

CHRONICLES OF GINGER FARM

By Gwendoline P. Clarke

It seems that the weatherman has got his seasons mixed, or something — and we don't mind how soon he straightens them out. From what we have been reading in the paper it appears that most districts were treated to something a little out of the ordinary for the Easter week-end.

We had our share of inconveniences starting Saturday afternoon when the lights kept going out for five or ten minutes at a time. It was really rather cozy. Without so much of a flicker out they would go, and then, just as soon as we had the lamps and candles lit, would come the lights again. At one time I said to Partner— "Won't it be awful if the power goes off and we can't listen to the hockey game?" But it didn't, and we did—just you understand what I mean. And of course we went to bed quite happy with the result of the game. Incidentally, we were interested to learn that a "rookie" on the Detroit team was originally from this district.

Daughter and friend Bert were to arrive late Saturday night so we left the door unlocked for them. But oh dear, the wind was here ahead of them and it threw open the doors, knocked over a few things, blew papers around and generally created havoc—all inside of a few minutes. I was out of bed in a second and I found a pretty drafty business running around shutting the doors.

Sunday morning it was still blowing, ripping shingles off the barn roof and limbs of winter-weary trees, and the air was damp and unpleasant. A good fire in the kitchen would have been very welcome but every time we tried to light it, it just about smoked us out. So then we fell back on the electric stove. I was thankful it was going because it was necessary to make biscuits to eat out our manager's bread supply. For some unknown reason the baker failed to deliver our bread and by the time I realized he wasn't coming it was too late to buy a loaf anywhere in town. I also had to bake a pie.

You see the after effects of the fire left me with so little ambition that we were decidedly short on eats. But what else the pie still had another fifteen minutes to go when the power went off again—absolutely and completely.

So there we were, a smoky stove, no power and a half-baked pie. But we were not altogether stuck — there was still the coal-oil stove out in the back porch. It cooked vegetables, boiled water for our tea and gave me approximately ten miles of walking exercise as I trotted back and forth from the stove to the kitchen preparing dinner. When the power came on at five o'clock we were more than convinced that ever that hydro service is a wonderful thing. Talking about this morning a neighbour remarked—"I am beginning to think that coal-oil lamps and the old-fashioned cookstove were pretty reliable after all."

"Yes," I laughed, "but I don't see you going back to them!"

Yesterday, our family group set out as usual to solve the problems of the world! It is generally Daughter who starts the ball rolling by her views on labour problems, and of course her pet peeve is the large amount in compulsory deductions taken off her paycheque. And how impatient she is with the lack of interest and downright ignorance of the affairs of the day which she finds so prevalent among the younger city folk. "Honestly," says Daughter, "it is only country people who really know what's going on in the world—the average city worker simply isn't interested. Just imagine—in our office there isn't one woman who has ever bothered herself to go out to vote at any election, nor are they the least bit interested in the result. And what is true of our office is also true of hundreds of other offices throughout the city."

I have little doubt but what Daughter is right—more's the pity. Sure, people take an interest in whatever hurts their pocket, but only to the extent of grumbling. Take all these new price increases—how many will help the situation by staging a buyer's strike? There is never any attempt to probe beneath the surface. Take the agitation for the sale of oleomargarine in Canada for instance—despite the fact that milk, right now, is a glut on the market. It only needs a price adjustment in cream for that milk to be turned into butter. Generally speaking, farmers, who are very well that if all fluid milk were directed into the right channels there would be no need for a butter shortage or for oleomargarine either.

TABLE TALKS

Meat Extenders

Everyone, almost without exception likes meat. Even the aroma and the eye-appeal of properly cooked meat stimulates and aids good digestion. It is around the enjoyment of the meat courses that the responsibility of the homemaker, in the face of scarcities, and changing prices, to learn how to prepare and use the cuts available, to extend them as far as possible and yet at the same time to serve them in tempting and delicious ways.

The value of meat is not dependent upon its cost. The less expensive cuts are equally as good as those of higher price. They require long, slow cooking in a covered pan, using moist heat to soften the tough connective tissue. These cuts may also be made tender by grinding. When the homemaker cooks with imagination, steaks, pot roasts, Sirloin steaks etc. become intriguing fare. A touch of mystery may be achieved by the addition of such seasonings as celery tops, bay leaf, thyme or an onion stuck in with two or three whole cloves. These dishes are sure to get a big hand from the family.

The home economists of the Consumer Section, Dominion Department of Agriculture suggest adding sour cream, canned tomato or mushroom soup to the gravy, to give new sparkle to tried and true favourites. A meat loaf moulded on a baking sheet, frosted with creamed potatoes and browned in a hot oven is as superior as a prime roast.

Other good meat extenders, which carry the flavour of meat and yet increase the number of servings are vegetables, bread crumbs or dressings, dumplings and biscuit toppings. Rich meaty gravies or fancy sauces are the perfect accompaniment to all meat courses and play their part in stretching the meat meal.

Mushroom-Meat Patties
1 can cream of mushroom soup
½ cup water
1 pound ground beef or veal
½ egg, beaten
1 teaspoon salt
½ teaspoon pepper
3 tablespoons minced onion
½ cup chopped celery
White the mushroom soup with the water blending until smooth. Combine ground meat with crumbs, egg, salt, pepper, onion and celery. Shape into patties about 1" thick and brown both sides in hot fat. Cover with remaining soup mixture and bake, covered, for 25 minutes in a moderate oven 350 deg. F. or simmer covered on top of the stove for 15 minutes. Serve with gravy.

Meat Duck with Dill Dressing
2 lb. round steak, cut ½" thick
3 cups soft bread crumbs
½ teaspoon salt
1 teaspoon poultry dressing
¾ cup chopped onion
½ cup chopped dill pickle
6 tablespoons melted fat
1 tablespoon prepared mustard
½ cup dill pickle juice
Wipe round steak with a damp cloth. Combine crumbs, salt, onion, dill pickles and 3 tablespoons fat. Spread steak with prepared mustard and place dressing on top. Roll up and fasten with skewers and cord. Melt remaining 3 tablespoons fat in heavy pan and brown steak on all sides. Add dill pickle juice and cook in a covered pan 1½ hours or until tender. Six Servings.

Sauce for Boiled Beef
½ cup sweet pickle relish
2 tablespoons chopped parsley or celery tops
1 teaspoon sugar
1 teaspoon salt
½ teaspoon pepper
½ cup vinegar
Combine all ingredients and mix well. Serve with hot sliced boiled beef. The meat may be simmered until tender, then baked in a hot oven 400 deg. F. for about 20-25 minutes or until nicely browned.

Great Trees From . . .
A tiny walnut tree carried by a pioneer family in 1835 from Missouri to Oregon, and replanted, produced \$20,000 worth of veneer when sawed up 93 years later.

Screen Performer

HORIZONTAL	VERTICAL
1 Pictured actress.	1 Raced
2 Measure of area	2 Symbol for actinium
3 Containers	3 Facts
4 Either	4 Exits
5 Paths	5 Dill
6 Symbol for tellurium	6 Plot of land
7 Superior	7 Age
8 Distant	8 48 Diminutive
9 Therefore	9 Measure of cloth
10 Senior (ab.)	10 Excitement (Latin)
11 Musical sound	11 Electrical en-
12 Finish	12 Arrival (ab.)
13 Nickel	13 Things
14 Be carried (symbol)	14 Desire
15 Prepared for publication	15 Postery
16 Within	16 54 Jumbled type
17 Father	17 55 And (Latin)
18 Domiciliated animal	
19 Afters	
20 Friends	
21 Occans	
22 Hypothetical structuralist	
23 Organs of thought	
24 Literary composition	
25 Lord Lenin (ab.)	
26 Segments	
27 Paid notice	
28 Rod	
29 Musical note	
30 She is one of Hollywood's newest	

TEEN-TOWN TOPICS

By BARRY MURKAR

A friend stopped us on the street the other day—a male friend of about 60 years of age. "You should tell those teenagers of yours instead of straggling along with them," he said. We mused over this after we went to bed the other night and came to the conclusion that telling teen-agers was a matter best handled by their parents. Although we do think some parents neglect an awful lot in the telling.

An interesting article on teenagers appeared in a recent copy of Time magazine (March 31) called "Manners and Moxie." It gave off with the various fads and do-dos that have hit the hi-rowd around the country. According to Time, the war, rationing and the advent of the atomic age has altered the U.S. teen-ager's preoccupations with mated milk, two-hour telephone calls and juke-box music. But when the firing ceased and things started to get back to normal, the teen-agers too found post-war changes in tribal custom, language, taboos, wooing, dress and methods of transport. We haven't noticed any great change in Canada's younger set—but if things keep on the way they're going—there's no saying what the future holds for it's the price.

How old does a person have to be to go to a cocktail bar? We don't know, but we hope it is about 45. When you read that age you should know better. If you don't it doesn't make much difference, you're too old to be doing anything anyway. Our paper recently showed pictures of the interiors of some of the new cocktail lounges. We were reading the article over a cup of coffee — when a friend (teen-ager) walked in. "Boy is that over ultra?" he gasped. "I can hardly wait to get down town."

What do you think you'll do, when you get there, we questioned. "Go in and have a snort," came the reply. We doubt very much if he would be served any, but the idea of what the others think is modern and up-to-date. We'd like to have the pleasure of telling those others, that some of their ideas stink.

According to the papers, Princess Margaret Rose is quite different from her older sister, Elizabeth. Margaret, who is apparently free and easy, is cause of great concern for both the King and Princess.

British Housewife A Business Woman

(Letter in New York Sun)
To the Editor:—I am writing to you in the hope that this letter will enlighten your readers as to the true position regarding the food situation in this country. Many Americans, according to our papers, believe that we are managing quite well. I give a rough outline of the position as it affects my home.

I have a wife and two boys, aged 12 and 8 years. Their breakfasts consist of a plate of porridge each, made with half milk, half water; a thick slice of bread each, with a small piece of bacon three inches long, tea or cocoa. My wife and I have similar breakfasts four mornings out of seven, with the addition of two eggs each a week. The children also get two eggs each a week; we can do this as we eat very little meat. Other meals are equally monotonous, except at Christmas.

Our meat ration (1 shilling each) allows us to buy only one pound of meat for each week. Sometimes the meat is so tough and old that we cannot eat it. As for unrationed food, it is much sought after, and some of it reasonably cheap, but booked in the stores I did not know of. I will endeavor to show. I recently stayed home, owing to very bad weather, and offered to do my wife's shopping. I came back after three hours of queuing and bargaining, with only our bare rations. I believe I have many others here that the bulk buying of food by government officials is the cause of much of the shortages in Britain. As you know, private enterprise is frowned on by the present government. If business men were allowed to go overseas and buy in the open market, we should not be so short of goods.

I have one grouse against the government. "Wherever did you learn such slang?" King George once asked his younger daughter after a conversation about some drawings she had done. "Oh," said Margaret, "at my mother's knee—or some other joint." Kind of cute, we thought.

With the warm weather really on the way, the young ones are getting out more. Baseball is in the throes of being organized and the news is coming in daily from the baseball teams to the south. Now that the roads are drying up, it's really interesting to get the old bike out and go for a hike. Touch on the joints at first—especially the joints where you have been hanging out all winter, but they'll get used to it. This spring air is really good. We were down at the lake a few days ago, and watched some of the fishermen getting their nets in shape and their boats canked and painted. Did you know that we have fishermen on Lake Ontario and Erie, who go out twice daily to lower and raise their nets? Well we have. Sailing is a wonderful sport. We had a boat once, but we'll leave sports to "Sibbit," he'd probably catch us in error on something and that would never do.

My mom just called from the cellar, to come down and help with the cleaning. With that warm sunshine outside and the air so fresh, I should not mind it. I go for a nice walk. Doggone it anyway. Spring means cleaning, raking and cutting the lawn, helping in the garden and other stuff. I think I like winter the best after all.

Success

The Father of Success is Work. The Mother of Success is Ambition. The Oldest Son is Common Sense. Some of the Other Boys are Perseverance, Honesty, Thoroughness, Foresight, Enthusiasm, and Co-Operation. The Oldest Daughter is Character. Some of her Sisters are Cheerfulness, Loyalty, Courtesy, Care, Firmness, Sincerity and Harmony. The Baby of the Family is Opportunity. Get well acquainted with the Old Man—WORK—and you will be able to get along pretty well with the rest of the Family. —From an address by L. A. Williams to the Pacific Northwest Personnel Management Association.

Salama Tea Bags

So handy

MURDER IN PLAIN SIGHT
by GERALD BROWN
B.N.A. PICTURES

GENTLE LAXATIVE ANTACID
TAKE PHILLIPS' MILK OF MAGNESIA TONIC
WAKE UP FRESH FULL OF LIFE

GIRLS! WOMEN! TRY THIS IF YOU'RE NERVOUS
On 'CERTAIN DAYS' of the Month!
Do female functional monthly troubles make you feel nervous, fidgety, cranky, so tired and "dragged out"—at such times? Then try Lydia E. Pinkham's VEGETABLE COMPOUND.

FAN TANS are festive!

ROYAL FAST RISING DRY YEAST

By GENE BYRNES

AMERICANS AND IT CONCERN US
we get from America. I am sure that a man having a meal either at a restaurant, but why do we have to show such gratitude to the majority of Americans who know what a three-course meal is? What exasperates me is that of his food unrationed, he is untouched and cigarettes are away after two or three puffs. Remember that you give British people the same the average American is a wasteful person and the waste causes heartaches to me (and most).

We have just had a coal electric supply (coal) in the future I must do my part in close range, as if someone had good luck, and please to us grousing Britons under.

IT RINGS THE BELL
you serve Maxwell House Coffee for breakfast, delicious blend—choice Latin-American—free specially selected give you extra-rich

CHAPTER XIII
closed her eyes and let a quick breath escape her lips. She opened, staggered, but determined. "There was someone in the room," she said. "The old voice was pained. 'I knew it was he,' she said. 'He always wears a hat, and never wore a hat also—a woman—' she said. 'I saw her go down the hall from Park Street to the door.'"

RECIPE
Add 1 envelope Royal Fast Rising Dry Yeast and 1 cup sugar to 1 c. lukewarm water. Stir and let stand 10 minutes. Scald 1 c. milk, add 5 tb. sugar, add 2 tsp. salt and cool to lukewarm. Add yeast mixture. Cover and let rise in warm place until doubled in bulk, about 1½ hours. Punch dough down in bowl and let rise again in warm place until nearly doubled in bulk, about 40 min. When light, roll out into strips 1½" wide. Place 7 strips together; cut into 1" wide. Place in shallow pan. Cover and let rise in warm place, about 1 hour. Bake in light, about 1 hour. Bake in 400° F. oven for 20 minutes.

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By GENE BYRNES

HOMES FOR BOMBED-OUT FRENCH

Naisy-le-Sec, a village near Paris, was almost totally destroyed in a 1944 bombing raid. Today a model town is building over the ruins. These prefabricated bungalows came from America. The town also has prefabs made in several European countries.

How Can I?
By Anne Ashley

Sunday School Lesson
THE KINGDOM STRENGTHENED AND ENLARGED
2 Samuel 8:3-4, 9-12; 7:8-19
Golden Text—David's went on, and grew great, and the Lord God of hosts was with him.—2 Samuel 8:10.

Modern Etiquette
By Roberta Lee

The Worker
The indoor worker is often fatigued by the monotony of his work until it gets on his nerves and brings headaches, irritability, loss of sleep and indigestion. A good way to relieve this condition is to build up nervous energy with Dr. Chase's Nerve Food, the mineral and Vitamin B tonic. Ask for the economy size bottle of Dr. Chase's Nerve Food. 60 pills—60c. 180 pills—\$1.50.

A Favourite Sweetener
No ration required

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—particularly esteemed by wise homemakers for nearly fifty years. Its goodness and value are so well known that more and more people are turning to it.

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