

It is difficult to estimate accurately the reduction in wheat acre-

HOW FAST IS YOUR CAR, POP?

ABOUT SIX MONTHS AHEAD USUALLY!

WHAT OF?

Created by The Real American, Inc.

The outlook for the Manitoba crop at the opening of the season is good, according to The Winnipeg Free Press; in Saskatchewan it is fair, but in Alberta not so good, for lack of rain in the central and northern areas.

There is a further reduction in wheat acreage in Manitoba this year of sixteen percent, but an increase of nineteen percent in barley, eight percent in oats and thirty-one percent in flax. The increase in barley and flax was what the government particularly asked for. There will be an increase of seventeen percent in hogs, helping to meet the demand from Britain and a six percent increase of cattle.

For the whole prairie country the report is less satisfactory. In the west, the outlook is fair, but in the north it is not so good.

As a result of every available unit of transportation required for urgent war needs, the International Livestock Exposition and International Grain and Hay Show at Chicago has been postponed for the next two years, the Livestock Exposition combined with the Grain and Hay Show for the past twenty-three years, has been the largest agricultural exposition on the North American continent. Apart altogether from the resolve of the people to prosecute the war to its utmost limit, the probability of the transportation of the huge quantities, exhibits, exhibitors and visitors in the event of war would have been impossible. Last year, in livestock alone, approximately 14,000 animals were shown and from some thirty-seven States and from some of the provinces of Canada to the Exposition at Chicago, which attracted a record attendance of 400,000 persons.

WIN the WAR

Buy WAR SAVINGS STAMPS

Roll Your Own  
with  
DAILY MAIL

But since the flight to Tokyo is at the first chapter in the Victory Novel, radio will keep you in touch with each succeeding chapter, as the book is written. There'll be more MacArthur's, Doolittle's and others -- and each will add burning fuel to the torch of freedom!

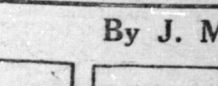
DO BANANAS GROW  
POINTING  
UP OR DOWN?

DURING THE  
OSTRICH PLUME  
BOOM DAYS,  
OSTRICHES WERE  
PLUCKED VERY  
EARLY INTO  
NINE MONTHS.

NEA  
©1952, 1959 BY NEA SERVICE, INC.

NEXT: A deer that brought in his enemy's head!

By J. MILLAR WATT



MY COME!

... finding a job— at least as much trouble as the least...  
... was the bad part about...  
... the quick decision, without...  
... You just got tired of be-...  
... super-fine...  
... and I had all my you...  
... for a doctor of your cousins, your...  
... completely fed up with routine...  
... existence, and before...  
... could stop you or even...  
... of your ideas, you were...  
... packed on and your way...

**A TERN**

"Caffeine nerves made Mr. Brown forgettable man in town. I even had calling him 'The Grouch.'"  
Brown knew too much for coffee that too much tea and coffee offended nerves and had temper. He studied Brown to switch to Postum, he's the friend of everybody and another case of caffeine nerves.

Mr. T. N. Coffee

**POSTUM**

came from here. He wanted to come back. His big insurance to succeed. He was to build a factory here. He wrote that we would c after the invention starting. We never heard after that."

"Don't Ted wasn't listen Donovan," Donovan seen that name somewhere. He picked up his newspaper the classified pages.

"And your name is Ivan? Kay for Katie, no line?"

The girl was amazed yes. How did you know?

He thrust the paper nose, his finger point small notice.

"There take a look Katie Donovan."

(Continued Next

**GOOD**  
Children need a  
expert. And every  
Fortunately, both mil  
as alone. Typical is  
which calls for two eg  
filled with iron.

**6** slices stale bread  
Butter  
 $\frac{3}{4}$  cup raisins  
 $\frac{1}{4}$  cup All-Bran  
eggs, separated  
Remove crusts fr  
and arrange in layer  
with raisins and All-  
and flavoring; mix th  
ste oven (350°F.) a  
from two beaten egg  
oven (300°F.) about  
Yield: 8 servings

## TABLE TALKS

By SADIE B. CHAMBERS

Combine berries and let stand overnight. In morning bring to a boil and cook for five minutes. Add lemon juice and boil three minutes. Stir and skim for five minutes to prevent floating from

By SADIE B. CHAMBERS

**Strawberry Mousse**  
 ½ tablespoon gelatine  
 2 tablespoons cold water  
 ½ cup fresh strawberries  
 2-3 cup sugar  
 2 cups whipped cream  
 2-3 cup sliced strawberries

Soften the gelatine in water, crush the berries, stir to cook to boiling point with sugar. Dissolve gelatine completely in the hot liquid. With occasional stirring until mixture reaches a honey-like consistency. Beat until frothy. Fold in the cream and the sliced berries. Turn into the tray and freeze until firm.

**Strawberry Mayonnaise**  
 ¼ cup mayonnaise  
 ¼ cup fresh crushed

1 tablespoon lemon juice  
 ¼ cup cream, whipped  
 Combine mayonnaise, berries,  
 sugar and lemon juice and fold  
 in the whipped cream. Mix  
 about ½ cup dressing. Delicious  
 for fruit salads.

**Nut Salad Dressing**  
 This should give a variation  
 your dinner salad for fruit.

6 tablespoons salad oil  
 2 tablespoons lemon juice  
 1 teaspoon salt  
 2 teaspoons fruit sugar  
 ½ teaspoon paprika  
 2 tablespoons chopped nuts  
 Measure the oil into a bowl  
 add the lemon juice, salt, sugar  
 and paprika. Beat thoroughly  
 and add chopped nuts.

**Strawberry Jam**  
 4 cups sliced strawberries

### TING NEWS

a day, adults a pint, say the f  
eat an egg every day, if possib  
can be eaten in other foods as w  
recipe for Four Square Puddi  
of milk plus bran and raisins, t

**re Pudding**

- 2 tablespoons sugar
- $\frac{1}{2}$  teaspoon nutmeg
- 2 cups milk
- 1 teaspoon vanilla extract
- 4 tablespoons sugar

spread with butter; cut into squa  
baking dish. Sprinkle each squa  
egg yolks; add sugar, nutmeg, n  
pour over bread. Bake in mod  
utes. Cover with meringue mo  
4 tablespoons sugar. Bake in s  
or until meringue is brown.  
ing dish).

ing bring to a boil. Add lemon juice and cook for three minutes longer. Stir and skim for five minutes to prevent floating film. Pour into hot sterile glasses. Let cool and seal with hot paraffin.

Strain the Rhubarb Jam  
1 quart rhubarb  
1 quart strawberries  
1½ quarts sugar

Cut the unpeeled rhubarb in 1½ inch pieces. Mix the strawberries, rhubarb and sugar and cook for 15 minutes. Strain the mixture through a colander. Add the sugar. Stir frequently to prevent burning. Pour into hot jars and seal.

Miss Chasness welcomes personal letters from interested readers. She is pleased to receive suggestions for new recipes and articles and is very ready to listen to your "responses." For recipes and articles, send a menu as an order. Address your letters to "Miss Sadie B. Chasness," 7 West Adelaide Street, Toronto, and stamp stamped self-addressed envelope if you wish a reply.

**A FAMOUS BRAND**

**Ogden's**

**FINE CUT**

A detailed illustration of a pack of Ogden's Virginia Fine Cut cigarettes. The pack is shown at an angle, revealing the top and front. The top of the pack is dark with the brand name 'OGDEN'S' in white, bold, serif capital letters. Below this, on the front of the pack, is a circular emblem featuring a bird, possibly an eagle or phoenix, with its wings spread, perched on a branch. Above the bird is a small crest with the letters 'A' and 'R'. Below the bird, the words 'VIRGINIA' and 'FINE CUT' are printed in a stylized font. The pack is shown against a background of horizontal lines.

Located in the picturesque range ranching country West of High River, Alberta, The Stampede Ranch is owned and operated by Guy Weddick, cowboy, writer, dean of International rodeo producers, who for many years produced THE STAMPEDE at Calgary.

**T** "T-Hanging-S" Brand  
**S** of  
**THE STAMPEDE**  
**RANCH**

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