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AMY JOHNSON MOLLISON BREAKS RECORD

LONDON, England, May 17—Mrs. Amy Johnson Mollison re-established herself as the British Empire's premier air-woman today, landing at Croydon Airdrome from South Africa Friday with three new records.

The records, all captured from her countryman, Lieut. Tommy Rose here:

London to Cape Town: Three days

CLEAN UP - PAINT UP and Make Your Garden Beautiful

Of Interest to Women

POTATOES GIVE CAKE A FINE TEXTURE AND FLAVOR

Mahogany Cake is New Chocolate Delicacy —
Keeps Well

Because chocolate is one of the world's most popular flavours, clever cooks are inventing new recipes containing it, almost every day. Mahogany Cake is very smart and new and keeps well for several days. It's made with mashed potatoes in the batter and this gives unusual flavour and texture.

Mahogany Cake

2½ cups sifted cake flour
3 teaspoons baking powder
2 teaspoons salt
2-3 cup butter or other shortening
3 eggs, well beaten
2 cups sugar
1 cup chopped walnut meats
3 squares unsweetened chocolate, melted

1 cup rice potatoes
2-3 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter, add sugar gradually, creaming until light and fluffy. Add eggs and beat well; add nuts and chocolate and blend; then potatoes and beat thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 10x10x2 inches, in moderate oven (325 degrees F.) 1 hour and 15 minutes, or until done. Or bake in two greased pans, 8x8x2 inches in moderate oven (325 degrees F.) about 70 minutes. Spread Chocolate Wonder Frosting on top of cake. To vary flavor, add ½ teaspoon cinnamon, ¼ teaspoon cloves, and ¼ teaspoon nutmeg to flour and omit vanilla. This cake will keep moist and fresh for several days if properly stored.

Chocolate Wonder Frosting

3 ounces (1 package) cream cheese

six hours, 29 minutes.

Cape Town to London: Four days

16 hours, 17 minutes.

Round trip, London to the Cape: Seven days, 22 hours, 46 minutes flying time and less than eleven days total elapsed time.

On the trip from the Cape she lowered Rose's time by one day, 14 hours and 39 minutes.

2 to 3 tablespoons milk
2 cups sifted confectioners' sugar
2 squares unsweetened chocolate, melted

Dash of salt.

Soften cream cheese with milk. Add sugar, one cup at a time, blending after each addition. Add chocolate and salt and beat until smooth.

Makes enough frosting to cover tops of two 8-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes. Double the recipe to cover tops and sides of two 9-inch layers. This frosting, when tightly covered, may be kept in refrigerator for several days before using.

It is a most useful frosting for it spreads and swirls very easily and will remain soft and creamy on the cake. Use it for picnic or lunchbox cakes, or for cakes that must be stored.

Another chocolate triumph is Ice Box Cake. It's used as the dessert for these dessert-bridges that solve entertaining problems for friends, and it's smart enough for the finest lunch or dinner.

Chocolate Ice Box Cake

4 squares unsweetened chocolate
½ cup sugar
Dash of salt
¼ cup hot water.
4 egg yolks
1 teaspoon vanilla
4 egg whites, stiffly beaten
1 cup cream, whipped
2 dozen lady fingers.

Melt chocolate in top of double boiler. Add sugar, salt and water, stirring until sugar is dissolved and mixture is blended. Remove from boiling water; add egg yolks, one at a time, beating thoroughly after each addition. Place over boiling water and cook two minutes, or until thickened, stirring constantly. Remove from boiling vanilla; add vanilla and fold into egg whites. Chill. Fold in whipped cream. Line bottom and sides of mold with lady fingers. Turn chocolate mixture into mold and place remaining lady fingers on top. Chill 12 to 24 hours in refrigerator. Unmold. Serves 8. If desired, add ½ cup finely cut walnut meats to chocolate mixture before turning in to mold.

HEALTHY MOUTH MEANS HAPPY BABY

One of the joy moments in the young mother's life is that which sees the first little pearl of a tooth in her baby's mouth. Unfortunately, it is too much of a moment.

Your delight in that first tooth should be the beginning of an enduring interest in your child's teeth, an interest translated into the most enlightened care. And it should be preceded by an interest in baby's gums, those rosy beds of the pearls to come, for you can do a great deal to insure sound and healthy teeth for your little boy or girl by following certain simple rules recommended by specialists.

First and foremost, never give a child a "pacifier" as the things are called. These rubber horrors always spoil the shape of the mouth, and sometimes do this to such a degree that the lower jaw comes to project beyond the upper. It drives the upper teeth backward into the mouth and makes the lower teeth protrude, even in the mildest cases. For the same reason do not let your baby get the habit of suckling its thumb or a finger. Food, feeding utensils and a tooth brush are all that should go into your child's mouth.

Every night and morning wrap a soft, clean piece of cotton around one finger dipped in tepid water to which a tiny bit of cooking soda (do not use boric acid), or a drop or two of some mild, slightly saponaceous dentifrice has been added, and gently massage the gums. The teeth are already growing in the gums, and this practice induces a healthy circulation of blood in them that is tremendously beneficial. It also helps to keep the gums from getting sore and feverish when the teeth begin to erupt.

There is no use doing this "once in a while." It must be done regularly, twice a day, and it should be done each time for at least one minute by the clock. Two is better. Baby very soon grows used to the performance, and learns to enjoy it. It leaves his mouth feeling pleasant, fresh and sweet, and it begins, at that early stage of his life, to inculcate regular care of the teeth, which is one of the most important items in bodily hygiene. He cannot take care of his gums himself, and it is imperative that he shall be able to depend on your doing so, if he is to have good teeth in his head.

It Pays to Advertise in The Daily Mail.

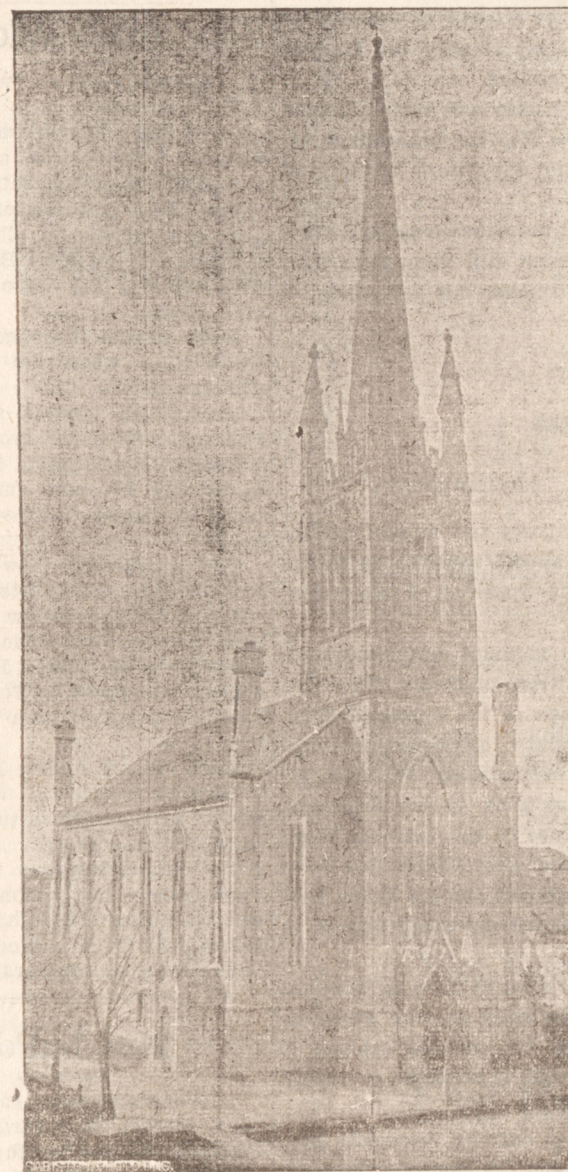
ANNIVERSARY OF WILMOT SUNDAY SCHOOL OBSERVED

Many Present Sunday Morning as 121st Anniversary is Featured by Special Service and Sermon by Rev. Dr. F. H. Holmes — Other Church Services.

The one hundred and twenty-first anniversary of the Wilmot United church Sunday school was observed on Sunday morning with special services, which featured special music by the choir and a processional, with

the various classes of the Sunday school led by the teachers, assembling in front of the church and marching into the church at eleven o'clock to occupy seats in the centre aisles.

Rev. Dr. F. H. Holmes, now pastor of the United church at Chatham, but formerly pastor of the Wilmot United church, preached the sermon, his address being of especial interest to the younger people of the church. A large congregation was present to hear the address. The processional was led by the choir singing "Onward Christian Soldiers." W. E. McMullen, superintendent of the Sunday school, spoke briefly, introducing Rev. Dr. Holmes. The service was featured by special hymns led by the choir. Rev. Dr. Holmes also spoke in the evening. He exchanged pulpits during the day with Rev. J. W. Bartlett who spoke at Chatham. Rev. Dr. Holmes met many old friends while here on Sunday. The morning service of Christ-



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church Parish church was broadcast on Sunday over station CFNB. The minister, Ven. Archdeacon A. F. Bate preached both services.

At St. Andrew's Presbyterian church Rev. Dr. Ross, the minister, preached at both services. A communion service was held in the morning. The evening subject was "Believing is Seeing." At the Brunswick Street Baptist church Rev. G. W. Guion preached at all services. "Portraits of the Galilean" was the morning theme, and "The Limits of Tolerance" was the evening theme.

The usual Sunday services were conducted in the Devon Baptist church with Rev. D. L. Kennedy preaching the sermons both morning and evening. "Ashes" was the title of the morning sermon and "Just Outside the Door" the theme in the evening.

Rev. Milton C. Burrill spoke at all services of the Advent Christian church in North Devon. The morning theme was "The Death and Resurrection of the Witnesses," and in the evening there was a service of song prior to the sermon.

Mrs. Everett Ela of North Anson, Maine, who has been the guest of her aunt and uncle Major and Mrs. F. A. Good for the past few weeks is returning home on Monday.

Sandy Fulton of Ripples was in the city today.

Ryan's "Cherry Red Brick" cut down the Fire Hazard

Nothing is so terrifying as to be suddenly awakened in the small hours of the morning with the smell of smoke and the crackling of fire, all from the use of ordinary building brick in the chimney which have become red hot and set the building on fire. You can guard against this by using Ryan's Cherry Red Chimney Brick, made expressly for chimneys.

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