Tea for every Taste

BELOVED CASTAWAY"

And that big sapphire on her left

small, tight voice.

"Oh!" exclaimed, the girl, in a

"And the little cakes she gave me

"Yes, yes," Karen whispered, now

carried away by his mood, "and do

you remember the wee cinnamon

"And best of all, the fragrance of

your mother when she hovered over

one. And her eyes laughing. . . .

Who Are You?

ward him. Tears glistened in her

"Who are you, Rory MacLeod?"

"Don't you remember me at all?"

"And yet, I came to your house

day after day. You must have been

about seven years old. Don't you re-

member a gangling, awkward boy

who adored your mother? Who, at

fifteen, was sent away in disgrace

to school in Switzerland because he

had removed an etching from the

wall of your living room, without

permission, in order to copy from it.

Karen's eyes were fastened on his,

"Your mother, knowing me and

my funny ways, understood at once

that the act was merely a reckless

borrowing. But the boy's mother

made him feel like a thief. She

worked on his remorse until he lost

his pride and courage. He wasn't

really her son, but an orphan nephew

of her husband's whom she had

boy who lived at the Masters

"You're not - you can't be that

"Your foster mother, then, was

Mrs. Masters?" Karen had turned.

pale. "Oh, why have you come here?

Why must you deliberately destroy

what I've tried so hard to gain -

peace of mind and forgetfulness? . I

Rory MacLeod gave her a long,

"I've come to talk things over."

rock. "I refuse to discuss anything

with anyone connected with Mrs.

She rose, her eyes flashing.

Karen beat her fist on the hard

"Wait a moment. You've got the

wrong idea about me. I was obliged

to come to find you for two rea-

sons. One of them was to pay a

debt to the daughter of a woman

who made a boy's life endurable: 1

couldn't let you exile yourself with-

out-" He broke off, then said, "I

ask you to believe in me until we

can talk more fully. I've come a

He was interrupted by a man's

"Karen! Sandy Trew's little feller

It was Job O'Farrell, silhouetted

"Will you come as fast as you can,

Karen, The little feller is crying for

"Jove!" whispered the painter.

"What a figure of a strong man

Chain Of Three

of the bluff. Rory MacLeod quickly

gathered his "painting gear" and

rocks, but the man's were not. Near

the top, he slipped on a loose stone

and lost his balance. Karen turn-

ed to see him catch himself just in

time to prevent what might have

She quickly reached up one hand

to Job, and with the other, caught

To be continued.

Nearly 127,000,000 pounds of rice

will be imported into the Philippines

been a disastrous fall.

Karen started up the steep slant

Her feet were well educated to

against the sky, his red hair blow-

voice, calling from the top of the

long way to prove-"

absorbed and reflective. "No. But

Karen turned her face full to-

to munch while I listened to her

playing," he continued dreamily.

rolls all curled and browned?"

I worshipped your mother."

She shook her head.

Don't you remember?"

go on: Perhaps I will."

brought up."

"The very same:"

hated Mrs. Masters!"

sympathetic look.

Masters."

is hurt!"

ing in the wind.

against a cloud!"

followed her.

MacLeod's.

this year.

By MARTHA BANNING THOMAS

Karen Chase leaves her home in the little town of Two Rivers to travel to a far-off place where she can forget the bitterness and unhappiness brought to her and her dead mother. and father by a vengeful woman, Mrs. Masters, who as a girl had loved : Karen's father and had been spurned by him; and had, in revenge, concocted a malicious scheme whereby she had brought him to financial ruin. Karen goes to the little fishing village of Smoke Mountain. There she stays with Peg O'Farrel, devoting her time to tending the villagers in their illnesses. Meanwhile, Peg's fisherman son, Job, has fallen in love with Karen.

CHAPTER V

"How could you possibly know l was here?" Karen asked, in a low

"I made it my business to know," said MacLeod. "I went to Two Rivers and practically choked the information out of the ticket agent at the station. He remembered that your trunk tags read Mickle Bay. He has a good memory, that man.

"I came to Mickle Bay, and had great luck .- Seven years is a long time-anything might have happencd to you. But they told me that a young woman by the name of Karen Leader lived over at Smoke Mountain. They also said you had come from far away. So, here I am. And more to the point, here

"I could have wished," remarked Karen, coldly, "that you had stayed in Two Rivers."

"No doubt. But I'm offering you no unpleasant news of home. In fact, nothing beyond my personal errand. I have not lived in Two Rivers for years and years. And I returned only a few months ago, because-" He broke off suddenly to ask, "May we not sit down to talk a bit? Do you mind awfully?"

They chose a shelf of rock out of the wind-

This man's face was vaguely familiar, Karen thought. Who was he? "My name is Rory MacLeod. I paint," he said, as if in answer to her thought.

Perfect Background That was it! Rory MacLeod - a well-known artist. She had seen pictures of him, and she knew his work. It was distinguished.

"You paint with genius, Mr. Mac-Leod," she said. "Then, you've seen my work?" he inquired, with surprise.

"Only reproductions - but I remember them all. It is scenes like this you paint. Rugged, unspoiled stretches, with plenty of wind cutting across the canvas." "Thank you - that's quite the

nicest thing I've heard in years. "I hope you'll stay here long enough to get a frame around Smoke Mountain.' said Karen.

"Thank you again." He looked at her steadily. "Will you forgive my presumption in saying that you seem properly to belong in such a background of unspoiled bigness?" But Karen would hear no more on

this line. "You said, a moment ago, that I looked like my mother. But how could you know?"

"How could, I ever forget her?" he countered softly. "How gay she was - how gentle and delicate! How she could swish over to that concert grand and play just for me, an adoring boy - the music I loved best.

COULD HARDLY **CLOSE HANDS**

Had Rheumatism and Neuritis



"I suffered severely from Rheumatism and Neuritis," writes Mr. , W. J. Tracy of Toronto. "I could hardly walk

"Steady," she said. "Take your hands. After taking Fruitatives four days the swelling left my hands and knees. They made a chain of three-Job, could climb stairs and ladder. I advise any Karen and Rory MacLeod, with the person suffering as I did to take Fruit-agirl as the connecting link. And tives. They give quick relief." Try this this, curiously enough, was a symbol real fruit juice, herb and tonic prescription of their days ahead .- Karen reachof a famous Canadian doctor. If you suffer, ing out to both of them, with Job they might clear up your case too. 25c. and 50c. No substitute. At druggists. bearing the hardest of the strain.

Issue No. 41-'37

Houses Booming Paris Worried as Great Designers Continue to Open Showrooms

London Fashion

In English Capital.

Paris is said to be looking to her laurels since another of her great designers, Maggy Rouff, has joined Molyneux and Schiaparelli in opening a large London establishment. Fashion shows in London this season have been more elaborate than ever before.

Main highlights of collections shown recently are the high waistlines, the tight skirts that compelled the mannequins to walk one foot before the other; the wide, wide skirts for dancing, the predominance of red and rust toncs-the town is seeing reds galore -the tinting of ermine wraps to orchid beige-a soft pink tone-and the popularity of nutria and other furs dyed bronze brown, and of natural

Exclusively For Queen

Though London society is flocking to fashion shows, royalty is choosing new fashions without visiting town. Tinted water-color drawings are made of new models that her dressmakers believe might be to the Queen's taste and are sent to her with samples of fabrics. When she decides on a gown, the design is immediately withdrawn from further showing and is made exclusively for Her Majesty.

Fitted at Home

Designing gowns for Queen Elizabeth, Queen Mary and the Duchesses of Gloucester and Kent has its own particular little difficulties. Care must be taken that there is a firm foundation on which to wear decorations of various orders and also that the colors will not clash with the uniforms with which they are surrounded on

formal occasions. Queen Elizabeth and Queen Mary are fitted at home. The Duchesses on the other hand are sometimes to be seen at their drss-

makers. Marjorie Dunton, a Canadian designer whose name ranks with the great houses, has made a specialty of the use of leopard fur for muffs and handbags made to match.

Premier Blames War Psychology

General Hertzog Denounces 1 For Causing Present International Distruct

General J. B. Hertzog, Premier of South Africa, this week denounced collective security and attributed international distrust in Europe to the

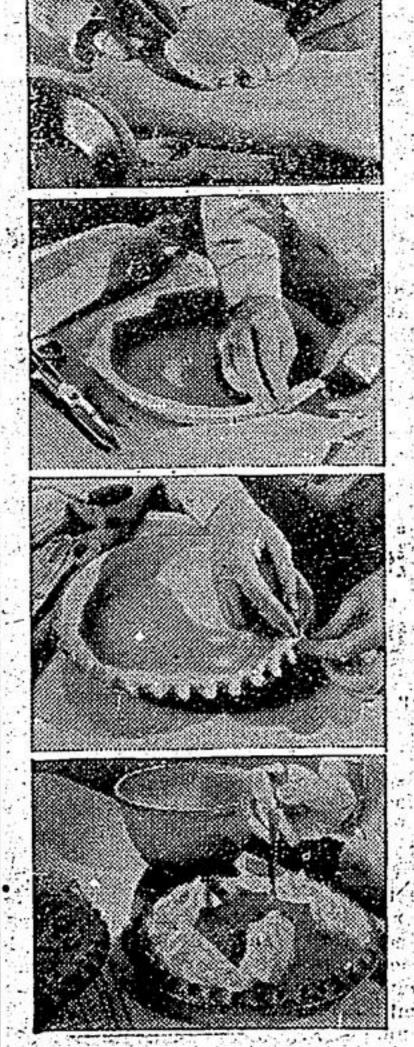
"war psychology of 1919." Addressing a public meeting, General Hertzog labelled the Treaty of Versailles the source of the present international distrust and armaments race, but said South Africa should support the League of Nations.

Must Be Eundamental Change The war psychology of 1919 still persists, he said; a victor of 1919 remains under the delusion that the victory of 1919 provides "a kind of sacred right in 1937 and in the future to demand obedient submission from the vanquished" to the terms of the Versailles Treaty.

"It is quite clear that unless there is a fundamental change in this men tality of European leaders, the next European war will be the child of the Treaty of Versailles," he declared.

Urges League Support General Hertzog denounced collective security as an attempt to obtain peace by force or threats of force; whereas the League of Nations aimed

Household Science SUSAN FLETCHER



AT MEAL TIME and IN BETWEEN Soon the landscape will become hazy, and the scent of Autumn will fill the air and the trees assume al the brilliant and beautiful hues of the spectrum. Man will reap the reward of his toil in the fields and then comes Thanksgiving. And with it comes -a holiday week-end when everyone will gather around a roar ing fire in the chill evenings. Faces will glow from brisk walks in the Autumn woods and young appetites will be whipped to a new high by the keen winds of the season.

It falls on the housekeeper to have a good supply of food to feed these youngsters who seem abnormally hungry at this time of the year. Here are a few of the good things you can serve now, either at the table, or for fill-ins between meals.

Mince Pie will make a grand finale to your Thanksgiving dinner and the illustrations will show you, step-bystep, how to make a perfect pie

Pie Crust (Plain Pastry) 21/2 cups sifted cake flour. 1/2 teaspoon salt

2-3 cup cold shortening 1-3 cup cold water (about).

Sift flour' once, measure, add salt, and sift again. Cut in shortening until pieces are about the size of a small pea. Add water, sprinkling a small amount over flour mixture and mixing with fork only enough! to

make flour hold together. Continueuntil all flour has been mixed in separate portions. Wrap in waxed paper. Chill thoroughly. Divide the dough in two parts and place one half on lightly floured board; roll dough very lightly, to 1-8-inch thickness. Fold in half on board, lift and lay across middle of pie pan, unfold it to cover the plate. Fit carefully on pie pan to make sure there are no air spaces underneath. Trim off the edges with scissors, leaving a half-inch hangover, then fold hangover back towards the centre of the pie-like the first turn of the hem of a dress. This will help form a seal to keep in the juices of the filling when the top crust goes in place. Roll out other half of dough in a circular piece just large enough to cover the pie plate. Fill bottom crust generously with mince meat, dotting with butter. Moisten with water the little half-inch "hem" around the edge of the lower crust to make top crust stick to it. Make a few slashes in centre of top to allow steam to escape. Lay top crust across filling, pulling lightly acrossfilling to prevent sagging when it is baked. Cut away all overhanging. edges, trimming off evenly all the way around the pie. Take, a floured fork and press the edges together all around. This makes the sealing doubly sure and gives a pretty krinkled finish. Bake in hot oven (450 Deg. F.) 15 minutes.

Mince Turnovers can be made with the same ingredients by cutting 4inch squares of pastry, filling with mince meat and folding in half cornerwise to form triangles. They are perfect for between meal snacks. All the goodness of mince pie, but in individual quantities which can be caten without a fork.

And now for some Dessert Doughnuts. These are so good that they can be served at a party, for Sunday night suppers or any time. They are miniature, glorified models of the familiar doughnut.

Dessert Doughnuts 21/2 cups sifted cake flour 2 teaspoons baking powder 14 teaspoon salt

1-8 teaspoon nutmeg 2 eggs, or four egg yolks, beaten

1/2-cup sugar 1/2 cup cream.

Sift flour once, measure, add baking powder, salt, and nutmeg, and sift together three times. Beat eggs until very light and thick. Add the sugar and continue beating until light and fluffy. Add cream, then add flour and beat until smooth. Turn out on floured board. Roll 14 inch thick; cut with floured 1% inch doughnut cutter. Fry in deep fat (385 Deg. F.) until rich brown, turning frequently. Drain on unglazed paper. When cold, sprinkle with confectioners' sugar. Makes 30 small doughnuts.

Here is a cake that fits perfectly into the season. This cake, like a rose, by any other name would be just as good, but is so happens that it is called Harvest Cake and is topped with rich Harvest Moon Frosting. But to achieve success, it must



at security through peace. The interests of South Africa, he said, demand that it support the League despite its failure over Abyssinia.

"The spirit of war to which the League owes its present degradation must and will eventually disappear," he added.

He asserted that South Africa's cooperation in Europe, when and how it shall co-operate, either in peace or war, were questions for South Africa alone to decide.

Canada Needs Bilingualism

London Judge Says Quebec's Nationalism is Result of Ontario's Intolerance

Bilingualism in Ontario and Québec to tie Canada together was proposed by County Judge Joseph Wearing at a dinner of the Middlesex Bar Association at London, Ont., in honor of Mr. Justice E. R. Chevrier.

It was this reference to the new judge's French-Canadian birth, which inspired Judge Wearing, while proposing the toast to the justice, to urge upon the large gathering of lawyers the importance of bilingualism in Can-

"If it is true there is growing something of a nationalist sentiment in Quebec, it is a direct result of intolerance in Ontario," Judge Wearing said.

He said if he had his way every child in Quebec Province would speak English as fluently as he speaks French and every child in Ontario would speak French with the same ease he uses the English language.

A motor bus in Stettin, Germany, has been equipped with special seats, upholstered in satin, which can be reversed to form comfortable beds.

be made with fine cake flour. It's the delicate, lightest of cake flour, 27 times finer than ordinary flour, that makes the Dessert Doughnuts so grand and gives you this lovely, smooth-textured Harvest Cake. Harvest Cake

2 cups sifted cake flour 2 teaspoons baking powder 16 teaspoon salt.

3-4 cup brown sugar, firmly packed 1 whole egg and 1 egg yolk 2-3 cup milk. 1 teaspoon vanilla.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, a small amount at a time. Beat after cach addition until smooth. Add vanilla. Bake in a greased pan, 8 x 8 x 2 inches, in moderate oven (350 Deg. F.) 45 minutes, or until done. Spread with:

Harvest Moon Frosting

Put egg white, sugar, salt and

1 cup brown sugar, firmly packed Dash of salt 1 egg white 14 cup water

1 teaspoon vanilla 3-4 cup chopped toasted almonds.

water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook seven minutes, or until frosting will stand in peaks. Remove from fire, add vanilla. Beat until thick enough to spread. Add almonds.

Rejoice, If Hubby Doesn't Notice It

Paris Designer Says Take It As a Compliment if Husband Fails to Remark on Your New Dress

When your husband doesn't notice that new dress you have on he's not unobserving. He's paying you a compliment. So said Lucien LeLong, French de-

signer in a lecture before the school for fashion careers here. "A woman is well-dressed when you

can not remember anything she was

wearing, even to the color of her dress or the style of her hat," he said. Le Long denied a statement attributed to him that Hollywood had

replaced Paris as the world's fashion "Adrian and I talked that over and concluded there could be no possible

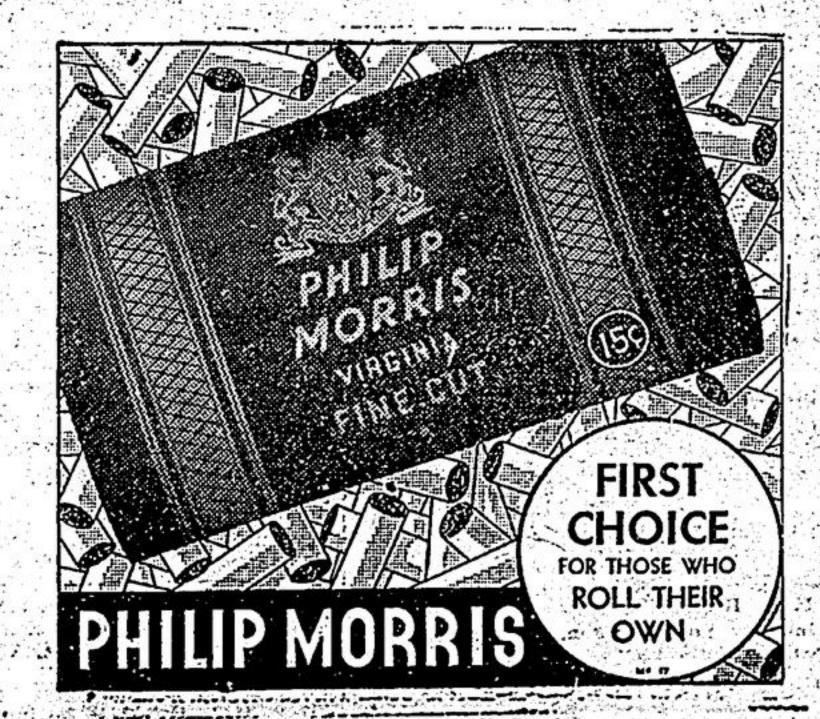
"Ballerina" School Dress



This new looking "Ballerina" skirted dress is a darling style for growing girls. The front closing bodice makes it simple to slip into. The buttons are quickly fastened within easy reach. Navy blue wool crepe is fetching as the original. The collar and front tied sash and buttons are stone blue. A gay cotton print, plaid wool or gingham, rayon challis print, etc., are other lascinating fabrics for school with velveteen or rayon crepe for Sunday School. Complete diagrammed sewing chart is included. Style No. 2019 is designed for sizes, 4, 6, 8. 10 and 12 years. Size 8 requires 2 yards of 39-inch material with 3-8 yard of 39-inch contrasting.

Send FIFTEEN CENTS (15c); (coin is preferred) for pattern. And write plainly your name, address and style number. Be sure to state size you wish. Address order to Wilson Pattern

Service, Room 421, 73 Adelaide St., W., Toronto.



Survey Shows Falling Off In Slin ming Craze — Three Out Four Prefer Marriage to Caree

Are Tiring Of

Reducing Die

Business Girls

Business girls are rapidly losting i terest in reducing diets, although thre out of four prefer marriage to a bus ness career, according to a study mad among about - 2,600 white-collar workers selected in 22 cities by an i surance company.

· Of the 1,286 feminine office and pr fessional workers who furnished d tailed reports of their health record and habits, only 58 had undergone reducing regime during the preceding 12 months, and another 75 planned take such a diet, while 147 were pounds or more overweight, 717 wer within normal weight range for the height, and 392 were underweight. 125.6 Average Weight

The average height of the girls i the study was five feet four inches The average weight was 125.6 pounds which while conforming to insurance health standards, would rate as fairl solid compared to that of manikins. Almost exactly 75 per cent of th

girls admitted that they would prefe marriage and home life to a busines

Only five women and 14 men out o nearly 2,600 workers complained that their working hours were too long However, 565 men and 521 women do clared that they worked under press ure sufficient to cause perceptible nervous strain.

Bigger Doctor Bills. The men spent more money for doc tors and hospitals than the femining employees, but took less time off from work on account of illness. - Spending a total of \$18,539 in hospital and doc tor bills, 416 men average \$44.56 apiece, while medical expenses of \$15, 989 were incurred by 462 women, or \$34.61 apiece.

Only One May Wash His Face

Four Unwashed Members of Soviet Party at North Pole

The monotonous routine of work and relaxation for the four unwashed (it's too cold for baths) members of the Soviet Polar party, camping on a drifting ice cloe, was described by their radio operator, Ernest Krenkel. Falling temperatures were adding

to inconveniences of their existence. Caviar, cheese and butter froze so hard they had difficulty eating them and ice encased the tiny hut in which they live. At breakfast, Krenkel related, they

soaked their toast in water so the crunching as they chewed would not awaken the party leader, Ivan D. Pananin, sleeping at that hour. Once Every Two Weeks

"Because of the need to conserve fuel, only Shirsov, who spends his whole day at scientific work in the tent, washes his face once every two weeks. He is dirty from oil and grease and his hands are blue from the icy water. But he is obtaining interesting work from his observations." Krenkel told of conversations at tea

time turning to Spain, China and Moscow. He said the campers listen regularly to Moscow news broadcasts. "At night our dog cries in its sleep

like it was having a nightmare," he added. "All around, it is so quiet you can hear ice cracking in the distance."

Gigantic Telephone Hoax Is Pulled

Mystery Woman Sought When Procession of Goods Sent to Home of Bank Director A mystery woman is being sought

in connection with a big telephone hoax in London, England, the victim of which is Colonel Sir Albert Stern, a director of the Midland Bank. The hoax started with the arrival at Sir. Albert's home, Barham Court,

Teston, near Maidstone, of a succession of motor-vans. The first van had a mass of cut flowers, the second a consignment of electric stoves, the third 3 cwt. of gro-

Then came one with a shower and another with a load of coal.

The bewildered drivers were told that no goods had been ordered. So back-they went again. Limousines and Fire Brigade

Peace had no sooner descended on the house when two large imousines arrived, the chauffeurs explaining that they had been ordered to take a party of people for a drive.

A check-up revealed that every order had been given over the 'phone by a woman with a cultured voice giving the name of Stern.

Finally, the Maidstone fire brigade dashed up to the court with a clanging of bells. A 'phone message had stated that the house was on fire.

But it was just another hoax.

Stench bombs exploded simultane ously in a score of Upper Manhattan and Bronx motion picture theatres in New York, injuring at least 11 persons and causing panics among the Sunday night audiences.