sliced potato. Let stand several hours. To make celery curls, cut ends of celery and place stalks in cold water, the cut ends will curl up to make a pretty garnish.

Stale biscuits may be freshened by dipping each in and out of water, placing in a paper bag which has been moistened, and baking in a hot oven. Serve at once.

SORE THROAT RELIEF



Famous 1-2-3 Method

At the first sign of sore throat due to a cold, dissolve three "Aspirin" tablets in 1/2 glass of water. Gargle with this twice. It will act almost instantly to relieve the rawness and soreness of your throat. At the same time, take two "Aspirin" tablets with a full glass of water. This acts to combat fever, cold aches and pains and the cold itself. Repeat the treatment in 2 hours if necessary. This modern way to treat a cold is approved by thousands of doctors.

"Aspirin" tablets are made in Canada by the Bayer Company, Limited, of Windsor, Ontario.

ASPIRIN

Youth Learned How To Locate a Job

More than 100,000 young men and women—this year's graduates of our colleges and universities—are confronting one of the most important problems of their lives. They are "look" for jobs, observes John P. Hurst in Printer's Ink.

Not long ago, the manager of a large business was unexpectedly called upon by a young man whom the manager once knew as a child. The young man got down to business quickly, which was a good thing. He said, "I am looking for a job, and..."

"All right," was the reply. "You have a job right now. I'll give you the names of some concerns to call on. Tackle each one; and if none of them hires you, report to me and I will give you some more names, just be sure that you earnestly work eight hours every day looking for a job. Keep it up day after day. Don't work an hour or two—then quit. Don't loaf. Be on this job of getting a job early and late."

When night comes, you can think and plan your program for the next day. Just remember there are probably 20 concerns in this city that would give you a job. You must keep going and going until you find one of them. There is no other way to do it. Well, Eddie, what do you say?"

Eddie's face first registered surprise, then a fraction, then understanding. The elder man quickly pencilled six corporation names on a slip of paper. There was no letter of introduction to anybody—just the six corporation names.

The following afternoon Eddie was back. His adviser said, "Well, you've done pretty well to interview those six concerns in half a day. I'll have another list for you in just a moment."

Eddie was smiling. "Believe it or not," he said, "but I have already got a job. I only came back here to thank you."

Select a company that you would like to work for—not just any concern. But one that you believe is progressive and has a good reputation. Persistently and patiently approach this company. If you are right in your surmise that the company is progressive you will be given an interview in due course. No real concern will turn away without an interview any man who in a proper manner offers his services. Only the small bore company bars the door.

Many people—and this isn't confined to college graduates—go through life looking for something for nothing. They think too much about what they are getting; not enough about what they are giving.

If the employer definitely fails to show proper appreciation, the employee has only one recourse—he should look for a job with another concern, one that recognizes merit and is willing to pay for it. Fortunately, there are many business institutions in this country that have a deep sense of obligation to every deserving employee.

Epicurean Couplets

(Gerald Rafferty in the New York Times)

I start the day off bright and fit
and chipper

When I break my fast on Nova
Scotian kipper.

Of all life's many joys, one is the
chief

And that, beyond a doubt, is rare
roast beef.

When Winter wind is whistling
through the trees,

One needs a fire and ale and
cheddar cheese.

Of all New England's rare and
lovely scenes,

None quite exceeds its views of pork
and beans.

All foreign cookery is mean, and
petty

Excepting, that is, meat balls and
spaghetti.

I like my toddy, lemoned, clove-
starred, hot—

But just as fine is the soup called
peppercot.

A vegetable that gives my heart
a flutter

Is light-green broccoli in melted
butter.

Though it hail and snow, yet the
sky is blue

When my dinner consists of lamb
kidney stew.

A Pennyworth

The Detroit News writes:—In Cleveland lives a merchant who has paid off a mortgage on his little store by saving pennies. The prosaic statement of the old proverb, "Take care of the pennies and the dollars will take care of themselves," may not be sensational, but the actual instance of some one applying the principle in practice was considered worthy of publication in a good many newspapers. Why? Because the man kept up payments consistently during the entire depression period when a host of people were excusing themselves for not paying debts because times were hard. He saved and applied to his obligations the little sums that others were letting slip through their fingers as of too small value to be accounted for. And what did he get for his pennies? The payment of his debt and the maintenance of his honesty and self-respect. That's a big penny-worth!