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 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 supportime 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 it, on 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 mean. And of course we went to of the game. Incidentally, we were nterested to learn that a "rookie" on the Detroit team was originally

. . . 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 generally created havoc-all inside in a second and I found it a pretty drafty business running around shutting the doors.

Sunday morning it was still blowing, ripping shir.gles off the barn roof and limbs off winterweary 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 eke out our meagre bread supply. For some unknown our bread and by the time I realized he wasn't coming it was too late to buy a loaf anywhere in You see the after effects of the flu left me with so little ambition that we were decidedly short on eats. t alas 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 were not altogether stuck there was still the coal-oil stove vegetables, boiled water for our our tea and gave me approximate ten miles of walking exercise as stove to the kitchen preparing dinner. When the power came on at five o'clock we were more conis a wonderful thing. Talking about this morning a neighbour re marked-"I am beginning to think that coal-oil lamps and the oldreliable after all."

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

Yesterday, our family group se out as usual to solve the problems 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 pay cheque. And how impatient she i with the lack of interest and down right 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 is 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 neath 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 know very well that if all fluid milk were directed into the right channels there would be no need for a butter

TABLE TALKS

Meat Extenders

tion likes meat. Even the aroma and the eye-appeal of properly cooked meat stimulate and aid good digestion. It is around the meat course that the family's enjoyment of the meal centres. Therefore it becomes 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 licious 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

nagination, stews, pot roasts, Swise 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 Depart ment of Agriculture suggest adding sour cream, canned tomato or mushroom soup to the gravy, to give new sparkle to tried and tru favourites. A meat loaf unmoulded on a baking sheet, frosted with creamed potatoes and browned in a hot oven is as superb as a prim

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 gra-vies or tangy sauces are the perfect accompaniment to all meat courses and play their part in stretching the meat used.

Mushroom-Meat Patties 1 can cream of mushroom soup ½ cup water
1 pound ground beef or veal

2 cup fine dry bread crumbs 1 egg, beaten 1 teaspoon salt

1/8 teaspoon pepper

3 tablespoons minced onion 2 cup chopped celery

Dilute the mushroom soup with the water blending until smooth. Combine ground meat with crumbs, salt, pepper, onion and celery. 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. Six

Mock Duck with Dill Dressing 2 lbs. round steak, cut 1/2" thick 3 cups soft bread crumbs

teaspoon salt
teaspoon poultry dressing 1/4 cup chopped onion
1/4 cup chopped dill pickle 6 tablespoons melted fat 1 tablespoon prepared mustard

a cup dill pickle inice Wipe round steak with a damp cloth. Combine crumbs, salt, onion dill pickles and 3 tablespoons fat. read steak with prepared mustare 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 11/2 hours or until tender. Six Servings.

Sauce for Boiled Beef 1/2 cup sweet pickle relish tablespoons chopped parsley of celery tops

1 teaspoon sugar 1 teaspoon salt

s teaspoon pepper 4 cup vinegar Combine all ingredients and min well. Serve with hot sliced boiled beef. The meat may be simmered oven 400 deg. F. for about 20-23 minutes or until nicely browned.

Great Trees From . . .

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

REG'LAR FELLERS_Tails Win

Screen Performer HORIZONTAL VERTICAL 1 Pictured

11 Either

12 Paths

27 Be carried

32 Domesticated

31 Father

37 Friends

46 Literary

54 Rod

tenant (ab.)

56 Musical note

newest -

1 Raced 2 Anger 3 Symbol for 9 Measure of 10 Containers 6 Exist 5 Symbol for tellurium

GENERICEAU 7 Plot of land 26 Aluminum 42 Century plan 28 Abstract being 43 Ailments 29 Health resort 44 Spain (ab.) 13 Distant 16 Senior (ab.) 33 Measure of 48 Excite 17 Musical sound cloth
18 Finish 35 Electrical en19 Things

GEORGES

55 And (Latin) 39 Distress

the other day—a male friend of about 60 years of age. "You should of stringing along with them," he we went to bed the other night and came to the conclusion that telling teen agers was a matter bes handled by their parents. Although we do think some parents neglec an awful lot in the telling.

An interesting article on teenagers appeared in a recent copy of Time magazine (March 31) called Manners and Morals. It gave off with the various fads and do-dos that have hit the hi-crowd around the country. According to Time, neither war, rationing nor the advent of the atomic age has altered the U.S. teen-ager's preoccupation with malted 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 postwar 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 goingomething has to change. Let's

* * * How old does a person have to be to go into a cocktail bar? We don't know, but we hope it is about 45. When you reach that age you should know better. If you don't it doesn't make much difference, 're too old to be told anything anyway. City paper recently showed pictures of the interiors of some of the new cocktail lounges. We were reading the articlea cup of coffee - when a friend (teen-ager) waltzed in. "Boy is that ever ultra?" he gasped. "I can

hope it's the prices.

hardly wait to get down town." What do you think you'll do, when you get there," we ques-"Go in and have a snort," came

the reply. We doubt very much if he would be served any, but the ideas the whole thing places in the minds of young people is evident. The ideas have been a result of what the olders think is modern and up-to-date. We'd like to have the pleasure of telling those olders, 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

learn such slang?" King George once asked his vounger daughter frawings she had done. "Oh", said Margaret, "at my mother's kneeor some other joint." Kind of cute, we thought. . . .

With the warm weather really or the way, the young uns are getting ut 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 invigorating to get the old bike oiled up and go for a hike. Tough 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 caulked 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 "Sixbit", he'd probably catch us in error on some thing 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 thought I'd go for a nice walk. Doggone it anyway. Spring ans 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 Am-The Oldest Son is Common

Some of the Other Boys are Per severance, Honesty, Thoroughness, Foresight, Enthusiasm, and Co-Operation. The Oldest Daughter is Charac-Some of her Sisters are Cheer

fulness, Loyalty, Courtesy, Care, Economy, Sincerity and Harmony. The Baby of the Family is Op-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 for both the King and Princess | Personnel Management Association.

British Housewife A Business Woo

we get from

having a mea

have to show such gr

know what a thre What exasperat

of his food u

away after two

give British pe

wasteful pe

waste causes

in the future !

pording in day

us grousing Br

We have just had a

IT RINGS THE BELL.

you serve Maxwell li

Coffee for breakfast,

delicious blend cor

choice Latin-American

fees specially selecte

give you extra-rich fa

GENTLE

AAAII

Vegetable Compound to reien such symptoms. This fine medica is very effective for this purpose

For over 70 years thous

ANTACID

lucky An

To the Editor-Sir: 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 nicely on the present rations. I will 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 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 keep a fowl in the garden. Other meals are equally monotonous, ex-

cept at Christmas. Our meat ration (1 shilling each) allows two good cooked dinners for each week. Sometimes the meat is so tough and old that we cannot sticate it. As for unrationed food, fish, when obtainable in any variety, is much sought after, and some of it reasonably cheap, but booked eat shops have little to sell and demand is greater than supply. Cakes and confectionery are poor stuff indeed, but help to feed even

though they often contain only dried eggs, flour, baking powder and flavoring. Really, the British housewife i very astute business woman, as 1 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 queueing and barraining, with only our bare rations. In the stores I did not know the unrationed foods. Needless to say

that the bulk buying of food by government officials is the cause of much of the shortages in Britain, frowned on by the present govern to go overseas and buy in the ope

On 'CERTAIN DAYS'

of The Month!

Add 1 envelope Royal Fast Rising Dry Yeast and 1 tsp.

Add 1 envelope Royal Fast Rising Dry Yeast and 1 tsp. sugar to 1 c. lukewarm water. Stir and let stand 10 minutes. Scald 1 c. milk, add 5 tbs. sugar; add 2 tsp. salt and cool to lukewarm. Add 5 tbs. sugar; add 2 tsp. salt and cool to lukewarm. Add 4 to yeast mixture. Add 3 c. sifted flour and beat until perfectly smooth. Add 4 tbs. melted shortening and 3 c. more sifted flour, or enough to make easily handled dough. Knead well. Place in greased bowl. 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 rectangular sheet ½" thick. Brush with melted butter or shortening; cut into strips 1½" wide. Place inchiside up in greased mufin pans. Cover; let rise in warm place, free from draft, until light, about 1 hour. Bake in 400°F. oven for 20 minutess

Do female functional monthly disturbances make you feel nervous, fidgety, cranky, so tired and "dragged out"—at such times? Then do try Lydia E. Pinkham's

Lydia E. Pinkham's COMPOUND

FAN TANS are festive!



CHAPTER XIII le thought she might

staggered, but deterhe steps from the path cross from Charles old voice was pained He always swagvas also a-a womanthe hill from Park

green." She looked "There was someone ouldn't see very well. The

and I was concentrat-

en, for the figure had been osite side when McCale That someone must have ost at the door when the as fired? The murderer? r woman?" he snapped.

hat. You said the figure gray raincoat and a gray ely you could recognize

can't remember what hapem. Curt and the woman ost met at the gate, but not sure. Then-I'm confused. There wa I closed my eyes, notice someone-the wogreen I believe, running

she went to an old, battered stood in a corner of the a spring that secret drawer, she took st furtively, and added. was the merest corner off you control the dough

e's to crime. Ha, ha. what really sent you to

awing room grate. It note to Curt. He must to burn it in this house. ow it proved almost all ed the fragment to its ipped the envelope into No time to lose

in green had red sner" he asked, coldly. oked for a moment down ion't know," she faltered oking at Curt." nent and wrath flash his eyes, was as quickly nly said, "Courage, ther

out her hand impulsively ted to explain away his n her. A long moment he turned to the fire. He

McCale stopped by the still for He knelt and noticed that Curt had been shot a little above the heart, at close range, as if someone had

half out of the light thrown by th

walked up to him and let him have it. It was a miracle he had managed to get up the steps to the have dropped dead in his tracks. He frisked the body until he came upon a key ring that held a number of keys. Satisfied that one of these must be the key to the dead man's

apartment, he rearranged the cloth ing, walked to the door, eased it open and slipped out. At Park Square, McCale hopped into a crusing cab which put him down at 413 Fensroad in six min-

utes flat. Four-thirteen was a big hunk o concrete and stainless steel. The self-service elevator whisked him to the third floor. He stopped before the number 13 and listened carefully his ear to the door.

After he'd entered, he stood com pletely still, testing the silence that doorway at his right gave entrance to a large living room, There were two doorways in back

then rinse in cold water. and a little to the left of him as he stood motionless in the center of the carpet. Not a board creaked or a pin dropped, but the hair on the back of his head stood up warningly. Moisture beaded his palms. He swiveled slowly, expecting anything.

A woman stood in the first door way. Tall, dark, voluptuous, she lounged, white-faced, breathless, in a peculiarly familiar attitude. Her face was so white she seemed all lipstick in the glare of so many lights. If she had had a cigarette in that mouth-Memory tugged at McCale and he knew it was Shari

She's scared, McCale thought. "Curt Vallaincourt has just been shot." he said. Watching her closely he was certain that it wasn't news to her that she already knew.
"Who are you-a dick? I didn't kill him."

"You were there." got to prove that, copper." "I'm not the police." "Then who are you? What are you doing here?"

"I'm a private dick. I am, however, investigating Curt Vallain-Curiously, she seemed relieved. He soon found out why A crafty look slid into her eyes. She almost

who did, mister.'

cops crawl all over it." She understood the necessity for speed and went on hurriedly. "I gone a long time—too long. I grabbed a cab, and got out at the music shop near Park Square. I was paying off the taxi when I saw Curt cutting across the path to

(To be Continued)

HOMES FOR BOMBED-OUT FRENCH



loisy-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.



The state allotted new homes to families with three or more children whose homes were more than 85 per cent destroyed. Andre Raimbeaud and family are shown examining the remains of their old home and enjoying the comfort of their new one. Note pictures of DeGaulle and Roosevelt.

2 Samuel 5:3-4, 9-12; 7:8-13

Golden Text.-David went

nd grew great, and the Lord God

When news reached England of

defeat and surrender of General

Burgoyne, someone remarked to the economist, Adam Smith, "The

author of "The Wealth of Nations

doom in a nation."

replied, "There is a great deal of

The remark is amply illustrated

How Can 1? By Anne Ashley

Q. How can I relieve a sore

A. One suggested remedy is t take a tablespoonful of linseed and boil it for an hour in a pint of water. Strain and add to it the juice of one lemon and a tablespoonfu

from the hands? A. Put a little dry mustard i cold water and rub it on the hands: Q. How can I prevent green pep-

Q. How can I skin boiled po-tatoes easily? A. When preparing potatoes fo

tutting dresses?

4536 SIZES

12 - 20, 40

ISSUE 16 -1947

Lynn. She wore a dark green wool "Who are you?" he said huskily. moved slowly toward him, eyes

"You were a fool to come directly here," he said then.

Apprehension widened her eyes for a moment, bringing out unusual pected lines in her face. She sat down unsteadily on a chair and ran nervous fingers through dark dyed

She was guarded now. Her eyes narrowed and she clutched the glass with shaking fingers. "You've

"Listen, then. I'm not saying I don't know Curt had been killed. I'll even admit maybe I was near enough to have seen it done. 1 might give you information as to

"I'm listening. But make it quick.

I want to frisk the place before the Comfort and style for gardening. iking, beaching! Simple-toplaysuit AND a jacket so jaunty you'll wear it over many outfits. was up here having a couple of drinks with Curt before he went to the wedding rehearsal. I decided to wait until he got back. He was Pattern 4536 in sizes 12, 14, 16 18, 20; 40. Size 16 overalls 3 yds 35-in, nap; jacket 1% yds. Send TWENTY-FIVE CENTS (25c) in coins (stamps cannot be accepted) for this pattern to Room 421, 73 Adelaide St. West, Toronto Print plainly SIZE, NAME, AD-DRESS, STYLE NUMBER.

Sunday School Lesson

STRENGTHENED AND ENLARGED

of hosts was with him .- 2 Samue Q. How can I remove an odor the Battle of Saratoga in the American Revolutionary War with the

A. If green peppers are oiled first before baking, they will not turn brown in the oven.

in the history of nations, but perhaps nowhere more pointedly than ooiling, instead of peeling the whole in the history of Israel. When one potato, just peel a narrow strip entirely around the middle of each marvel is that there should have potato, lengthwise. When cooked, been survival at ail. Q. How can I prevent material

Palestine seemed doomed almost in the very beginning when the from stretching out of shape when armies of Israel went down to defeat, with Saul, who had begun A. Baste around the neckline and the field of battle. But David, a goods will not stretch out of shape. man of the sword rather than the harp, soon made his prowess felt.

> Then came the reign of Solomor a long period of peace and apparent prosperity—but with oppression.
>
> Peter says in his Second Epistle
> that "holy men of God spake as they were moved by the Holy Ghost." They were moved to write with the candor of realism and truth, for the sins of David especially the sin of adultery and

his great qualities of heroism, ten The strength of David was in his magnanimity. David acknowledged his wrong-doing. When he expressed a longing for a drink from the well of Bethlehem, three warriors went through the enemy lines risking their lives to bring it to him. But it was too sacred for him to drink.

he murder of the man whom he

had wronged, are set down beside

It was, he said, the blood of men who had put their lives in icopardy So he poured it out on the ground as a sacred offering. How many of us have that spirit toward the many men-and women -who have so recently risked and given their lives that we may have life, liberty, and happiness.

The Artistic Bride

A brand new bride decided risk asking some people in for dinner. After a prolonged session with a cookbook, she selected two or three recipes she considere promising, went to her grocer's A quarter pound of white seedles grapes, three oranges, two tart apples, three cloves, the breast of a chicken, a can of pig's feet, a spring onion, a zuchino, three leeks and a half pint of dried blackeyed peas.

The grocer paled as he listened. "Lady," he said, "what are you making-a painting?"

Modern Etiquette By Roberta Lee

1. Should a person write a letter

and friends send gifts to a newlyengaged girl?

should one address the servants as Mr. Brown and Miss Jones? 4. Is it necessary to bow each time when meeting the same per-5. If there are to be three speak-

ers at a public dinner, or banquet, how much time should be allotted 6. Is it customary for the bride to give presents to her bridesmaids?

1. Absolutely not; and an excel-lent rule to follow, if one does write a letter under these circumstances, is to hold the letter until the following morning, then read it again. In nine cases out of ten, the letter will not be mailed. 2. No, but one who is financially able and generous often does. 3 No; address them as Charles and Mary. 4. No; merely smile, 5. Fifteen to twenty minutes is sufficient. 6. Yes.

THE PARTY FAVORITE

among coffees is Maxwell House. It stimulates and cheers because it's Radiant Roasted to develop every last atom of goodness in its extra-rich blend.

C.N.E. BULLETIN

How To Set Table

For Family Events

the six most important events in

a woman's life, will be artistic

ally displayed in one section of the Women's Building at the

Canadian National Exhibition

They will demonstrate the en-

gagement party, wedding party, the bride's first dinner, the

Christening, after-theatre party

and informal entertaining.

Set up in the manner of the

Museum of Modern Art and complete with silver, I'nen, food

and flowers, home-makers from

coast to coast will talk about

these artistic table settings

Shopping lists, recipes and

meals displayed, will be avail-

able to those visiting the C.N.E.,

it is pointed out. Particulars on

quilting, sewing and baking con

tests may be obtained now b

writing direct to Women's Section, C.N.E. Grounds, To-

A cracked furnace firebox may

allow fumes to escape into the

house and cause asphyxiation.

weeks after.

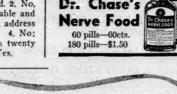


The Worker

The indoor worker is often over 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 condi-tion is to build up nervous energy with Dr. Chase's Nerve Food, the mineral and Vitamin B1 tonic.

Dr. Chase's







CORN SYRUP -particularly esteemed by wise homemakers for nearly fifty years. Its goodness and ralue are so well known that more

being served to-As a sweetener in baking Crown Brand Corn Syrup















ROY

FAST RISING

DRY YEAST



