

## CHRONICLES OF GINGER FARM

By Geraldine D. Clarke

This has been a very busy week—busy in so many ways. We have visited and been visited; have been buying and selling—gearing ourselves in preparation for a very definite change in our way of living. This has all come about because son Bob, in a very few days, will be heading north for new worlds to conquer. After having him at home week in and week out for five years, being without him is going to take a little getting used to. But then if the wanderlust is in his blood should we make a poor mouth and say—"Oh no, don't leave home—we need you!" No, we haven't said that—but we were anxious for Bob to consider well the step he was taking. Finally, he definitely decided that he wanted to make a move. How Partner and I will make out by ourselves remains to be seen. When it comes to long-distance planning Partner is hard to beat but even planning cannot add to the amount of strength it takes to cover a day's work. As we see it, a wise move for a couple working alone is to cut down on the overhead so that less work and less income is required to maintain the farm and themselves. How long Bob will be gone, we do not know. Whether the fate of the land will call him back again in six months remains to be seen.

Incidentally, we have been very interested in the various comments expressed by friends when first they heard of Bob's intention of going away. Not a few of them have shaken their heads—"Too bad," they said, "you may find out after you get away that the farm wasn't such a bad place after all." Another said—"I don't know that I blame you for going north—there isn't much in farming for a young fellow these days!" Sometimes one wonders if there will be any young farmers at all after a while.

Among other things I went to the city—staying overnight with daughter and because Bob was driving me down I was even able to take Honey visiting. Ever since we got Honey, daughter has been worrying me to take her down so she could introduce her to everyone at the house. Now it so happens that the very person who raised Honey as a puppy was rooming with daughter for the winter and I knew she would like to see her. How did Honey behave? Just beautifully. She played with the little boys, begged when she was told, made herself quite at home and was happy with everything and everybody. At least she was once she had her way in one little matter. When we first got into the car Bob had an old coat on the back seat for her to sit on. This, however, did not suit Honey. She was no back-seat passenger... no, sir! But, yet she was afraid to protest too loudly. So she stood up on her hind legs with her nose and front paws on top of the front seat. Presently she began panting. I didn't think I could take her all the way to Toronto. Finally I said to Bob, "Honey isn't used to riding in the back seat—she is panting because she is nervous. Better let her come in with me—she won't be any trouble." So Honey came over to the front seat—and from then on there was no trouble. She just curled up and went to sleep.

While I was in Toronto and browsing around a new book store that was recently opened on Yonge Street, I had rather a funny experience. A salesclerk said to me—"Have you seen our second-floor display?" I told him I hadn't but that I would go up after seeing all there was to see on the first floor. Coming to the end of the floor I noticed two people ahead disappeared all of a sudden. Following in the same direction I presently found myself in a small elevator—alone. Thinking the attendant was just around the corner I waited. Suddenly to my surprise, the doors closed and the elevator started its upward climb. "For goodness sake," I said to myself, "this must be one of those automatic contraptions. But now what do I do?" I looked at the push-buttons—one red and three black. Was I supposed to manipulate any of them—if so which one? What would happen if I pushed the wrong one? While I was still wondering the doors flew open and there was a workman waiting to get in. "Well, I am glad to see someone around," I exclaimed. "I wondered if I was going to ride around in this thing for the rest of the afternoon!" The man laughed, and then explained the mechanism of the thing. Very simple, once you know how—but it certainly gives you a queer feeling to be shut up in a two-by-four box and not know how to open it. Daughter said—"That man must have thought you a hick!" Maybe—but need I worry?

ISSUE 48 — 1950

## ANNE HIRST Your Family Counselor

"Dear Anne Hirst: I am in my 40s and most unhappy. For 25 years I've tried to help my husband, and get him to quit drinking. I thought I had—



"Until a younger woman with children began to pursue him. 'She is after him on his job at home, and everywhere he goes. I can't see how she thinks she or her children could benefit for long (if he were free) by taking a man in poor health, nearly 60—and just the right age to make a fool of himself!'

"She thinks he is staying with me only out of honor. That is not true. When I learned of the affair, I offered him his freedom. I love him enough for that. He refused, saying he loves me and would not want to live without me.

"Then why doesn't he behave himself? I think he would, if she

would only let him alone. I don't see how I can go on, if he doesn't change. Please help me.

THREATEN TO LEAVE  
\* If you are in such an unenvied state that you cannot endure this any longer, tell your husband so.  
\* If he will not stop seeing this woman, you intend to leave him—for good.  
\* I don't believe he will let you go.

It is true that a man of his age often takes a last fling—to prove to himself he can still attract women, or just to snatch what new thrills while he can. He takes no thought of the loyal wife he betrays, nor of the shame she feels at his antics. Of course he is only making himself ridiculous in the eyes of all who know him, but he is blind to that. It is only his wife who is brought up before the possibility of losing that wife, however, he realizes all she means to

him, how empty his life would be without her. Your husband knows how to free him, your offer will not hesitate. I am sure. He will find a way to escape this woman's pursuit even if he has to tell her frankly that he is through. (In your husband's case, I expect he will have to do just that.) I am sure he will.

It takes all a woman's courage to threaten to leave a wandering husband—but the result is often worth it. Anne Hirst is here to listen to your troubles, and help you end them. Write her at Box 1, 123 Eighth St., New Toronto, Ont.

SWEETLY SOLEMN THOUGHT

When Marshall Foch visited the Grand Canyon, the exhorting dignitary lunged breathlessly on the Marshall's words as he turned to him after a long scrutiny of the depths below.  
"Now," he thought, "I shall hear something worthy of passing along to my children and my grandchildren."  
Observed the Marshall, "What a beautiful place to drop one's another-in-law!"



Top Drawer Resident—A heavy run by the stork left the Arlington Hospital without any vacant cribs. Nurses solved the problem in a familiar way—putting dresser drawers into service. Here, tiny Vivian Jeanette Hyde peers contentedly from her dresser drawer "crib."



All little girls love Birthday Cake more—

Home-Baked with

# FIVE ROSES FLOUR

ALL PURPOSE



Watch her eyes light up when you bake her own birthday cake! And watch, too, how the whole family joins in the spirit of the festive occasion when the cake is home-baked with FIVE ROSES flour.

For that special dessert or party surprise a feather-light, flavour-perfect cake will always make a hit—and with FIVE ROSES Top-patent All Purpose Flour it is a simple matter to always make a perfect cake.

Yours for better home-baking,

Pauline Harvey.

Director—Five Roses Kitchen, Box 6400—Montreal, P.Q.

### YOU CAN SAVE WITH FIVE ROSES

There are worthwhile savings for your budget when you bake with FIVE ROSES All Purpose Flour. Miss Harvey, who has tested hundreds of basic food recipes in her own kitchen, prepared the good food shown here. This food was baked under normal home-baking conditions so that the costs can be duplicated in your own baking. If anything, your costs may be lower—depending on where you live and whether you use some of your local produce. But whether in city or town—village or farm community—you can always depend on low-cost, perfect baking the FIVE ROSES way.



Try this 'Oven-Tested' Brand for your next baking!

## LAKE OF THE WOODS MILLING COMPANY LIMITED

## TABLE TALKS

Jane Andrews.

Now for that Christmas Pudding recipe—and I'm sure you'll find this a very fine one, although perhaps the quantities are a little too great for many families. The yield from what follows makes eight generous servings, or twelve of the more moderate variety. However, it is easy to cut down on the quantities proportionately if you think this is too much to handle.

CHRISTMAS PLUM PUDDING  
1/2 cup seedless raisins, washed and dried.  
1/2 cup seeded raisins, washed and dried if necessary.  
1 cup currants, washed and dried.  
1 cup silvers or chopped mixed candied peels and citron.  
1/2 cup almonds, blanched and coarsely cut.  
1 cup coarse soft bread crumbs.  
1 cup finely-chopped suet.  
1/2 cup lightly-packed brown sugar.  
1/2 cup once-sifted pastry flour or 1/4 cup once-sifted hard-wheat flour.  
1/2 teaspoon baking soda.  
1/2 teaspoon ground cinnamon.  
1/2 teaspoon ground ginger.  
1/2 teaspoon ground cloves.  
1/2 teaspoon ground nutmeg.  
1/2 teaspoon ground allspice.  
1/2 teaspoon salt.  
2 eggs.  
1/2 cup grape juice (may be part brandy).  
1 teaspoon grated lemon rind.

Prepare the seedless raisins, currants, peels and almonds; add brandy, cream the butter and shortenings together until very smooth, gradually blend in the brown sugar, creaming well after each addition.

Beat the eggs until thick and light; add to creamed mixture, a little at a time, beating well after each addition.

Easy To Make Colorful Tags

Baggage tags of various sizes with string attached, which may be bought inexpensively, are not only useful in the house in many ways but can be made decorative for special occasions.

With little scenes painted on them in bright colours they may be tied on the branches of a Christmas tree for a lovely effect. If children want to decorate some, let them use crayons to make designs or write appropriate greetings on them. The lower end of a tag may be cut like a star, a tree, or a Santa Claus, and the upper part of the figure drawn and painted on the tag itself.

Gold stars pasted on small tags and hung on the tree with red ribbons may be the children's work.

Cover mold with a piece of cooking parchment that has been wrung out of cold water or with greased paper and tie down. Steam over rapidly-boiling water, closely covered, for 3 hours.

Uncover pudding and let stand in the bowl until cold. Cover cold pudding with a dry tea towel, tie down and store in a cold place.

For serving, re-steam pudding about 1 1/2 hours.

I've already given you a couple of Christmas Cake recipes, but another probably won't do any harm—especially when it's such a nice one as this. There's just enough butter to bind the fruits properly, and the latter will be distributed throughout the entire cake. Keeps moist too—quantities given yield two 8-inch squares about 2 1/2 inches deep.

6 cups seedless raisins, washed and dried.  
3 cups seeded raisins, washed and dried if necessary.  
3 cups currants, washed and dried.  
2/3 cup silvers or chopped mixed candied peels and citron.  
1 1/2 cups cut-up pitted dates.  
1 1/2 cups quartered drained red candies or maraschino cherries.

### CROSSWORD PUZZLE

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## THE SUNDAY SCHOOL LESSON

By Rev. R. B. Warren, B.A., B.D.

The Stewardship of Life

Romans 12:1-2, 6-8; 11 Corinthians 8:3-5; Philippians 2:25-30.

Memory Verse: I beseech you therefore, brethren, by the mercies of God, that ye present your bodies a living sacrifice, holy, acceptable unto God, which is your reasonable service. Romans 12:1.

Last Sunday the question was "What Shall I Do With My Money?" Today the question is "What Shall I Do With Myself?" If we enter into that life of consecration depicted by the memory verse, then God will have our money, our all. As, too few know the joy of living a life completely dedicated to God. We have the mistaken notion that such is the course only of those in the ministry. But God has called us all to minister in some way, great or small. Only as you give yourself will you realize the talents you have that can be used in one way or another in serving the Kingdom of God. Paul cites the case of the abundant giving of the people of Macedonia. The secret of it was that they first gave their own slaves to the Lord. He refers also to Euphrosynus who lived to serve. "For the work of Christ he was high unto death, not regarding his life." May the sentiment of this song be ours—

"What shall I give Thee, Master? Give of gifts divine. I will not hold, time talents or gold—For everything shall be Thine. Chorus: Jesus, my Lord and Saviour; Thou hast giv'n all for me; Thou didst leave Thy home above To die on Calvary. What shall I give Thee, Master? Thou hast giv'n all for me; Not just a part or half of my heart; I will give all to Thee."

## SPLITTING HEADACHE

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## CANADA PRODUCES NEWSPRINT FOR ALL THE WORLD



In all likelihood, the newspaper you read is printed on Canadian newsprint; for Canada produces 4 times as much newsprint as any other country in the world. 3 out of every 5 newspaper pages throughout the world are Canadian paper.

## Why Seagram's sells Canada first

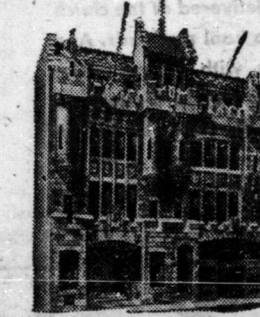
This is an adaptation of one of a series of advertisements designed by The House of Seagram to promote the prestige of Canada and help sell Canadian products to the markets of the world.

The campaign is appearing in magazines and newspapers published in various languages and circulated throughout the world. The peoples of many lands are told about the quality of Canadian products and see Canadian scenes illustrating these products.

The advertisements are in keeping with the belief of The House of Seagram that the future of every business enterprise in Canada is inextricably bound up

in the future of Canada itself; and that it is in the interest of every Canadian manufacturer to help the sale of all Canadian products in foreign markets.

A campaign such as this not only helps Canadian industries but also puts money in the pocket of every Canadian citizen. One dollar of every three we earn comes to us as a result of foreign trade. The more we can sell abroad the more prosperous we will be at home. It is with this objective that these advertisements are being produced and published throughout the world.



## The House of Seagram