

Barbara Brent's BUYS WHYS

MONTREAL, March 2nd—Show me the hostess who wouldn't like to know the secret of making a really delicious cake! There's nothing like a wonderful cake to establish a woman's reputation as a good cook . . . and there's nothing like SWANS DOWN CAKE FLOUR to assure the success of a baker!

I've found that Swans Down makes consistently finer, fluffier cakes . . . cakes you'll enjoy serving to your friends! And you'll get real pleasure from making cakes with Swans Down, too. For, when you use Swans Down, you're playing extra safe—using flour milled by specialists in making cake flour—flour that's made from the choicest of soft wheat and sifted over and over again 'til it's 27 times as fine as ordinary flour!

Time With The Trend to more brassware in the home are the beautiful brassware displays in the stores these days. My "prize purchases" in brassware are a handsome brass watering can and a bowl filled with ivy. I'm particularly delighted with the way the dark green ivy leaves accentuate the rich glow of the brass. Yes, brassware deserves a place of honour in everyone's home! Wherever you put it, it adds such glorious richness and warmth. And it will keep its beauty for a lifetime if you polish it regularly with BRASSO—the polish made especially for brass.

See Lemons In Thick, Juicy Wedges to serve with fish. This is a "first" thing to remember . . . for flat slices are not as easy to acquire, and your guests will want lots of that tangy Sun-

Hot flavour! Any chef will tell you—"Lemon and fish—they were made for each other!" I'd change that to "Sunkist and fish is everyone's dish!" Discover how many delicious dishes can be made even more so with SUNKIST CALIFORNIA LEMONS! . . . Simply write to me—Barbara Brent, 1411 Crescent Street, Montreal, P.Q.—for that famous Sunkist Lemon Recipe Book! IT'S FREE!

You'll Have Compliments Galore on your hair when you use wonderful KREML SHAMPOO! You see, it's stolen a march on other shampoos by adding a "miracle" ingredient called "Folisan" that leaves your hair fairly singing with cleanliness! And Kreml Shampoo has a natural oil base—doesn't dry out your hair as shampoos based on a detergent formula tend to do. So here's good news!—a 30c bottle of Kreml Shampoo can be yours for just 10c! Simply write to me—Barbara Brent, 1411 Crescent St., Montreal, P.Q.—enclosing 10c, and I'll send you a regular 30c bottle of Kreml Shampoo!

Let It Blow!—that blustery March wind won't be in the least drying to your skin if you give your complexion the beauty-care of WOODBURY DRY SKIN CREAM! I've discovered that just ten minutes a day with this cream can transform dry skin to velvet-softness! That's because Woodbury Dry Skin Cream, with the new penetrating PENATEN, goes deeper into pore openings—gives an extra beauty-boost of lanolin! And this fine cream costs only 19c to 85c! Make a daily beauty habit of Woodbury Dry Skin Cream—for a complexion as soft and fresh as Spring!

A Drop Of Mayonnaise—a bit of butter—a fleck of gravy . . . can't stain your dress permanently when you have ENERGINE CLEANING FLUID handy! It's a "sure cure" for grease stains on even the most delicate fabrics—absolutely harmless for it contains no acids nor caustics. Just follow directions and grease spots disappear in a jiffy—without leaving tell-tale rings. You'll never be without Engerine once you prove to yourself how it saves bother and cleaner's bills! At drug and department stores for as little as 25c.

You'll Want To "get in on" this new discovery, too! More and more women are discovering delicious KRAFT DINNER, that marvelous macaroni-and-cheese combination that cooks to tasty lightness in only 7 minutes! Yes, it's certainly easy to prepare . . . and it's wonderfully economical! One package of "Kraft Dinner" contains enough for a main dish for four . . . at just a few pennies a serving! You'll find several helpful suggestions for main dishes on the "Kraft Dinner" package . . . all of them delicious . . . all of them money savers. So ask your grocer tomorrow for "Kraft Dinner" . . . it's ideal for Lenten meals!

No More Bother About Making Apple Sauce since I've discovered canned "Scotian Gold!" writes a reader. She says, "I quite frankly, that SCOTIAN GOLD APPLE SAUCE is better than any she has ever made herself! What gives Scotian Gold that extra-good flavour? Well—it's Sauce made from specially selected varieties of the Annapolis Valley's famous flavoured apples. With 15% sugar added, they are quick-cooked in a process which retains every bit of the natural flavour and aroma of the fresh fruit. Scotian Gold Apple Sauce is not strained!—you'll really appreciate its complete natural goodness! Try it soon—for breakfast—as a dessert—a "special treat" for your youngsters' lunch—a tasty side-dish with pork or sausage—or as a delicious topping for ice-cream!"

You No. 1 Never Be Caught, Like Mother Hubbard, with a bare cupboard when unexpected guests drop in! Thanks to the HEINZ chefs, you can have seven HEINZ MAIN COURSE MEALS waiting on your shelves for just such emergencies! Yes, 7 out of the 57 Heinz Varieties are main course dishes! And so good—so very easy to prepare! Four luscious kinds of Heinz Oven Baked Beans—Heinz Cooked Macaroni—Heinz Cooked Spaghetti in Tomato Sauce with Cheese—and, newest variety to come from the Heinz kitchens—Heinz Cooked Spaghetti with Meat! "Stock up" now on these luscious "Lucky 7!"

So Much Real Comfort at so little cost! If you suffer from rheumatism or neuralgia—or if you're the occasional victim of sprains or bruises . . . SLOAN'S LINIMENT is the answer to your discomfort. Its soothing, penetrating heat gets right to the "heart" of the hurt! Just put it on—it acts wonderfully quickly! No wonder so many thousands of Canadian mothers agree that Sloan's is a medicine cabinet "must"! And it's priced as low as 40c a bottle—at your favourite drugstore!

PLAN NEW LIFEBOATS VANCOUVER (CP) — New types of lifeboats more suited to west coast fishing boats were studied at a conference here between fishing industry representatives and officials of the Dominion Department of Transport. The conference studied life saving equipment which would be less cumbersome and still meet requirements.

Save Money on Meals!

5¢

Buy FOUR Delicious ANTI-JEMINA Pancakes!

Try This Grand LUNCH or SUPPER TREAT!

PAKAGES OF SWEETENED Regular Size of 5 1/4 lb. 25¢ each bag

Good for You

BOTH OVER 21

By Samuel Hopkins Adams

"That's what the diplomats call preserving that status quo, isn't it? Sometimes it takes a pretty strong preservative."

Her look was grave, almost somber. "Anything as sudden as this is likely to seem well, superficial when one looks back on it. I think perhaps we've come to the end of that."

"Tired of it?"

"No. A little afraid of it, I think. I don't want to seem sloppy and sentimental about this—I hate that—but I do want a clearer memory of you than—she forced a half laugh—than just contact."

"Sometimes things begin that way and end otherwise," said he sagely.

"If they ended that way, they would end every way for me."

"It's your own individual and exclusive idea that it has to end at all." The words were light, but his look gave them weight.

Maida strolled over to the window. "A year from now," said she, surveying a prospect of breaking clouds and flecked seas, "I might want to write you a letter . . . no, that's foolish. Forget it. There comes the sun. Where are we being dragged next?"

"I'm going down town to check up on the new style. It's caught on. The shops are making 'em up on twenty-four hour notice. Bermuda's going Milkie. Is that a supercilious look you're favoring me with, Miss M. McCabe?"

"I'm bored with your Milkies."

"Maybe you'll like Metzzy's better. He's taking 'em on today. And if you think you can stand two exponents of fashion at once, meet us for luncheon at the Tooty. That's the Two-to-Two Club."

"I might work up courage enough."

She strolled down town about one o'clock. To her disgust the appearance of the shop windows confirmed Wallis's optimism; they were flowering in white; from costly doekin to humble duck. Passing through the arcade she was startled by the sound of her rightful name. "Maida! Maida! Linn!"

"Oh!" She had been told that you always met people you knew in Bermuda. And here were Seth and Sally Brantree. Of course; she remembered now, they had a place at Elbow Beach.

"What ever are you doing here?" they demanded. "Why haven't you let us know? Let's go to the Tooty and have a swizzle. 'We've come over for the balloon dance tonight.'"

The Brantrees, it appeared, were returning to the United States on the same boat on which the Wondertrip return was booked. There was a complication! Seeing no way out, the girl gave them an outline of her adventure, which was uproariously received.

"We must meet your pals," declared Sally as they climbed the stairs.

"Oh, a couple of Milkie boys," commented Brantree. "Right in line with the newest wrinkle. I'm going to ask 'em over."

"All right. But be careful what you say."

Sally effected the introductions. Mr. Metzger, impressed, was painfully polite. Young Mrs. Brantree at once involved Wallis in a cross-fire of talk. As the party was breaking up, she got an aside with the girl. "He's a winner. Who and what is he?"

"Sometimes in men's furnishings, I believe," was the careless answer. "What?"

"Ask him, if you don't believe me. He's demonstrating those awful clothes."

"They certainly aren't awful the way he wears 'em. Demonstrating, my eye! I've been talking to him. That dink doesn't go. What's the catch?"

"There isn't any. It's the truth."

"Then I think it's too entrancing. Would he come to dinner? In that wonderful get-up?"

"Not without Mr. Metzger. They stick together."

CLYDE RIVER W.M.S.

The regular monthly meeting of the Clyde River W. M. S. Clyde River was held on February 2 at the home of Mrs. George Hyde. With the vice-president, Mrs. Jack Gillespie, in the chair the meeting opened with call to worship, Psalm 90, hymn 74, "O God our Help in Ages Past," was then sung. Scripture reading was taken from Chronicles 29 chapter 1-14 verses and Romans 12 chapter 1-2 verses, with each one taking part, followed by Lord's Prayer repeated in unison.

Mrs. John Gillespie then gave a reading on the theme for the evening called "Who then is willing to consecrate his service this day unto the Lord?" Also readings by Mrs. George Hyde, Mrs. Hugh MacLean, Mrs. George Livingston, Mrs. Lewis MacLean and Mrs. Keith Young. Hymn 599, "Work for the Night is Coming," was then sung closing this part of the meeting.

Roll call was answered by nine members repeating a verse of scripture, also one visitor was present. Minutes of the previous meeting were read and approved. Collection for the evening amounted to \$1.00. Mrs. Livingston paid her fee, and also donation of \$1.00. She also thanked members for Christmas gift received, also a card of thanks from Mr. and Mrs. Inman.

Fruit was to be sent to one sick person and a sympathy card to be sent. Mrs. George Hyde was appointed to buy a new study book. Hymn 523, "Rock of Ages" meeting to a close. Lunch was then served by the hostess, assisted by some of the ladies.

Mrs. George Hyde kindly invited the members again to meet at her home for the March meeting.

Chapter XVII

Sally Brantree shook a small and wise head. There's something phony in this. You haven't fallen for him, by any chance."

"Desperately," laughed Maida. "Mmph! Any date for tonight?"

"About a dozen."

"Any of 'em at the Gloriana?"

"Three or four."

"Then we'll see you."

Back at the hotel, Wallis went up to change again, leaving the other two together. Noting a complacent smirk on Mr. Metzger's countenance, Maida speculated as to its origin and was presently enlightened.

"I got some good shots of your swell friends."

"Where?"

"At the Tooty."

"I didn't see any camera."

"It was there all right. Under cover. I never go out without Little Quickfire."

She said with an uneasy qualm, "Have you been using it on me?"

Mr. Metzger began to feel uneasy, himself. "Now, look here, girlie—"

"It isn't fair. I didn't come on this trip to be made a target of."

He sought to reassure her. "They aren't so good. I'll bet your own folks wouldn't spot who it is."

This was better. Just the same, it had to stop. She decided upon an ultimatum to both her companions, for which purpose she invited them up to her living room for cocktails and stated her position: no more cameras, or she would quit the Wondertrip cold.

"And walk home?" inquired Mr. Metzger.

"I'll get home some way," she declared loftily. She knew that she could depend upon the Brantrees in a pinch.

"Why can't we be reasonable?" complained the manager.

"Yes, why can't you?" Wallis actually had the nerve to support him. To be continued.

In CHARLOTTETOWN

Everybody's talking about this...

FAMOUS COFFEE FLAVOR

Chase & Sanborn Coffee
SEAL BRAND REGULAR GRIND

Chase & Sanborn
ALL THE FLAVOR YOUR CUP CAN HOLD!

AND what they're saying is . . . "Good!" Good things about Chase & Sanborn. "Say, this coffee's really swell!" "Chase & Sanborn, eh? What a grand way to start the day!" "Ummm-mm, good! Got another cup?"

Yes, more and more people are talking about that famous Chase & Sanborn blend. Old friends speak of it gratefully. New friends marvel at its richness and aroma. And with good reason! In Chase & Sanborn you get more lift, more mellowness, more real coffee goodness. Yes, sir, Chase & Sanborn gives you all the flavor your cup can hold!

Set your family up for some real coffee-drinking. Ask your grocer for a pound of Chase & Sanborn today!

Out of a Can of Salmon—a Thrifty Meal for 6.

There are so many interesting ways to serve Canned Salmon. In piping hot fish dishes, Canned Salmon combines wonderfully with basic foods to give you tasty meals at a real saving. For example:

CANNED SALMON Baked Potatoes

1/4 lb. Canned Salmon, flaked
3 fairly large potatoes
1 tablespoon butter
Salt and pepper
1 tablespoon minced parsley

2 tablespoons grated cheese
A little hot milk
Paprika
Lemon juice
1 tin green beans.

Bake potatoes until tender, slice in half and scoop out potatoes; keep skins hot. Mash potato, add butter and just enough hot milk to moisten. Add parsley, seasonings and cheese. Squeeze juice of lemon over Canned Salmon and lightly fold the Canned Salmon into mixture. Replace in potato skins, sprinkle paprika on top and place potatoes under broiler for a moment.

Associated SALMON
Cannery of British Columbia

Tilbest
CAKE MIXES