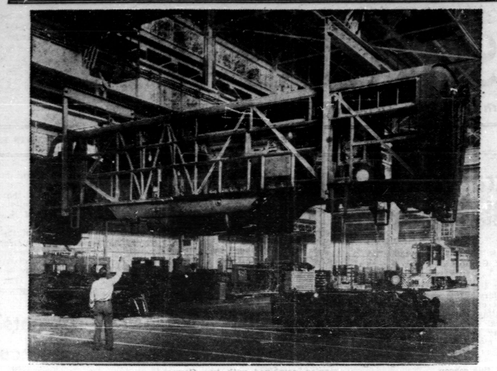


Streamliner Locomotive Nearing Completion at GM Plant—It weighs nearly 125 tons, but this nearly finished FT7A (freight-passenger) locomotive is hoisted and moved easily by one of the giant cranes at the multi-million dollar plant of General Motors Diesel, Limited, at London, Ont., which was officially opened on August 11. The big, modern plant is geared to manufacture one locomotive per day. Sixt types, ranging from 600 to 1,500 horsepiwer, will be built.

SPORTS &
by A SIXBIT CRITIC

Along about the end of September—and already the entire sports world is fairly agog with apathy—the lads are threatening to stage a meeting between a fat flabby old man and a character who would find it quite a chore to punch his way out of a bread-wrapper. What is more, they are going to bill this Battle of the Stenchery as being for the Heavyweight Championship of the World.

* * *

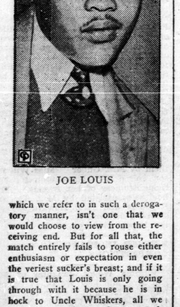
We refer, of course to the proposed foot-race between Joe Louis and Ezzard Charles, which will decide whether Mr Charles can bedecked around a rope-girt square of canvas for fifteen rounds faster than Mr Louis can go forward.

* * *

Personally, we can hardly wait—wait, that is, to find out if the sharp ballyhoo boys will be able to smoke up this sorry-appearing affair into a money-making enterprise. And with all due respect to the genius of the modern publicity expert, we have our doubts that they can put this one over. Sports dollars aren't as plentiful, and don't glide as smoothly out of clutching palms, as they did a year or so ago. And unless the brawl over Korea-way is settled by fight-time—which looks improbable at this writing—the fans will have something more serious to think about than a Louis-Charles affair.

* * *

When we describe Joe Louis as fat, flabby and old, we are naturally speaking of him from a pugilistic standpoint. And Ezzard Charles, despite our slurs, may be a very estimable gentleman; and his punch,

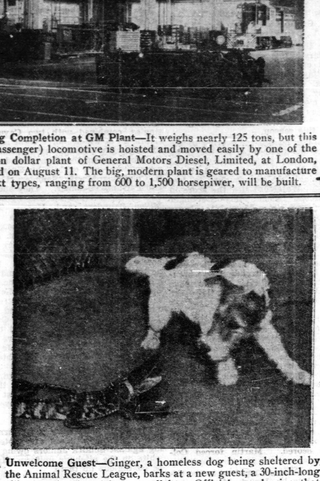


JOE LOUIS

which we refer to in such a derogatory manner, isn't one that we would choose to view from the receiving end. But for all that, the match entirely fails to rouse either enthusiasm or expectation in even the veriest sucker's breast; and if it is true that Louis is only going through with it because he is in hock to Uncle Whiskers, all we can do is paraphrase a famous crack and say, "OH, Income Taxes, what crimes are committed in thy name!!"

* * *

In conclusion, it is our sincere hope that after this one is over Joe Louis—for whom we have always had the highest admiration both as a fighter and as a man—won't publicly promise his Mother or anybody else, than this is his final fight.



Unwelcome Guest—Ginger, a homeless dog being sheltered by the Animal Rescue League, barks at a new guest, a 30-inch-long alligator abandoned by a small boy. Officials are hoping that the alligator will be claimed by its owner soon as its diet consists of hard-to-get items and it makes the other animals, like Ginger, nervous.

He's pulled that one too often for it to be touching any more. So often, in fact, that we are reminded of the very ancient one about the customer who brought back to a clothing merchant a suit purchased a couple of days before.

* * *

"One little sprinkle of rain, and the pants shrink right up to above my knees," said the angry customer.

"Didn't you give me your solemn word that this suit was guaranteed one hundred per cent all-wool when I bought it?"

* * *

"Sure thing I did," replied the merchant calmly. "But I didn't say "POSITIVELY" did I?"

* * *

So, for the sake of his millions of fans and followers, when this one is over Joe Louis won't forget to say "POSITIVELY," we trust.

Now They're Saying Bagpipes Not Scottish

Over the hills from Braemar comes the skirl of the pipes for Scotlands annual Highland Games, and a sales boom begins in a minor British industry that thrives all the year round. It's a bagpipes boom!

Down Renfrew Street, Glasgow, and off the High Street of London's Camden Town, the sporran and pipe workshops are putting on a spurt to keep pace with export orders. Britain has already sold so many set to the U.S., Canada, South Africa and Australia that you'll find more bagpipes there than in Scotland.

Hoots, in fact, the bagpipes are no longer Scottish . . . and they never were. Even the sheepskin bags are English or imported Australian. The hard black wood of blowpipe and drones may be called "Scottish-ebony," but it's either blackwood from West Africa or rosewood from West Indies. The real ivory mountings come from the Congo, the imitation ivory are mainly Welsh!

Even the silk clan ribbon comes from France. And though the tartan that covers the bag may be so-called, it's usually backed with Yorkshire flannelette!!!

So what, Scots? Ever since Russian seal became fashionable for sporrans historians have been dispersing a little more of the great Scottish legend. A drone-pipe with reed complete has been found in an ancient mummy-case. The Persians and ancient Greeks had pipes and the Romans introduced them into southern England before they spread to Ireland and Caledonia.

Traditional models crop up in France, Germany, Italy, Spain and the Balkans, not to mention Malaya. Chaucer's merry miller led the Canterbury Pilgrims with the bagpipes, though maybe he didn't play a Pibroch. Shakespeare mentions the pipes and they were English then.

But scholars say they're in the Bible and that they were Babylonian. Even the famous Scots Guards are playing English-made pipes today. It's shocking to Scotsmen, everywhere, but it's true!

ISSUE 35 — 1950

THE FARM FRONT
by John Russell

From far and near, the world around, comes the cry for more, better, and cheaper fertilizers. In order to feed the rapidly soaring world population the need for fertilizers necessary for increased food production has risen by some sixty per cent since 1939.

* * *

Yet—largely because of wholesale destruction of fertilizer plants in Europe and elsewhere during World War II—it has been estimated that today only around eighty per cent of the pre-war amount is being produced.

* * *

The ironical thing is that all the fertilizer we need is contained in the atmosphere—if only it could be persuaded to work. This element is nitrogen, a million tons of which press down on every seven acres of land and sea over the whole surface of the earth.

* * *

Nitrogen is essential to life. Four-fifths of the air we breathe consists of it. And no matter how many other elements a man may consume through eating and drinking, if his diet does not contain nitrogen he will surely die.

* * *

Although the supply of nitrogen in the air is practically unlimited, in the form in which it exists it is useless to living creatures. It must be made available in the form of compounds and we can produce these compounds only with great difficulty and at great expense.

* * *

Nature, however, performs the feat with her usual efficiency. Plants like the clover, pea, or bean, in partnership with tiny nitrogen-fixing bacteria in the soil, are able to take nitrogen from the air for her own use and to leave part of it stored up in the soil for plants of another season.

* * *

Other plants have to take their nitrogen from the soil in the form of salts called nitrates. The bacteria that help the clover, peas and beans to produce this nitrate form little nodules on the roots, and these nodules swarm with the useful bacteria. They can be seen on the roots of the red clover.

* * *

To provide his soil with part of the "fixed" nitrogen needed for his crops, the farmer has only to plough in his peas, clover or beans. But this, unfortunately, does not provide enough nitrogen to cope with the intensive farming of modern times.

* * *

There is no doubt that when nitrogen is forced to work for its living it almost achieves miracles. An official comparison between two equal areas of grassland one with nitrogenous fertilizer and the other without, showed that the yield of the first exceeded the second by 75 per cent

* * *

But what the world badly needs is some permanent device for transforming the nitrogen in the atmosphere into material crop fertilizer. When that is done on a big enough scale, many of our food problems are likely to be solved.

* * *

So here's a chance for some reader of this column to win himself—or herself—fame and fortune in wholesale quantities. Just invent some cheap and practical gadget that will reach up into the atmosphere and pull down that essential element for free. How to go about it? Well, you'd better ask somebody else regarding that, for if I knew—do you think I'd be putting together columns like this for a living?

* * *

Lord, grant that I may always desire more than I can accomplish.
—Michelangelo.

SAFES

Protect your BOOKS and CASH from FIRE and THIEVES. We have a size and type of Safe, or Cabinet, for any purpose. Visit us or write for prices, etc., to Dept. W.

J. & J. TAYLOR LIMITED
TORONTO SAFE WORKS
145 Front St. E., Toronto
Established 1855

..Classified Advertising..

ACCOUNTING

BOOKKEEPING & ACCOUNTING SERVICE. Irving E. Shoom. 77 Victoria St., Toronto.

AGENTS WANTED

OILS, GREASES, TIRES, Batteries, Paints, Electric Motors, Stoves, Radios, Refrigerators, Fast Freezers and Milk Coolers, Roof Coatings, Permanent Anti-Freezes, etc. Dealers wanted. Write: Warco Grease and Oil Ltd., Toronto.

MEN and women earn $50 per week in your spare time. Write RODDA ENTERPRISES, 14 Walnut Avenue, Long Branch.

AGENTS and storekeepers wanted to sell household plastic articles. Write to: Eddie Willard, 1361 Parker Street, Montreal, Quebec.

BABY CHICKS

DAY-OLD chicks, heavier chicks, pullets 10 weeks to laying. Tweddle Chick Hatcheries, Fergus.

BUSINESS OPPORTUNITIES

NOTICE Home and Store Owners, Advertising Agents. You can now purchase quality wooden cabinets at manufacturers' prices. Custom and quantity production. For information write A. C. McGarvey, Wood Products, Orrville, Ontario.

DYEING AND CLEANING

HAVE you anything needs dyeing or cleaning? Write to us for information. We are glad to answer your questions. Department H. Parker Dye Works Limited, 791 Yonge Street, Toronto, Ontario.

FARMS FOR SALE

$15,000.00. LOVELY 150-acre Farm in Durham County, between Port Hope and Rice Lake. Brick house, large barns, chicken house, all in perfect condition. Hydro throughout, plus water pumped into all buildings from deep well. All buildings roofed and new metal roofs on outbuildings. Some bush and small stream. A clean, prosperous farm for immediate possession. Terms. Write the owner, R. R. 3, LONG BRANCH, PORT HOPE

140-ACRE, sandy loam farm, 1 mile west of Dunnville, on No. 3 highway. 105 acres cultivated land, 35 acres bush; 11-room brick house, new, double garage, 36'x60', hip barn, henhouse, drive shed, woodshed, all in good condition; 2 water wells, 1 gas well, 50 trees in orchard, electricity and gas in house. Good site for cabins, store, etc. Apply Steve Kuchta, R.R. 6, Dunnville.

200-ACRE farm for sale; 170 cultivated, balance pasture, sugar bush. Heavy clay loam. House, barn, silo. Full line of farm equipment. Write: M. McNulty, Bonfield, Ontario.

97-ACRE Market Garden Farm, good buildings and hot house, water and hydro in all buildings, 6-room house, 2 miles from Oshawa. $5,500, half cash. W. C. MCAULEY, REALTOR 18 PRINCE ST., OSHAWA PHONE 3356 OR 3510

FOR SALE

ALUMINUM ROOFING — Immediate shipment—.019" thick, 2 ft. 6, 3, 8, 9 and 10-foot lengths. Price to apply .019" at $9.40 per square, .016" at $8.25 per square delivered Ontario points. For estimates, samples, literature, etc., write: A. R. LESLIE & CO., LIMITED, 130 Commissioners St., Toronto 2, Ontario.

CIRCULAR SAW MILL. Good condition. Automatic saw filing machine for band saws and circular saws. Also large circular saws, saw collars and dogs. Outboard Motors. Open evenings until nine except Wednesday. Strand Cycle & Sports. King at Sanford, Hamilton.

BEAUTIFUL colored picture. Sturdy gold-plated frame. Smooth writing. Guaranteed one year—two-tone camelia 50c, three 75c, three shades of fountain pens—send yours for estimate. The Pen Shop, 21 Cumberland Avenue, Toronto, Ontario.

FOR SALE—1 Leyl Centaur Tractor, fully equipped, with hydraulic lift and 2 furrow plow. New, $200 below list. Going out of business. Dealer, Lloyd McEwing, Drayton, Ont.

NEW TIRES

SPECIAL DEAL FOR DEALERS ONLY. DEALERS required to distribute first line Guti-Percha Tires backed by Guti-Percha lifetime guarantee. Large stock of passenger and truck tires in popular sizes available. Exceptional discounts for duration of sale. Enquiries will be promptly looked after. Write now for details of this once-in-a-lifetime offer. Tire Department, Hercules Sales Limited, 2206 Dundas Street West, Toronto, Ontario.

FALL SOWN GRAIN REALLY PAYS. Every eastern farmer should grow one field of Bishop's selected hardy Winter Rye or Wheat. Write today for descriptive price list of No. 1 seed. Bishop Seeds Ltd. Belleville, Ont.

MUSICAL INSTRUMENT REPAIRS

STRINGED Musical Instruments repaired and refinished. For information, write A. C. McGarvey, Wood Products, Orrville, Ontario.

TULIP BULBS

Bishop's Rainbow Mixture. 10 beautiful colours, top size bulbs, 20 postpaid for $1.00. 100 postpaid for $4.50 . . . Descriptive booklet included. Write for our illustrated catalogue today. Bishop Seeds Limited, Belleville, Ontario.

NEW ROOFING
ALUMINUM CORRUGATED
26"x6'—7'—8'—10'—12' Price—$7.00 per sq.
ALUMINUM RIBBED
26"x6'—7'—8'—10' Price—$8.00 per square.
Orders shipped immediately.
BEECHWOOD MACHINERY LTD.
10 Beechwood Ave.
6-5527 Ottawa, Ont.

HARNESS & COLLARS

Farmers Attention — Consult your nearest Harness Shop about Staco Harness Supplies. We sell our goods only through your local Staco Leather Goods dealer. The goods are right, and so are our prices. We manufacture in our factories — Harness, Horse Collars, Sweat Pads, Horse Blankets, and Leather Travelling Goods. Insist on Staco Brand Trade Marked Goods, and you get satisfaction. Made only by SAMUEL TREES CO., LTD. 42 Wellington St. E., Toronto WRITE FOR CATALOGUE

ROLL YOUR OWN BETTER CIGARETTES WITH DAILY MAIL CIGARETTE TOBACCO

MEDICAL

Proven Remedy—Every sufferer of Rheumatic Pains or Neuritis should try Dixon's Remedy. MUNRO'S DRUG STORE 335 Elgin Ottawa
$1.25 Express Prepaid
SCHOOL PENS $1.00

CRESS Corn Salve—for sore relief. Tri-Druggist sells Cress.

UNWANTED HAIR Eradicated from any part of the body with Saca-Pelo, a remarkable discovery of the age. Saca-Pelo contains no harmful ingredient, and will destroy the hair root.
LOR-BEER LABORATORIES
870 Granville Street, Vancouver, B.C.

OPPORTUNITIES FOR MEN & WOMEN

BE A HAIRDRESSER
JOIN CANADA'S LEADING SCHOOL
Great Opportunity Learn Hairdressing
Pleasant dignified profession, good wages Thousands of successful Marvel graduates America's Greatest System Illustrated Catalogue Free Write or Call
MARVEL HAIRDRESSING SCHOOLS
356 Bloor St. W., Toronto Branches:
44 King St., Hamilton
72 Rideau St., Ottawa

PATENTS

FETHERSTONAUGH & Company. Patent Solicitors established 1890. 16 Rideau Street, Toronto. Booklet of information on request.

PHOTOGRAPHY

PHOTO-FINISHING Enlarged Prints receive individual attention. 8 EX. 35c, 12 EX. 50c, 20 EX. 75c, 36 EX. $1.00. Trent Studio, Box 68, D. Leamington, Ont.

REST HOMES

VERY comfortable accommodation. Best Convalescing. Part operation. Nursing Mothers. Also treatments for Arthritis, etc. Box 864, Newmarket, Ontario.

TEACHERS WANTED

TWO Qualified Teachers wanted for S.S. No. 6 village school at Campbellcroft, S.S. No. 6, Bruceton Co., Renfrew. Duties to commence Sept. 5, 1950. State salary expected when applying to M. Kenelly, Sec.-Treas., Quadeville, Ont.

QUALIFIED Roman Catholic English-speaking teachers for ordinary or special subjects for next September. Salary schedule apply to the Secretary-Treasurer, Aime Arvisais, Ottawa Separate School Board, 153 Murray Street, Ottawa.

STUDY AT HOME
GRADE XIII
With the expert help of Wolsey Hall Correspondence Courses, you can now prepare for Senior Matriculation in your own home in leisure time while continuing day-time employment. Personal attention assured by a staff of 100 qualified teachers. Low fees, payable by instalments. Prospectus from G. L. Clarke, B.A., Director of Studies, Dept. OW11
WOLSEY HALL, HAMILTON

TIRED FEET
Soothe them with MINARD'S LINIMENT
35¢ LARGE ECONOMICAL SIZE 65c
Rub on freely, and note quick relief. Penetrating. Fast-drying. No strong odour.

SUMMER DREAMS Can COME TRUE NEXT WINTER

Winter freedom is no longer a "pipe dream". This amazing Berger Sno-Blo (low in cost and easily attached to your tractor) will plow through the deepest drifts. Plan now for easy access by car to your neighbor's home, your church, shopping centre, school, or wherever you want to go.
MAIL COUPON Now FOR FREE ILLUSTRATED FOLDER
The Dominion Road Machinery Sales Co., Limited, Goderich, Ont. Without obligation send me copy of Berger, Sno-Blo Folder.
Name .....
Address .....
WL-2
Contact your nearest farm implement and equipment dealer NOW

China Enameling Fascinating Art

Porcelain made Limoges famous, and the china upon your dining-table probably came from one of the factories you may visit freely. Its manufacture is interesting to watch in its multifarious processes and dry to read about. But the less understood enamel work is interesting in every way. For Limoges paints with fire in liquid glass, and its four or five ateliers turn out veritable gems of color and composition.

The process is almost primitive in its simplicity. Its success depends wholly upon the artistic feeling and ability and the good craftsmanship of the maitre who builds up each of these pictures upon metal, for enamel-making is an art rather than a mere commercial industry. The prices alone testify to that. Copper is the basis of all the enamels. Smoothly covered with a transparent coat of silica, it is ready for the next step. The artist sketches his design upon this coating—a house in the woods, a pastoral, a portrait, anything. Then bits or strips of gold, silver or platinum foil are glued upon every spot where the ruddy copper background is not wanted, and again the piece is transparently coated with silica.

The enamels themselves are differently-colored silicas that look in the rough like bits of broken glass of many hues. The artist grinds them to powder, mixes them with plain cold water, and then stipples them on very slowly and carefully with the tip of a knife-blade, to make sure that each color covers its part of the design, to burst all their bubbles, and to secure a perfectly even thickness throughout. One color is usually fired at a time, at a temperature of something like 1,800 degrees Centigrade, though two wholly different shades can be baked at once without running into one another . . .

The art is very old; we find it in a flourishing condition, with Limoges as its center, as far back as the twelfth century. During the sixteenth, enameling reached the height of its technical excellence and popularity, and some of the works of that period are treasured still in the Cathedral of St. Etienne. Precious and beautiful they are, splendid in composition and coloring, full of value as contemporary likenesses. And yet, though the colors of old are perhaps a little softer, the master seems not to have solved the problem that confronts every artist, the opacity of color, while the enamels of the present are transparent, and even the deepest shadows have a luminosity and depth the older ones lack.—From "France From Sea to Sea," by Arthur Stanley Riggs.

Shades Of Gene Autry!

Oklahoma, it appears, is one of the states in the American Union which has failed to attract its share of new population in the last ten years. Possibly a small item from Bristow, Okla., explains why this is; it has failed to capitalize on traditions.

A man in Bristow has been arrested — of all things — for riding a horse into a drugstore to order a cherry phosphate. What kind of treatment is this for illusions of a generation of youngsters brought up on films of the Cherokee Strip, where a man's best friend was his pinto pony?

We know droves of young Hopalong Cassidys back east here who will throw over their notions of going west when word of the Bristow affair gets around. Here they ran at least drive up to a bank teller's window in a convertible. —The Christian Science Monitor.

KEEPING UP

Hubby: "I wonder why we never manage to save anything?"

Wifey: "Its the neighbors; they're always doing something we can't afford."

She Who Stoops, Can't Conquer

A forward and backward swing, as far as the arms will reach each way, helps her achieve an upright but easy and relaxed posture.

"THERE is nothing like a dame. . . ." Particularly one who has poor posture. Chic clothes and a trim figure may bedazzle a man but not for long if you're one of those women whose droop has become a stoop.

One of the best ways to find out if you're keeping up a good back—and not merely a good front—is to consult your mirror. Does your posture radiate alertness? Do you appear vibrant, bouncy and animated? Or do you have that sagging jellyfish stance that's sure to dismay beau or hubby?

If your mirror reveals curves in the wrong places, try these exercises, designed to help you achieve an erect but natural posture.

Begin by holding your arms straight at your sides. Lift them to shoulder level and swing them forward until your hands meet; then reverse the motion and swing your arms backward as far as they will go. Do this several times each day to relax and loosen your shoulder muscles.

A second set of muscles can be put into play by swinging your arms to an overhead position. This movement, which should be smooth and well-coordinated, is made up of three steps.

First lift your arms from a dangling, hands-at-thigh position to a vertical reach above your head. Stretch them as high as they will go. Then suddenly relax your elbows, allowing your hands to bounce lightly upon the top of your head. The final step is to fling them outward, and then downward again to their original position.

After a few weeks with these exercises, your carriage will express a determination to conquer all and your new attractiveness will cop a host of compliments.

This young woman, whose carriage expresses the verve and vigor she feels, bounces her hands lightly upon her head as one step in a stretching exercise.

TABLE TALKS
by Jane Andrews

Pickling time, o' thereabouts, once again; and isn't it terrific the way the weeks and months seem to farly spin past, especially the summer ones? Still, like the weather, there isn't much we can do about it; without further philosophizing—if that's what you call such stuff—here are a bunch of recipes that I'm sure will add a lot of tang and zest to future meals.

This first one is said to be a very old recipe from the South. I give it to you just the way it came to me but, of course, you can reduce the quantities proportionately in case you don't think you can use so much. It's called:

GREEN TOMATO SAUCE
2 gallons tomatoes, sliced
3 tablespoons salt
3 gills mustard seed, whole
2½ tablespoons pepper
1½ tablespoons allspice
3 tablespoons mustard, beaten smooth
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon celery ceed
1 pint onions, chopped fine
1 quart sugar
2½ quarts vinegar

Method: Mix thoroughly. Boil until of sauce consistency. Seal in sterile jars.

* * *

You've probably heard some of the men-folks — especially the middle-aged and older ones — say that the dill pickles they get nowadays don't have the same savor they used to enjoy years ago. While not much of a dill pickle fan myself, those who should know tell me that there won't be any such complaints if you scrupulously follow this recipe for

TRUE DILL PICKLES

Pack the bottom of a crock with grape leaves. Add alternately a layer of pickles and a layer of dill until the crock is full. A few cherry leaves may be added, but not too many. Top with grape leaves.

Cover all with water salted to taste, 1 tablespoon salt to 1 quart water. Weigh down with a lid or plate and a stone.

Stand in a warm, not hot, place until fermentation takes place and pickles become transparent.

* * *

Every year, it seem to me, pickles that require no cooking are coming more and more into favor; and they certainly do save a lot of bother and overheated kitchens. This next recipe is for a relish that will be ready for use in just a few days after making, and that will keep all winter. **But please note that it must not be either cooked or sealed. If sealed, it will spoil.**

UNCOOKED PICKLE RELISH

Chop a peck of ripe tomatoes, after peeling them, and place in colander to drain. They should be chopped rather fine.

Chop enough celery to have 1 pint.

Then chop 6 peeled onions and 6 medium-ripe sweet peppers after removing the seeds. Mix all vegetables together and add: ½ cup light brown sugar, 1 ounce ground or granulated cinnamon, 2 quarts cider vinegar, ½ cup salt.

Stir mixture thoroughly and put into stone jars, covering each jar carefully with a piece of fresh muslin.

* * *

Continuing along the same line, here's an easy method of making Chili Sauce—uncooked, of course;

UNCOOKED CHILI SAUCE
6 large ripe tomatoes
10 medium size sweet green peppers
1 small hot pepper
4 onions, size of hen's egg
2 stalks celery
½ cup salt
3 cups granulated sugar
2 tablespoons mustard seed
½ cup cider vinegar
1 small bottle horseradish

Method: Put tomatoes, peppers, onions and celery through food chopper. Add salt; let stand 1 hour; drain. Add sugar, mustard seed, vinegar and horseradish. Put in jars and seal.

* * *

"Catsup" or "ketchup"—which is correct? I'm sure I don't know. And for that matter what pickle or sauce lover cares about the spelling as long as the article itself has the proper taste? I feel certain you'll be satisfied with the result if you use this recipe for:

TOMATO CATSUP
1 gallon tomato juice (requires 1 basket tomatoes)
3 tablespoons salt
1 tablespoon pepper
1 tablespoon mustard
1 tablespoon cinnamon
1 teaspoon cloves
1 teaspoon allspice
1 pound sugar
1 quart vinegar
1 tablespoon celery seed
2 small onions

Method: Cook tomatoes until soft. Strain. Cook strained juice 2 hours. Add vinegar and spices, which have been put in cheesecloth bag. Cook 1 hour. Seal tight. Makes about 4 pints.

* * *

If you're fond of peppers, the next one is for you! It's best to make it fairly late in the season, when the peppers are more plentiful—and cheaper—and the flesh is thick.

SWEET PEPPER HASH
10 or 12 medium size onions
12 red peppers
12 green peppers (some may be yellow if obtainable)
1 pint vinegar
2 pints hot water
1 pint vinegar
2 cups sugar
3 tablespoons salt
3 tablespoons white mustard seed
2 tablespoons celery seed

Method: Grind onions and peppers, using coarse blade of food grinder. Mix all together; pour boiling water over to cover; let stand 5 minutes and drain in colander. Combine with 1 pint vinegar and the hot water and let come to boil. Allow to stand 10 minutes; then drain. Dilute vinegar if too strong. Add additional pint of vinegar, sugar, salt, and seeds. Let mixture come to boil and boil 2 minutes. Seal in hot sterile jars.

* * *

Remember the story of the very greedy small boy who said that he thought folks should always serve watermelon after pumpkin pie. When asked the reason for such a combination he answered, "'Cause the melon washes the punkin out of your ears."

But we won't dwell on such stuff. One thing about watermelon, however, is that after you've enjoyed the inside goodness, the rind may be put to a very tempting use by way of this.

WATERMELON RIND PICKLE

The rind of large watermelon. Cut off green and red parts and cut into oblong pieces. Soak 24 hours in a gallon of water in which 4 tablespoons of salt have been dissolved. Drain and boil 1½ to 2 hours, or until rind is tender.

1 quart vinegar
1 cup water
3½ pounds sugar
4 tablespoons whole clover
4 large sticks cinnamon
1 medium size bottle maraschino cherries

Make a syrup of vinegar, water, sugar, and spices which have been tied in a cheesecloth bag. Boil liquid 20 minutes, add melon rind and the cherries and boil 30 minutes. Let stand overnight. In morning bring to boil, put in pint jars and seal. Extra red vegetable coloring may be added.

STILL FIGHTING WORLD WAR II

It seems incredible, but thirty Japanese are said to be still holding out on a small Pacific island in the Marianas.

Five years after the end of the war, these fighters have not heard that it is over.

A Tokyo newspapers says relatives of these diehards have written to them telling them that "things are different now" and pleading with them to give themselves up. But the Japanese carry on their little war with grim determination and have probably not heard about the atom bomb.

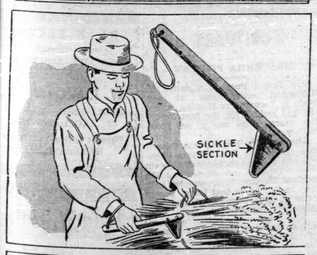
SALLY'S SALLIES

"Now play 'Home, Sweet Home' for Mr. and Mrs. Stayiate."

* * *

Let us have faith that right makes might, and in that faith let us, to the end, dare to do our duty as we understand it. —Lincoln.

How to FIX IT
BY HAROLD ARNETT



HANDY CUTTER • BOLT A SECTION FROM A POWER SICKLE TO SLOTTED WOODEN HANDLE TO MAKE A HANDY BUNDLE CUTTER. LEATHER THONG IN END OF HANDLE PERMITS CARRYING TOOL ON WRIST...

The GREEN THUMB
by Gordon Smith

Skies Were Our First Clock And Calendar

It is hard to realise, now that time is measured to the smallest fraction of a second and our system of calculating months and years has long since been taken for granted, how vital the knowledge of the seasons originally was to mankind. If people living when to expect heat, and cold, and the rainy season, they would know when to plant their crops and when to harvest. If they were sure that season followed season in the same annual cycle, they could regulate their festivals, and reckon up the past in terms of years. But first they must have some means of measuring time, some infallible sign to tell them of the coming and passing of each season.

The great practical value of the stars in early times was that they could be used as a clock and calendar. From the lonely nomad and the shepherd who watched the Bear's tail swinging and so divided the long hours of the night, to the astronomer priests who wrestled with the intricacies of lunar and solar Zodiacs, to the Egyptian farmer awaiting a sign that would tell him when to expect the overflow of the Nile, men originally marked the passing of the stars in order to tell time on earth. Once it was known that the selfsame stars returned year after year at the same time, and that the path of the sun and moon amongst them could be followed, the face of the sky became a giant clock, a calendar and an almanac. And the signs of the zodiac were the pages of the calendars.

The stars in the circle of the Zodiac were divided into different constellations so many thousands of years ago that we cannot guess either when the first division was made nor what form it took. Our Zodiac of twelve signs owes its origin to the fact that the sun takes approximately twelve months, or "moons" to make a complete circuit of the heavens, and for that same reason twelve is probable the commonest and most familiar division of the zodiacal stars. Yet it is by no means the only one. There are also four points along the ecliptic, or road of the sun, that divide it naturally: the point where the sun crosses the equator when travelling north; the point where the sun is farthest north; the point where the sun crosses the equator on its way south; and the point where the sun is at its farthest south. These four landmarks on the sun's yearly trek are a simple way of dividing up the Zodiac; they are respectively the spring equinox, summer solstice, autumn equinox and winter solstice. And the lunar Zodiac of twenty-seven or twenty-eight constellations, one for each day of the month, was also always widely used.

Thus the stars of the Zodiac mark the boundaries of the four seasons, each with its appropriate symbol. They mark the number of nights that make up a "moon," our satellite's monthly tour of the skies. They mark the year, which is measured as the time between the appearance of the sun at a particular point and his next re-appearance among the same stars.—From "The Stars in our Heavens: Myths and Fables," by Peter Lum.

August or very early September is the time when seed of perennial delphinium is planted. With proper care, some of the new plants will flower next June although the majority will not be at their best until the following year.

* * *

Delphinium—young or old—need to be well cultivated. Whenever the ground seems dry, a good soaking is in order. This is especially important during the week or two preceding the bloom. Ample moisture then will materially increase the size of the bloom. For the first year, it is advisable not to leave more than three stalks on each plant. Thinner spikes are cut out when they are a foot or so high. During the second year the same sort of thinning is done, leaving three or four of the strongest spikes.

* * *

Staking is essential for delphiniums, since the spires of blossoms are susceptible to wind and rain damage. The simplest method is placing three stakes equidistant around the plants and tying a loop of green raffia around all three. This allows the plants to move freely within the circle. The second year—and a month or two before they bloom—an application of a well-balanced fertilizer (i.e., 5-10-5) should be worked into the surface of the soil.

* * *

Many growers make a practice of spike disbudding. This is done by removing the lateral branches which come out around the spike, below the main bloom. The central spike is given more vitality, thus increasing its size and quality. Disbudding is advisable for growers of exhibition specimens, but in the average garden the laterals give bloom for weeks after the main spike has faded.

* * *

In any case, it is best to cut the central spike just under the lower florets when it has dropped its flowers. If seed is wanted from a particularly fine specimen, the central spike is left to mature until the seed pods ripen—about the first week in August. Laterals will continue to grow and blossom.

The principal diseases affecting delphinium are black spot and crown rot. The former is a bacterial disease which causes irregular black spots to appear on the upper surface of the leaves and sometimes on the stems. Two or three sprayings with bordeaux mixture in spring will aid control. A program of garden sanitation and prompt removal of infected parts will also help. They should be burned and never under any circumstances should they be added to the compost pile.

* * *

Crown rot is a serious fungus disease which attacks the crown of the plant and may cause the spikes to topple over suddenly to the ground. As soon as this disease is detected, the plant should be removed and destroyed. To prevent crown rot from spreading, the ground may be treated with 1 to 1,000 corrosive sublimate solution.

* * *

Cyclamen mite is the principal insect enemy of delphinium. This microscopic pest causes curling and distortion of the leaves. It also blackens the flower buds and, in general, stunts the growth of the plant. Since this pest is too small to be seen with the naked eye, the injury it causes is often attributed to disease, and so the wrong control measures are frequently applied. Best control is the removal and burning of infected parts immediately. Parathion dust or 10 per cent azobenzene is also effective. But the threat of injury to delphinium from pests or disease is minor, compared with the ultimate display they provide.

* * *

In autumn, all dead foliage and flower spikes are cut to within a foot of the ground. During this period the plants develop new crowns for next year's growth. A liberal dressing of sharp ashes will protect the new shoots from slugs; it also acts as a mulch during winter. The plants need no further attention until spring, except in severe instances of alternate freezing and thawing. Then an additional mulch or hay or straw will be necessary.

JITTER — By Arthur Fowler