

Woman's Realm -:- Social and Personal -:- Fashions -:- Literature

THE COOK'S CORNER

DELICIOUS CREAM DESSERTS

Bayarian Cream: 1 tablespoon granulated gelatine, 1-4 cup cold water, 2 egg yolks, 1-3 cup sugar, 1 cup hot milk, 2 whites of eggs, 1 cup whipping cream, 1 tablespoon vanilla, pinch of salt.

Soak gelatine in water, using at least twice as much water as gelatine. Beat egg yolks and combine with sugar and salt. Gradually add the hot milk and cook in top of double boiler, stirring constantly until mixture thickens. Add gelatine. Cool, and when mixture is partially set, fold in stiffly beaten egg whites, whipped cream and vanilla. Pour into a mould or pile in sherbet glasses.

Maple Bisque: 1 tablespoon granulated gelatine, 3 tablespoons cold water, 2 egg yolks, 3-4 cup maple syrup, 1-2 cups whipping cream, 3-4 cup chopped walnuts.

Soak gelatine in cold water, using at least twice as much water as gelatine. Beat egg yolks into maple syrup and cook in top of double boiler until mixture thickens. Add gelatine. Cool, and when mixture is partially set, fold in whipped cream and walnuts. Chill.

Apple Bavaroise: 1 tablespoon granulated gelatine, 3 tablespoons cold water, 2 egg yolks, 1-3 cup sugar, 1 cup hot milk, 1 cup apple sauce, 1 tablespoon lemon juice, 1-2 cup whipped cream.

Soak gelatine in cold water using at least twice as much water as gelatine. Beat egg yolks slightly, add sugar and hot milk and cook in double boiler, stirring constantly until mixture thickens and coats the spoon. Dissolve gelatine in hot custard. Cool and add apple sauce and lemon juice. Chill. When partially set, fold in whipped cream. Serve garnished with fresh berries or nuts.

These recipes are taken from the bulletin "Cream Desserts," issued by the Dominion Department of Agriculture.

A DELECTABLE FROSTING

Seven Minute Frosting: 2 egg whites, unbeaten, 1-2 cups sugar, 1 teaspoon vanilla, 5 tablespoons water, 1-2 teaspoons light corn syrup.

Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water, add vanilla and beat until thick enough to spread. Spread between layers and sides of two 9-inch layers. Toasted coconut may be used, if desired or one cup quartered marshmallows may be added to frosting before spreading on cake.



Did I hear something about another HELPING?

"BET your life, here's my plate, and how's chances of some more of that good bread? It's the best in the county, I'll be bound. No mam, I don't tell that to all the girls. It's because you use REGAL Flour, you say? Well, you still deserve credit—for knowing enough to stick to a flour like that."



A Morning Smile

THE ILLOGICAL ILLITERATE

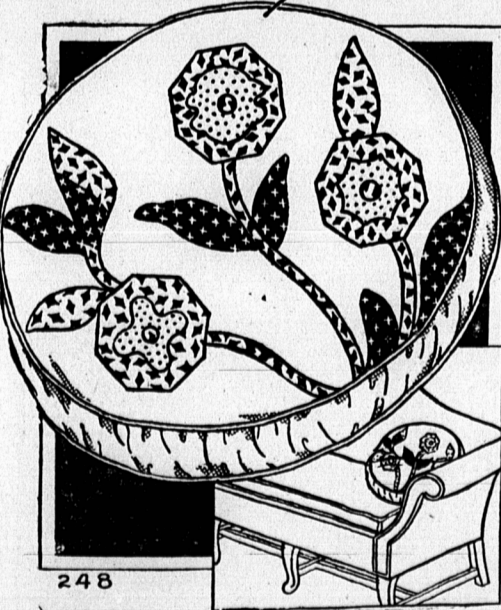
Ike and Sam were strolling along the street. Passers-by stared at them because Sam was reading a letter aloud, and Ike had his fingers stuck in Sam's ears. Their mutual friend Joe, encountered them and stopped in amazement.

THE OLD SCHOOL BRICK

A bricklayer applied for a job on a big building and the foreman told him he could start next morning. "There's just one thing," said the bricklayer, "I should like to work here very much, but I can't see any place where I could park my car."

Old Fashioned Patchwork Cushion

by Mayfair



Flowers made of gingham and stems of calico remind one of the dog and cat who "side by side in the chimney sat." They bring that quaint, old world atmosphere into our modern living rooms. For a very grand cushion, select printed silks; for porch cushions use bold cottons and for a boudoir your choice should be dainty printed pastels in any fabric you prefer.

Quality Tea King Cole Old English Blend

"THERE IS A DESTINY" By MAVIS FAYRE

There was a romantic charm about Rosine Moore that made one think instinctively of crinolines and lavender and dew-drenched gardens at sunset.

Gray watched her, and there was an overwhelming tenderness in his dark, penetrating eyes; a tenderness that his friends would have considered for gn to his nature.

Rosine said, with startling suddenness, as though she feared her courage might desert her if she waited any longer:

"I want you to release me from our engagement, Lewis."

The silence which followed was broken only by the ticking of a grandfather clock that seemed to be echoing Rosine's words and giving them a hideous, nerve-racking accompaniment.

"There is someone else?" Gray's voice had lost its accustomed smoothness.

She nodded.

"Colin Dancy?"

"Yes," she met Lewis's gaze and moved a little nearer to him. "We love each other," she said earnestly. "And I love you far too well to— to deceive you; that's why I'm telling you now—the moment we've realized things ourselves."

Gray lit a cigarette in an attempt to steady himself.

"I should never have allowed you to be his partner," he said regretfully.

Her voice held a note of wistful sadness as she answered:

"You can't change life like that, Lewis." For a second she glanced around the sombrely-embellished room as if trying to force a comparison between it and herself; to bring home to the mind of the man beside her the fact that she did not belong amid the dignity and severity of a doctor's house.

I know, he said, sensing her thoughts. "You are a dancer; I am a doctor. The two can never mix. Is that it, Rosine?"

"Perhaps; but I had not thought of it like that until this moment. You have found me dull—undemonstrative, perhaps?"

She looked at him and a faint colour mounted her cheeks.

No, she said sincerely. That doesn't come into it. Love is not a very reasonable emotion and it didn't come to me because of anything you failed to do, Lewis. But looking at everything now, I realise that sooner or later I should have made you unhappy. Your world is not mine, after all."

"You are my world," he said slowly. For a second his hands gripped her shoulders. "Rosine," he whispered tensely; and, again: "Rosine!"

She bowed her head. A hundred conflicting emotions tore her heart so that she cried out:

"If you still want me to marry you, I'll—"

He stepped back.

"Dear child," he said, and shook his head. Then, abruptly, he asked:

"When are you and Colin thinking of being married?"

"This week," she said. "In Paris. Colin's mother lives there."

"I see." The pain in his eyes increased.

She said anxiously:

"I couldn't bear to feel that I'd—"

He stepped back.

lose you." He paused, then: "But if you ever need me, I want you to know that I'm here—your friend—always."

Tears blurred her vision as she said:

"And this is good-bye."

The next second she was gone. Lewis watched the door close behind her, and its closing symbolised, for him, the obliteration of everything in his life that was worth while. As he paced the room he told himself that it was impossible for one's happiness to be shattered so suddenly, so completely.

A happening so devastating should have been marked with drama, upheaval; not this terrible, agonising stillness, this utter resignation.

Rosine and Colin! Yet he knew that always he had feared it. He had watched them dancing together and he felt a sickness that stifled. And now they were to be married. But afterwards? When the flame had burned itself out in

Today's Short Wave Radio Program

THURSDAY, JANUARY 21

PARIS 1:50 p.m.—Fifteen Minutes with the Poets. TPA-3, 25.2 m., 11.88 meg.

BOSTON 4:30 p.m.—The Monitor (Views the News. WIXAL. 25.4 m., 11.79 meg.

BERLIN 6:15 p.m.—German winter-sports reports V. The Black Forest. DJD 25.4 m., 11.77 meg.

LONDON 6:15 p.m.—"All at Sea," or "The True Story of the Betty Martin." A burlesque by the Mellish Brothers. GSD, 25.5 m., 11.75 meg.; GSC 31.3 m., 9.58 meg.; GSB, 31.6 m., 9.51 meg.

SCHENECTADY 7:30 p.m.—Science Forum. W2-XAF, 31.4 m., 9.53 meg.

LONDON 9 p.m.—"Scrapbook for 1919." GSD 25.5 m., 11.75 meg.; GSC 31.3 m., 9.58 meg.; GSB, 31.5 m., 9.51 meg.

CARACAS 9 p.m.—Imperial Orchestra. YV-2RC, 51.7 m., 5.8 meg.

BERLIN 9:15 p.m.—Folk Song Singing by the Hitler Youth in a little town. Radio scenes by Josef Martin Bauer. DJD, 25.4 m., 11.77 meg.

TOKYO 12 midnight—"Overseas Program." JVH, Nazaki 20.5 m., 14.6 meg.

WINNERS IN ROYAL HOUSEHOLD FLOUR "SLOGAN" CONTEST

FIRST PRIZE \$500.00 Mrs. Foster Ostby, Coultas, Alberta.

SECOND PRIZE \$150.00 Mrs. E. J. Allingham, Campbellton, N.B. Dealer—W. L. Cook, Campbellton, N.B.—\$25.00

FOURTH PRIZE \$75.00 Mrs. H. J. Walsh, Saint David de Lewis, Co. Lewis, P.Q. Dealer—Mr. Eugene Dion, 7 Rue St. Louis, Lewis, P.Q.—\$25.00

SIXTH PRIZE \$25.00 Mrs. Ernest Griese, St. Walburg, Sask. Dealer—Town Bakery, St. Walburg, Sask.—\$25.00

TENTH PRIZES \$500 EACH Mrs. H. J. Walsh, Saint David de Lewis, Co. Lewis, P.Q. Dealer—Mr. Eugene Dion, 7 Rue St. Louis, Lewis, P.Q.—\$25.00

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3 BIG CONTESTS

259 Cash PRIZES

First Prize \$100.00

Second Prize 25.00

Third Prize 15.00

5 Prizes of \$5.00 each . 25.00

78 Prizes of \$2.50 each . 195.00

GRAND PRIZE \$250.00



ROYAL HOUSEHOLD FLOUR "NAME THE PICTURE" CONTEST



This is what you do:

Here's fun—fun that pays! Simply suggest a title for the picture and follow the simple rules and you may win a cash prize. The title might be "Two Bites at Once," or "Fisherman's Luck"—or any other title you may consider appropriate. This is "Royal Household" Flour Contest "A" in a new series of three "Name-the-Picture" Contests. 86 cash prizes will be awarded in each contest—a total of 258 worth-while rewards in the three contests. In addition a Grand Prize of \$250.00 will be given for the best suggestion made during all three contests. Enter now.

BE SURE TO TRY "Royal Household" Flour

"Royal Household" is the very-purpose flour that is triple-tested: Tested for wheat quality before milling, for flour quality during milling and for baking quality after milling. It makes delicious, fine-textured bread; light, velvety cakes and the flakiest pie crust you ever tasted. Order a bag of "Royal Household" today.

WINS \$50.00 IN CASH

I can certainly use the \$50.00 right after Christmas. Thank you so much. I know, and my friends tell me that Royal Household Flour always gives better results. (Mrs.) Mary Hamilton, Toronto, Ont.

WATCH FOR CONTEST "B"

RETAILERS: You share in this named by the three first prize winners, and the winner of the Grand Prize will receive \$25.00.

\$1330.00 IN CASH PRIZES

Follow these simple rules:

- 1 Write your title on the coupon (or on a separate sheet of paper) with your name and address and that of your dealer.
2 With each title send the words "Royal Household" cut from the small leaflet in every bag of Royal Household Flour, or a reasonably accurate facsimile of same.
3 You may send as many different titles as you wish, but each must be accompanied by a section of the leaflet as outlined in Rule 2.
4 This contest will close March 6, 1937. All entries must be post-marked not later than that date.
5 Address your suggestion to "Name-the-Picture" Contest, The Ogilvie Flour Mills Co., Limited, and mail it to the nearest office as listed.
6 This contest is restricted to RESIDENTS OF CANADA ONLY. Employees of The Ogilvie Flour Mills Co., Limited and their families are not eligible to compete.
7 In case of a tie the prizes will be equally divided. The committee of judges is composed of 3 distinguished persons in no way connected with The Ogilvie Flour Mills Co., Limited and their decisions will be final. No correspondence can be entered into.

The Ogilvie Flour Mills Co., Limited

Montreal, Ottawa, Toronto, Fort William, Winnipeg, Regina, Medicine Hat, Calgary, Edmonton, Vancouver and Victoria.

CONTEST CLOSES MAR. 6

ROYAL HOUSEHOLD FLOUR CONTEST "A"

MY SUGGESTION IS.....

Name.....

Street address.....

Town and Province.....

My dealer's name is.....

Address.....

Collin's heart.

The very thought he had just had, that I'd thought only of myself and ruined your life. Her voice was tragic; she was like a child who must be forgiven before it can begin to enjoy the new happiness in store.