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CONSTABLE GRABS CIRCUS ANIMALS FOR DEBT

POPULAR BLUFF, Mo., Oct. 14—Constable Earl Porter has been drafted to play chambermaid to a bunch of circus animals and reptiles—and he doesn't like it.

Porter's story is not only one of three little bears, but of an angry lion, a large snake and a mischievous monkey to whom the star on his vest means nothing.

The menagerie was attached from a circus playing here. Clyde McKinsley and young Smith, both of Paducah, Ky., said the circus owed them \$29 in back wages. The circus manager could not be found. And now that attorneys for the plaintiffs turned a deaf ear to a suggestion that they take charge of the collection, officers are puzzled over what to do about it.

Leo, the 450-pound untamed lion, is a friend of nobody, and garage owners where Porter sought to store the beast said "thumbs down."

County officials, who customarily park their autos in the courthouse drive, are aggravated because the parkway is blocked with animal cages.

Meanwhile, Leo and his pals are getting hungrier and hungrier.

The lion is particular about his menu, and Porter said 25 pounds of raw beef daily is all that keeps him from practising line plunges against the side of his cage.

The "pets" will be in Porter's care 10 days before he can put them up for sale, and he admits he is less concerned about where their groceries come from than in how to dish them out.

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... OF ...

Interest to Women**RUGBY GAMES SHARPEN APPETITES****Cakes Can't Be Too Elaborate**

(By Katharine Baker)

Spectators and players alike become gorgeously hungry during the games in the keen Autumn air—and this is the time to produce the richest and gayest looking layer cakes. Super or dinner after the game is a meal indeed, and should finish up with a very impressive confection.

Ambrosia Layer Cake is the perfect cake for such an occasion. Fluffy white coconut frosting topped with crescents of orange give it such a cheerful aid that everyone is pleased before even tasting it—and after that—well, watch it disappear!

Ambrosia Layer Cake

2 1/4 cups sifted cake flour
2 1/4 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons grated lemon rind
1 tablespoon grated orange rind
1/2 cup butter or other shortening
1 cup sugar
2 eggs, well beaten
1/2 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Add lemon and orange rind to batter, and cream thoroughly; add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven, 375 degrees F., 25 to 30 minutes. Spread Orange Coconut Filling between layers and Seven Minute Frosting on top and sides of cake. Arrange sections of one orange, free from all membrane, on top of cake and sprinkle 1/2 can coconut, southern style, over top while frosting is still soft.

Orange Coconut Filling

1 cup sugar
5 tablespoons sifted cake flour
Dash of salt
1/2 cup orange juice
3 tablespoons lemon juice
1 egg or 2 egg yolks, beaten slightly
2 teaspoons butter
1 tablespoon grated orange rind
1/2 can coconut, chopped
4 tablespoons water

Combine sugar, flour, and salt in top of double boiler; add fruit juice, water, and egg, mixing thoroughly. Place over rapidly boiling water and cook ten minutes, stirring constantly. Remove from boiling water, add butter, orange rind, and coconut. Cool. Makes enough filling to spread between two 9-inch layers, or 15x10-inch sponge roll. Coconut may be omitted if a plain orange filling is desired.

Seven Minute Frosting

2 eggs, whites, unbeaten
1 1/2 cups sugar
1 teaspoon vanilla
5 tablespoons water
1 1/2 teaspoons light corn syrup
Combine egg whites, sugar, water, and corn syrup in top of double boiler, heating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Spread between layers and on top and sides of cake, sprinkling with one can coconut, southern style, while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers. Toasted coconut may be used, if desired, or one cup quartered marshmallows may be added to frosting before spreading on cake.

SOAPY BATH RECOMMENDED FOR CRABAPPLES PICKED TO USE FOR BEST JELLY

(By Harriet Cooke)

What is the world's favorite jelly? Perhaps it's hard to determine just which of three—grape, currant or crabapple—really holds this distinction. But there is a certainty this variety of apple, so beautifully adapted to jelly making because of its color and flavor, is close to the lead. Crabs this year seem to be excellent and you will do well to have them put up in several ways. First, you should have directions for the jelly. Of course many of you won't even need to read these, for jelly making is an old story; others, however, find themselves making jelly for the first time and therefore are eager for the steps.

Crabapple Jelly

Wash apples thoroughly in soapy water, then rinse in cold water and remove blossom end, and stems. Cut apples in pieces and place in kettle. Cover generously with cold water and cook until apples are very soft, stirring often and adding more water if necessary. Strain through a jelly bag and measure eight cups of juice into kettle. Bring to the boil and boil 20 minutes, then add eight cups sugar and continue to boil until two drops flake from the side of the spoon in a sheet. Pour into glasses rinsed with cold water and cover with paraffin immediately.

That's all there is to jelly. You'll wonder about the soap bath for apples. They are apt to be very oily and dusty and just a plain water bath is not enough. You'll see the cheeks brighten as with magic when they

come from the soapy suds. The redder the cheeks, the better the color of the jelly.

And preserves, to eat with roast pork or with the chilled cream, as luncheon or dinner dessert, are other favorites with these small apples.

Crabapple Preserves

Choose perfect apples with stems. Wash thoroughly and weigh. Allow an equal weight of sugar and for each two cups sugar add one cup water. Bring syrup to the boil for about three minutes, then add crabapples from which the blossom has been cut. Cook until tender and place in jars. When apples are cooked, fill jars to top with boiling syrup and seal.

And some of you think these are without genuine character and like a little spice added. So put a few whole cloves and a little broken cinnamon bark in the syrup and there you have them—delicately spiced. For pickling you'll have to use this syrup:

Pickled Crabs

1 quart mild vinegar
1 pint sugar
1 tablespoon cinnamon
1 teaspoon allspice
1 tablespoon white mustard seed
1 teaspoon cloves
A little salt
Crabapples.

Prepare crabapples as for preserves and cook in the pickle solution until tender. Place in jars and cover with the syrup, then seal.

We'll get at peaches and pears soon and then finish with the little odds and ends which come unclassified.

AVOIRDUPOIS IS THE BANE OF FASHION

(By Elsie Pierce)

What about the woman who is more than just pleasantly plump? Is she Dame Fashion's forgotten woman? Surely she can't wear the princess line, the wasp-waisted frock, the "pinched under the bosom" vogue, the padded shoulders, tricky sleeves, the winged-back evening gowns. Is she to go into hiding for a Rip Van Winkle spell or work off the excess fat at breakneck speed (incidentally breaking up fat, disposition and health thereby). We recommend neither. We heartily subscribe a sane, sensible reducing regime, slow but sure with not more than two pounds a week loss and that providing it has the doctor's O. K. And we recommend the simple, lovely, long lines that give an

illusion of slenderness and a lie to the scales.

Try the simple, long lines, you stylish stunts and next thing you know some one will ask you how long you have been reducing!

Perhaps the lesson is more easily learned if you know what to avoid. In the first place, have the courage to say "no" to fashion if her latest whim doesn't suit your type. Know when to meet her halfway and when to detour. Dark colors are your forte. Black relieved with jewel touches or a bit of bright color; navy blue and in fact any of the dark autumn shades so popular this season. It is the high colors you want to avoid and the shiny-surfaced materials. Taffetas and satins are not for you. Flat crepes are

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Kingsley United Church Activities

Kingsley United Church of Canada has been actively engaged these last weeks. A Thanksgiving chicken supper held at the home of Mr. and Mrs. George Booker, Kingsley Road, and which was a decided success financially and socially, preceded the special services of last Sunday. Rev. A. D. MacLeod now of Saint John, and a former pastor of this circuit, was the guest preacher for these and at both services held at 3 o'clock in the afternoon and at 8.15 in the evening, he was greeted by capacity congregations composed of present and former members and adherents and also friends from outside the district. In the afternoon Mr. MacLeod led the people in the thought of "Thanksgiving," "Give thanks unto the Lord," "Be ye thankful," and in his usual sympathetic yet stirring manner, showed us "How great things the Lord has done for us" that we ought "in all things to give thanks." A quartette from Wilmot church led the congregational singing and also rendered a quartette and solo both of which were delightful and inspiring. The evening service was one of spiritual quickening and can be summed up in the words so aptly chosen as a spiritual basis, "I am the Light of the World," "Ye are the light of the world," a seeming paradox but as the speaker pointed out, a vital reality.

While here Mr. MacLeod was the guest of Mr. and Mrs. David Dunphy, Royal Road. His many friends were pleased to greet and hear Mr. MacLeod who is just recovering from a severe attack of gripe and who is still remembered after a lapse of many years, with respect and love. The choir from the United church in Nashwaakiss led the congregational singing in the evening also rendering an anthem, Mr. Soane from Winnipeg sang two solos which were much appreciated. The organists were Mrs. Booker in the afternoon and Miss Bailey in the evening. Miss Barker accompanied the Wilmot quartette. It was a day in the House of the Lord long to be remembered by the congregation of Kingsley which has just passed its one hundredth anniversary as a local organized church body.

DURHAM BRIDGE

Mrs. Norman VanHorne and her daughter Anna are in Montreal.

Miss Doris Bradley has gone to Bangor, Maine, to spend a few months with her sister Mrs. J. E. Fairley and Mr. Fairley.

Mrs. D. W. Ross of Fredericton and her daughter Mrs. Ruby Merrithew of New York, were calling on Mr. and Mrs. Geo. T. Bradley, recently.

Mrs. Woodford McNeill is in Fredericton for awhile, the guest of Mr. and Mrs. Wm. McManus.

Quite a number of the W.M.S. ladies attended the rally held in Wilmot church on Tuesday afternoon.

Howard Clayton of Moncton, was called to the bedside of his mother, Mrs. Charles Clayton, on Monday. Mrs. Clayton is showing some improvement.

Mrs. Roy McConnel and daughter have returned to their home at Nashwaak Bridge, after spending a few weeks with her parents, Mr. and Mrs. George Esty.

Mrs. Nelson Cameron spent the week-end at Houlton, Maine. She was accompanied by her sister and others.

The W.M.S. of the United church held their monthly meeting at the home of Mr. and Mrs. C. Richardson on Monday afternoon. After the meeting a delicious supper was served by the hostess, assisted by several of her young friends.

Miss Hazel McLean spent Thanksgiving at her home here. She is teaching school at Carroll's Crossing this term.

fine and sheer wools are good and stylish.

Avoid color contrasts, particularly a bright blouse or jacket with dark skirt—cuts height, adds width. The heavy, long-haired furs are for the slim. Flat furs for you. These happily, are the last word in fashion's dictates for this winter. Wide, tricky, flaring sleeves are not meant for too generously proportioned arms.

Have the sleeves perfectly cut, well-fitted, not skin-tight, but fitted nevertheless to give an illusion of slenderness. Avoid bracelets. Avoid cuffs and trimmings at the wrists. Avoid wide belts. Avoid cross lines. Long or V lines are best—at the neckline, at the back and waist.

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