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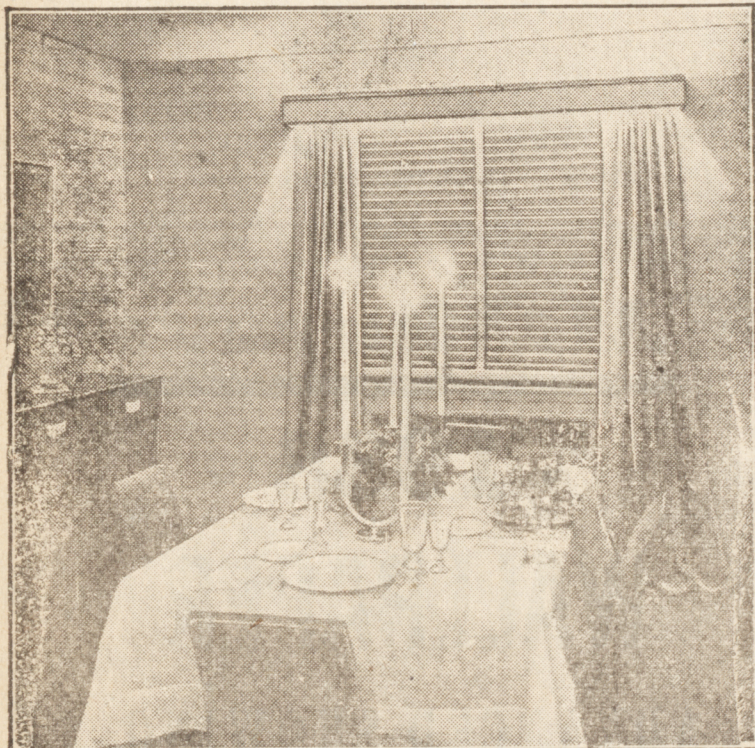
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Here's a New Way to Have Candlelight Without Gloom or Glare

By Jean Prentice



Candlelight gives a pleasing effect, but often is tiring to the eye. Concealed light coming from behind a drapery lambrequin, as shown here, softens the brilliance of the candles and enhances the general scheme.

THE dining room in the average home has come to be the "coat of many colors." Sometimes it must be the efficient study or game room, or even the sewing room, for often the table is the only area in the house big enough for cutting. Again it is the family dining room, and in this use it must take on the more festive atmosphere suited to the afternoon tea, buffet supper, or formal dinner party.

Lighting Can Be Flexible

One ceiling lighting fixture—even one of those fine modern ones—is scarcely resourceful enough to serve all these varying demands equally well.

Many a homemaker prefers eating by candlelight, and usually does, when entertaining. Now there is no gainsaying the fact that dining by candlelight is delightful and most desirable. However, unless there are many candles of the taper height in the room, candlelight alone is tiring to the eyes and annoying to many people, and, almost always, there's not observed it to

the men. The thoughtful hostess certainly wants the charm, but not at the expense of her guests' comfort. Fortunately there are lighting compromises which will insure both delightful and comfortable effects in any setting.

Variety of Effects Possible

The flickering light of the candles—and you know it is usually right at the level of the eyes—needs other light in the room, soft and unobtrusive, to be sure, and of small amount so that the sparkling brilliance of the candles will not be wiped out but merely softened. This additional light may come effectively from carefully shaded wall brackets, from indirect urns, or still more subtly from behind drapery lambrequins. The latter method is the newest, and is becoming extremely popular. It employs a concealed metal trough equipped with several of the new lumiline lamps, and sheds a soft radiance that is really a joy to behold. Any good electrician can install it for you in very little time, and the cost is quite moderate.

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...OF...

Interest to Women

THINGS HOME MAKERS

ARE ASKING ABOUT

(By Marjorie Mills)

We were all excited a day or so ago about a Five Minute Cabbage recipe which we thought you'd like and then it didn't get printed. So today we're giving it to you rather belatedly, we admit.

We discovered something else we think you'd like. That's a recipe for stuffed clams that is so savoury and rich and hearty you're sure to want to try it.

We do get ever so many different questions in this corner. Here's a very young mother who is troubled about boiling milk for her baby's formula. She doesn't want to lose the value of the milk by discarding the scum or skin that forms on top. Here is the way to do it. The usual formula for a baby is one of boiled milk water and sugar in certain proportions. Keep the doctor's formula pinned up near the place you prepare it for consultation.

Measure the amount of water into your saucepan, and let it come to a boil. Shake the bottle of milk well, then measure off the required amount of milk, and as soon as the water is boiling rapidly, pour in the milk and bring the mixture rapidly to a boil. Stir while adding the milk and until it boils and no scum will form. Let it boil about three minutes, remove from fire and continue with formula, adding sugar as directed.

Five Minute Cabbage

1 pint shredded cabbage
1 cup milk
1-3 cup thin cream
1 tablespoon butter
1 tablespoon flour
Salt and pepper

Boil cabbage 5 minutes in the milk. Add the cream, the blended butter and flour and the seasoning and cook rapidly for 5 minutes. The result is a dish of superior flavor and texture.

Sour Cream Biscuits

2 cups flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
1 cup sour cream or buttermilk

Mix and sift the dry ingredients. Gradually work this into the cream, making a soft dough and roll out about 1/2 inch thick. Cut with a large biscuit cutter, place on a greased pan and bake in a moderately hot oven, 350 degrees F. Serve hot with maple syrup, preserves or honey. The same recipe may be used for short-cakes or as a pastry for meat pies.

Stuffed Clams

24 little neck clams
3 fresh mushrooms, chopped fine
2 slices cooked bacon, chopped fine
1 teaspoon minced parsley
Bread crumbs
Salt and pepper

Remove clams from 24 large little neck clam shells. Scrub shells thoroughly to remove all sand and then sterilize in boiling water. Chop the clams and combine with the mushrooms, bacon, parsley salt and pepper. Add enough bread crumbs to thicken so that the mixture will hold its shape in shells. Mix thoroughly and fill the clam shells. Sprinkle with bread crumbs and place a small piece of butter on each shell. Bake in a moderate oven, 350 degrees F. until brown on top, about 12 minutes.

Date Rocks

1 cup sugar
1 cup shortening
Pinch of salt
2 eggs
6 tablespoons hot water
1 teaspoon soda
2 cups flour, or more
1/2 teaspoon cloves
1/2 teaspoon cinnamon
2 cups dates, cut fine
1 cup nutmeats
1/2 cup raisins

After mixing all ingredients together, let stand 15 to 20 minutes. Drop on greased tins. Bake in moderate oven.

Pineapple Cheese Pie

1 8-ounce jar cream cottage cheese
3 tablespoons flour
2 tablespoons butter, softened
3 tablespoons sugar
1-8 teaspoon salt
Grated rind of lemon (pinch)
1-8 teaspoon vanilla
1 whole egg
3 tablespoons cream
1-3 cup milk
2 egg whites
2 tablespoons sugar
Baked pastry shell
2 cups crushed pineapple, drained.

Mix creamed cottage cheese and flour thoroughly. Add sugar and softened butter. Mix well until fluffy and smooth. Add egg and beat in well, then grated lemon peel, salt, vanilla and cream. Then add milk. Beat egg whites until stiff, add sugar by tablespoons and beat until meringue stands in peaks. Fold into the cheese mixture, mixing rather well, but do not beat. Spread drained crushed pineapple over baked pastry shell and pour the cheese mixture over the pineapple. Bake at once in a hot oven for 20 minutes. Temperature should be 450 degrees F. for first five minutes, then reduced to 400 degrees F. for rest of baking time. Build up sides as far as possible when making pastry shell. Will make a nine-inch pie.

NO MORE LAZYBONES! STRETCH!

Reach For The Moon If You Would Have a Waistline Like a Thread of Spaghetti

(By Antoinette)

They seem to be growing the professional models more Empire-Statish than ever. The p.m.s look more and more like a long drawn out thread of spaghetti. The fall models (dress) may have something to do with it, but if the waistline has gone off its schoolgirlish course, there's better be no time wasted talking about it. Instead, offer your waistline something good for what ails it.

Get up out of bed to do your stretching. No more lazybones stuff. Get out on the floor and stretch every muscle from toes to fingertips overhead. Stretch, stretch, stretch. Relax. A dozen times.

Now, here's a grand one: Still on the stretching principle, which I heartily advise the older woman to cling to. Your arms are overhead, fingertips touching. Now, stretching from the waist up and from waist down by forcing your hands (upraised overhead) back, back, back, at same time bend your knees slightly and keep pulling down on the knee stretch. You get a grand pull on the waistline with this exercise.

And a third for your neater waistline is a tree-twisting one. You're standing erect, with head up, abdomen pulled in, arms stretched overhead reaching for the moon. Your knees are straight. Now bend forward at waistline to touch fingertips to floor. Do this a few times. Then rotate from waistline to the right until you are bent over sideways pretty well, your fingertips trailing the floor. Keep on going around toward the right, to the back till your body is bent back as far as possible. Keep on rotating, through the left side bend, right back to original position.

sition. After a few turns around, reverse and turn in the opposite direction.

Scanning The Fashion Front

Muff it if you'd be smart this season. Huge pillow-shaped muffs of fur. A Persian lamb muff in shape of a six-pointed star. Muffs of stitched and shirred velveteen to match hats of the same. An evening muff of sequin velveteen, with corsage to match.

Sweaters appear in glamorous guises for wear at informal evening events. A green wool one sports sable trimming and is worn with a skirt of ruby red velvet. For dinner, there's a sweater all of sequins.

Sequins are a favorite fashion sequence. A black tulle dress for evening has a long train with sequin embroidery in peacock design, another black dress emphasizes its hip-line with a band of red sequins.

Schiaparelli presents lots of new clips, which she'd like to have you wear in sets of two, one on each lapel of suit, jacket dress or evening wrap. There's a gold cherub with rhinestone studded wings, a gold cupid clutching a rhinestone pointed arrow; swallows and ducks of colored enamel.

There's plenty of gaiety at hand. Gloves sometimes have each finger of a different color in suede or fabric, for wear with afternoon clothes. Others are in such solid colors as rose, green, yellow, violet.

MAYOR THREATENS BANKS IN PLAN OF CONVERSION

Considers Idea of Municipal Savings Bank and Declares Some Past City Contracts Dishonestly Arrived At — Would Do Away With High Interest Rate Bonds

MONTREAL, Oct. 30.—If the banks choose to act like the Communists, we shall treat them as we do the Communists, and you have seen recently how we treat them."

Thus spoke Mayor Raynault, discussing his ideas with regard to the possibility of converting Montreal's debt to a lower average rate of interest. He had not spoken about it to anyone recently, he said, but for a long time he had been turning it over in his mind, and had been making a lot of quiet investigation.

Some of the bond issues at the higher rates of interest, he believes, are based on contracts that were dishonestly arrived at.

He does not promise to respect such contracts, but "every respectable contract will be respected."

He has seriously considered the possibilities of a municipal savings bank, as a means of financing refunding operations, if they are ever undertaken.

He had also considered issuing bonds direct to the public, and selling them over the counter. The city, he said, has the right to do that.

He has not been talking to anyone lately on the subject, and he suspects "someone on St. James street" of having launched the rumors that were current last night and this morning on the subject.

"I think it is someone, not far removed from places where Finance Director Roberge visits the bankers from time to time, who set this rumor going. He wants to make me come out and give explanations of what I have in mind. I think it is his turn to speak first."

Nothing Revolutionary

After administration that he had been studying the subject quietly for a long time, he said: "Don't be afraid. There is nothing revolutionary in view. Every respectable contract will be respected."

"Are there some that are not respectable?"

"I have been carrying on a special investigation on that subject. I started even before I was mayor. But since I have been mayor I have learned a lot more. There is competition

in finance, and competitors come and bring me information about these things."

He hinted that some of the high interest-rate bond issues had been obtained by such manipulation as would justify asking the courts to annul the contracts. "And that will teach people to buy bonds as carefully as they would buy anything else. If you buy a diamond ring for \$5, you should know that you are in danger of having it taken away from you by the police as stolen goods. When you are offered a ridiculously high interest rate, you must be careful too."

Thinking Out Plan

Asked whether he had any ideas of conversion of the whole debt, or only of that part which he considered "not respectable", he said he had been carefully thinking out some plan which would be so fair and equitable that no decent bondholder could refuse it.

"Can you ever raise enough money to refund the whole \$200,000,000 of city debt?"

"Undoubtedly. There is competition in finance. And with the low rate paid by the banks on deposits, the people will be glad to buy our bonds. We have the right to sell over the counter."

"And have you thought of a Municipal Savings Bank?"

"Oh, yes. I figured on that too. But here, now, stop these leading questions or you will have the whole scheme out of me. I don't think I should reveal all that I have in view yet."

"Have you the support of the banks and financial interests for your conversion ideas?"

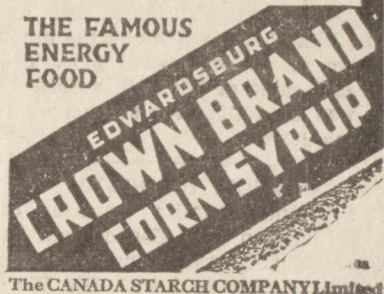
"I have the support of the huge majority of the people who elected me to this position; and that is far more important. You cannot pretend that three men, however big, can run the city of Montreal in defiance of the will of the people?"

"You saw how we traced the Communists who want to do that; who want to say that their little group can impose its will on the great mass of the people. Well, if the bankers



for your CHILDREN

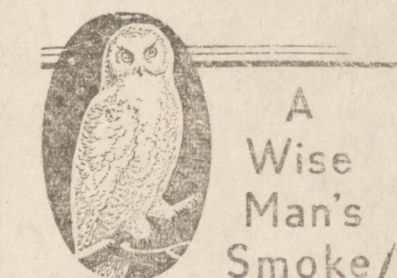
"Crown Brand" Corn Syrup makes happy, healthy children. No doubt about that, for doctors say it creates Energy and helps to build strong, sturdy bodies. Children love it and never tire of its delicious flavor.



want to act like the Communists, we will treat them as we treated the Communists. The will of the people must prevail."

"Have you talked about this to the Executive Committee and the director of finance?"

"So far, no. I propose discussing the question with the Executive to-day for the first time."



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