Salada Tea Bags are handy for afternoon tea

"SALADA"

TEA BAGS

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

One morning last week, something happened which made us realize how greatly conditions have changed since we started farming.

It was this way: There were a couple of oak trees up in the bush that needed cutting down—and so we sold them. As a result, soon after breakfast one morning along came two young fellows with a chain saw to work on the trees. Before they could get to the bush, there was an elm in the lane that had to be removed. It had blown down in a recent high wind and was blocking the road. But when the men got busy with their chain saw, that elm was cut into lengths and the road cleared in no time at all. Then the men, with their equipment, went on up to the bush. Inside of two hours, we saw their small tractor swing around into the yard with one big log behind it. This was repeated until there were four logs lying on the ground in the yard. In the meantime, a truck had arrived on the scene and within half an hour from the time the logs were brought down from the bush, they were loaded on the truck and going down the road on their way to the lumber mill. The loading had been done by means of a chain attached to the tractor—so there was no heavy labor involved at all.

Just think of all the work that had been done inside of three hours. The fallen elm had been cut into lengths to clear a roadway; the two oak trees had been cut down in the bush and four big logs cut out of them, and another big oak that was dead had been cut down for ourselves.

Before the truck pulled out, Partner called me to the window and said, "Look . . . see how easily a job like that can be done these days! And to think of the work it used to be!"

Because my memory was a bit hazy on the subject, Partner reminded me that even as short a time as 20 years ago, it would have taken two good men three days at least, even in good weather, to do that same job with horses and a crosscut saw. Half a day would have been taken up in dealing with the fallen elm; another day to fell and cut the logs out of the oak trees, and yet another day to draw the logs on sleighs to the nearest saw mill. Then Partner added, "I wonder how many young fellows today realize the advantages modern methods give them? While what we have done with our logs today looks like an expensive way of doing things, yet the time saved by discarding the slow, hand-labor method more than pays for the gas and machinery that was used. It should also be remembered that when such jobs can be done so easily by machinery, it is one more proof that labor is of secondary importance on present-day farms. Yet that fact alone makes it more than ever necessary for farmers to be on the alert—they have to be if they would take advantage of modern methods in doing things. Farmers, now, must know more than how to be tillers of the soil."

Well, dealing with the oaks and the elm was a minor matter—right now we have a more serious problem on our hands. That problem is how to convince Partner that he must let up on the work, and to get away from the idea that he must work from dawn to dark. But habit is hard to break. Partner has been told by doctors and specialists to go easy; his brothers and sisters have told him the same thing; Daughter is on the same track when she comes home, but now Bob and I are really reading the riot act! Not but what we have tried to do it before, but in a more modified way.

I suppose the harder a person has worked, the more difficult it is for him—or her—to relax and let someone else take over. Yet it is so much easier if such persons will recognize the fact that time is creeping up on them and that they have their limitations in regard to the amount of work they can do. For a farmer, selling out and retiring to a place in town is not always the answer. (It works all right in some cases—in others it doesn't. But there is such a thing as retiring on the farm, and for the man whose whole heart and soul is wrapped up in the land he has worked for so many years; in the stock he has raised; in the improvements he has made, then surely it is the best solution to the problem. Moreover, when a farmer has lived through a depression and come out on top, then a sort of semi-retirement on the farm is more to be desired than a sudden severing of activities to which he has become accustomed. Any doctor will tell you that too drastic a physical change is not only unwise, it is dangerous.

So that is the gist of our daily sermon to Partner, "Keep working, but take it easy . . . let up . . . relax . . . the farm won't dissolve into thin air as a result!"

And maybe that little sermon applies to other farmers as well as Partner.

Britain did not become an island until about five thousand years ago. Up till then it was joined to France, Holland and Norway by a low-lying plain. There was no North Sea, Straits of Dover, English Channel, or Irish Sea. An enormous river, consisting of the Rhine, Thames, Ouse, Trent and Forth, flowed into the sea north of the Shetlands.

Lockout—While washing windows, Mrs. Clara Kelly found herself locked tight in this position by the window's efficient burglar catches. With her daughter, Linda, age 13 months, powerless to help, Mrs. Kelly sat exposed to freezing winds for 40 minutes until neighbors came to the rescue.

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst: Please print this one, for unfaithful husbands to read . . . I am 44, my husband is 46, and we have two darling children. For 10 years, we knew married bliss. There were no secrets between us. He was so fine—and how I worshipped him.

"Two years ago, he fell in love with a beautiful young girl. How she has changed him! She is of low character. She has gone the limit to take him from us . . . Though he said the affair was over, I have reason to believe he still sees her. He implies as much. And he lies like a coward.

"He reads vulgar literature now. And I have to listen to insinuating remarks that always reflect on me. I long for the day when he will make honest comparisons, and stop hurting me in so many ways.

"I am popular in my town, keeping up with all my activities. I pray daily that God will give me the courage to go on . . .

"With the good things I have put into my life, I overcame a nervous breakdown which his conduct caused. But now he is so arrogant, so unpredictable, that I feel I'm going to pieces again. (I should tell you that all this time he has avoided the children when he could, and said they were my whole responsibility).

"What do you advise?

Desperate."

How Long?

How long can the human heart bear the agonies you are enduring?

How long can a loyal wife submit to the indignities such a man heaps upon her?

How long can a mother protect her children from a father who is no father to them, and live in a house which no longer is a home?

Only you can know your own endurance.

To me, you seem almost at the end of your tether. You dare not court another breakdown, for the children's sake . . .

Yet a woman of your faith and determination, secure in the knowledge that she is blameless, recoils before the possibility of tossing an unfaithful husband to a girl who appeals to his lowest instincts.

It would seem that only by building around yourself an armour of indifference through which his slurs cannot penetrate, can you bear to stay with him.

Is it worth it?

A man must first want to become again the fine character he once was—and then, through sheer grit and will power, make himself over.

Have you still any faith that your husband can?

Fiancee Is Bewildered

"Dear Anne Hirst: Suppose a girl, engaged six months, finds herself wondering whether she is really in love with the man?

"He worships her, and couldn't treat her better. Yet, sometimes his very gestures aggravate her so that she could give him up in a minute.

"During the courtship she felt he was the man for her, without question. But now she finds herself thinking deeply about an old flame. I need your advice.

Linda."

Like most engaged couples, you two have probably been dating every night. This habit can produce the very critical attitude which bewilders you.

I suggest that you stop seeing your fiance for a few weeks—and completely. Tell him that you feel uncertain about yourself, and want some time alone to find out the true state of your heart. Remind him that this is not his fault, but you feel he deserves your entire honesty.

What you need is a perspective and that is not possible to obtain under the present circumstances.

You may find you miss him desperately, and will want to take him back. Or you may discover that these annoyances you describe indicate a revulsion that is deeper than the physical. Whatever the result, this is the best way to find it out.

And the time is now.

* * *

A wife who sees the man she worships deteriorate before her eyes faces the supreme test. No one can blame her if she gives up . . . Anne Hirst is sympathetic and understanding. Write her at Box 1, 123 Eighteenth Street, New Toronto, Ont.

THE SUNDAY SCHOOL LESSON

By The Rev. R. Barclay Warren

"Planting A Church In A Pagan City"

Acts 16:1, 8-11; II Cor. 6:14-7:1

Golden Text: "Ye are not your own; ye are bought with a price; therefore, glorify God in your body." I Cor. 6:19-20.

Corinth was a rich, commercial city, capital of the southern part of Greece. It was the most wicked city which Paul visited in Eastern Europe. For a year and a half, he labored, despite severe opposition from the Jews. Many believed and a church was established.

Paul's letters to the Corinthians indicate some of the problems which arose later in the church. There were divisions. "Every one of you saith 'I am of Paul; and I of Apollos; and I of Cephas; and I of Christ'." Loyalties to men eclipsed their loyalty to Christ. There were also lawsuits before the courts between these professed Christians. Paul said, "Shame!" Some still took part in the pagan feasts. There had been one instance of fornication. Paul took an uncompromising stand against all these evils. The fornication must be severely punished. He writes, "Be not deceived; neither fornicators, nor idolaters, nor adulterers, nor effeminate, nor abusers of themselves with mankind, nor thieves, nor drunkards, nor revilers, nor extortioners, shall inherit the Kingdom of God." I Cor. 6:9-10.

Alcoholism ranks fourth among the pressing health problems of Canada and the U.S., with as many alcoholics as there are persons suffering from tuberculosis. A leading Canadian industrialist has stated that alcoholism costs Canadian industry $80,000,000 a year. "About three persons out of every 100 employed drink enough to be considered alcoholics," reported the personnel department of one large industry. It is estimated that the average alcoholic loses 22 days each year from his job.

Paul called for separation from all sin. We must be separated unto God, cleansing ourselves from all filthiness of the flesh and spirit, perfecting holiness in the fear of God. We must glorify God in our body, for we belong to God when we are Christians.

I wonder what personal experience is behind this item in an Ottawa paper recently:

"Hunters are advised that any deer which goes 'moo' and has a cowbell tied to its neck is not to be a farmer's cow. If it goes 'oink' ten to one it is a pig. If it is wearing overalls, that is the farmer himself, and you are trespassing."

Rheumatic Pain?

HERE'S QUICK COMFORT!

And the RELIEF is LASTING

Nobody knows the cause of rheumatism but we do know there's one thing to ease the pain . . . it's INSTANTINE.

And when you take INSTANTINE the relief is prolonged because INSTANTINE contains not one, but three proven medical ingredients. These three ingredients work together to bring you not only fast relief but more prolonged relief.

Take INSTANTINE for fast headache relief too . . . or for the pains of neuritis or neuralgia and the aches and pains that often accompany a cold.

Get INSTANTINE today and always keep it handy

Instantine

12-Tablet Tin 25¢

Economical 48-Tablet Bottle 69¢

My best recipes taste better made with **MAGIC!**

CHEESE CORNMEAL FINGERS

Mix and sift into bowl, 1½ c. once-sifted pastry flour (or 1⅓ c. once-sifted hard-wheat flour), 3 tsps. Magic Baking Powder, ¾ tsp. salt. Cut in finely 3 tbs. chilled shortening and mix in ⅔ c. yellow cornmeal, ¾ c. shredded cheese and 2 tbs. chopped parsley. Make a well in centre, pour in ¾ c. milk and mix lightly with a fork. Knead for 10 seconds on a lightly-floured board and roll out to ¾" thick rectangle; cut into 12 fingers and arrange, slightly apart, on greased baking sheet. Bake in hot oven, 425°, about 15 mins. Serve hot with butter or margarine. Yield—1 dozen fingers.

MAGIC BAKING POWDER

Upside down to prevent peeling

An Important Announcement about NEW MARGENE

When the sale of Margarine in Canada became legal 12 months ago, MARGENE was the first brand to appear on the market.

At that time Margarine had been banned from Canada for 25 years. There was no way of knowing what flavour and what texture would best appeal to the Canadian palate.

In the intervening 12 months, Canada Packers has carried on week-to-week tests to find out exactly the flavour Canadians wish.

We feel we have it in the NEW MARGENE—the flavour and the texture Canadians like.

If you have not tasted the NEW MARGENE try it now.

SPREAD IT on hot toast.
SERVE IT with hot vegetables.
BAKE with it.

You will like the NEW MARGENE

PRODUCT OF

CANADA PACKERS LIMITED

CROSSWORD PUZZLE

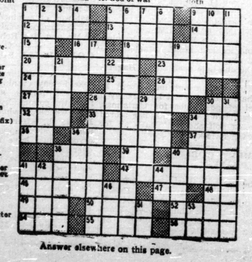
ACROSS

1. Expense
5. Unseals (poet.)
9. Idle talk
12. Marine fish
13. Tighten
14. Note of Guido's scale
15. Compass point
16. Hawaiian screw pine
18. Minions
20. Distracted
23. Ragtime dance
25. Female (pre-fix)
26. Rainy
27. Greek letter
28. Floral parts
32. Concerning
33. Edge
36. American patriot
38. East Indian tree
39. Out of (prefix)
40. Stopped
41. Hall
42. Hebrew prosetyte
44. Indian mulberry
46. Miffy proper
47. Pillow covers
49. Capable of being held
50. Content
51. Abraham's birthplace
52. Russian letter
53. Recreation
55. Short time (abbr.)
56. Warm

54. Man's nickname
55. Dallies
56. Sound of disapproval

DOWN

1. Colloquies
2. Pertaining to musical drama
3. Samovars (symb.)
4. Cogitate
5. Living in
6. Suddenly
7. Organ of hearing
8. Lay ungracefully
9. Civet-like animal
10. Operatic soprano
11. Fish
17. And (Fr.)
19. God of war
21. Kingdom in Indo-China
22. Utopian
24. Thinness
29. Anoint
30. Rallars (Components of)
31. Gambled (p.)
34. Begone
35. Opening
36. Greek letter
37. Also
38. White
43. Three-toed sloth



Answer elsewhere on this page.

Belle Of The Opera—A group of famed artists acclaim Mimi Benzell, center, as "the most beautiful woman in opera today." Awarding Miss Benzell the citation in New York are, left to right: Bradshaw Crandell, Wheeler Williams, Arthur William Brown and Russell Patterson.

TABLE TALKS
Jane Andrews

Probably you've heard about the great—or perhaps "super-colossal" would be the more appropriate word—baking contest which recently came to a grand climax over in New York. Even so, you may still be interested in reading part of what a NEW YORKER reporter had to say about the finals of the big event. He starts in by saying that he dropped in at the grand ballroom of the Waldorf at 10:30 a.m.—

* * *

When it had been under way a couple of hours, and, sniffing pleasurably, watched a hundred contestants — ninety-seven aproned ladies and three aproned men — cooking away at a hundred gleaming while General Electric Stratoliner Ranges, marked with red numbers from 1 to 100.

* * *

Pillsbury officials, identifiable by lapel tags, scurried past us, as did a dozen or so ladies dressed much like nurses—General Electric home economists, it turned out, there to advise contestants on the use of G.E. ranges.

* * *

A publicity lady we sought out told us that the contestant were the winners of a qualifying-recipe competition held by mail last fall, and that each was working on her (or his) entry for the final; that they hailed from thirty-seven states, the District of Columbia, and Alaska; that every woman jill and man jack who had been invited had shown up; that six categories of concoction were permitted them (breads, cakes, pies, cookies, entrees, and desserts), the only provisos being that no alcoholic beverages be used and that each recipe require not less than half a cup of Pillsbury's Best Enriched Flour; that all entries had to be in by five o'clock; and that they would be evaluated—in fact, at that moment some were being evaluated—by a committee of seven judges, who would award prizes ranging from fifty thousand dollars to five hundred.

* * *

There was quite a bit more to the story, which space will not permit me to quote here. But the NEW YORKER man had to leave before the judging had been completed, and couldn't tell us the name of the Grand Prize winner or the nature of the prize-winning recipe, which received the $50,000 award.

* * *

Well, first prize won by a Mrs. Ralph Smafield, of Detroit and her recipe which you'd probably like to give a trial sometime, was for

WATER-RISING TWISTS

½ cup shortening
3 tablespoons sugar
1½ teaspoon salt
1 teaspoon vanilla
½ cup scalded milk
2 cakes compressed yeast, crumbled (or two packages dry granular yeast, dissolved in ¼ cup lukewarm water)
3 cups sifted flour
3 eggs
¾ cup chopped nutmeats
½ cup sugar
1 teaspoon cinnamon

Method — Combine shortening, sugar, salt, vanilla and milk. (If dry yeast is used, decrease milk to one-fourth cup.) Add yeast and mix well. Blend in one and one-half cups flour and beat until smooth. Cover, and let rest for 15 minutes. Add eggs, one at a time, beating well after each addition. Blend in remaining flour and mix thoroughly. (The dough will be quite soft).

Let rise in one of two ways: Either set covered dough in a warm place (80 to 90 degrees) about one-half hour; or tie dough in a tea towel, allowing ample space for dough to rise. Then place in large mixing bowl and fill with water (75 to 80 degrees). Let stand until dough rises to top of water, about 30 to 45 minutes. Remove from water.

Combine nuts, sugar and cinnamon. Divide dough into small pieces with a tablespoon. Roll each pieces in sugar-nut mixture. Stretch to about eight-inch lengths; twist into desired shapes. Place on greased baking sheet. Let stand for five minutes. Bake in 375-degree oven for 12 to 15 minutes. Makes two dozen twists.

* * *

I haven't heard of my next recipes taking grand prizes or anything of the sort. Still, I think they'll win you real appreciation from the folks, and that's something worth while too. The recipe for the jellied salmon is especially good if you're having friends in for lunch, or for an evening party, and don't want to be bothered cooking after they arrive.

SCALLOPED SEAFOOD

¾ cup chopped onion
2 tablespoons butter
2 tablespoons flour
¾ teaspoon salt
¼ teaspoon pepper
1½ cups milk
1 tablespoon lemon juice
2 tablespoon chopped ripe olives
Dash of Tabasco sauce
2 cups flaked, cooked or canned fish
½ cup crushed cheese crackers

Method—Sauté onion in butter until tender. Blend in flour, salt, and pepper. Remove from heat. Gradually stir in milk. Cook, stirring constantly, until thickened and smooth. Carefully stir in lemon juice, olives, Tabasco sauce, and fish. Turn into greased casserole. Sprinkle crushed cheese crackers over the top. Bake in moderate oven (350 degrees F.) about 25 minutes.

* * *

JELLIED SALMON MOLD

1 package lemon-flavored gelatin
1¾ cups hot water
¼ cup lemon juice
1 teaspoon salt
½ cup mayonnaise
2 cups (1 pound can) salmon, flaked
½ cup diced celery
½ cup diced cucumbers or sweet pickle relish

Method—Dissolve gelatin in hot water. Add lemon juice and salt. Chill until slightly thickened. Then fold in mayonnaise, salmon and vegetable. Turn into fish mold or 8 x 4 x 3 loaf pan. Chill until firm. Unmold and garnish with cucumber slices. Serve on crisp lettuce with additional mayonnaise, if desired. Makes 6 servings.

The man who said the good die young must have been thinking about resolutions.

4963 SIZES 34–50

Anne Adams

You'll love this shoulder-line! The sleeves are in one with yokes. Other easy-sew tailoring details—new sharp collar and pocket flaps. Most slenderizing long lines.

Pattern 4963 comes in sizes 34, 36, 38, 40, 42, 44, 46, 48, 50. Size 36 takes 4⅞ yards 35-inch.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send **TWENTY-FIVE CENTS** (25c) in coins (stamps cannot be accepted) for this pattern. Print plainly **SIZE, NAME, ADDRESS, STYLE NUMBER.**

Send order to ANNE ADAMS, Box 1, 123 Eighteenth Street, New Toronto, Ontario.

Modern Etiquette

By Roberta Lee

Q. When a sudden death occurs in a family after wedding invitations have been mailed, should the wedding be postponed?

A. Not necessarily. However, the plans should be changed. Recall all invitations excepting those of the two immediate families, and have the wedding as quiet as possible.

Q. If a man and a woman are dining together in a restaurant and the tea is served in a pot, who pours it?

A. If the waiter does not pour for them, then the woman should attend to this rite.

Q. If a woman is standing directly in a man's way, must he tip his hat when he asks her permission to pass?

A. Yes, as she steps aside he should tip his hat and thank her.

Q. Is it all right to correct a person if he mispronounces your name?

A. If he does it only once, it would probably be better to ignore it. But if he persists in the mispronunciation, merely say, "My name is Gordon, not Jordon," but do so graciously, without showing resentment.

Q. Is it correct to eat cake at the table with the fingers?

A. Small cakes and slices of plain cake may be eaten with the fingers, but soft-frosted cakes or French pastries require a fork.

Q. At what time should the ushers arrive for a church wedding?

A. No later than an hour before the time appointed for the ceremony.

Q. If you are paying a call on a person who has just moved into your neighborhood, is it proper to ask to be shown around her house?

A. It is much better to wait for your hostess to suggest this, as she may not be ready for inspection.

Q. Is it improper to say "thank you" to a servant?

A. Most certainly not. A sincerely spoken "thank you" is never out of place.

COME OUT FROM UNDER THE SHADOW OF PAIN

Try DOLCIN Tablets for prompt relief from ARTHRITIC and RHEUMATIC pain . . . get a bottle of 100 or 500 tablets from your druggist TODAY and join the thousands of relieved sufferers who by taking DOLCIN have come out from under the shadow of pain . . . Most druggists carry DOLCIN . . . 100 tablets $2.99, economy-size bottle of 500 tablets $10.00. If your druggist does not have DOLCIN, write direct to DOLCIN LIMITED, Toronto 10, Canada.

DOLCIN

TABLETS

Patented DOLCIN is the registered trade-mark of this product.

Are you a JOKER?

If so, send 10c, for our 30 page illustrated CATALOGUE OF JOKES, TRICKS & MAGIC. COLLINS JOKE & MAGIC SHOP 378 Somerset St. W., Ottawa

Wholesale and Retail

How I Subdued Wild Fiery Itch—

Dr. Dennis' amazingly fast relief—D. D. D. Prescription—did the trick. World popular, this soothing, cooling liquid relieves itching misery and comfort from cruel burning caused by eczema, pimples, rashes, athlete's foot and other itch troubles. Trial bottle, 35¢. First application checks even the most intense itch or money back. Ask druggist for D. D. D. Prescription (ordinary or extra strength) now.

CANADA PRODUCES RADIUM FOR ALL THE WORLD

No chemical element is so precious as Radium—none more effective in combating many diseases. It is Canada's distinction to be one of the world's chief sources of Radium—her pride that, through it, she helps relieve the sufferings of mankind.

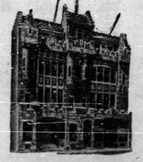
Why Seagram's sells Canada first

This advertisement is an adaptation of one of a series created by The House of Seagram to tell the peoples of other lands about Canada and her various products. For the past two years this campaign has been appearing in newspapers and magazines printed in many languages and circulated throughout the world.

Our prosperity is based on our ability to sell our products to other countries. Every Canadian has a personal stake in foreign trade, for one out of every three dollars of Canada's national income results from our trade abroad. The more that the peoples of other countries know of the quality, variety and prestige of our products, the more likely they are to buy from us.

❖ ❖ ❖

We feel that the horizon of industry does not terminate at the boundary line of its plants; it has a broader horizon, a farther view—this view embraces the entire Dominion. That is why The House of Seagram believes that it is in the interest of every Canadian manufacturer to help the sale of all Canadian products in foreign markets. It is in this spirit that these advertisements are being published throughout the world.



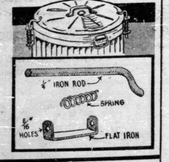
The House of Seagram

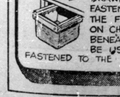
HOW TO FIX IT

— By Harold Arnett

Spring Clamp

A CLAMP TO HOLD GARBAGE CAN COVERS SECURE FROM DOGS CAN BE MADE BY BENDING SHORT RODS AND ATTACHING THEM TO THE CAN BY U-SHAPED BRACKETS. PUT A COMPRESSION SPRING BETWEEN THE ENDS OF EACH BRACKET TO KEEP THE CLAMPS TIGHT.



Workbench Stunt

A HANDY RECEPTACLE FOR CHIPS AND WASTE PARTICLES CAN BE BUILT INTO YOUR BENCH, AS SHOWN. IT CONSISTS OF A FRAME SIMILAR TO A DRAWER, BUT WITHOUT A BOTTOM. JUST FASTEN CLEATS TO THE SIDES TO SUPPORT THE FRAME AND PERMIT ITS BEING SLID ON CHANNELED STRIPS OF WOOD SECURED BENEATH THE BENCH TOP. CANVAS CAN BE USED TO MAKE THE BAG WHICH IS FASTENED TO THE INSIDE OF THE FRAME WITH TACKS.