

Modern Etiquette

By Roberta Lee

Q. Is it correct for an employer to introduce his secretary to a caller by saying, "Mr. Jones, this is my secretary, Miss Brown," or shouldn't he give the woman's name first, as, "Miss Brown, this is Mr. Jones?"

A. In the business world, the most important person is mentioned first, regardless of sex.

Q. Is it all right for a bridegroom to choose his father to serve as his best man?

A. While this is not very often done, still there is no rule of etiquette against it. And after all, a bridegroom's best friend could very well be his father.

Q. Is it proper for a person at the table to butter a whole slice of bread at one time?

A. Never; he should butter only a small piece at a time.

Household Scrapbook

By Roberta Lee

Woolen Dresses

Woolen dresses should not be worn too long before being pressed. To press it, don't use too wet a cloth over it. It is advisable to put a dry cloth over the dress and sprinkle lightly just before putting the hot iron over it. They will keep their shape much better with a little pressing attention.

Chocolate

When chocolate appears white on the outside it is because it has been kept in an overwarm place, so that some of the fat has melted and come to the surface. The chocolate is not injured in any way for use.

Bristles

Should the bristles of the brush be stiff enough, dip into a strong solution of alum, saturating thoroughly.



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That Body Of Yours

By James W. Barton, M.D.

A NEW INSTRUMENT FOR FINDING CONDITION OF LINING OF STOMACH

The symptoms of cancer of the stomach are sometimes so mild that the patient does not consult his physician until it is too late. He thinks he is afflicted with mild indigestion and at the very worst there is only a little inflammation of lining of the stomach (gastritis).

Ulcer of the stomach is more readily diagnosed by patient and physician because the pain comes on regularly two to three hours after eating and can be relieved by eating food or taking an alkali, such as baking soda.

The symptoms of cancer of the stomach are: (a) feeling of discomfort at any time—before, after or between meals; (b) gas and distention; (c) loss of appetite; (d) tired feeling and loss of weight.

When cancer is suspected, the X-ray is considered the best single method of learning whether or not it is present. Another method is giving the patient a test meal, allowing stomach digestion to progress for a certain time and then withdrawing the content of the stomach and examining for presence or absence of hydrochloric acid, the extent of digestion within the given period, and the presence, if any, of suspicious cancer cells.

A third method of examining is by use of the gastroscope, in which a small mirror within a hollow tube is pushed down the throat into the stomach, enabling the physician to see a goodly portion of the lining of the stomach. He can tell by the color and appearance whether inflammation (gastritis) or ulcer or cancer is present.

It is interesting to learn that by means of a new operating flexible gastroscope, it is now possible to remove a tiny portion of the stomach lining (biopsy), which portion can be examined under microscope and so learn whether or not cancer is present.

In Archives of Pathology, Chicago, Dr. E. B. Benedict states that a total of 63 biopsy specimens was obtained without accident or complication by the use of this new operating flexible gastroscope, and was found especially valuable in differentiating between cancer and gastritis. And, fortunately, the condition of tissue lining the stomach, as learned by biopsy may give a clue as to what condition—ulcer or cancer—may occur in the future, and early treatment may be given.

Morning Smile

Good Job

He had managed to get a job as collector for the Gas Board.

Take this master key and go around and empty all the coin boxes; get all the money," said the manager.

He was gone for three weeks. Then he walked into the office and announced: "Can I have another key? I've lost 'oother one."

"Certainly," replied the manager. "But where have you been all this time? The cashier has stopped late every night expecting you to come for your wages."

"Gee!" exclaimed the man, beaming, "do I get wages as well?"

How Can I!!!

By Anne Ashley

Q. How can I prepare a good roast meat sandwich?

A. Use the following: Diced cold roast meat, 2 tablespoons peanut butter, 1/2-cup finely ground raw carrots, salad dressing, salt, and lettuce. Whip the peanut butter with salad dressing until creamy, then add to the salted carrots and meat.

Q. How can I remove the smoky appearance which is often acquired by highly polished furniture?

A. Wash the furniture with a sponge and tepid water, and dry with a chamois that has been wrung out in cold water.

Q. How can I keep blankets clean around the edges?

A. The blanket can be protected from soil by sewing a strip of thin muslin across the edge, reaching about eight inches down from the top.

ELLEN'S DIARY

By An Island Farmer's Wife

We stopped on a verandah this afternoon to admire the play of sunlight on the waters of the mill-pond. It sparkled with a summer-like brightness before all too soon, the gold of it faded and instead, tree-shadows were put there, reflected prettily on its surface. These had been stripped of their verdure but still graceful they leaned to mirror their reflections there. A slim young white birch — the dark tasseled alders, and "up along" where the wild cherries, the brides of Spring, flows down darkly now, the willow, our friend of long years, and holding now a bewitching empty nest high in its topmost boughs, and a small swing tied to a lower, is lit at this moment by a car that has turned into the driveway. Familiar sounds point out it is none other than the family machine. These also indicate that an animal is being eased gently out of the rack, every precaution being taken we know, to insure its safe delivery to the farm.

This is the one returned to us as our share of the barter, considered in recent days and effected tonight. "Come weal, come woe" to the place in a fascinating transaction. Any stock brought in, is well received by the farmers. No matter the condition of these feeds on arrival — shaggy, unkempt, skinny, listless, one or the other of the farmers or indeed the two in complete agreement, can find promising tokens in what appears to the lay-woman extremely bare lines. "We'll just be a little good to her," we have overheard James say before this as one was being led off towards a stable "a nice extra turnip and... a nice bite of grain with a handful or two of oil-cake, and... the younger fellow would add while we chuckled and marvelled over the faith of these husbandmen. And in the months' turn the sequel to this scene would be brought to us, revealed before our eyes in a satisfying miracle though somewhat to our discomfort, short-sighted person that we had been.

In the summer, when a day that has not been hot is about spent and evening has commenced to drop its refreshing dew upon pasture and plain-land. A Sunday evening perhaps when the dusk is touching the far hills. And at James suggestion we have come as far as "the other farm" to see that none of the cattle has broken from range or that none had taken suddenly ill. The farmer must be a vigilant chap, every day of the week, if he is to eliminate the chances of loss. "Perhaps they're bringing the car to a halt near the buildings, and getting down then to scan the grass-fields and the woodlands given them for shade and shelter. Then catching sight of them we would stroll in their direction. And knowing James, odd ones would advance to meet us, to lick his hand in greeting or allow him to smooth satiny sides. And all the time, James' eye would scan them critically — ours and Rob's.

"And there now, Ellen" he exclaimed, pointing out a sizable sleek creature "what do you think of that one? Not sorawny at all, is it? The yearling you laughed at when we brought her home last Fall, don't you remember? You said 'If that makes beef ever, I'll turn a somersault! How about it, Ellen?' chuckling, and so happy the animal had not been a disappointment "how about trying it, right there — where the grass is nice and soft!" At this moment they are trying a new-come of diminutive lines we suppose, in a stable, expectations ahead to that day when the fat ones go "off the grass" to market.

And all the time, November is going, slipping away in resolute measure, spending last hours. It has been, we remember, a happy month for the folks at Alderley. And yet there were those days when we felt the shadows of others' sorrows and bereavements, deeply. Realized too that instead of lessening as a world had hoped, the war-clouds have thickened, tragically, and nations are fearful of the days ahead. . . . However, tomorrow according to the small ones, brings not only December but "The best month of all — the Christmas one!" "And why did they keep walking with their flocks on the hill-side?" granddaughter looked up today from a Christmas scene to ask, the wonder of it, and the mystery, reflected in the alert blue eyes.

Until tomorrow — — Diary — Good-night. . . .

CLEARING

All Winter Millinery

ADELLA'S

"MIRROR OF FASHION"

Better English

By M. C. Williams

1. What is wrong with this sentence? "This is a distinctive feature of the play."
2. What is the correct pronunciation of "chaotic"?
3. Which one of these words is misspelled? Evaporate, eventually, exaggerate, ecstatic.
4. What does the word "revivify" mean?
5. What is a word beginning with av that means "greediness"?

ANSWERS

1. Say, "This is a distinct feature."
2. Pronounce ka-o-tik, a as in cake, o as in on, accent second syllable. 3. Evaporate. 4. To cause to revive. "Renewed association revived friendship." 5. Avarice.

The Stars Say - -

By Genevieve Kemble

For Tomorrow

IT may seem justifiable and indeed desirable to follow the cheery inner urges for a little fun, romance or domestic bliss, to properly celebrate a happy turn of the tide, with fulfillment of heart's desires or even more practical benefits in the way of advancement in position, increase in funds, or enhanced popularity and prestige.

For the Birthday

Those whose birthday it is, may find the fulfillment of long-deferred hopes and wishes. Increased prestige in social, business and professional life are forecast. All are under expansive rule, and the urge to celebrate in some bit of extraneous indulgence, pastime or fun leads. It is a time to make the best of these, even in a degree of prodigality or extravagance. Play "all to the good."

A child born on this day should have a cheerful and pleasant nature, with promise of accented returns for its talents, aims and personality. It may rise to good place in life.

Cook's Corner

BANANA UPSIDE-DOWN CAKE

This is a light batter, which in combination with the upside-down topping makes a very, very good dessert.

Yield—9 servings.

1 tablespoon butter or margarine
2-3 cup corn syrup
1 tablespoon lemon juice
2 bananas

A few drained maraschino cherries, optional

2 cups once-sifted cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
7 tablespoons shortening
1/2 cup fine granulated sugar
1 egg, well beaten
1 cup mashed ripe bananas
2 tablespoons milk
1 teaspoon vanilla

Melt the butter or margarine and stir in the corn syrup and lemon juice; pour into a greased ring cake pan or a 9-inch square cake pan.

Peel the two bananas; cut into halves lengthwise, then into thirds crosswise. Arrange pieces of banana, cut-sides down, in the syrup in the pan; place drained maraschino cherries between banana pieces, if desired.

Measure and sift together three times, the flour, baking powder, baking soda and salt.

Cream the shortening and gradually blend in the sugar; cream well. Add the well-beaten egg a little at a time, beating well after each addition.

Combine the one cup mashed bananas with the milk and vanilla. Add dry ingredients to creamed mixture alternately with the mashed banana mixture combining lightly after each addition.

Carefully pour batter into prepared cake pan.

Bake in a moderate oven, 350 degrees, 40 to 45 minutes.

Immediately cake is baked, loosen sides and turn onto a serving plate; serve hot, with pouring of whipped cream or a suitable sauce.

DOROTHY DIX SAYS—

Mother's Boy

This Husband Really Pathological Case



DEAR MISS DIX: I have been married for three months. We started out fine. We bought nice new furniture and set up house-keeping for ourselves and for the first week we were happy. Then he decided he wanted his mother and couldn't live without her. I thought that he would get over his homesickness, but, no matter how hard I try to make things pleasant for him, he still wants to go back to Mother. Any now he says he doesn't love me any more. He only loves Mother. I told him that if this was the case we had better break up housekeeping and he could go to his home and I'd go to mine, but he complains that this will make a scandal, and that the only way out is for him to commit suicide. I love him and am willing to sacrifice my happiness for him.

MRS. R. N.

TALK TO MOTHER-IN-LAW

In the meantime go to your mother-in-law and have a frank talk with her. She is the key to the whole situation. Make her realize that her son's excessive affection for her is not only wrecking his happiness but is driving him insane, and ask her to cut her apron string and set him free.

If she has courage enough to do this and to make her son realize that his life no longer centers about her but about his wife, and that his greatest love should be given to his wife instead of to her, and especially if she has wisdom to shut up her house and go away for a while so that there will be no mother's home to go to and no mother to run to with a tale of everything that has happened to him, all will be well.

He will learn to do without Mother and to depend upon you for babying that Mother gave him. He will come to think of the house he has set up as his home and begin to take an interest in it. In a word, he will get weaned. And he will find that all of his love for you has come back.

The reason that he thinks now that he has ceased to love you is because his love for his mother is fighting against his love for you, and somehow whichever one is away from him has the strongest claim upon him. If he should go back to his mother, he would die for love of you.

DEAR DOROTHY DIX: A short time ago I married a widower much older than I am. He does nothing but talk of his first wife and sing her praises to me, her wonderful cooking and beautiful figure. Also he tells me what wonderful presents he made her, but he has never purchased me even an engagement ring. As a matter of fact, he did give all he possessed to this paragon, who left it when she died to their only child, a married son, who treats his father like dirt but has him completely under his thumb. We can't even take out the automobile without first asking son's permission.

Do you think I married a senseless fool instead of a man?

SUSAN

ANSWER: You certainly have, Susan. Any man who ever mentions his first wife to his second wife at all has so little intelligence that he should not be allowed out in public without a keeper.

It is incredible that any man could be so dumb as not to know intuitively that a second wife is inevitably jealous of the first wife, who was her husband's first love to whom he gave the freshness of his youth and romance. He may be better to her than he was to his first wife. He may be kinder, more generous, more considerate, but there is always that little unacknowledged pang because she wasn't the first choice, and what she is getting is warmed-over love and refreshed affections.

Surely it does seem as if a man with any sense of the fitness of



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things should know without being told how his second wife is bound to feel about his first wife, and he might at least preserve a decent silence concerning her estimable qualities.

DEAR DOROTHY DIX: Will you please tell us how old a girl must be before she is called an old maid?

A GROUP OF GIRLS

ANSWER: Oh, I'd say a woman must be at least 50 in these days before people would begin considering her an old maid. Up to 35 she is a girl. After that she is a girl bachelor. After that she is a spinster.

DOROTHY DIX cannot personally reply to readers, but will answer letters of general interest through her column.

— PRE - CHRISTMAS SPECIALS —

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PAJAMAS	in flannel, snuggle down,
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