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two keys to a cabin

by

Lida Larrimore

● MACRAE SMITH WNU SERVICE

Debby's voice, rising in contralto cadences above her improved accompaniment on the yellowed keys of the square piano, brought to Gay's mind the musical comedy for which the song Debby sang had been written. She, Gay, had gone with Tony Merrill. Todd, in the same party, had been very devoted to Julie Lelange, that evening, Ellen's roommate at boarding school and home with her for the Christmas holidays. It was that evening she had decided, in her own mind, that she would marry Todd. She remembered, not emotionally but quite accurately, the pluck it had given her heart to watch Todd fail under the spell of Julie's soft dark eyes and Charleston accent, and the relief she'd felt when Todd, later, had confessed to her that the accent had palled and the magnolia blossom grown cloyingly sweet. Funny the things you remembered . . .

"Not for all the beans in Boston
Not for all the grapes in France . . ."

Gay, leaning on the shelf of the piano, her elbows braced on mahogany, cracked in a net-work of tiny lines, her chin in the palm of her hand, gave her attention to Debby. The child was radiant tonight. The flush in her cheeks matched the deep dark red of the velveteen dress she wore.

The song came to an end.

"Can I sing, Gay?" Debby asked, looking up with anxiety in the dark depths of her shining eyes. "I don't believe you even listened." Disappointment clouded her face. "You kept looking at the clock and listening for John."

"I did listen Debby," Gay assured her. "I think your voice is very appealing."

"But can I sing?" Debby persisted.

"We're not sure whether she has a voice," Sarah said from the opposite side of the keyboard, "or whether she does it by black magic. A member of the Metropolitan Opera Company spent part of last summer out at the hotel and Debby managed to scrape an acquaintance."

"Did you sing for her?" Gay asked.

"Yes—"

"What was her opinion?"

"She said Debby hadn't voice enough for opera," Sarah said, "and that no amount of musical education would eliminate the huskiness. It's something about the formation of her vocal cords."

"I don't care." Debby ran a rippling chord. "I don't want to sing in opera. I don't want the husky tones trained out of my voice."

"What do you want?" The patience in Sarah's gentle voice intimated to Gay that the question had been asked of Debby many times before.

"You know. I've told you. I want to sing popular songs. On the radio or in a club. Do you think I could, Gay?"

"Maybe — I don't know," Gay added, seeing Debby's face brighten, not wanting to raise false hopes. "I have a friend who sings in a supper club."

Sarah's eyes, sherry-colored like her grandmother's but with less vivacity of expression, widened in surprise not unmixed with shock, Gay thought. Debby gave a bounce on the piano bench.

"Oh, have you?" she cried. "Will I—" She broke off and ran a series of noisy chords.

"It's personality rather than voice which puts a girl across," Gay went on, realizing that Debby had not spoken to Sarah of the possible visit in New York. "That and the fact smart club managers are featuring debutantes this season. Debby has personality—"

"Rather too much at times." Sarah signed, then smiled. "There'll be no question of anything of the sort for some time, anyway," she added. Debby is too young to make independent plans."

"I'm eighteen!" Debby flashed an antagonistic glance at her sister. But her mood was too joyous to permit her to bear a grudge. She played a few preliminary chords, then sang again. The sultry negroid minors of "The St. Louis Blues" moaned incongruously in the high-ceilinged New England room, from the old square piano where another Deborah Houghton had sat at twilight playing gentler tunes, her thoughts with her husband at sea.

Through Debby's singing, she heard a door open and glanced up expectantly, hoping that John had come. His mother entered the room Debby's voice was silenced. Her hands dropped from the keyboard into her lap. She glanced quickly at Gay, then to her mother walking toward the piano.

"John hasn't come yet?" Ann Houghton asked with a glance at Gay.

"Not yet, Mrs. Houghton."

"I hope nothing has happened." Her brow cleared. "Mr. Sewall asked me to say good-night to you. He had only just time enough to make the train. Debby seems to have amused you adequately."

"Oh, very much." Gay said quickly. "She sings remarkably well."

"It's an agreeable accomplishment, though I can't always recommend her choice of songs." John's mother smiled and went to sit in the wing-chair beside the hearth. Her hands reached instinctively toward the knitting bag on the arm of the chair. Debby had been correct in her prediction, Gay thought. Ann Houghton looked subtly flattered and pleased. There was a faint color in her cheeks. The dress of knitted silk she wore, dull amber in shade, was becoming. "Mr. Sewall was delighted with the material I gave him," she went on. "I let him take your great-grandfather's diary. If anything happens to it—"

"I should imagine that Mr. Sewall is trustworthy," Sarah said.

"Of course, but with things that could not be replaced —" She took the length of knitting from the bag and her needles flashed in the firelight.

"Mother—" Debby rose from the piano bench, stood, her hands nervously clasped, irresolutely.

"Yes, Debby?" Ann Houghton raised her eyes.

"Mother!" Debby plunged across the room to the arm of her mother's chair.

"What is so important? Careful, dear. You'll make me drop a stitch."

"Mother!" Debby burst out in a breathless jumble of words. "Mother Gay has invited me to go back to New York with her. May I please? I want to awfully."

Ann Houghton's faint smile faded. Her eyes turned to Gay who came forward across the room.

"I'd like to take her with me, Mrs. Houghton," she said.

"That's impossible. No, dear. It's very kind of Gay to suggest it, but it's quite impossible."

"Why is it?" Debby's color deepened. Gay saw her hands knot into fists as John's hands did when his fighting instinct was aroused.

"Well, there are your courses for one thing," Ann Houghton said evenly. "You were very eager to take them. You can't very well stop—"

"But Mother," Debby interrupted, "Gay says I can go to a business school or have a tutor."

"We couldn't afford that, Debby."

"But I should like to do it for—" Gay began, then stopped short, checked by the expression which had settled over Ann Houghton's face.

(To be Continued)

Heed The Cry of British Children

The following message is from Norman A. MacKenzie, President of the University of New Brunswick; Chairman of the Canadian Committee of the Save the Children Fund:

"Now that it has been decided, temporarily at least, to abandon the plan for bringing the British children to Canada, it becomes increasingly important, with every air raid, that Canadian support for the children in Britain should be resumed and greatly increased.

The Save the Children Fund, which had its origin in Britain, has for a generation, been caring for the child victims of war and disaster in many lands. Today its chief concern is and must be for the children of Britain itself,—though others will not be forgotten—and every cent that Canadians contribute to it will go direct to London, there to be used by an organization, the Save the Children Fund of Great Britain, that is better equipped than any other, by its purpose and its twenty years of experience in actual work of this kind, to serve the children of Britain today.

Your contributions are urgently needed and should be mailed to Mr. R. J. Dilworth, 588 Huron Street, Toronto, the Honorary Treasurer, and remember every cent that you give goes direct to London. There are no organizational or 'overhead' charges."

NORMAN MacKENZIE,
Chairman

Citizens in Town and Country now have an opportunity to lend a helping hand to the children in Great Britain. Homes are being established outside London, and additional funds are urgently needed. A pamphlet describing the work of the Organization will be gladly mailed on request

This space donated by
J. O. HYNDMAN,
Member
The Canadian Committee
Save the Children Fund of Great Britain

THE COOK'S CORNER

CHICKEN PIE, FAMILY STYLE

3 tablespoons butter or chicken fat
2 cups chicken stock or milk
1-4 teaspoon celery salt
1 cup diced cooked chicken
1-3 cup cooked peas
4 tablespoons flour
1-4 teaspoon paprika
1 tablespoon chopped onions
1-2 cup diced cooked carrots

Melt butter and add flour; when blended, add stock and cook until creamy sauce forms. Stir constantly. Add rest of ingredients and pour into buttered shallow baking pan or dish. Cover with "pies."

"Pies." 1 1-2 cups flour, 3 teaspoons baking powder, 1-4 teaspoon salt, 4 tablespoons fat, 1-2 cup milk.

Mix dry ingredients, cut in fat and add milk. When soft dough forms pat it out until 1-3 inch thick. Cut out "pies" with biscuit cutter and arrange on top of chicken mixture. Bake 25 minutes in moderate oven. Serve a "pie" per portion.

FRIED CHICKEN

Clean and cut up a young chicken. Have ready about 1-2 cup hot salt pork fat or fresh lard. Dip the pieces of chicken, one at a time, in cold water. Then roll in flour seasoned to taste with salt and pepper and fry to a golden brown in the hot fat, turning as often as necessary. When all the pieces are cooked, pour off all the fat except 2 tablespoons. Add to the fat remaining in the pan about 2 tablespoons sifted flour, a few grains salt and pepper to taste and stir until frothy. Add 1 cup cream and stir until boiling. Reduce heat and simmer gently 2 or 3 minutes.

CRULLERS OR DOUGHNUTS

Cream 1-2 tablespoon shortening with 1 cup sugar until well blended. Break into the mixture 1 egg and stir well. Sift and measure 3 cups bread flour, add 4 teaspoons baking powder, 1-4 teaspoon each of cinnamon and grated nutmeg and 1 teaspoon salt. Sift again. Add the dry ingredients alternately with 1 cup milk to the egg and sugar mixture. Mix well. Add an extra cup of flour to make a soft dough.

Take 1-3 of the dough, toss on a well-floured board, and roll lightly to 1-4-inch in thickness. Cut in desired shapes. Fry in deep fat at 360 degrees Fahrenheit until brown. Drain. When cool, roll in sugar. This may be easily done by putting several doughnuts in a paper bag with a little granulated sugar and shaking the bag.

COOKING

FIT THE LUNCHEON TO THE TYPE OF WORK

In olden days the mid-day meal was the most important of any of the three-meal plan. It remains so in certain places under certain conditions. The farmer who starts his day early and works hard outdoors both wants and needs hearty food at noon.

Other men who do heavy labor would like to follow this plan but often work is so far from home that the lunch box must be depended upon. Desk workers who have a short lunch hour are likely to grab a sandwich and a cup of coffee, although there are men who like a big meal when there are facilities for purchasing this near the office.

We find among men and women a demand for a lunch which is a compromise between the quick sandwich and the dinner at noon. More and more, soups and salads and light luncheon dishes are being feature at restaurants.

The choice of dishes for luncheon should be made with reference to the type of work which is being done and with consideration for the dinner plan. It is a good idea to make it a habit to take milk, either as a beverage or in the form of a cream soup. Cheese may be used to replace milk as it is merely a concentrated form of the latter.

From milk or cheese, some of the quota of tissue-building food, known as protein, and certain minerals and vitamins will be provided. The latter will also be furnished by salads. From the bread or rolls and the dessert which will supplement the other foods we will get the extra calories which are needed for energy. If milk or cheese is not used for the main course, ice cream or a dessert made with milk provide the same dietary essentials.

BAKED CHEESE OMELET

1 1-2 cups milk;
1 teaspoon salt;
2 tablespoons cornmeal;
2 cups (1-2 pound) grated cheese
3 egg yolks, well beaten;
3 egg whites, stiffly beaten;

Scald milk in top of double boiler, add salt and cornmeal, stirring until mixture thickens and boils; remove from heat, add cheese and stir until well blended; add slowly stiffly beaten egg whites; bake in to well-beaten egg yolks fold in stiffly beaten egg whites; bake in greased two-quart casserole in moderately hot oven (425 degrees F.) until firm, about twenty minutes. Yield: six servings.

APPLE AND CELERY SALAD (Waldorf Salad)

1 1-2 cups diced apples.
1-2 cup mayonnaise;
1 cup diced celery;
1-4 cup sliced pecans or walnuts.

Mix apples with mayonnaise; fold in celery and nuts meat; serve in lettuce cups; pass extra mayonnaise. Yield: six servings.

LINSEED OIL INCREASE

Flaxseed comprises the most important material used by the Linseed and Soybean Oil Industry in Canada, and during 1939 accounted for almost 94 per cent of the total value of materials used. Linseed oil is the principal item of production, the output in 1939 amounting to 4,354,013 gallons, valued at $2,841,437. Oilcake meal was the next principal product with an output of 26,283 tons and a value of $909,919.

Compared with the previous year, there was an increase in 1939 of $175,863 in the gross value of production and of $174,295 in value added by manufacture. With regard to the output of raw linseed oil, there was an increase of 440,477 gallons and and an increase of $152,974 in its selling value. In 1939, there were nine plants in operation in Canada, located by provinces as follows: Quebec, 4; Ontario, 2; Manitoba, 2, and Alberta, 1.

HALLOWE'EN

Hallowe'en, that happy night
Of all the year most gay,
Is here again as you can see.
By the larks the children play.

For all the boys and girls have masks,
And funny costumes too,
Yellow pumpkin jack-o-lanterns
And horns and whistles new

The very air is full of magic
Of black cats with yellow eyes,
While witches ride their broomsticks
Across the evening sky.

And as you sit so cosily
Within your old armchair,
The doorbell gives a sudden ring,
And you wonder who is there.

But when you rise to answer it,
Not a living soul you see.
Then you suddenly remember,
"Oh Pshaw! its Hallowe'en."

—Constance I. Heckbert.

Make Poor Health Thing To Dread

A great deal of trouble is due to long-standing constipation. Poisons filter through the walls of the over-to talk about a few of the most common troubles, writes a nurse.

Good health is always precious, more so than ever in these days of strain. So many women go on enduring ailments which keep them perpetually below par when with a little treatment they could soon be put right. In this article, I'm going loaded bowel and become absorbed in the blood stream, only to be expelled by the kidneys. An unwise diet, with too much bread and stodgy food and not enough of the cleansing foods such as salads, vegetables and fruit, is the likely cause of the trouble.

Another cause is over-acidity. Here, attention to diet is again needed, and you should take plenty of alkaline foods. I also advise a course of Milk of Magnesia. It is a mistake to limit the drinking of fluids too drastically: water and lemon barley water should be taken between meals. Keeping warm will help you, too. Little woollen panties, instead of flimsy ones, should be worn by anyone who suffers from this tiresome condition.

Periodic pains are usually due to constipation, though you may not realise you suffer from it. Diet and exercise are the chief considerations, so that congestion and constipation are advoided. A too-heavy loss can be lessened by taking less red meat and more vegetables and salads, with a course of calcium lactate and Vitamin D.

SICK HEAD ACHES

About those shattering sick headaches I am afraid I cannot be quite so cheerful; they are often very hard to cure. In some cases attention to diet, amitting fats and fried foods and increasing glucose and starches has the desired effect, but long standing migraine may be due to so many different things. Biliousness is one, and it is this type that the fat-free diet most benefits; but there may be psychological causes and these are difficult to find and dispel. Worry should be avoided—no easy matter you say, particularly these days. Warmth is also important; no wet feet or undue exposure to damp and cold. Indigestion must be avoided, of course, and so must over-fatigue.

A trouble which often attacks the older woman is a tendency to overweight. By this I mean real overweight, affecting the heart and digestion, not just a tiresome extra pound or two. A slight increase, and a loss of those slim, girlish lines, is to be expected as you get older, and it is preferable to scraggliness. But if you are really a lot overweight, and have a tendency to palpitations and breathlessness, then you must take it in hand. Frist discipline your appetite especially where sweets, cakes and puddings are concerned. If the amount taken is more than the body can use, then you may be sure unwanted fat will follow for as years advance less food is required.

If a barber blows with his mouth on the neck of a customer he is liable to a fine of $80, according to new regulations in Capetown, South Africa.

DIET

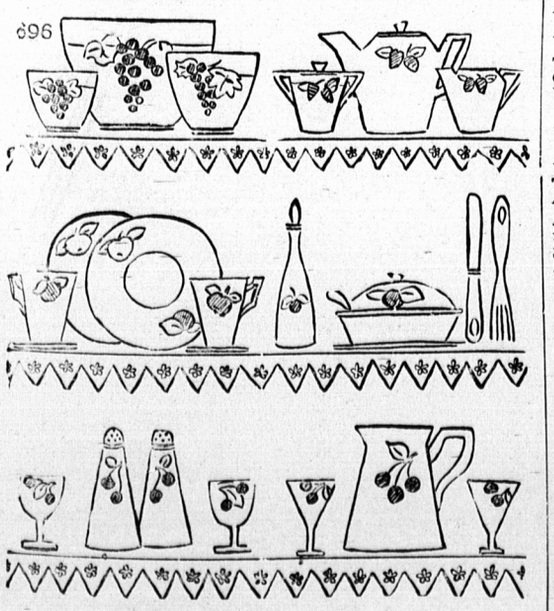
Your meals should consist of a very simple breakfast of fruit toast and coffee, a salad lunch with just tea to drink in the afternoon and a dinner of meat or fish, vegetables and a light dessert. This diet should help keep down that "too too solid flesh" which can do so much damage.

For arthritis or painful joints, another complaint of the older woman, a doctor's help will be needed. Meamwhile, here are a few hints: Pay attention to your diet, cutting down sugar and starch and avoid constipation. Calcium is useful and your food should provide the necessary vitamins. Milk is a splendid source of calcium, and egg yolks, green vegetables and some root vegetables tomatoes and almost all kinds of fruit contain vitamins.

DARWIN HOME BOMBED

LONDON— (CP) —The building housing the Indian Students' Hostel which was once the home of Charles Darwin, was damaged in a recent air raid. The evolutionist lived in the Gower Street house from 1839 to 1842.

CHINA MOTIFS FOR TEA TOWELS



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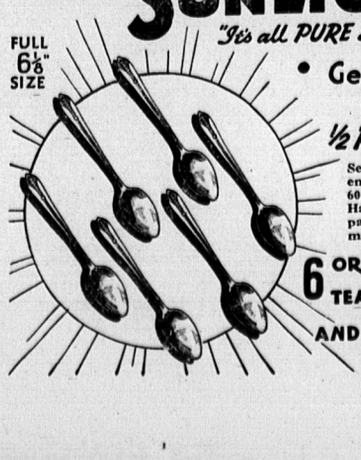

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