

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

Canadian Cookery For Canadian Women

By Mari Moore, Specially contributed to The Guardian for Guardian Readers.

1933 COOKING RESOLUTIONS

Ours are no idle resolves to be forgotten as soon as holiday excitement is over. They constitute three of the leading rules which are typewritten in red and tacked up on the bulletin board in our kitchens—a sort of danger signal to anyone of us who finds herself becoming lax in cookery efforts. In three words they are: Accuracy, variety, economy. Maybe you will want to adopt them too.

RESOLVED:

1—To measure accurately the ingredients in everything that is made. The reason we stress this rule so often is because we believe that if a thing is worth making at all it is worth making perfectly. There is no reason why you should anxiously watch your husband's face when he takes the first taste of soup—you should know there is enough salt in it, and also you should know there is not too much of any strong flavoring.

2—To change your viewpoint towards the foods you have been serving in the past year. That is what the Canadian cookery page for new ways of serving old standbys and delve into your cook books for some of the treasures they have been holding in store for years. Add new recipes to your cooking repertoire.

3—To live within a certain budgeted amount for food. It is amazing the economy measures you will discover if your energies are devoted towards buying the cheapest, most nourishing foods for the sustenance of your family. If you belong to the lucky few who do not feel the effects of hard times, the money thus saved could be used to allay the hunger and suffering of those less fortunate. If you are not so lucky, this renewed campaign to pare down expense will be helped if you watch for our "Economic Menus."

ECONOMICAL SUPPER MENU

By Mary Moore

Baked Macaroni and Tomatoes Hot Slaw

Caramel Pudding

Baked Macaroni and Tomatoes

Two cups cooked macaroni, 3 cups canned tomatoes, 1-4 teaspoon salt, 2 tablespoons melted butter, 1-2 cup buttered bread crumbs or soda biscuit crumbs. Add the butter and salt to tomatoes. Arrange in casserole in layers with macaroni. Cover with buttered crumbs and bake in a hot oven of about 400 deg. F. for 25 minutes. This quantity will serve six people.

Hot Slaw

Select a small heavy cabbage, remove outside leaves, cut in quarters and slice very thinly. Heat in a dressing made of two egg yolks beaten slightly, one quarter cup cold water, one tablespoon butter, one quarter cup hot vinegar, and one half teaspoon salt. Stir the mixture over boiling water until it thickens and add sliced cabbage.

Caramel Pudding

One quarter cup caramel, 2 cups milk, 1-4 cup sugar, 3 tablespoons cornstarch, 1-4 teaspoon salt, 1-2 teaspoon vanilla. Put caramel and the milk in the top part of a double boiler saving out 1-4 cup milk. Mix sugar, cornstarch and salt and when well blended, pour on gradually the one fourth cup milk. Add this mixture which has sealed with the caramel and cook fifteen minutes, stirring constantly until the mixture thickens, and afterwards occasionally. Add vanilla and turn into a

Peppermint Cream

One half pound peppermint stick candy, 1 cupful milk, 2 cupfuls whipping cream. Dissolve candy in milk in top of double boiler. Chill, pour into tray and freeze until firm. Remove to cold bowl and beat quickly, add the cream during this process. Return to tray and finish freezing. This will take two to three hours.

One point should be kept in mind in whipping cream for these desserts. If it is beaten too stiff the dessert will have a fatty taste, but of course it must be beaten enough to become stiff. Keep all ingredients cold before adding.

QUESTION: Would you be so kind as to send me a recipe for canning chickens? A friend bought a quantity of them in the country for us and we are so small a family we cannot eat them at once. I know they are lovely canned.—Mrs. H. W. H.

ANSWER: Cut up the chicken in pieces for serving, and steam for one hour. Then pack in sterile jars (we cannot emphasize too strongly the necessity for jars to be sterile in order that the chicken may keep well). Add salt to the water over

servings dish. Chill, and serve with or without sugar and cream, or it may be topped with whipped cream.

To Make Caramel

Melt 1 cup sugar until it is a very dark syrup (use an iron frying pan if possible), stirring constantly until it melts. Then stir in carefully (for much steam will rise) 1 cupful boiling water, and stir until it is well blended and smooth. Cool and keep for use in a glass container.

MARY MOORE'S QUESTION BOX

Conducted by Mary Moore

NOTE: We have worked out some very delicious menus for quick lunches or suppers. All of these we have cooked and served as test meals, and they have passed with honors the test of "Tasting."

Every day we are making new discoveries to lighten housework. We are studying and watching the trends of the times in the manufacture of kitchen utensils; in the art of table setting; in the word of the family physician as regards proper foods in illness and health. If problems on any of these lines vex you, give us a chance to be of help. Write Mary Moore in care of this paper, giving your full name and address as well as a pen name for publication purposes.

QUESTION: Can you send me a number of recipes for frozen desserts, and the time necessary to have them in the refrigerator before serving. May I take this opportunity of thanking you for the many helpful recipes given on your page? Mrs. J. W. L.

ANSWER: I am very glad you are finding our page useful. All of the manufacturers of mechanical refrigerators put out special recipe books for desserts to be frozen in the tray of the refrigerator. I would suggest that you obtain a copy of this book, which is free, from the maker of your own model. Meanwhile, I am giving you one or two recipes we have tried and found exceptionally good.

In the first place, I should mention, if your time is limited that commercial ice cream may be used as a basis for many variations of frozen desserts. For instance, to a quart of ice cream, one mashed banana might be added, and two stiffly beaten egg whites folded in. Freeze in tray of refrigerator or in individual serving dishes about one hour.

Strawberry Mousse

2 cups canned strawberries chilled in refrigerator. Whip cream—2 cupfuls of whipping cream, and add two teaspoons lemon juice. Fold into berries, add two stiffly beaten egg whites to which a pinch of salt has been added. Pour into tray or individual moulds and allow to freeze. This will need no stirring during the freezing process. It should be kept at a very low temperature for about two hours, then the temperature could be set slightly higher to keep the cream ready for serving. Of course, this will keep overnight in the tray.

Peppermint Cream

One half pound peppermint stick candy, 1 cupful milk, 2 cupfuls whipping cream. Dissolve candy in milk in top of double boiler. Chill, pour into tray and freeze until firm. Remove to cold bowl and beat quickly, add the cream during this process. Return to tray and finish freezing. This will take two to three hours.

One point should be kept in mind in whipping cream for these desserts. If it is beaten too stiff the dessert will have a fatty taste, but of course it must be beaten enough to become stiff. Keep all ingredients cold before adding.

QUESTION: Would you be so kind as to send me a recipe for canning chickens? A friend bought a quantity of them in the country for us and we are so small a family we cannot eat them at once. I know they are lovely canned.—Mrs. H. W. H.

ANSWER: Cut up the chicken in pieces for serving, and steam for one hour. Then pack in sterile jars (we cannot emphasize too strongly the necessity for jars to be sterile in order that the chicken may keep well). Add salt to the water over

Happenings of the Week



The Lady Patricia Ramsay has gone down to Sidmouth, Devonshire, to pay a short visit to her father, H. R. H. the Duke of Connaught.

Mrs. Ivan A. Horne held her post-nuptial reception Thursday at the commodious home of the groom's parents. Mr. and Mrs. Hooper Horne, 130 Elm Avenue, and with Mrs. Horne, who received with the young bride, was kept busy all afternoon welcoming her callers who were legion. In the reception and tea rooms, red roses, softly shaded candles and Christmas decorations lent a charm to the handsome afternoon dresses worn by the assistants. At the tea table, Mrs. H. R. Hillson and Miss Alena Horne poured. Assisting in serving were Mrs. Percy Guillion, Mrs. Walter Wilson, Mrs. Ted Praught, Mrs. Reginald Aitken, Mrs. Arthur Henry, Mrs. J. J. Davies, Miss Mair, Miss Florence Platis, Miss Irene Horne, Miss Wayne McKie, Miss Helen McKie, Miss Margaret Horne, daughter of the house, attended the door, the guests being ushered from the hall by Mrs. Jonathan West, while Mrs. Ira J. Yeo ushered to the tea room. A most cordial welcome is being extended to Mrs. Horne who is one of the P. E. I. Hospital's popular nurses.

Mrs. Inez Mutch of New York pleasantly surprised her parents last Saturday evening when she arrived home for the Christmas holidays. On Thursday evening Mr. and Mrs. R. E. Mutch entertained in her honor at dinner, covers being laid for sixteen.

Mrs. (Dr.) J. P. Lantz, Parkdale Apartments, had a prettily arranged three table Bridge Wednesday in honor of her school friend, Miss Dorothy Hutcheon whose marriage takes place this morning to Mr. Warren Duchemin.

On Wednesday evening Miss Marjorie Cox and Miss Jean Ross entertained for Miss Hutcheon at dinner at the Canadian National.

Mrs. David Matheson's many friends are deploring her recent accident, she having slipped on the ice, severely breaking a limb.

Miss Muriel Peake, popular young daughter of Col. A. G. and Mrs. Peake, gave a jolly party Thursday night for her young friends.

Mrs. Noel DeBlais entertained most delightfully at the tea hour yesterday in honor of Miss Audrey DeBlais who is home from India on furlough.

Mrs. A. W. Hyndman entertained at the tea hour Wednesday for her friends at her pretty home, 12 Brighton Road. Her young daughter, Miss Katherine Hyndman, had a most enjoyable party for her young friends Tuesday night.

Mrs. Forbes of Bedouque, and two young sons, are spending Christmas week with Mrs. Forbes' sister Mrs. (Dr.) Pethick. She is being pleasantly entertained by her friends during her all too short sojourn.

Mrs. W. E. Hyndman was hostess for the Thursday afternoon Bridge Club this week.

Miss Mary Gordon Hughes entertained at a smart afternoon tea Wednesday for her school friends.

Regretful farewells were said this week to Miss Marjorie Stewart, who is leaving this morning for Ottawa. She was the guest of honor at a dinner at Old Spain on Wednesday evening when the choir of St. James' Church, of which she was a valued member, presented

which the chicken was steamed, and pour the water into the jars until they overflow. Seal with sterilized tops and rubbers, screwing tops with a quarter turn of tight. Place jars on a trivet in a large kettle or boiler, with enough water to cover and steam two hours. Screw tops on securely, and keep in dark place until ready for use.

her with an exquisite French enamel Vanity, accompanied by the good wishes of her fellow workers, wittily expressed in verse.

The many friends of Mrs. Alfred Pickard will regret to learn of her indisposition. Mrs. Pickard leaves this morning for Montreal.

Misses Almee and Bell Agnew entertained at Bridge on Monday night in honor of Miss Marjorie Stewart, who leaves this morning for Ottawa.

Miss Hope Pritchard, of Summerside, was a guest over the Christmas holiday of Mr. and Mrs. R. F. Lindsay, Quebec.

Dr. J. C. and Mrs. Houston, spent the week-end in Souris, the guests at the home of Mr. and Mrs. J. B. Matthew.

Miss Margaret MacLean, was the guest over Christmas with her parents Mr. and Mrs. H. D. MacLean, Souris.

Mr. and Mrs. W. E. Massey, returned Tuesday from Halifax where they spent the Christmas week end.

Mr. and Mrs. Arthur Bruce from Moncton, were week-end visitors.

Miss Dorothy Robertson who has been visiting her father, Mr. W. B. Robertson and Mrs. Robertson, is leaving this morning on return to New York.

The illness of Prof. S. N. Earle, one of Charlottetown's grand old men, is causing his family and friends gravest anxiety.

Col. and Mrs. K. S. Rogers entertained at a house-dance Thursday evening for their daughter, Miss Betty Rogers, who is leaving on return to Ottawa next Tuesday to resume her studies.

Senator J. E. Sinclair, Emerald, was receiving the congratulations of his friends last Saturday, the occasion of his 53rd birthday.

Mr. and Mrs. Robert T. Holman, of Charlottetown, spent the Christmas holidays in Summerside, the guests of the former's parents, Mr. and Mrs. J. LeRoy Holman.

Mr. and Mrs. Ennis Smith, entertained a number of the young people to a dance on Thursday evening at their home on the Experimental Fox Station, Summerside, in honor of their son, Stewart, who is spending the Christmas vacation with them. He is a student at Dalhousie University, Halifax, N. S.

Mr. and Mrs. Thane A. Campbell and their interesting little daughter, Virginia, are spending the New Year's holidays in Charlottetown.

Mr. Justice A. C. Saunders spent the Christmas holidays in Summerside, the guest of his daughter, Mrs. Harold Schurman. His Lordship will remain over for the New Year celebration.

Miss Myra Ellis, R. N., of Morristown, New Jersey, is spending the holiday season with her parents, Mr. and Mrs. Kenneth Ellis, of Summerside.

The heir to the title of Earl of Bessborough, Lord Duncannon, has already inherited the talents of his actor-father, the present governor general of Canada. For long has the theatre been the hobby of the King's representative in the Dominion, and now he is followed by his son, who took the part of Hamlet in the Shakespearean play. Lord Duncannon appeared in the play in Ottawa on December 26 and 27, and 29 and 30 in Montreal in connection with the new "little theatre" movement. The play was handled, as to stage designing, by the Earl of Bessborough.

WANTS SWEETER ENGINE WHISTLES

CHICAGO, Dec. 30.—What the United States really needs, in the opinion of Giuseppe Martino-Rossi, baritone of the Philadelphia Opera Company, is more melodious railroad whistles. Arriving here after a railroad trip he said:

"I only the locomotive whistles were in a soothing middle register, rather than the rasping of a basso, off key, the entire country would benefit.

"Citizens' dispositions would be milder; farm cows might give a sweeter milk.

"The possibilities are endless."

Dorothy Dix' Letter Box

Young Widow Dependent on Self-Centered Family Advised to Learn Trade — Girl Who Goes Easy on Their Pocketbooks Wants to Know Why She Gets No Thanks From Boys

Dear Miss Dix—I am a widow, 30 years old, with three children. My oldest daughter is 12, the second 7, the baby 2. I was left with only a very little insurance money, so that I had to come back to live with my parents. They gave me shelter, but that is all. They scold the children, and do nothing to make life pleasant for me. In the six months since my husband's death I haven't been out of the house for any recreation. My brother and wife, who live next door, go out in their car every night and have picnics in the park every Sunday, but never invite me to go along. My parents have their clubs and lodge meetings and I am left entirely alone, but when I mention going to work my mother says she has enough to do without taking care of the children. What should I do?



MRS. X. Y. Z.

Answer: You should go to work and make your own life, independent of your self-centered family. If your mother isn't willing to take care of the children, put them into a home until you are able to hire some one to look after them for you. Certainly your brother and his wife are very unsympathetic and selfish in their attitude toward you. So is your mother, for that matter. But that makes it all the more imperative that you should get out on your own as soon as possible, for you can expect no help from them.

After all, we are happiest when we stand on our own feet, and, while you might wish that your mother had the mother heart that would make her want to help you as much as possible in your distress, still you have no real right to demand that she sacrifice herself for you and your children. When a woman rears one family of children she has done her part, and her children should not expect her to rear theirs.

So face the fact that you must make for yourself whatever prosperity and happiness you are to have. At 30 you are still a young woman with probably many more years to live that will be either filled with contentment and interest, or else empty and barren and bitter, as you make them.

Also, at 30, you are still young enough to learn how to do any kind of work and make a success of it, but you haven't any time to waste in making a beginning. And don't kid yourself into thinking that you will be able to solve your problem by marrying. The men who are willing to marry a poor widow with three children are as scarce as hen's teeth. Men find it hard enough to support their own children nowadays, and they are not looking out for any wife who already possesses a ready-made family.

I gather from your letter that you have only been a housewife, and that you have no trade or profession. The first thing to do is to acquire one. Sit down and take a careful inventory of your talents or aptitudes. Decide on what you like to do best, and then go to some trade school and perfect yourself in that special line, whether it be cooking or sewing or millinery or selling things or what not.

If I were you, I would make a business proposition to my father and brother. Tell them that it will be money in their pockets to lend you enough to get started in some line that will make you self-supporting, as otherwise they will have to help support you and your children the balance of your life.

But, at any rate, get busy. Go to work and fill your time so full with the interest of your job that you will not have the leisure to mope and grow morbid over how badly you are treated. No one who is busy is ever lonely. You will find the secret of happiness in hard work.

DOROTHY DIX.

Dear Miss Dix—Do you think the girl who is always trying to save a boy's pocketbook, even though she may not be going to marry him, is appreciated as much as the gold-digger who is out for all she can get? I have always in mind the fact that a boy may not have a great deal of money and try to keep him from spending money upon me, but my friends say I am foolish not to take all I can get, and certainly, as far as I can see, I get no thanks from the boys. So where am I?

WONDERING.

Answer: From the way boys complain about how the girls hold them up, and what it costs to take a Jane out for an evening's diversion, I should think that all the young men of your neighborhood would fall on your neck with loud cries of gratitude.

For the gold-diggers certainly are heartless robbers. They go on the assumption that every youth is a millionaire, although they work right at the next desk to him and are perfectly aware that his pay envelope has no more in it than theirs.

They may know that one dinner-dance will send him to a cheap lunch counter for a month; that a taxi takes the shoes off his feet, and a theatre strips the coat from his back, but so long as they are given a good time they should worry over what happens to the poor pimp who lets them hold him up with a pair of blue eyes, and who hasn't enough backbone to say "No" to a female grafter if she has a peaches-and-cream complexion.

So one would think that the boys would simply mob the girl for dates who had enough heart and conscience to spare their pockets, and who would eat enough at home to stay her stomach until she got back, and who was willing to dance to a radio instead of demanding to be taken to a club where there was a twenty-piece jazz band.

But men are funny things and there is no understanding them when it comes to the question of women and money. Somehow, they always want to make a lordly gesture with their wallets before a girl. They may know that she knows to a penny how little is in it, but they make the grand flourish, anyway, as if they had the whole United States Treasury behind them.

The poorest boy is nearly always the one who grabs up the check and pays it, who sends a girl the longest-stemmed roses, who buys the most expensive seats at the theatre and who gives a dollar tip when a dime was all that was needed.

There are very few men who ever have the courage to tell a girl that they can't afford a thing, and it offends most of them for a girl to show that she knows that they can't afford it by suggesting doing something cheaper. So it is difficult for women to know what line to take with men.

Perhaps the best way is never to suggest anything yourself but to fall in with the man's plan, and if he spends more than he can afford, the crime is at least on his own head. Though that won't save him from blaming the girl. But that is the chief pleasure men get out of women—making scapegoats of them.

DOROTHY DIX.

Dear Dorothy Dix—My husband gets mad at me and stays mad three or four weeks at a time, each time threatening to leave me. When he is mad he takes his meals downtown. We have been married twelve years and this happens every few months. Can you help me?

MRS. A. R.

Answer: Sure I can help you. Quit worrying over your husband's mad spells and regard his tantrums as a sort of holiday. When he is eating downtown, let up on your cooking and take things easily.

He is acting like a spoiled child, and the more you notice him and the more he thinks he can worry you, the more he will do it. If you had enough sense of humor to laugh at him, you could break him of these silly outbursts. Haven't you got some friend or relative that you could go off and visit when he gets mad?

Tell him that, as he isn't going to eat at home, it is the psychological Aunt Sally or Cousin Sue, and that when he gets ready to send you a wire and you will return. That will hold him.

DOROTHY DIX.

What the Fashionables are Wearing

By Annabelle Worthington



955

For The Cook

BACON — EGGS

There is no dish more generally liked than bacon and eggs. In many families it appears each morning on the breakfast menu and is rivalled only by its famous contemporary, ham and eggs.

Bacon is not difficult to prepare with eggs, but here is one method of procedure which seems to excel.

Put the slices of bacon in a cold frying pan and fry over a slow fire. Turn the bacon frequently so that it will be equally brown on both sides. The bacon will look and taste better if any excess fat is drawn off while the bacon is cooking.

Eggs may be fried in the fat from the bacon, as the flavor of bacon blends well with eggs. The dish should be served with both ingredients piping hot, and should not be allowed to cool on the table before eating.

LOWER FREETOWN INSTITUTE

The regular monthly meeting of the Freetown Women's Institute met at the home of Mrs. Frank Cairns, Dec. 21st, the president presided. The meeting opened by singing the Ode and repeating the Creed in unison. Roll call was responded to by nine members and one visitor. Minutes of last meeting were read and approved, and signed, sick committee reported being to see one sick lady in the district. School committee reported school in good condition. The programme of the day was then carried out as follows: Contest, Mrs. Scott Jardine; reading, A Christmas Message from the Institute, Mrs. Frank Cairns; reading, Christmas again, Lols Cairns. Five members paid their fees. Collection amounted to 26 cents. Next meeting to be held at the home of Mrs. Russell McCarvell, roll call to be answered by a New Year's Resolution. The meeting was brought to a close by singing God Save the King, after which a delicious lunch was served by the hostess and much enjoyed.

WINSLOE NORTH SCHOOL

Honor roll for December: Grade VIII (Sr.)—1, Lois Coles. Grade VIII (Jr.)—1, Ruth Cudmore; 2, Rena Younker; 3, Alice Younker; 4, Helen Roberts. Grade VI—1, Roland Roberts; 2, Lowell Younker.

Grade V—1, Clayton Cudmore; 2, Eleanor Moreside; 3, Keith Cudmore.

Grade III—1, Alton Younker; 2, Lauretta Smith; 3, Preston Cudmore.

Grade II—1, Margaret Craswell; 2, Eric Laird; 3, Eunice Cudmore; 4, Marion Ford.

Grade I (a)—1, Veda Roberts; 2, Walter McQuarrie. Grade I (c)—1, Layton Smith; 2, Rena Cudmore; 3, Vera Munn. Perfect attendance — Eleanor Moreside and Veda Roberts. Marion Frizzell—Teacher.

WILMOT VALLEY SCHOOL

Honor roll for December: Grade X—1, Eunice Jardine; 2, Colin Waugh; 3, Ralph Casely. Grade VIII—1, Georgie Curtiss; 2, Jack Sobey.

Grade VII—1, Gladys Clarke. Grade IV—1, Beth Waugh; 2, Helen Huestis; 3, David Clarke.

Grade III—1, Harry Waugh; 2, Lawrence Durant. Grade II—1, Kenneth Clarke; 2, Wendell Huestis.

Grade I—1, Florence Durant. Teacher—Austin W. Kennedy.

It has the fashionable wide shoulders. It has simple smartness that marks the little Parisienne's clothes.

It's double-breasted to assure warmth. And don't you like the way it buttons right up to the neckline? The turn-over collar is comfy besides being smart.

You can make it in an amazingly short time. Light hyscinth-blue soft wooler made the original French model. It's so unusual and new looking, and quite practical besides.

A tiny check woolen in soft brown with beige is cunning scheme. Style No. 955 is designed for sizes 2, 4 and 6 years.

Size 4 requires 1 1/2 yards 34-inch with 1 1/2 yards 35-inch lining. Price of Pattern 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.

Form for ordering: No. 955. Size, Name, Street Address, City, State.

A Morning Smile

Beporlina: Napoleon said, "Never say can't."

Beppo: I wonder if he ever tried to strike a match on a cake of soap.

"There, you've missed him," said the tenderfoot. "I certainly am surprised. How is it you didn't hit that rabbit, Uncle Bill?"

"It was this way," uncle explained. "You see that rabbit was running zig-zag. I aimed at him when he was in zig, and before I could shut my shooting eye, that rabbit had shifted into zag. Those critters are getting more educated every day."

MISCOUCHE CONVENT

Following is the December report: Grade X—1 Ethel Smith, 2 Louis Gaudet, 3 Delphine Arsenault, 4 Margaret MacNeill.

Grade IX—1 Hurdley Keefe, 2 Norma Poirier, 3 Marie Rose DesRoches.

Grade VIII—1 Corinne DesRoches, 2 Thelma Arsenault, 3 Jean MacMillan.

Grade VII—1 Florence Dalton, 1 Gertrude DesRoches, 3 Bessie MacKinnon.

Grade VI—1 Madeline Arsenault, 2 Ruth Small, 3 Louise Poirier.

Grade V—1 Nazaire Poirier, 1 Thomas Keefe, 3 Velma Smith, 1 Doris MacArthur.

Grade III—1 Ethel DesRoches, 1 Velda Small, 3 Mavis MacCormack, 1 Grade II—1 Margaret Gillis, 1 Edouard Poirier.

Grade I—1 Urban McNeill, 1 Teresa DesRoches, 3 Nellie Arsenault.

Music over 90 per cent.—1 Margaret Smith, 2 Florence Dalton, Elizabeth Dalton, 4 Mary Hogan, 5 Florence Noonan, 6 Mary MacDonald, 7 Doris Noonan.

OUTSMARTED FATHER ADAM

CHARLES CITY, Ia., Dec. 27—Miss Gladys Walters has two rib too many. A recent operation disclosed that she had 13 pair of ribs rather than the customary 12.

THEIR MANNERS ARE

Fish Dealer—Lobsters, madam! nice lobsters? Look, they're all alive.

Lady—Yes, but are they fresh?

Stubborn Coughs Ended by Recipe, Mixed at Home

Saves \$2. No Cooking! So Easy!

Here is the famous old recipe which millions of housewives have found to be the most dependable means of breaking up stubborn coughs. It takes but a moment to prepare, and costs very little, but it positively has no equal for quick, lasting relief.

Advertisement for Baby's Own Soap, featuring an illustration of a baby and the text 'Best for YOU and BABY too BABY'S OWN SOAP'.