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STEW	ah-h-h!
BEANS	boy!

Hamilton's NEW DAINY CREAM SODAS

MADE IN THE MARITIMES

DOROTHY DIX SAYS—

Continued from page 2

people and find anew how friendly and understanding they are, your sociability will assert itself.

TAKE THE PLUNGE

Unfortunately, no one can guide you in that first step. The very nature of the cure necessitates your taking it alone. Since you are affiliated with a church, that is your best base of operations.

Join the women's group in the church, and volunteer for whatever project they have on hand—or coming up—such as a bazaar, church supper, or similar activity. Working with other women will break down the barriers of your reserve more quickly than anything else. You needn't search for topics of conversation, they are there, ready made.

The parents' association of your children's school will also provide a similar outlet for you. Here, too, conversation comes easy, being, as it is bound to be, about the children, school and teachers. With these two sources to begin on, you should soon overcome your dread of strangers and will, in fact, look forward to meeting them. As you make new friends, the circle of acquaintances naturally grows and its expansion will put an end to your seclusion.

Develop a hobby; study it in a university extension course, or at a special school. The interest that has developed in the last few years in oil painting and ceramics has seen some fine work produced by people who never suspected they had a lot of talent in these fields. Classwork, too, provides a common interest that makes conversation a natural thing, rather than a form of torture. Producing a work of art yourself also contributes a sense of achievement that can overcome your feeling of inferiority.

Also suggested are Red Cross work, civic clubs and volunteer work on charity drives. The important thing is to try to make "work", rather than the mere passing of a social evening or afternoon, your means of re-entry into the world. This system gives you less chance to worry over the impression you are making, and willing workers are so in demand by the various agencies I have suggested that you'll be welcomed with open arms. Above all, remember it's only the first step that's difficult.

DEAR DOROTHY DIX: My daughter is 12 years old and in the eighth grade. Once a month there is a dance in her school, supervised and chaperoned by the teachers. The majority of the girls go to these dances. My daughter and a few others are forbidden by their mothers to attend. Am I unfair to the child, as she would like very much to go?
MRS. M. S.

ANSWER: Certainly a mother can't be blamed if she leans over backward in an effort to protect her children. If you would worry too much over your daughter attending these dances, it's better to keep her home. However, since they are on school property and thoroughly chaperoned, I can see no harm in her going. In fact, it could be a great benefit to her.

Girls who learn how to act at dances, to converse with boys naturally, to dance with poise and grace, carry these qualities over to the later years and become the charming young women of high school and college. Keeping the child home from these affairs just promotes a feeling of martyrdom. Twelve is the beginning of the awkward age, and these school dances are probably being conducted with the sole intention of helping pupils carry through this period with a minimum of self-consciousness.

DEAR MISS DIX: I met a very nice girl about two years ago and have been seeing her twice a week during this time. I think she has a few bad manners, such as having me met at the door by another member of her family when I call. I think she should open the door herself. I am then brought into the parlor and entertained there by the rest of the family until she's ready.
F. R.

ANSWER: There's nothing wrong with your girl friend's behavior. Girls traditionally have the privilege of keeping their men waiting, and it gives you an opportunity to become better acquainted with the rest of the family. Be as gracious to them as they are to you.

Ellen's Diary

Continued from page 2

ter," which, of course, was everything.

We remember looking about discreetly to see if the others assembled sensed the happiness of the occasion. . . the woman in Widow's Weeds. Was she in truth worshipping? Or was she on a pilgrimage which led her back through the years, ever away? And the bearded Elder in pepper and salt suit? Was he singing the Songs of Solomon with the Minister or in mind again a lad back "appearing out" with his bride? And what of the mothers—the one young and sweet of face, her first-born's head moist against her arm, long lashes closed in sleep? And the Minister's wife, motherly and good—truly touched of Heaven. Were they following the words of the sermon? Or Old Testament scenes forgotten were they not remembering flesh and

blood goodness, praising a kindly God for bringing this joy to their bride?

Wondering about a white gown, folded sadly away . . . now replaced by one of silvery blue. That was a tale of the past we had caught only vaguely from the conversation of our elders. Long ago a wedding date had been set for this same bride and for some reason indefinite to us it never came about. We overheard something of it as two elderly women chatted. "And they do be telling me, he hasn't written a line to say why he failed to come home to marry her," one of them offered. "Not a scratch of a pen" the other nodded, "or to tell if he's living or dead." "Oh well, isn't that the way of it? If matches are made in Heaven, then that one wasn't meant to be," the first commented. "And isn't he better off than tied to an unfaithful creature?" "Ay!" the second agreed. "And in time she'll be forgetting . . . And wouldn't it be the queer world" she smiled, "if humans couldn't forget the ills of it?"

Yes, time had worked its magic. Past spring and summer and fall and winter in more than one return had come a wedding—with another lover and another bridal gown. This was it, this one she was wearing so happily this morning. Child that we were we smiled a whimsical smile. Matches were still being made in Heaven. The sunbeams caressed the silvery blue of the silk. Why, everyone and everything . . . even the birds out about sensed the joy of it. Life was good!

And so old scenes are borne in to us on a patch of sky—silvery blue above a hill—
Until Saturday — — — — — — — — — —
Good-night

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SYMBOLISM

Continued from page 2

with beaten eggs, then quickly sprinkled with coarse sugar and returned to oven for a few minutes. On they may be brushed with sugar syrup a few minutes before they are taken out of the oven, or a cross of frosting may be added when they are done.

Another interesting Lenten recipe, this one found in an old English cook book, is for fig pies, and it is suggested that the name for this concoction may have come from the Biblical story concerning the barren fig tree which Christ cursed and so caused to wither, following his triumphal entry into Jerusalem.

Fig Pies

1 1/4 cups sifted all-purpose flour
1/2 teaspoon salt, 1/2 teaspoon sugar,
1/2 cup shortening, about 3 table-
spoons cold water.

Sift together the flour, salt and sugar. Add 1/2 of the shortening and work it in with the pastry blender until the mixture looks like coarse meal. Add the remaining shortening and cut in until particles are the size of a small bean. Sprinkle the mixture with water, a tablespoonful at a time, and work together lightly with a fork until a soft dough is formed.

Roll out the dough 1/4 inch thick, prick with fork and loosely fit into the inside of a pie tin. Let the dough sag for five minutes, and then pat it firmly into pan with a small piece of dough. Trim the edge

1/4 inch larger than the pan, then turn it back and flute with the fingers. Bake 15 minutes in a very hot oven. (450 F.)

Filling: 2 cups cooked figs, 1/4 cup currants, 1/2 cup sugar, 1/2 teaspoon mixed spices, 1 tablespoon grated orange rind, 1 tablespoon molasses, 2 egg whites.

Cut the figs into small pieces. Add the currants, sugar, molasses, spices and rind. Beat egg whites until stiff but not dry, and fold

into the first mixture, blending well. Pour into the baked shell. Bake in moderately hot oven (375 degrees F.) 30 minutes. When cold, top with mixture of 1 cup heavy cream whipped, 2 tablespoons confectioner's sugar and 1/2 teaspoon vanilla flavouring.

SOUTHERN PEAKS

South America has 43 mountain peaks higher than any mountain in North America.

My best recipes taste better made with **MAGIC!**

CHEESE CORNMEAL FINGERS

Mix and sift into bowl, 1 1/2 c. once-sifted pastry flour (or 1 1/2 c. once-sifted hard-wheat flour), 3 tps. Magic Baking Powder, 1/4 tsp. salt. Cut in finely 3 tbs. chilled shortening and mix in 1/2 c. yellow cornmeal, 1/2 c. shredded cheese and 2 tbs. chopped parsley. Make a well in centre, pour in 3/4 c. milk and mix lightly with a fork. Knead for 10 seconds on a lightly-floured board and roll out to 3/4" thick rectangle; cut into 12 fingers and arrange, slightly apart, on greased baking sheet. Bake in hot oven, 425°, about 15 mins. Serve hot with butter or margarine. Yield—1 dozen fingers.



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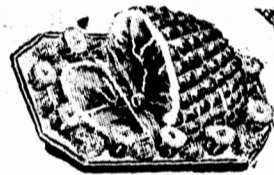


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