# DAILY MAGAZINE PAGE FOR EVERYBODY

### Three Minute Journeys

By Temple Manning

where dead men wait to be buried on their 'Lucky days

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NINTH

### Seven Selected Cake and Bun Recipes

Flat Rice Cakes. -

These are flat and are baked upon flat These are flat and are baked upon hat baking tins.

Six cunces of ground rice, six ounces of flour, 12 ounces of sugar, half a pound of butter or margarine, two eggs, a quarter of an ounce of volatile, a little milk. Dissolve the volatile in a table-spoonful of milk, beat up the sugar and margarine, add the eggs, then add the milk, and mix up to a soft paste with the flour and ground rice. Roll out to a quarter of an inch thick, cut out rounds with a cutter, put them in tins, place a thin piece of peel in the centre of each, and bake in a hot oven.

The eggs can be left out and extra milk added if deaired; in many districts eggs are never used in rice cakes.

This is an old recipe for a real rice cake, and is sure to give satisfaction.

Warm one pint of milk to about 95 degrees, put it into a bowl, dissolve one ounce of yeast and one ounce of augar in it, then stir half a pound of flour incover it uppland, let it stand for 45 minutes to rise and falla Meanwhile rub 12 ounces of butter into two pounds of flour. Then add to the liquor two ounces of sugar, three beaten-eggs, a little grated nutmer and a little drop of rum; stin, well, then add the flour and mix up to a fairly stiff dough, knead well, cover it up, and let it stand for one hour, knead again, and stand for half an hour. Now weigh into parts of one ounce and a half, put in small, greased, crinkled patty pans, let them prove for 15 minutes, then wet the tops with a soft brush dipped in milk, and bake them in a moderate oven.

There are made from the same dough as the above, but two ounces of ground almonds are added when making up. Weigh the dough into the counce pieces and roll out to four inches across, then brush melted butter ever them and sprinkle on the top the following mixture: Four ounces of butter, two ounces of flour, two ounces of finely-cut almonds, two ounces of sugar. Rub all the ingredients together thru your hands till they are like crumbs, sprinkle thickly over the cakes, let them prove for a quarter of an hour, then bake in a moderate oven. When they are cooked, sprinkle finely-powdered sugar with a little cinnamon in it over them.

As almonds are usually high in price,

any kind of flaked or ground nuts can be used in place of them.

### ODD FACTS

Fireworks are said to have been first used in Europe in the City of

It is said that a single drop of nico-tine will kill a rabbit in three and a half minutes.

Mest of the armored motor cars used in the present war for outpost and scouting duty are encased in a light frame of tough steel plate, rang-ing in thickness from three sixteenths of an inch to a quarter of an inch and are impervious to rifle and ma

A brilliant and permanent green can be produced from the juice of the stalk and leaves of nettles. It is sometimes used to dye woollen stuffs.

IN THE SAME BOAT.

Owens—My landlord has ordered mout because I can't pay my rent!
Bowens—Glad I met you. So ha mine. Let's change quarters.

INSULTED.

The Large One—You look as if yo had just stepped out of a fashion book The Small One—How dare you, sir! am a respectable lady! As almonds are usually high in price,

Britain's Defence Against

and all Bronchial Troubles.

Lightning Cough Cure; coughs disappear-well,

"lightning" is the only word to describe the quick

curative effect of this wonderful British remedy. The reason is that it strengthens the entire bronchial system, helps Nature to cure in Nature's way.

Awarded Grand Prix and Gold Medal,

International Health Exhibition, Paris, 1910.

One in every five of the population of Great Britain takes Veno's Lightning Cough Cure; it is the standard cough remedy in every British Dominion; it is known and valued in every corner of the globe to which British enterprise has penetrated. That surely is proof of merit Test it for yourself; it is the supreme remedy for—

You can cure a cold in one night with Veno's

# THE LAST WORD IN GOWNS



Silks, of the supple, pliable weaves so adaptable to draping, are the ma-terials favored for the building of gowns whose distinctive feature is the over-The best results are obtained when a two-color combination is used. In this charming gown the designer has artisti-cally allied old-blue and rose-colored

plain, the only trimming consisting of a band of old-blue about the neck line. It is extended over the skirt to produce basque-like effect and, while not snus-

The overskirt is attached to the sides and back of the bodice and is draped

approval of La Mode.

An elaborate border of applique embroidery in tenes of old-blue and black ornaments the hem of the overdress. On a background formed of squares of old-

derskirt are to be seen below the over-drapery about the ankles, while in front a pointed panel is formed by joining the corners of the latter over the for-

of black straw with a flaring brim.



### What About the Kitchen Floor? Today's Fashion

Note Severe Plainness of the Bodice, Long Lines and the

house," writes a young house-keeper, "and I've the most up-to-date kitchen planned, but I don't know what kind of flooring to have in the kitchens. 'm almost determined to have a good oak floor like in the liv-ing room, which can be kept beautifully oiled and shining."

Next to a rough, knotty pine floor,

HOUSEHOLD

unette Bradshar

Next to a rough, knotty pine floor, requiring vigorous, back-breaking scrubbing, and leaving its mark on a reddened, vein-distended hand, the poorest kind of a kitchen floor is an oiled floor. Why? Because the kitchen surfaces—floor, tables; walls—should always be impervious to spots of grease or moisture of any kind. No matter how careful the worker, there is hound to be ful the worker, there is bound to be some spilling and spattering in the kitchen. If the floor or walls present

an absorptive surface the kitchen is bound to look greasy, unclean and un-attractive in spite of considerable If the floor of the kitchen is to be laid and the house is your own, perhaps the most far-sighted economy is to have one of the new composition floorings laid. The cost varies according to the material selected and the size of the room, and it is a higher cost than many of the floor coverings. But it has two distinct advantages. In the first place, one of these good composition floorings—made of cork or cement and rubber or other materials—will last a lifetime. It need never

-will last a lifetime. It need never be replaced, never wears out, and always looks as good as new. These floors are laid so that the baseboard, running about six inches or so above the floor, and the floor itself are in one piece. There is no crack or crevice between wall and floor, which increases the sanitation, affording great protection against insect pests and mice. Also they have an absolutely impervious surface—never absorb any of the greases or fluids

that accidentally spill even in the best of well managed kitchens. If the kitchen is not in a house that you own, or if it is not possible to go to the expense of a composition floor, the best covering is the old standby—good, inlaid linoleum. It does not pay to get the printed kind—better to wait until one has saved the cost of a good linoleum than to invest in the cheap kind, and have to buy three times over instead of once. There are several "parquet" patterns in the "battleship linoleum," which wears splendidly, and doesn't present the half-worn, shabby appearance that the cheap olicloths do. But by all means avoid the attempt at elegance in the kitchen by preparing to have an olled floor. It is amazingly difficult to keep appearing clean, as the olled surface is a per-If the kitchen is not in a house that

E'RE just finishing our little house," writes a young house-keeper, "and I've the most uplate kitchen planned, but I don't w what kind of flooring to have in

The kitchen is simply a cooking room that should be kept at the highest possible point of sanitation. Whatever conduces to greater sanitation, easier methods, better work results—has its place in the kitchen. Anything that does not make for sentiation for that does not make for sanitation, for usefulness or for comfort does not belong there—not even on the excuse of beauty!

THE PATIENT'S IDEA.

Doctor (to patient)—You've had a pretty close call. It's only your strong constitution that pulled you thru. Patient—Well, doctor, remember that when you make out your bill.

ILLUMINATING THOUGHT. Lowbrow—I wish I was built like lamp post.
Hofbrau—For why?
Lowbrow—So I could lean against cop when I was lit.



from an apple tree to a strawberry plant, Ornamental, Ever gree a. Shade and Nut Trees; Ornamental Shrubs and Vines, Roses, Hardy Flowering Plants, Bulbs, Asparagus. Guaranteed stock at reasonable prices. Catalogue free. Bliver Black Foxes. Nurserymen, Bex W., troy, Ontarie. For Sale-Everythin

"Cartwheel" Hat of Black Straw,
Trimmed in Hague Blue.
HE "cartwheel" hat with its broad
brim and moderately low crown is growing into proportions which sug-gest the once popular "Merry Widow"

Sailor.

This smart model has a crown and inner brim of black lacquered straw, while the border is of Hague blue ostrich feathers arranged in blocks. A small plume of the same tone ornaments the side-front and hangs gracefully over the side of the brim.

# **This Certificate**

Money



Frem the

Toronto, or 40 South McNab street, Hamilton, entitles bearer to a copy of the new book, "MAKING MONEY FROM THE SOIL" By mail add parcel postage -7 cents first sone, 18 cents Ontario, 20 cents in Canada.

### Secrets of Health and Happiness

## What One City Has Done To Bring Quiet to the Sick

BY DR. LEONARD KEENE HIRSHBERG A.B., M.A., M.D. (Johns Hopkins University)

S ILENCE gives consent, according to the poets, to which the physician adds "and health." Just as a fool cannot hold his tongue, so noises cry out in the wilderness against health. Noise often spells disaster to those who are ill. Severe illness, like deep waters, must take its course silently.

Small griefs find tongues: full casks are ever found To give—if any, very little sound.

To the sick, the downhearted, the injured, the irritable, and the convalescent, silence, like a poultice, comes to heal the blows of noise. The silent graces, Desire and Thought, help to heal the tissues, the heart and the mind.

Desire and Thought, help to heal the tissues, the heart and the mind.

Dr. Watson of Baltimore, Md., is one of America's practical medical pioneers as far as noise is related to health, happiness and disease. Thanks to the energy, efforts and enthusiasm of Dr. Watson, Baltimoreans organised the first systematic extempt to improve human health by the elimination of disease-maintaining noises.

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cries of backyard cats, yowling and howling of dogs, freight engines shifting, the thunder puris of taxi cabs, the cries of hucksters, negroes quarreling in alleys, singing and phonograph playing after midnight, milk and baker wagon noises in early hours, tunedless planos played by near-tone deaf than repaid the labor and trouble.

### The Amateur Gardener

HEN you order plants this spring do not neglect to include a few tuberous begonias in your selection. You will find them excellent summer bloomers for the description of the perchant for the description of the flow-error to perfect the beauty of the flow-error the flow-error to perfect the flow-error to per

in your selection. You will find them excellent tummer bloomers for the decoration of the porch and for use in window boxes.

These begonias are quite unlike the ordinary begonia in many respects. Their flowers are large—in fact, some of them are enormous, and seem to be floral monstrosities. But those of some varieties are not open to this objection, and these are the kinds that afford best satisfaction to the woman who regards quality as superior to size.

In richness of color this class is far superior to the varieties we have been growing so long. There are scarlets and crimsons and yellows that are intense in tone, and there are pinks and pure white varieties

Three Minute Journeys

### Where Men Spin Rope With Their Hands and Toes By TEMPLE MANNING

semi-stationary tribes of the far Sahara would occupy a place together. This position is unique, for, unlike most other semi-civilized peoples, the Saharan tribes accord to women a place that is comparable only to that which the women of our own land hold. The destinize of these ladies of the sands are easy, cheerful and happy. Some of them are even more "advanced" than our more advanced militants. It is exceedingly strange, however, that the women of these numerous tribes seldom do any household work. Even sewing is left for the men to do. And when the household needs a rope it is the "master" not the mistress of the home who spins it.

F AR in the interior of the Desert of Sahara there are nomadic tribes that those on the borders of civilization seldom see. These "free people of the desert" wander from place to place, trading with the nearby peoples of other tribes. Some of these are not nomadic ; they have walled towns lost in the sands that are seldom visted by caravans from the outside, and almost never by European travelers. Their only means of communication with other peoples is by their own caravans that cross the burning sands with dates and the simple manufactures of their homes to trade for the needed supplies they cannot produce. In a list of semi-civilized peoples of the earth both the nomads and the

Recipes for the Card Index Cook Book

Queen Anne's Trifle

METHOD

8 small sponge cakes. 1/2 pint apricot jam.

INGREDIENTS

1/2 pint sherry. 14 pint custard.

Slice the small cakes in half and spread with the apricot jam. Pile up in a glass dish and pour the sherry over. Leave the cakes to absorb the liquor and then pour the custard over and decorate with whipped cream. The custard should be pretty rich, using 2 eggs to the 1/2 pint milk.

