

How to Make ICED TEA

Make tea double strength and while still hot pour into glasses filled with cracked ice... Add sugar and lemon to taste.

"SALADA"

WEST OF THE SUN

A Serial Story
 by JOSEPH LEWIS CHADWICK

The story thus far, Virginia Anne...
 CHAPTER VII
 It was hard, this waiting in Santa Bonita. Her only companion was the elderly Mrs. Warden. The girl, Lanya Correy, who might have been friendly, did not come to the house after that first evening. Lanya lived in the little dobe directly across the street, and often Virginia saw her come and go. But the girl never glanced her way.

Steve Bradley came riding along the street, leading the gray mare that Jim Randall had lent Virginia. She smiled and took off his sombrero.



This royal bird makes a stunning bedspread motif. Stitch him in flamboyant colors or in delicate pastels—you'll get compliments! Simple embroidery! Pattern 601; transfer; one 15 x 19 1/2; two 3 1/2 x 4, three 2 x 2 inch motifs. Send TWENTY-FIVE CENTS in coin (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth St., New Toronto, Ont.

CROSSWORD PUZZLE

ACROSS
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 2. Spanish
 3. Polish river
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Something For The Lions—Celebrating Lions picked a queen and had a hair-do named in their honor at their 32nd annual convention. Janice Harvell, left, was their choice for the queen...

ANNE HIRST Your Family Counselor

"Dear Anne Hirst: I am 16, and because my mother is not well, I have to do all the housework and laundry and all the errands besides. I have planned to run away with a boy I love, but to go I just couldn't. My mother won't let me go anywhere I used to get to the movies, but because I didn't come home till midnight one time, that is out. She won't let me visit my friends unless I'm home by 10. The rest stay till 11:30 p.m. I've been in love with this boy for a year, but I can hardly see him once a month. Then I have to slip out, and tell lies, or have friends lie for me. She says she's doing all this for my good, but it's only making it hard for me.

"My boy friend and I talked it over, and decided it's not because of anything happened to me she wouldn't have anybody to help her. 'Don't you think I should be allowed to go out three times a week and stay as long as other girls do?' "A girl who regularly deceives her mother, and consistently lies, cannot be trusted by her mother or anyone else. She must be disciplined like a child her age, until she comes to realize that the only way to have fun in this world is to be honest, and straightforward, and dependable—in all things.

"I rebelled against these rules your mother has had...
 The question started her. He must, she thought, be thinking of Lanya Correy. He halted then, and said: "I'll wait here, Virginia." She looked at him, puzzled again. Then looked toward the hills. A horseman was riding toward them, toward the spot where she stood. She glanced at Steve again and understood his smile. Her heart leaped.

New Gadgets and Inventions You'll Probably Be Seeing

PORTABLE DISHWASHER
 Portable dishwasher which washes, rinses and dries, will clean complete service for four in five minutes, using no more hot water than required.

PLASTIC WINE GLASSES
 Plastic wine glasses being produced are molded from crystal-clear acrylic plastic and are said to be indistinguishable at night from ordinary wine glasses, but they are use by air and shipping lines which customarily suffer heavy losses from breakages during storms and rough weather. Come in four sizes and shapes.

KOTO GARDENER
 The "Bantam Rotavator" is a gardening machine produced by a British firm, is claimed to be able to till soil, mow lawns, cut hedges and sweep paths, along with many other every-day jobs. Versatility made possible by a series of attachments which can be fitted in less than one minute. Included are reciprocating cutter bar, hedge clipper, rotary brush, grass box and cylindrical mower. Latter is fitted with a friction clutch which prevents blades from breaking on stones ground.

DOG LEASH
 Takes up excess cord and plays it out as required in new type of leash developed for pets. Unit has patented and exclusive features, such as the level-winder, which automatically levels the reel, etc. It allows dog to roam in any direction without restraint for length of leash. Size of animal does not affect smooth action of reel, which revolves freely and smoothly from roller-bearing arrangement, prevents entanglement. Tension just to be negligible (slightly over one pound) weight is fully paid out. All parts rustproof to prevent corrosion.

SPEEDS FRUIT PICKING
 The "Orchard Monkey" is designed for use when picking, thinning and pruning fruit trees. It is expected to speed up orchard operations by eliminating need to scramble up and down a ladder. Unit has two booms mounted on a mobile platform. Booms can be raised or lowered by use of push-button control from a short distance above the ground to a height of 21 ft. above. A self-contained generator controls the mobile base covers the boom controls. Requires a four-man crew to operate it—two on the platform to do the actual work and to do the ground to operate the tractor that pulls the machine. Tests made by a producer.

Stubborn SKIN RASHES?
 Try This If You Want Quick Ease and Comfort
 From psoriasis from the itching and burning skin troubles...
 A. By melting and skimming...
 B. By pouring a small amount of hot jar water between the window frame and the casing, and also smearing it along the sash cord and on the roller.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

What with scattered thunderbolts, spring crop to cut, binder mowing, and threshing, none of us was as yet in the barn. Now all the crop is ready to go in—wheat and spring crop too—and it looks like a lot of hauling. At this stage of the game one always looks forward hopefully to the end of the harvest—even while the men are planning for next year, figuring out when and where to sow the fall wheat.

One other job has come along pretty well lately—I mean our crop of visitors, some of whom were gathered in during one night, and came from a district that is at present very much in the news—Manawa. Train or bus connection being impossible, Dick picked all of them up in Toronto. So there we were, at 2:30 a.m.—an excited, travel-weary party of seven, led by a group around the kitchen table, re-creating ourselves with coffee and cookies, doors closed so that our chatter and nocturnal laughter would not disturb the rest of the family, peacefully sleeping—some of whom, you may be quite sure, was Partner!

When our party of ten sat down to make the system of ratavivator, body said, "This looks like a threshing party." I disagreed. "Brethren don't look for bread and butter plates—thank goodness—more do they expect first course plates to be removed before dessert. "Brethren want good, solid food and plenty of it, but they are quite ready to dispense with the trimmings. And that is something for newcomers to farming to remember. Salads and light desserts are fine for family meals when individual preferences can be considered, but for threshers like their meat, and their vegetables and gravy, followed by well-filled pies."

Well, another excitement last week was the arrival of Daughter from Fort William. Asked how she had a holiday she had got the word—"As long as I like—I'm not going back. It costs too much to travel!"

My sister-in-law was very much concerned. "But what will she do... that is stupid... supposing she can't get another job?" She need not have worried. Two days later Daughter went to the city to let her business college know she was in circulation again and within half-an-hour she had the offer of two temporary and one permanent job. She accepted a temporary job, starting in a week's time. But the next day there was an urgent telephone call—would she go that day to be on show? By now she is working again, after three days' holiday.

On Sunday two of our visitors left for points north and my sister-in-law returned to Toronto on the first lap of her way back to England. While they were away three more of us took a drive over to the Milton Airport. I especially wanted to go as I was anxious to see the new building which had been under construction at the time I left. I was surprised to find that it was all very nice but I was disappointed in the use they had made of the old building. I was hoping to see nice, spacious tea-rooms for the use of travellers and sight-seers alike. What they have is a hot, poky little lunch counter that seems crowded if more than two or three get into it at one time. Surely the new and the old of the Canada and America airlines could get together and do a little better than that!

It was quite a surprise to get back and forth to Milton without incident, because, from the way they have been acting I have come to the conclusion that it is temperamental vehicles around here—not any rate they act like spoilt children before company. For instance, one day I took two of our crowd down town with me in the pick-up. Everything was fine until I was ready to come home and then the trouble wouldn't start. It took a mechanic to get us going again. The next morning we had the trouble all fixed up and then during the afternoon my sister-in-law and I made a call in the country returning by a lovely winding road. About five miles from home we stopped to pick a few berries and then the trouble wouldn't start. A passing motorist gave us a ride home and then Bob had to take the big truck to tow the little one home. There was a "short" in the ignition. Such a way to act with visitors!

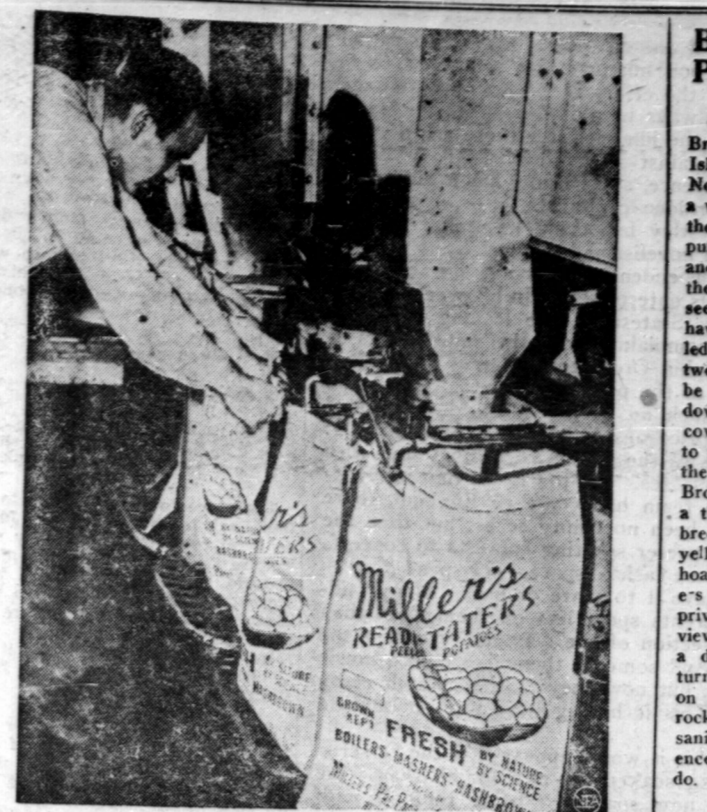
HOW TO FIX IT

By TOM GREGORY



IF YOU WANT AN INEXPENSIVE WALL-PAPER FOR THE DEN OR ATTIC, GET A BUNCH OF ROAD BORDERS. AFTER THE SHEETS WITH WALL-PAPER PASTE, AND COAT THEM WITH CLEAR SHELLAC.

BY HOLDING A DUSTPAN OVER THE MOUTH OF A BUCKET OF WATER YOU CAN CREATE A WIDE STREAM OF FIGHTING SMALL GRASS FIRES.



Peeted Potatoes In A Package—Ed Hughes checks bags of potatoes peeled and treated to keep fresh without refrigeration. Clyde Miller, who developed the idea, hopes to have the skinless spuds in groceries all over the country within the year.

TABLE TALKS

by Jane Andrews

Canning and preserving is an awful chore, especially when the weather is hot. But about about next January or February you're not going to think it was too much trouble when you take a peep into your fruit cellar or cupboard and see those shining rows of good things. So perhaps it might be welcome to some of you if, instead of giving you any recipes today, I publish a general talk on canning; so here goes.

The two methods of canning fruit are commonly described as the "hot pack" and the "cold pack." The merely refers to the condition of the fruit when it is placed in the container. The hot pack method refers to the practice of placing the prepared pieces of fruit in the container and covering with hot syrup. The hot pack method refers to the heating of the fruit to a boil with a little added water and sugar before it is placed in the container. The method refers in broken pieces and a more or less steved product. The first method retains the natural shape of the pieces and is the method commonly used in commercial canning.

As the hot pack method reduces the number of containers required by 40 to 50 per cent, many housewives will prefer to use this method, even though the appearance of the resulting product is not quite so attractive as is obtained by the cold pack method.

Directions For Cold Pack Method
 Use this method for canning Cherries, Apricots, Peaches, Pears, Plums and Prunes.
 1. Test the jars to see that they make an airtight seal. Wash in warm soapy water. Put in a container of hot water and bring to a boil.
 2. Make a thin syrup, using 2 cups of water to 1 cup sugar. Boil 5 minutes.
 3. Select fruit that is fresh and at the proper stage of maturity. Wash and prepare the fruit into pieces suitable for serving. Pack into hot jars. Take care to see that no bits of fruit interfere with the seal.
 4. Fill the glass-top jars to within one inch of the top. Partly seal the jars, using the special technique required for each type of jar.
 5. Screw top jars—tighten, then turn back 1/4 turn.
 6. Spring-top jars—adjust the rubber and top and leave the rubber spring up.
 7. Metal-top jars—adjust the top in place with clamps or adjust with a metal screw band until tight.
 8. Process (i.e. cook) the jars by either of these methods:

Hot Water Bath—Put rack in the bottom of the wash-bowl. Place the jars in the boiler and see that they are covered by one inch of water. Start timing when the water begins to boil.
 Oven Method—This method is advised, only if the oven can be controlled accurately with the thermostat. It should not be attempted with a coal or wood stove, where the oven temperature may vary.
 Put jars in a pan with 1/2 inch water in bottom. (The broiler pan is excellent.) Process at a temperature of 250 deg. to 275 deg. for time specified.
 4. When processing is completed,

Robn Hood and his Merry Men had to retrace a bit with a bow and arrow or they didn't eat! To score a hit today shoot over to the grocer's and buy Post's Grape-Nuts Flakes—that convenient, ready-to-eat, easy-digest cereal made from one oat, but TWO grains—wheat and malted barley.

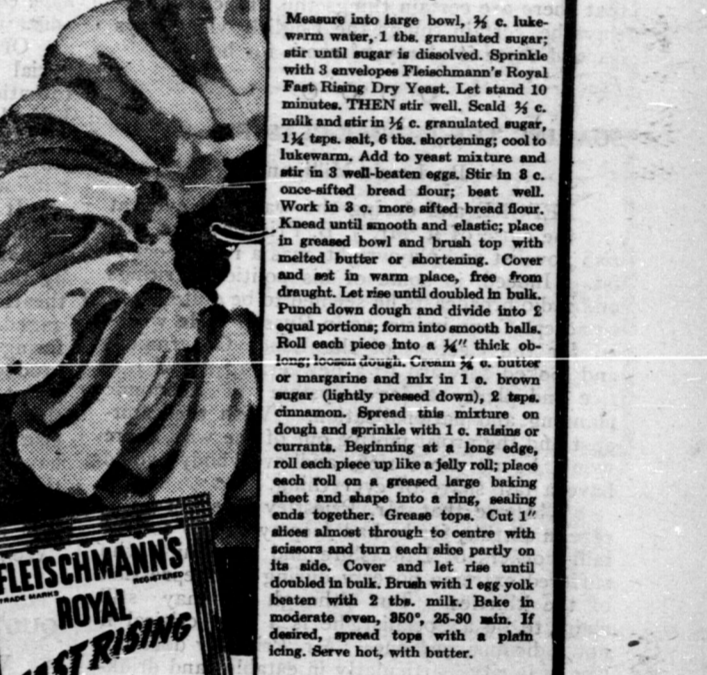
Birds Have Housing Problems Too

One of the most remote of British bird sanctuaries is the Farne Islands off the North East coast of Northumberland. J. C. Clarke paid a visit there recently and described the kittiwakes, cormorants, shags, puffins, guillemots, razorbills, terns and eider ducks that are there in their myriads. Human beings, it seems, are not the only ones who have a housing shortage. Every ledge on Staple and Brownsman—two of the largest islands—seems to be filled by kittiwakes with their dove grey backs, black legs and covetous yellow beaks all turned in to face towards the rocks, ignoring the beauties of the seaward view. Bronze green and black shags with a thin crest on their heads in the breeding season, open their brilliant yellow gapes wide and squawk homely and profusely at intruders. The female is the eider duck whose only English breeding places are the Farne and Coquet Island nearby. These ducks, known as the "Ferne" eiders, are the eiders who dare to disturb their privacy. Their emerald green eyes view visitors with profound disgust. A disgust which visitors, in their turn, feel towards the cormorants on the Megstone and Warnings rocks, whose pungent smell and sanitary habits proclaim their existence more loudly than their cries do.

It's A Pushover
 The sea around the many Farne islands is peppered with puffins and guillemots and Staple's is notable for what may be one of the most crowded bird housing estates in the country. There are ledges in plenty on the Farne, but the guillemots have an illogical penchant for the Megstone, three high rocks on Staple. Here they crowd in astonishing numbers, pushing and jostling together like a crowd watching a state procession, jostling so violently that their precocious eggs are frequently pushed into the sea. The puffins re wiser, solemn, portentous little birds that look like albatrosses. They stand quietly until the visitor is almost within touching distance when they launch off from the rocks.

Diced bacon added to hamburgers gives hamburgers moist, gives diet direct flavour. Use about 4 slices per pound.

Sweet Swedish Tea Ring



Recipe
 Measure into large bowl, 1/2 c. luke-warm water, 1/2 c. granulated sugar, 1/2 c. unsifted flour, 1/2 c. Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes. Add 1/2 c. sifted flour, 1/2 c. milk and stir in 1/4 c. granulated sugar, 1/4 tsp. salt, 1/4 c. shortening cut to luke-warm. Add to yeast mixture and mix in 2 well-beaten eggs. Stir in 2 c. flour and mix in 1 c. brown sugar. Roll into round loaf, 1 1/2 inches diameter. Repeat this mixture 4 times, dough and sprinkle with 1 c. raisins or currants. Roll out on a long sheet, roll each piece up like a jelly roll; place each roll on a round board, rolling each roll about 1/2 inch from the edge. Cover and let rise until doubled in bulk. Brush with 1 egg yolk beaten with 2 tsp. milk. Bake in moderate oven, 300° to 350° for 15 minutes. Decorate tops with a plain glaze, cream, or butter.

NEW FAST-ACTING DRY YEAST NEEDS NO REFRIGERATION!
 Says fresh and full-strength in your pantry for weeks! Here's all you do:
 1. If a small amount (usually specified) of lukewarm water, dissolve thoroughly 1 teaspoon sugar for each envelope of yeast.
 2. Stir in well. (The water used with the yeast counts as part of the total liquid called for in your recipe.)
 3. Get a month's supply!

It's so different today
 What a treat!—that gorgeous Grape-Nuts for young and old because Post's Grape-Nuts Flakes provide nourishment... useful quantities of carbohydrates, proteins, minerals and other food essentials. Served in a jiffy—eaten on sight. Ask your grocer.