



TURNING POINT

By Mary Imlay Taylor

CHAPTER XIX
Sherwin risked his own life to save Stenhart, realizing that it meant freedom for Stenhart and prison for himself. Jim, Jane and the posse watched the rescue. The sheriff put handcuffs on Sherwin. Some- one fired a shot which struck Sten- hart. The fastest figure was killed by the posse. It was Jordan, the outlaw.

CHAPTER XX
"Good God, he's shot!" Jim gasped. Then he shouted, but his voice was cut off by a volley of shots. The men behind had been quicker than he; they were crash- ing into the thicket. Stenhart, meanwhile, hung heav- ily against him. "He's got this time," he murmured. "I'm shot, Jim!" He thought it was Sherwin. But the sheriff came up, padding. "Hit you, did he? Here, Adams, you follow up Mr. Stenhart. I want you—" he hurried Jim—"we killed the fellow who did it, caught him running—"

"It's Jordan," he said, soberly. "He meant to get me—I'm afraid poor Max is done for." "By George, then we've killed two birds with one stone—we've got the outlaw and the escaped convict in one bag! Sorry about Mr. Stenhart—maybe the men had better make a stretcher for him, eh?"

"Some one's got to go to the ranch and get a car—I—" Jim stopped short; he saw Jane coming. "It's Jordan," he said, soberly. "He meant to get me—I'm afraid poor Max is done for."

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THE ALEXANDERS IN B. C.



On the bridge of the Canadian destroyer, H. M. C. S. Crescent, Viscount and Viscountess Alexander enjoy the brilliant sunny weather on their way from Vancouver to Victoria.

CHRONICLES of GINGER FARM

By Gwendoline P. Clarke
To any worn and worried women whose job it is to patch binder canvases it will come as welcome news that the paste-patching job I did last week really worked. For which I am truly thankful, because no sooner was the wheat cut than the canvases were brought to the house again for more repairs. Of course we really need new canvases but it's a question whether we could get them and even if we could I suppose the price would be just about out of sight. So I got busy on patching. And in case there are any like-minded people around perhaps I should explain just how this patching is done.

Spread the binder canvas out on the floor. Cut patches the desired size and paste well with a fairly thick flour and water paste. Smooth the patches on to the canvas very carefully with your fingertips. Turn canvas and put similar patches on the other side so that you have two patches covering the same tear. Now get a hot iron and keep ironing until patches are dry. Be careful, before lifting the iron, to run it well past the edge of the patch—sooner was the wheat cut than the canvases were brought to the house again for more repairs. Of course we really need new canvases but it's a question whether we could get them and even if we could I suppose the price would be just about out of sight. So I got busy on patching. And in case there are any like-minded people around perhaps I should explain just how this patching is done.

Our week-enders were lucky to have it stay fine and dry while they were here. They came in batches this time. Friday afternoon, Saturday afternoon and Sunday morning. By the time they were all here we had extra. But I didn't mind because on Saturday night Bert painted the pantry ceiling for me! Maybe it was intuition on my part that made me leave the ceiling. You see I had already painted the walls, the woodwork, the window and put down a new piece of linoleum—in fact I had done every- thing except the ceiling. Subcon- sciously I thought possibly there might be someone around who would feel an urge to complete my unfinished business. I think I shall repeat the experiment in the kitchen. It really provides a grand opportunity for a man to show a woman how it should be done. And who am I to deny that privilege to anyone so minded?

However painting the pantry is really only incidental—my real story is the story of a stove—an electric stove—of which I had long gone up hope of getting since it was ordered about ten months ago. Last Monday I received word that the stove was actually at the station and waiting to be delivered. I moved fast. I telephoned an electrician to come in that night to connect the stove. I started show- ing things out of the pantry to make room for it. A shelf had to come down—that left bare patches and patches and finished up by painting the pantry. You see I just couldn't bear the thought of a nice new stove sitting in a shabby old pantry.

The delivery truck was supposed to arrive about 4.30. Partner and Bob were waiting around to help

TABLE TALKS.. More Questions

"My neighbor tells me that I can do up fruit without sugar. It seems to me it would not keep. Please tell me if I can do this way as my sugar ratio. doesn't seem to go very far." The keeping quality of canned fruit does not depend on the addition of sugar but rather on sufficient processing and the use of airtight sealers. However, the shape, color and flavor of some fruits are retained better when some sugar is added. There are two methods that may be followed in canning fruit with- out sugar. Small juicy fruits, berries, cherries, rhubarb and juicy plums, should be washed and part of the fruits crushed in the bottom of a preserving kettle. The remain- ing fruit is then added and heated for a few minutes or until juice just starts to flow. If neces- sary, a little water may be added to prevent scorching. The sealers are packed solidly, crushing fruit down slightly so that it is covered with juice. The filled sealers are then processed.

Large fruits, such as peaches, pears, and plums are prepared and packed in the sealers. Two inches of boiling water should be put in the bottom of the canner, the un- covered sealers placed on the rack in the canner which should be covered tightly. The filled sealers are then steamed from 20 to 30 min- utes or until the fruit is tender. The juice flows. The sealers are then removed from the canner and the fruit and juice from one or two sealers is used to fill the others. If there is not sufficient juice to completely cover the fruit, boil- ing water may be added. The sealers are then put on, partially sealed and the sealers processed the re- quired time. If the fruits cannot be prepared by this method, the desert they require some preparation before using. The juice should be drained off, enough water added to make two cups of liquid for each quart sealer, then brought to a boil, sweetened to taste and poured over the fruit. Best flavor is de- veloped if this is done several hours before using so that the fruit will be thoroughly sweetened.

The processing time varies ac- cording to the fruits canned. Complete tables for processing will be found in the bulletin, "Home Canning of fruits and vegetables," available free of charge, upon re- quest, from the Department of Agriculture in Ottawa.

See More Sugar After September

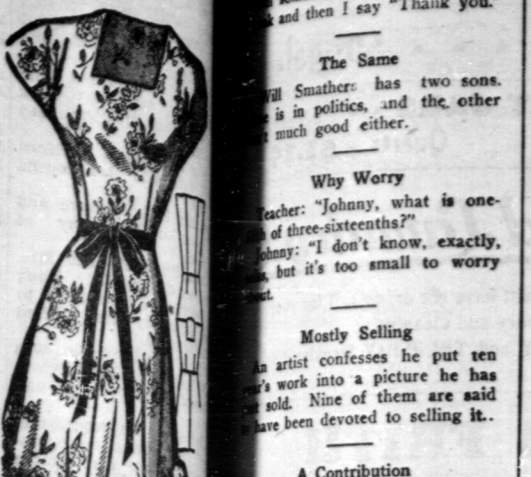
There may be good news for sugar users for the last quarter of 1946, says the Financial Post. Recently, officials in both Canada and the United States decided no change should be made in pres- ent allocations for the third quar- ter. But supplies are now tending to equal or slightly to exceed demand. And since authorities both here and in the United States are agreed they will raise "normal" supplies at this stage, continuation of present satisfactory trends may mean a small increase to some types of consumers in the last quarter. Four weeks' sugar figures re- leased from Ottawa last week may be misleading. They show in one place that stocks of refined sugar are 42% up over last year. But they also show that stocks of raw sugar are down 30%. Over-all, on a strictly comparative basis, the present total Canadian supply is almost exactly where it was a year ago.

COAST-TO-COAST KELLOGG'S ARE CANADA'S choice for any meal anytime!

Want an idea that will help you save time and work—and at the same time keep meals more interesting for your family? Thousands feature Kellogg's not only for breakfast but for quick snacks anytime of day! Corn Flakes, All-Bran, Rice Krispies, Bran Flakes, Krumbles and All-Wheat are all made by Kellogg's, the greatest name in cereals!

Good Record

Some 30,000 mothers and their children have been brought back to the Atlantic and not one has been lost. There are 100,000 more to come from Britain and 7,000 from the continent.

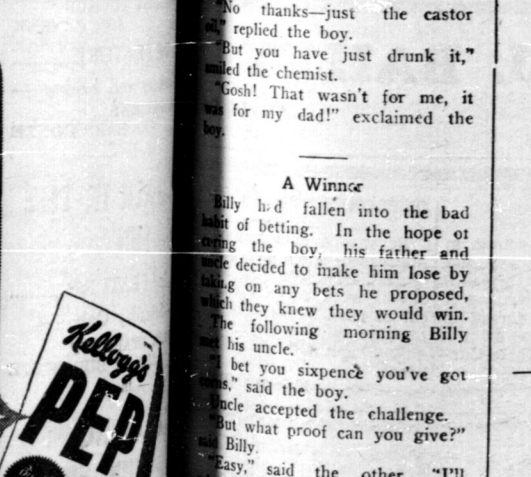


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WONDERFUL SKIN AND CARE are used in blending Maxwell House Coffee.

Generations of ex- pert blenders have es- tablished a Maxwell House tradition in the art of scientific coffee blending.



Modern Language
The expert's loving low, ap- pealed the savage chief. "I'm from beyond, the sunset- and the Great White King," he interrupted the chief. "If you don't say something about the rotten radio programs I send over here."

Service With a Smile
A boy entering a drug store in a place that stocks of refined sugar are 42% up over last year. But they also show that stocks of raw sugar are down 30%. Over-all, on a strictly comparative basis, the present total Canadian supply is almost exactly where it was a year ago.

OUT OUR WAY



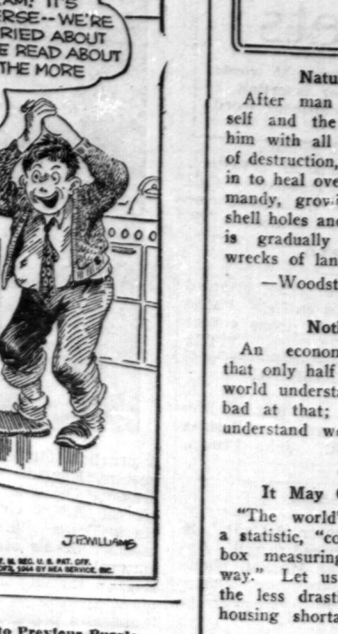
BEING SO VERY EFFICIENT AT YOUR STUDIES AND WITH SUCH A THIRST FOR KNOWLEDGE MUST MAKE YOUR MOTHER VERY PROUD OF YOU!"

Then He Speaks
"I always sit quietly and then I say 'Thank you.'" The Same
"Johnny, what is one of three-eighths?" "I don't know, exactly, but it's too small to worry me."

U. S. Army Leader

41 Moths
42 Learn
43 Daybreak
44 Cases (ab.)
45 Payments
46 He — com- mander of the air forces in China, India and Burma
47 Number
48 Peer Gynt's mother
49 Magic
50 God of love
51 Scheme
52 King (ab.)
53 Mythical
54 Britain
55 Coverlet
56 Parcel post
57 Clothes
58 Indian province
59 Depend
60 Mine
61 Poker stake
62 Cleave
63 Laugh
64 Pochard
65 Caterpillar
66 Tasto solo
67 Clamor
68 Fruit
69 Heart
70 Abyss
71 Great Lake
72 Soft drink
73 Blow a horn

JUST IN FUN



CHINO—NO MAMAMI! IT'S QUITE THE REVERSE—WE'RE BOTH VERY WORRIED ABOUT IT! THE MORE WE READ ABOUT GREAT PEOPLE, THE MORE WE FIND WE KNOW LITTLE OR NO THINGS WHEN THEY WERE YOUNG!"

Why Worry
"Johnny, what is one of three-eighths?" "I don't know, exactly, but it's too small to worry me."

VOICE OF THE PRESS

Nature Is Healer
After man has shattered him- self and the countryside around him with his terrible weapons of destruction, nature quietly moves in to heal over the scars. In Nor- mancy, growing crops cover the shell holes and kook craters. Sand is gradually drifting over the wrecks of landing barges. —Woodstock Sentinel-Review.

Nothing To It
An economics expert claims that only half a dozen men in the world understand money. Not so bad at that; it's six more than understand women. —Ottawa Citizen.

It May Come To That
"The world's population," says a statistic, "could be packed in a box measuring a half-mile each way." Let us first, however, try the less drastic solution of this housing shortage. —Winnipeg Tribune.

Dry-Clean Bathing Suit
Lady called a local department store and ordered a couple of bath- ing suits for her daughter to wear at camp this summer. When they arrived, she was understandably disturbed to find that they had tags attached to them reading: "Dry clean. Do not wash." —The New Yorker Magazine.

High Cost of Lollipops

Children in the New York City area are personally experiencing inflationary bites into their spending allowances—lollipops have gone up 233 percent in price. For- merly selling at one cent each, the price last week was three for 10 cents. —Toronto Star.

He Just Ran Away
"Broken marriages" isn't over- done. A century ago, when di- vorce was seldom invoked, a man simply ran away from his wife when he couldn't stand her any longer, and as communications were poor, he didn't have to run very far. Women, too, frequently vanished by the light of the moon. We really don't believe that people are any worse at marriage now than they were then. But they are more business-like about their methods of separation. —Peterborough Examiner.

IT MEANS A LOT when the meal includes Maxwell House. This marvellous coffee is extra delicious because it contains choice Latin-American coffees... the finest the world produces.

MACHINERY

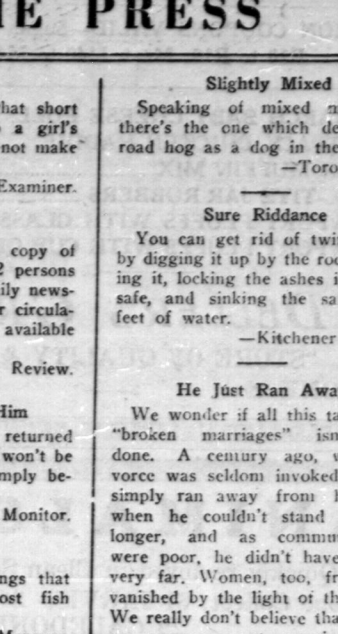
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WIL-YUM
"Certainly eating spinach would make me big and strong... and the first thing I'd know Pop would have me pushing the lawn mower!"

THE SPORTING THING



ROOR LITTLE FLY ON THE WALL! AIN'T YOU GOT NO CLOTHES AT ALL?"

OH, SHAME!
LITTLE FLY UPON THE WALL! AIN'T YOU GOT NO HOME AT ALL?"

MUTT AND JEFF—WHERE THERE'S NO SENSE THERE'S NO FEELING



HE ALWAYS COUNTS HIS CHANGE IN FRONT OF A MIRROR!
WHY? DOESN'T HE TRUST HIMSELF?

REG'LAR FELLERS—Just Imagine!
YOU KNOW I DON'T ALLOW YOU TO EAT BETWEEN MEALS' PINHEAD!
DON'T LOOK AT IT THAT WAY— SAY ME HAVE LUNCH AT 6 O'CLOCK—
-BUT THAT SIX O'CLOCK STUFF IS MAKE BELIEVE ON ACCOUNT I'M NEARLY STARVED!

POP—Double Money

By J. MILLAR WATT

By GENE BYRNES