CHRONICLES y Gwendoline P. Clarke

of certain mechanical and transpor-tation difficulties, this column of its widely-spread readers after the actual "Christmas Day" is over. The thoughts expressed in it, however, are dateless. They might and over again, from now till next

> HAPPY CHRISTMAS EVERYONE!

worries away . . . forget that you ever were tired . . . ioin in the fun and laughter of the children . drop that chip off your shoulde -for now we approach the Day of the Birthday of the Prince of Peace. This is the anniversary of that day -the first to receive that stirring message given to the world-"Peace on earth-goodwill towards men."

Peace on earth, you say-how can we hope for it any more? know . . . it doesn't seem reasonso little we can do about it. But remember the rest of that message -goodwill towards men. There is something we can do about that. We can, each in our own way, be kind and generous, thoughtful and forgiving, with all those with whom we come in contact. We cannot, of ourselves, bring peace on earth, but goodwill toward men is quite within our power. And if each of | face was aglow with happiness. us, all over the world, did no more than that, there would be "peace on earth."

THE RESERVE Many old customs have died through the ages but the observance of Christmas has been perpetuated for almost 2000 years. In lead the way for future generations, every Christian country it is the est-loved and the most widely continued survival depends upon us. It is for us to see that old . through centuries, are not forgotten. Remember Russia! Russia at one time celebrated Christmas just as eagerly as we do. Now, in Russia, there is no Christmas-no recognition of the birth of Christ. If anyone in Russia were to sing a Christmas carol the chances are knows what punishment meted out

to him. So let us all do what we can o cherish the Christmas spirit. Because the world is in a turmoil don't let us forget to wish all our piness begets happiness. We can spread cheer or gloom-which shall it be? Even if there are no children in the family, no one to welcome us not forget to show some sign we are in sympathy with those who celebrate—a light in the window, festive decorations, a phone call to a new neighbour, an invitation to a lonely soul for Christmas dinner.

As we are, so Christmas is. Think of this old couple living alone. They had had two sons-I. One would think they had little | For the 'In-Betweener'

EDITORIAL NOTE: Because window on Christmas Eve. Some-times her husband protested—"No one's going to see your light, Abby wit's just waste of good coal-oil and one stormy Christmas Eve the heard at the door. Old Hiram hurworried, "We are stranded, at your gate. My wife and children . . . we light-may we come in?"

> By this time Abby was on the scene, "Of course you may come in. Don't you worry, young manchildren. There's only Hiram and me but there's lots to spare if you

nade up-"Just in case . . ." as Abby put it. Ken thought it a big adventure but Garry began to fuss. Scraps of conversation drifted out Grandma's," whimpered Garry. "I don't wanna s.ay here-Santa Claus won't know where to find us." "Stupid," answered his brothe scornfully, "'course he'll know where to find us. Didn't you seethere was a light in the window!

The childish words reache Abby. It was enough-the old lady's

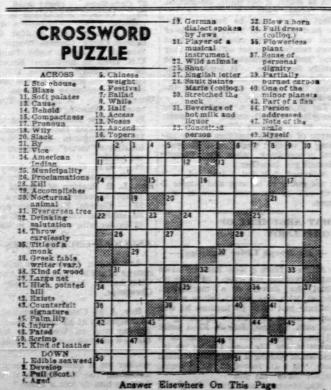
We, too, can keep a light in our window. Maybe not in quite the same way as Abby did-but a light nevertheless, A light kept glowing with the traditions of all the Christmases behind us; a light to who, in the speed and stress of life may get stranded in storms not of their making. We must never let that light go out. We must replenish it with fuel-by our faith in ultimate peace on earth at goodwill towards men. We must say with our lips and wish with ou hearts-a HAPPY CHRISTMAS to EVERYONE. That, too, is my wish to everyone who reads this

New And Useful . Too .

Until such time as television sets are glareless and flickerless, eyestrain will be the inevitable result of viewing them. A firm is offering a special type of eyeglasses in amber, vellow and blue lenses to ate 75 per cent of the television giare. Clip-on models are available wearers of ordinary glasses the maker suggests use for driving, as well.

Insurance for Breakage A stainless steel gadget neatly removes half of egg shell without damage to yolk of egg.

to celebrate but every year the old A cross between a bicycle and a lady insisted on having a small - tricycle is now available for the Christmas tree and a light in the | child too young for one and too





Twice as smart as anything you ever sewed! The Reversible Wrap-Coat — two coats in one! It's Anne Adams Pattern T4935 and so easy. One pattern piece — cut it once in plaid, once in plain wool: stitch them together, add pockets if you like, and you are finished. Anne Adams completes your outfit with skirt and hat from Pattern 4776. Skirt is new, with soft pleats and so cleverly designed that there are no sideseams. Cute little cloche may match or contrast. All three marvelous garments are shown here in the new washable woolens, And if you are doubtful about sewing even such an easy outlit as this, take fabric and pattern to your local sewing center for the latest tips and short cuts. Anne Adams Pattern T4935, sizes: small 10, 12; medium 14, 16; large 18, 20. Medium 27% yds, 54-in, plaid and 27% yds, 54-in, plaim. Pattern 4776, waist sizes 24, 26, 28, 30, 32. Hat one size medium. For hat and size 28 skirt, 2 yds, 54-in,

Send TWENTY-FIVE CENTS (25e) in coins (stamps cannot be accepted) for each pattern to Box 1, 123 Eighteenth St., New Toronto, Out. Please print plainly your NAME, ADDRESS, SIZE and STYLE NUMBER.

press toward the mark for the prize of the high calling of God in Christ

We do well to meditate upon

the memory verse as we are about

to move from 1950 to 1951. We

must not rest on the spiritual vic-

tories of 1950 but we must gird

ourselves for a year of great spirit-ual progress. We have a high and

abide in Christ and He in us. It is an intimate fellowship and ought

to grow more intense as the years

go by. Upon it depends the fruit-

lesson from the vine and the bran-

the branches. As the fruit-bearing

Philippians 3:13-14.

old for the other. Chain drive trike is well constructed of cycle-type steel tubing, and has hand-operated brakes. Its three wheels are fitted with high tensile cycle spokes and rubber tires.

By Rev. R. B. Warren, B.A., B.D. Eliminates Hanging No need to hang clothes or Growing Through Fellowship With Christ John 15:1-5; Philippians 3:8-16 line with new hamper. Installed the hamper is a fan and heating Memory Verse: One thing I do, forgetting those things which are behind, and reaching forth unto those things which are before, I unit, for drying clothes. When emptied of clothes, hamper can be used to heat bathrooms.

Course with a service Guards Against Theft Thieves would have a hard time syphoning gas from pipe with new keyless locking gas cap. Fitting far into pipe is metal grid on end o ratchet mechanism making it extrentely difficult to remove. Instal-

Farmers' Standby cut-offs is A.C. generator, designed o operate from a farm tractor. After disconnecting powerline electricity, farmer attaches belt from tractor power take-off to generator, running tractor at 60 per cent normal speed. Speed can be adjusted ator outlet for plugging in volt-meter. Output is 115 volts or 230

lation claimed to be simple.

Cutting Tool Sheet metal cutting tool now being distributed nationally is easy o operate. Attached to the chuck of any electric drill, tool bites 1/8 inch pieces out of metal and travels long the work without pushing, the operator merely guiding the tool. Cuts smooth, without bending or stretching material and leaving no burrs or rough edges. Does not

ts easily into palm of hand.

Level Ladder New ladder remains level a varying tilts, by individually adjusting treads and rack to necessary lengths by inches, by means of locking bars. Upper legs of ladder are aluminum and are combined with movable wooden legs with ubber caps for additional Two sizes are available: 3 feet adjustable to 5 feet; 6 feet adjustable to 8 feet.

leform corrugated sheets; cuts

angle. Weighing only 11 ounces tool

Virtue's Reward. In Van Nuys, Irving Levin returned from the police station, where he had gone to turn in \$90 somebody lost, found his car ticketed for illegal parking:

Your Family Counselor

perfect. Her suspicions are in sulting to the man who love

* trip, as a second honeymoon (

answer each problem as a

A wife who is suspicious of a

devoted husband takes the first step toward losing him. Anne Hirst wh help you calm down, if you tell her about your fears. Address he at Box 1, 123 Eighteenth Street New Toronto, Ont.

Merry Menagerie-By Walt Disney

图 0 多

"That was 'Yankee Doodle'. Now

let's see if you can guess what

I tap out!"

remember

This is one of a serie

of words and ex

whose origins and me

are published in the int

of a better understandi

use and knowledge o

the English language.

On such occasions the "King-

Bird" reveals the emblem of

his dignity—the erectile feath-

ers of the crown of the head

part and form a deep beauti

Kingsbeer

Upsidedown to Prevent Peeking

ISSUE 52 - 1950

fully colored base.

DAWES

New Toronto, Ont.

"Dear Anne Hirst: A friend of mine is threatening to leave her husband. She is in her 40's attrac-tive and active. She has a devoted



"Some people and You can do no more than you that he is seeing have done—unless you want to * show her this opinion, or suggest that her husband take her on

wife were so close. He tells me she has never attracted him physically. I have tried to convince my friend there is nothing to it, but she just says I don't know! "She is treating this woman so much confused: she cannot imagine "My friend doesn't have to work.

helps to clean house and cook sometimes. He seems to be the perfect husband. I have found your column heipful in solving my own problems. Will you give me your opinion, or send her a leaflet on the subject if you have one?"

Her husband takes wonderful care

of her. He gets her anything she

wants. He takes her out, and even

A READER FOOLISH WOMAN!

band on the word of so-called "friends" is playing with fire. No one could blame him if he finally resorted to such betrayal just be cause he is falsely accused of it. On what does this wife base her suspicions? Doesn't she realize there are jealous females in 6 * this world who cannot bear to * see any couple happily married? * Unhappy themselves, they set up * break it up-and sometimes they * succeed. * No man who is in love with

another woman is so attentive to his wife as this husband is. If he were guilty, he might seek to cover up by taking his wife would not bother to indulge her whims, help her about the house, and in other intimate ways prove every day how determined he is One reason she listens to gossin

(a disloyal act if ever I knew one) and allows it to influence * her, may be that she knows she is older than the other woman, and may feel she is not as attractive as she used to be. Yet only a few moments of recounting her husband's goodness to her should * make her laugh at the idea—and * tell off these "friends" in no un-* certain terms.

branch is pruned to improve the fruit, so the Christian is tried by the Master so that the superfulous may be removed. The professe Christian who bears no fruit is severed from the Vine. Christians must bear fruit. Paul knew the pruning proce but he did not mind. Said he, ")

excellency of the knowledge of Christ Jesus my Lord: for whom I have suffered the loss of all things and do count them but dung, that habitant of Canada during the may win Christ." He speaks summer months, the name of this of being perfect and yet of not species comes from the way in having attained perfection. He ex which the male assumes firm perienced a perfection of love but knew that there was still much o authority over other birds, atthe riches of Christ before Him. tacking them furiously as they fulness of our lives. Jesus draws a He must become more like Jesus. fly This happens only in breed He must press on. We must, too ing time and he will courageches. He is the vine and we are if we would fulfill God's purpose ously assault any bird, from an in our lives. eagle down, which dares to approach his nest.



They Saw War - Shivering in their tattered clothes, two North Korean youngsters at Hagaru, near the Chosin reservoir. learned at an early age that war is hell.

THE FARM FRON * happy. I hope she will come to ... her senses before she wrecks a

heard about—he has a 25-cow herd
—reports that he usually loses one
cow a year because of mastitis. Ancheck each twelve months.

That's real money! And I hardly need to tell any of you that mastitis is one of the most serious problems any dairyman has to face, especially during this season when cows are kept in confinement. For many farmers say that, while their cows seldom show an infected udder during the summer, the rouble flares up in the winter-BROHT .-

Mastitis is a disease caused by an invasion of organisms into the udder through the teat canal. Usually this rappens when the udder has been injured or chilled. The organisms do not come from something the cow ate or drank. They must enter through the teat canal to get into the udder.

When these organisms enter the adder, they attack the milk-secret-ing tissue. The cow's body attempts 2 defense by replacing the milk-secreting tissue with scar tissue This explains why mastitis sho e treated at once when discovered. If the infection is allowed to renain, permanent damage is done. Milk-secreting tissue can't be replaced. * * *

There are several types of ganisms that produce mastitis. They are found in dirty milking machines, udders of diseased cows and in dirty stables and lots. Then when a cow's udder is bruised, the germs get their chance.

Here are some of the comme causes of mastitis: 1. Cuts and scratches of teats of udder. These can be caused by barbed wire in fences or lying loose in the yard, nails in boards,

Trampling by other cows. Stalls that are too narrow or short, or loafing sheds that are too small, will lead to more teats stepped on

3. Improper use of milking machines. A good milking machine properly used won't cause mastitis. But some dairymen set the vacuum too high, use old and broken teat cups, let the pulsator become irregular, or leave the machine on too long.

One day an observer saw a farmer put the milker on a nice heifer, then run out to feed the hors. The machine stayed on the

hogs. The machine stayed on the heifer 15 minutes, actually pulling the teat inside out. 4. Bruising and chilling, high door sills, gates which let cows out to pasture but keep the hogs in, cold, wet floors, dirty, muddy yards, leaving cows outside too long in freezing weather—all these give mastitis germs a chance.

titis. And prevention is a lot cheaper than trying to cure the

There are ways to prevent mas-

First step might be to clean up the cow and the yard. Clip the underlines, flanks and thighs of your cows. Concrete approaches and yards help to keep udders out of the mud. At least, make sure the yard will drain readily. Cut down any high door sills. Dehorn the cows.

(All measurements are level)

Preheat oven to 450° F.

Makes 2-crust, 8 or 9-inch pie

Combine Mazola Salad Oil and ice-

together into bowl Robin

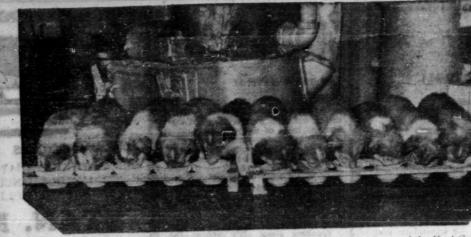
If hand milking is used, teats and should be cleansed after each cow is milked. Only dry-hand milking

recommended.

Second, have the herd examined | are milked out. How to FIXED HAROLD ARNETT



PATTERNS CATALOGUED DRESS PATTERNS MAY BE CATALOGUED FOR READY REFERENCE WHEN KEPT IN A LOOSE LEAF BINDER AND



11-Way New Year Dinner-A real feeding problem developed at the home of the Karl Gomolls with the arrival of 11 pups, born to the family collie, Aleta. The 11-way cafeteria designed by Mr. Gomoll takes care of the situation now. But the pups are only six weeks old, and they're not getting any smaller.

dane Andrews

for a new sort of pastry crustone that came from a correspond-ent south of the border, and which I tried with fine results. When I wrote that column I wasn't Garnish with parsley. . . . aware that a couple of our lead-ing food producers had been work-ing along the same line, and to them I make my apologies. So here is their recipe. You will ote that they use water-very cold water, please-instead of milk;

Last week I gave you a recipe

NO-TROUBLE PASTRY

Fourth, use correct milking pro-cedure. Milk clean cows first. Milk the first two or three squirts into a strip cup by hand. If the milk abnormal, milk the cow last and throw away the milk. also that they recommend mixing the two liquid ingredients before Wipe udders with a clean cloth pouring into the flour mixture, inwrung from a warm germicidal solution. Use a fresh, clean cloth stead of just dumping them in, unmixed. And I might add, per-sonally, that the pastry you get for each cow. Then dip the teat cups in a warm germicidal soluis really grand. If that 'captious critic you have in the house re-marks "this isn't the kind that mother used to make," don't just tion and put them on the cow.

Don't leave the machine on too long. Most cows can be milked cut in three to five minutes. Have treat him with silent contempt. Anwer, "Certainly it isn't; it's a lot your milking machine representa-tive check your machine periodi-cally. Follow the manufacturer's better!" * * *

injury. Your yeterinarian can help

they have to be sold. Arrange remaining cows in the stable so you can milk the healthy ones

first, the infected cows last. Quarantine any herd replacements for 30 days to prevent reinfection of the herd.

Third, give your cows room. It

you have a stanchion barn, make

sure the stalls are long enough so a cow's udder won't hang over

the next cow.

the gutter and be stepped on by

Here's how to measure for stall

size: Measure from the cow's tail-

feed) and add three incles.

If you use a loafing shed, don't overcrowd it. And use plenty of

bedding.

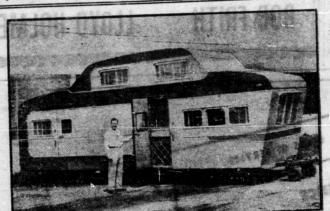
head to a point over the forear

(the point that pushes agains.

13/4 cups sifted Robin Hood All-purpede Flour

1 teaspoon salt

1/2 cup Mazola Salad Oil After milking, rinse the teat cups in a pail of warm sterilizing solution to remove any milk left in the 1/4 cup ice-cold water cups. Wash cloths should be washed



Double-Deck Trailer-Thomas D. Thomas stands beside a newly-developed mobile home that features two bedrooms on top of the main part of the trailer. Each of the second-level bedrooms will accommodate a 54-inch bed and a chest of drawers.

out after each milking and left standing in a clean sterilizing solu-tion. Once each day bring them to

udders should be cleaned and washed as for machine milking. Hands

Infected cows should be milked last, and preferably by hand. Milk into a separate bucket, and discard the milk where it won't contaminate other cows. Don't milk on the floor. Treat infected cows after they

cold water and beat with a fork until thickened and creamy. Pour immediately over entire surface of flour mixture; toss and

mix lightly with fork. The dough will be moist Form into ball. Divide dough in half. Shape each half into a flat round, using hands to make top and edges smooth. Using rolling pin, roll each half between two sheets of waxed paper, rolling from centre to edges, re-move top sheet and invert dough over pan; peel off paper. Fit pastry into pan and fill with desired filling. Cut gashes in top crust, to allow for escape of steam and place over filling; trim ½ inch beyond rim of pan Seal edge by folding top crust. pan. Seal edge by folding top crus under bottom crust and flute edge. Bake in very hot oven (450° F.) for 15 minutes. Reduce oven temperature to that required for filling (e.g.-350° F.) and continue baking until filling is cooked. For single pastry shell make ½ recipe as directed above. Prick entire surface with fork. Bake in hot

oven (450° F.) for about 15 minutes. Cold Turkey With Hot Corn Custard Leftover chilled slices of cooked turkey. Chilled slices of cooked ham, if desired.

eggs cups scalded milk 1 teaspoon sugar
134 teaspoons salt
36 teaspoons chopped onion
142 tablespoons melted butter or

margarine
2 cups whole kernel corn
Beat eggs slightly, cool milk
slightly, and mix all ingredients.
Pour into greased casserol. Bake

comes out clean. Six servings.
Serve on platter surrounded with slices of turkey and cooked ham.

Turkey Dumplings 11/2 cups sifted flour teaspoons baking powder

teaspoon salt 1/2 cups ground cooked turkey egg beaten About 3 cups turkey gravy of

Sift flour, baking powder an salt together. Add turkey and mix thoroughly. Add milk to egg and stir into turkey and flour mixture Heat gravy in deep pan. When spoonfuls. Cover tightly ince. Cook about 15 minutes. Do not remove cover at any time during cooking.

Baked Turkey Hash cups ground cooked turkey cups ground or finely chopped 2 tablespoons chopped gree pepper 3/4 cup finely chopped or ground

Turkey Salad

cups diced celery

Lemon juice. Lettuce or other greens Combine turkey, celery, and may

o six servings.

leftover bird:

cup milk

1/4 teaspoon salt

Few grains pepper

until thick. Blend in gravy.

turkey, salt and pepper. Serve between waffles. Four servings.

..

Turkey-Mushroom Soup

1 stalk celery Bones of 1 roast turkey

tablespoons rice cans cream of mushroo

Slice carrot; chop celery. Combin-

with turkey bones, water and onion

stock.) Wash rice; cook in stock

mushroom soup. (To condense soup,

Hot Turkey Mousse

1½ cups turkey shreds
½ cup finely diced cooked has

1/2 cup soft bread crumbs

tablespoons flour

cup milk
Salt and pepper

garine

tablespoons butter or ma

11/2 quarts cold water

slices onion

cups diced cooked turkey

raise. Season to taste with salt,

lettuce or other greens or in

pepper, and lemon juice. Chill. Serve

salad bowl lined with greens. Four

Still other thoughts on using the

Turkey Shortcake

Nice for a lunch or supper)

cups diced leftover turkey

flour. Add milk; cook, stirring

11/2 teaspoons salt 1/2 cup turkey broth or water Mix all ingredients togethe Place in greased baking dish. Cover. Bake in moderate oven (350°

F.) about one hour. Remove cover ceberg lettuce. during last half for browning. Four

POTATO PIE 3 eggs 1/4 teaspoon cloves

1 teaspoon nutmeg 1 teaspoon grated lemon rind
1 tecspoon vanilla

1 cup whipped cream
to teaspoon grated orange

Method: Beat eggs; add sugar, and vanilla, and beat until smooth. Stir in milk, orange juice and nuts. Turn into a 9-inch unbaked pie shell, and bake in a hot oven (450

into individual greased molds. Set pan in warm water. Bake at 350° 4. 45 minutes, or until inserted knife comes out clean. Four servings.

A suitable dessert with any of these turkey second-meals utilizes cranberry sauce leitovers. Cranberry Cream Cake

boiling point. Add 1/4 pound marshmallows; fold together until marshmallows melt. Cool slightly. Spread between two 8-inch cake layers. sugar. Garnish with bits of marshmallows and cranberry sauce.

MOLDED CRANBERRY SALAD
4 cups cranberries (1 lb.)

2 cups sugar 2 tablespoons unflavored gelatin 4 tab'espoons cold water 1 cup sliced grapes 1 cup crushed pineapple 1/2 cup nut meats
Method: Cook cranberries and

ater for 10 minutes, then strain through food mill or press through colander. Add sugar and cook 5 minutes. Cool. Soften gelatin in water. Fold into cranberry mixture. Add pineapple, grapes, and nuts.

CRANBERRY SALAD DRESSING 1/2 cup salad oil 3 tablespoons lemon juice 1 teaspoon salt 1/2 teaspoon paprika 1/2 cup cranberry sauce Method: Blend oil, lemon juic

and seasonings with cranberry sauce. Mix well before serving o

NUTTY SWEET

2/3 cup sugar
2 cups cooked, mashed
sweet potatoes
Dash salt
1/8 teaspoon mace 1 teaspoon cinnamon

1/2 cup milk
1/2 cup orange juice
1/3 cup chopped walnuts
1 9-inch unbaked pie shell

shell, and bake in a hot oven (450 degrees F.) 10 minutes; reduce heat to moderate 350 degrees F, and continue baking about 25 minutes or until firm. Cool. Whip cream and fold in orange rind. Serve with pie. Makes 1 9-inch pie.

about 1500 B.C. and was so pleased with the result that he had the iris, heather, lotus, and other flowers sculptured on the temple walls at Karnak, where they may still be ter the Napoleonic wars, the long yearning became stronger than ever. In particular demand were species from distant lands, because their oddity and vivid colors.

They made attractive features in ornamental gardens. "Distinguished .. persons," we are told, "would throw themselves almost into a frenzy when the rumour went abroad that about to appear on the market."

Thus encouragement was given to the sending of plant - collecting world. Chosen for the work were young men well trained in botany and willing to face great hardship and risk in order that the desires of garden lovers and scientists might be satisfied. Such was the work in which David Douglas was engage . . . In the spring of 1823 he left

He Sought For

Strange Plants

The introduction of strange plants from foreign lands is one of the oldest activities of mankind. It arose out of the elemental physical

needs for more and better food,

clothing, and shelter. With the

advance of civilization, other motives came into play; the desire

for the beautiful and the urge for scientific study. It is nearly four

thousand years since Queen Hatsh-

epsut of Egypt sent an expedition

abroad to collect trees. One of er successors, King Thotmes III,

sent a botanical expedition to Syria

Glasgow for London Collectors had already gone to India, South America, the east and west coasts of Africa, and the West Indies. At first it was proposed to send Douglas to China, but . . . it was decided that he should go to the United States.

This was not to be a journey to a remote country unknown to bo-tanists; such expeditions were to The botany of the eastern half of North America had become fairly well known in Eur-

Although the Americans had been too busy to devote much time to the scientific side of botany, they were advancing in practical horticulture. Since the introduction of European vegetables and cruits by Jacques Cartier, beginning in 1541, great progress had been made. As early as 1609 an apple had been developed which was reported to Europe as "marvellously big and full of a certain juice very delicate

" Not long after, the first orchard in New York was planted. t was part of the Bouwerie farm of Governor Peter Stuyvesant, laid out in 1647 on the site of the present Bowery in New York City. From this orchard grafts were disseminated up the Hudson and to inland points. In the period fol-lowing the American Revolution, interest in botanical matters increased — as it did in Europe dur-ing the same period. However, there was a different emphasis: in Europe it was on the colorful; in America it was on the useful. Hence, fruit and vegetable culture were favored; and under the leadership of two of the early presidents,

Washington and Jefferson, both practical horticulturists, it began to make headway. The primary object of Dougias's to obtain samples of new trees. He was also to collect any interesting



SEASONAL TURNOUT-Even as your London's famed "Petticoat Lane" market on Middlesex Street is jammed with Christmas shoppers.

