

Saving Ontario's Natural Resources

No. 5
(By G. C. Toner)
FORESTS AND FISHES
The fishery biologist is vitally concerned with forests. He knows that trees and woodlands catch and hold the water during the time of the year when precipitation is high, releasing it gradually during the summer. In forested regions the spring floods are gentler; the streams run throughout the year, cool and clear; erosion with its consequent silt is held to a minimum. Simply stated, to have fish, there must be trees over a considerable portion of the watershed that supplies the streams.

Right Temperature
The existence of the brook trout in Ontario is closely dependent on the forests. In fact, other creatures they have certain definite physical and chemical requirements of the environment in which they live. Of these, temperature of the water seems to have great power as a limiting factor. If the water in the stream is too warm, there will be no trout; if too cold, the food is scanty or non-existent and again there will be few or no trout. The temperature range is quite narrow, from 45 degrees to 65 degrees with a variation, either way of 5 degrees, and within these limits the trout passes its whole existence.

Trees Along Streams
Water from the earth is usually at 55 degrees, winter or summer. This is close to the suitable temperature for the speckled trout. In shaded valleys the spring stream is protected from the sun and wind but in the open fields it soon warms. Trees along the watercourses act as insurance against warm water, so a landowner, to keep conditions right for the trout, should plant trees along the valley, close to the stream, and should protect those that are already there.

Farm Notes

After-Harvest Cultivation
After-harvest cultivation is one of the most practical and most effective methods of controlling weeds, states John D. MacLeod, Crops, Seeds and Weeds Branch, Dept. of Agriculture. Plants dug heavily on the food stored in the roots in order to produce flowers and seed and the plants in their weakest stage immediately after the crop has been removed.

For the control of annual and winter annual weeds, shallow, thorough cultivation is recommended by using the plow, one-way disc, cultivator or disc harrow. Seeds are brought near the surface by this plan where they germinate and may be killed by subsequent cultivation. An abundance of moisture plus the methods outlined above, will destroy millions of seedling plants of weeds as well as wild mustard, milkweed, ragweed, foxtail, false flax, pigweed, Lambs Quarters, Shepherd's Purse, etc.

Controlling Perennials
For the control of perennials weeds having deep tap roots, such as Bladder Campion and Chicory, deep plowing is recommended as soon as the crop has been removed, followed by cultivation, using wide, sharp shares which overlap. Thorough, frequent cultivation both ways is essential in order to cut roots and bring them to the surface where the sun will assist in destroying them.

Two Objectives
An abundance of moisture will prove favourable for the control of annual weeds but will upset all plans for the control of perennials, particularly those with underground rootstocks. Two objectives should be kept in mind when planning after-harvest cultivation.

(1) Practise a green summer fallow when controlling annuals—permit weeds to germinate and destroy them later by cultivation.
(2) Practise a black summer fallow when fighting winter annuals, biennials and perennials. Keep the ground absolutely black until frost will make further cultivation impossible.

Revenue from motor vehicle registrations and gasoline taxes in Ontario in 1939 totalled \$79,915,492, of which \$27,961,152 was from registrations and \$51,954,340 from gasoline taxes. In 1938 the total for registrations was \$26,230,196 and the gasoline taxes \$41,247,688, making a total revenue of \$67,477,884.

Seagram Gold Cup Comes Back to Him



Stammin' Sam Sneed, right, is shown as he received the Seagram Gold Cup, emblematic of the Canadian Open Golf Championship, from Freddie Seagram after his 18-hole playoff with Harold (Jug) McSpaden at Scarborough Golf and Country Club Monday afternoon. Sneed won the trophy in 1938 at Massenaugus Club after a playoff with Harry Cooper. Yesterday he carried a par 71 to McSpaden's 72. McSpaden can be seen peering over Mr. Seagram's shoulder in the above picture.

THE WAR-WEEK—Commentary on Current Events

New Canada-U. S. Agreement On Defense Is Momentous

History was made last week in a railway car on a remote country siding near Ogdensburg, N.Y., when the Prime Minister of Canada, Mackenzie King, and the President of the United States, Franklin D. Roosevelt, met for a four-hour conference after which an agreement which is one of the most momentous ever recorded in the annals of this hemisphere. Mr. King and Mr. Roosevelt discussed the mutual problems of defense in relation to the safety of Canada and the U. S., and following their meeting, issued a statement outlining the three provisions agreed upon: establishment of a joint U.S.-Canadian board of defense; this board to "commence immediate studies relating to sea, land and air problems, including personnel and material plans for considering the defense of the northern half of the western hemisphere. These studies will be completed by a date yet set up between the two great democracies in North America.

Toward Mutual Assistance Pact
The significance of the new agreement was not likely to be realized in its entirety for many a long day. Political observers meantime saw in it an indication that a mutual assistance pact between Canada and in the United States might be in the making; that the Roosevelt administration intended to blanket the Dominion under the protecting folds of the Monroe doctrine; that the armed forces of the two countries might at a future date be unified under one command.

Gracie Fields Visits Lovely Lake Louise
Ardent movie camera fan, Gracie Fields said of Lake Louise, "It's the grandest bit of water I've seen." Here she is giving the camera a work-out from the balcony of her suite overlooking the lake, day before her concert at the Banff Springs Hotel in photo of the Navy League of Canada.

REG'AR FELLERS—A Man's Man
By GENE BYRNES
NO NONSENSE NOW! YOU GOT TO GO WITH YOUR LITTLE COUSIN TO THE HARBOR—AND KEEP HIM COMPANY!
OKAY! I'M GOIN' WITH YA, BUT WELL STAY A MINUTE AT FRIEND'S HOUSE!
SURE, PINHEAD, MY SISTER HAS AN EXTERIOR ONE SHE'LL LET YOU TAKE!
I'M NOT INSULTIN' YOU, THIS IS THE ONLY WAY YOU'D EVER CATCH ME LIKE THIS!
4 HENRI COIFFURE ET PERMANENT



Women Know Their Flowers

Want a strange flower name? Call in a woman, not a man.
Five women members of the Federated Garden Clubs of New York defeated an equal number of men in a "name-the-flower" contest at the Gardens on Parade exhibit at the World's Fair.
Required to give the common name and the Latin name for each of 25 flowers now shown in Transylvania to Hungary and to cede a strip of frontier territory. And at the same time, reports were current that an early settlement would be reached between Rumania and Bulgaria on the Bulgarian demands on southern Dobruja.

China Suffers Three Years
The undeclared war between Japan and China entered its third year during the week. In commemoration of its outbreak, General Chiang Kai-Shek delivered a message to the Chinese people which reaffirmed his determination to carry on the fight against Japan until "all Chinese soil has been freed of the invader." Four days later Japanese bombers again attacked the Chinese coast, slaughtering 20,000 tons, slaughtered pigs from 600 to 2,000,000.

Victory, Or Stalemate
That Hitler would have to achieve a victory over Britain by mid-September or concede a stalemate in the war was the general rule in the North Sea and the English Channel climaxed by equinoctial storms of unprecedented force and duration.

British-U. S. Union?
The Ogdensburg agreement was followed immediately by a sensational move on the part of Britain. Speaking in the House of Commons, Prime Minister Churchill stated that 99-year leases of sea and air bases in Newfoundland, Atlantic Islands (perhaps a reference to Bermuda) and elsewhere, Mr. King and Mr. Roosevelt discussed the mutual problems of defense in relation to the safety of Canada and the U. S., and following their meeting, issued a statement outlining the three provisions agreed upon: establishment of a joint U.S.-Canadian board of defense; this board to "commence immediate studies relating to sea, land and air problems, including personnel and material plans for considering the defense of the northern half of the western hemisphere. These studies will be completed by a date yet set up between the two great democracies in North America.

Eastern Hot-Spots
Developments in the Middle East were expected hourly last week. The long-awaited assault on Egypt by Italy was believed not far off, led perhaps by an aerial attempt to conquer Aden, gateway to the Red Sea (British Somaliland constituted the western hinge) in the Balkans also increased with a double-barrelled Axis drive in prospect, Italy to jump on Greece; Germany to march into Yugoslavia. But behind the scenes forces were believed working to prevent such a push towards the Danubians and the east. Russia plainly was encouraging Greece and Turkey to resist an Italian advance through Greece; and might result in Hitler calling Mussolini off before he would take a chance on having to fight Yugoslavia, Turkey, Greece, Russia and possibly Bulgaria.

In order to prevent war breaking out in Southeastern Europe at this time, Hitler appeared to be exerting pressure on Hungary to accept Rumania's final answer with regard to the disposition of Transylvania (King Carol offered

Italian Ships Are Following Example of Germany's
Since war began the seaboard of the world have been receiving very frequent visitors—sea-raiders. Now Italy is following the ignominious example—here is one of her ships committing suicide.



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CANADIAN SOLDIER'S MAIL CO. LTD. 1000 BROADWAY, TORONTO, CANADA
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ISSUE 35 '40

For Better Desserts

Durham Corn Starch

to transfer some of the Hungarians in Transylvania to Hungary and to cede a strip of frontier territory. And at the same time, reports were current that an early settlement would be reached between Rumania and Bulgaria on the Bulgarian demands on southern Dobruja.

Danes Curtail Farm Exports
Huge Reductions Indicated Result of Invasion
Curtailment of Denmark's exports of foodstuffs due to war has led to her foodstuffs imports which are shadowed in a report of the Danish Council of Agriculture. The council estimated that exports would drop by 20 per cent, slaughtered pigs from 600 to 2,000,000.

Stuffed Pork Chops
Crumbs of bread, 1/2 cup; minced onion, 1/2 cup; minced garlic, 1/2 cup; salt, 1/2 tsp; pepper, 1/4 tsp; water, 1/2 cup; eggs, 2; fat, 1/2 cup.
Mix all ingredients together and stuff into pork chops. Bake in moderate oven (375 F.) for about 45 minutes or until well done.

Stuffed Chicken
1/2 cup bread cubes; 1/2 cup minced onion; 1/2 cup minced garlic; 1/2 cup salt; 1/2 tsp pepper; 1/2 cup water; 1/2 cup eggs; 2; fat, 1/2 cup.
Mix all ingredients together and stuff into chicken. Bake in moderate oven (375 F.) for about 45 minutes or until well done.

Stuffed Potatoes
1/2 cup bread cubes; 1/2 cup minced onion; 1/2 cup minced garlic; 1/2 cup salt; 1/2 tsp pepper; 1/2 cup water; 1/2 cup eggs; 2; fat, 1/2 cup.
Mix all ingredients together and stuff into potatoes. Bake in moderate oven (375 F.) for about 45 minutes or until well done.



Stuffed Apples
1/2 cup bread cubes; 1/2 cup minced onion; 1/2 cup minced garlic; 1/2 cup salt; 1/2 tsp pepper; 1/2 cup water; 1/2 cup eggs; 2; fat, 1/2 cup.
Mix all ingredients together and stuff into apples. Bake in moderate oven (375 F.) for about 45 minutes or until well done.

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1/2 cup bread cubes; 1/2 cup minced onion; 1/2 cup minced garlic; 1/2 cup salt; 1/2 tsp pepper; 1/2 cup water; 1/2 cup eggs; 2; fat, 1/2 cup.
Mix all ingredients together and stuff into peas. Bake in moderate oven (375 F.) for about 45 minutes or until well done.

Stuffed Corn
1/2 cup bread cubes; 1/2 cup minced onion; 1/2 cup minced garlic; 1/2 cup salt; 1/2 tsp pepper; 1/2 cup water; 1/2 cup eggs; 2; fat, 1/2 cup.
Mix all ingredients together and stuff into corn. Bake in moderate oven (375 F.) for about 45 minutes or until well done.

DRESS-UP THE PORK CHOPS FOR "COMPANY" DINNERS



Stuffed Pork Chops
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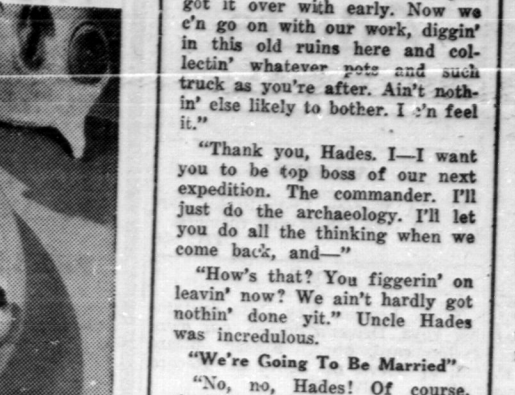
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There's DOUBLE ENJOYMENT in delicious DOUBLEMENT GUM



Every day millions find real pleasure in the delicious, long-lasting flavor of Doublemint chewing gum. Cooling, refreshing, satisfying! Enjoy it after every meal! Millions do!

READERS WRITE IN!
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Home Hints
Repair that sagging wire mattress by threading a length of expanding curtain wire through the mattress from end to end and from side to side, pulling the wire taut and securing to the frame with the hooks and eyes provided with the wire. Remember that if you want to beat furniture in a room, a damp dustsheet flung over the chair will absorb the dust and prevent it from flying. Remember that a piece of old cotton wool placed in the corner of the clock and closed up inside for a week will clean it beautifully.

More About Peaches
Last year we went into the different canning methods for peaches rather thoroughly. I have been saying little about it this year. However since I have received so many letters complaining about the "keeping" of peaches I feel duty bound to write a few remarks on the subject. I remember that if you want to have peaches that will keep, you must have done with the utmost care, never buying after heavy rains; all this is most important. However, there are other matters very important. Be sure that your jars are all well scrubbed with a soft brush and soap and water, every corner and crevice, rinsed thoroughly and if possible dried in the sun. Then just before placing your jars in the water, place with boiling water (be sure you know the trick how to protect your jars). These first steps are the most important to obviate all danger of spoiled fruit. Those of you who have filed an article from this column last year "Hints on Canning" refer to it for those who have not seen this help I might say I consider the next most important thing is to be sure the cloth you are using for wiping your jars top and elsewhere, cloth is sterile.

CANNED PEACHES
Choose ripe (not over-ripe) fruit without blemishes. Dip in boiling water, remove peels, dip in cold water and place in jars in this manner. First a layer of sugar, then peaches in proportion—1/2 measure sugar to one of peaches for medium syrup; for heavy syrup 3/4 sugar to one of peaches. 1 tablespoon of corn syrup added greatly enhances the flavor. Fill jar with cold water to point of overflowing. Now place on glass tops, then the screw tops; place in steamer or other arrangement for oven. Now loosen tops 2 turns to the left; steam 20 minutes. Remove from steamer, screw tops tightly, test for leakage. The next day steam for 12 minutes, follow steps for steaming as for the previous one, and be sure and test for leakage before storing in a cool and dry place. Never use a jar or glass tops that is cracked or chipped or damaged in any way.

PEACH CONSERVE
15 large ripe peaches
1 lemon, 1 orange and 1 grapefruit
1 teaspoon almond flavoring
1/2 teaspoon nutmeg

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Banner Year AT THE CANADIAN NATIONAL EXHIBITION
R.C.A.F. SHOW INDUSTRY ART SHOW GOLDMAN BAND SPORTS
The Royal Canadian Air Force Manning Depot will remain at its official station in Exhibition Park. See their absorbing "Flag-Lowering" and "Changing of the Guard" ceremonies.
See war vehicles, built for troops of the Empire. See what chemistry is doing to help win the war...learn how we are joining the fight by the war.
Three delightful medal homes completely furnished and decorated, Red Cross exhibits, knitting show, cooking school, music, dancing, entertainment.
A famous contemporary art show which has been on display at the San Francisco Exhibition—Art of 79 Countries, presented by International Business Machines.
Fanned throughout the world is the big Goldman Band. This year it will be a feature of the Exhibition from the Band which will play in the main show and listen—no charge.
Tickets at Exhibition Ticket Office, 4 Adelaide St. W., 2201, Monday, 99 King St. W., 1001, 1003, 1005, 15 Bloor St. W., 401, 403.
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