

This superb tea guarantees
the flavour of every cup
"SALATA"
ORANGE PEKOE

ANNE HIRST

Your Family Counselor

"Dear Anne Hirst: I am 18, and planning to marry a man thirteen years older. Only one thing bothers me—his friends."



"They are his age. When he is with them, they get to talking and drinking and he forgets all about me! I've gone after him twice. I don't like to, but I love him so much I can't help it."

"I'm sure you will say this is intuition, but that is not true."

Weekly Sew Thrifty



4925
by Anne Adams

Sew it in a day easily! The wonderful Tie-On Skirt is jiffy-sewing. Perfect for lazy you in busy summertime, it opens to iron, just wraps and ties or buttons on! Pattern 4925 in waist sizes: small 24-25; medium 26-28; large 30-32 inches. Medium size takes 3/4 yds. 35-inch fabric.

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

Send THIRTY-FIVE CENTS (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Box 1, 123 Eighteenth Street, New Toronto, Ont. SEND NOW! Get a copy of our Anne Adams Summer Pattern Book! Read all about your new vacation wardrobe, how easy it is to sew! Glamour fashions, illustrations of thrift patterns in all sizes. Mail Twenty-five Cents for your copy today! Free Pattern of a Junior Miss sunsuit printed in book.



Needs Blood To Live—Officials of St. Francis Hospital say the life of little 3-year-old Zola Studwell depends upon the success of their appeal for donors with Rh-negative, Type "O" blood. A victim of "granulocytopenia," the child must have a fresh pint of the scarce blood every day.

Both of us have been in love before. The girl he cared for married someone else, and my fiancé died. So you see we have both had a tough time of it.

Another Boy Involved
"What gets me down, too, is that for quite a while I've been writing to a boy in the army. He is in love with me. He wants to marry me. I have kept putting him off. I've made myself sick over all this. I just don't know what to do."

M.W.

One aspect of your marriage to the older man you have evident—ly not considered as seriously as it deserves.

As his wife, you will be expected to make them your own. You must make the younger man a more mature manner than is natural, and be honestly concerned in their interests and activities—in other words, be one of them. Discuss this with him frankly and seriously, and find out whether he believes you will be a social asset to him. If he thinks you will, he should bring them to call on you, and begin including you in their invitations.

Otherwise, I'm afraid after marriage you will find that he will continue seeing them—and without you. You can foresee how miserable that would be. You must not be so possessive now. It is in excusable taste for you to "go after" him when he is with them. He is going to resent that interference (for that is what it is) and besides it makes you and him look ridiculous before their all. This is only one of the dangers in marrying a man so much older. Don't ask not expect him to give up his friends. He has no intention of doing so, nor should he. It is your job, I repeat, to make them your friends too. If you cannot, you'd better not go through with this marriage. It would be well to settle this matter immediately—before you break finally with the boy in the army. That, however, you should do soon, for it is not fair to continue to encourage him.

Consider long and seriously before you marry an older man. His habits are set, his social circle established. Anne Hirst can explain the hurdles you will face. Write her for her opinion at Box 1, 123 18th Street, New Toronto, Ont.

Bred To Be Tough

United States dog-lovers are paying as much as \$1500 for fine specimens of English bulldogs. In recent years the breed has shot up in popularity. Canada, Australia and Italy are three other countries where fantastic prices are being paid for bulldog pups.

They are dear enough in England. Eighty to a hundred dollars each was paid for a litter of five, sired by "John Blackchester" recently.

The bulldog and the mastiff were among the first distinct types of dog.

Bulldogs were originally bred for baiting bulls.

A bull, tied by a length of rope to a stake, was left to defend himself against the attacks of the dogs. Each dog was trained to creep within springing distance, seize the bull by the nose and hang there.

If the dog did get a hold, the bull would try to free himself by throwing the dog up in the air and dashing him to the ground. The dog had to land on his feet, otherwise the bull would trample him to death.

The training of the dogs had to undergo and the nature of their work made them fierce and headstrong. They were faithful enough as friends, but terrible enemies.

Their undaunted pluck and utter disregard of pain, together with their tenacious grip were qualities rightly feared by those who did not understand their nature.

It is as well that they are not as fierce to-day. Luckily, modern bulldogs are trained to be quiet and obedient.

LEGAL ADVICE

Said the lecturer on law: "If you have the facts on your side, hammer them into the jury, and if you have the law on your side, hammer it into the judge."

"But if you have neither the facts nor the law?" asked a student. "Then hammer the table," answered the professor.



GOSHI WOTTA SQUASH!

Yep, they sure grow big. Awed by the size of this giant squash, a variety of squash, 22-month-old Carolyn Caldwell looks around for someone to help her figure it out. The huge vegetable was on exhibit in an Agricultural Show.

TABLE TALKS

by Jane Andrews

The other day I was walking with a friend through her garden and remarked to her on how well her eggplant was looking—and how fond my family and I are of that vegetable—or is it a fruit? To my astonishment she told me that she only grew eggplant because she liked its look, and never thought of eating any.

Of course, I told her of what a treat she was missing, and recommended a couple of methods of cooking eggplant the way they do it down in French North Africa, where it is considered a real delicacy.

Eggplant With Cheese and Tomatoes
Peel the eggplant and cut in long pieces about one inch thick. Let stand in salted water for at least one hour. Dry, put pieces of eggplant in casserole in layers with tomato sauce and grated cheese, finishing with cheese. Bake in moderate oven (350-375 deg. F.) about 30 minutes.

Tomato Sauce (for the Eggplant)
Wash and cut up one pound tomatoes. Put in a saucepan with a little fat, one small chopped onion, pinch of thyme, one bay leaf, small piece of parsley. When cooked to a soft mush, strain.

Eggplant Bread
Peel and salt eggplant, cut in pieces. Fry in pan with lard and two or three pieces of garlic. Make a thick white sauce (4 tablespoons butter and 4 tablespoons flour to 1 cup of milk). When sauce is cold, add 4 eggs and some chopped parsley. Mash the eggplant, mix with the sauce and season to taste with salt and pepper. Bake in loaf pan at 300 deg. F. for 45 minutes. Turn out, serve with thick tomato sauce.

The recipes which follow all come from down in the West. I don't and the quantities given are not quite as exact as the more scientific cookery experts would recommend. However, I don't think you'll have much trouble following the directions, and I do believe that you'll find them well worth following too.

Stuffed Peppers
1 lb. minced steak, or any cooked meat, minced
Small piece minced ham
4 chopped olives
1 teaspoon capers
3 teaspoons tomato paste
1 chopped hard-cooked egg
Salt to taste
Raisins
Little chopped onion
Chopped almonds
Vinegar

If minced steak is raw, brown in frying pan. Then combine all ingredients together. Boil peppers five minutes, then stuff. Bake 30-45 minutes in moderate oven (350-375 deg. F.), using a little water or tomato sauce in the bottom of the baking pan. Makes enough to stuff eight small peppers.

West Indian Meat Loaf
1 lb. minced steak
Chopped olive
Capers
1 chopped hard-cooked egg
2 tablespoons bread crumbs
Tomato paste (enough to make meat loaf consistency)
Chopped onions
Raisins
Vinegar
1 beaten egg
2 teaspoons melted butter

Mix all well together. Shape into loaf. Place in greased dish with a slice of bacon on top. Bake 1/2 hour at 350 deg. F. until the meat is done and the loaf browned.

Macaroni Casserole
1 lb. macaroni
6 beaten eggs

CHRONICLES OF GINGER FARM

by Geraldine D. Clarke

Was there ever a haying season like this one? If so, we can't remember it. The last three days have been wonderful—the sun and good drying weather—so, Partner has a big field of hay already for the haler, who is supposed to come in today. And what happens? This morning we get up and find there is a heavy dew, cloudy sky and the weather forecast is for more rain. Here's hoping the sun will come out and chase away the dew, and that we can get the hay baled before it rains.

There are plenty of things happening on farms these days that are hard to understand. For instance, there is better pasture than we have had in years, yet milk production is down. All the butterfat content of the milk—all of which is naturally fed in the producers' feed—this state of affairs seems to be pretty general, yet we do not find it mentioned in the discussion last week by the Milk Control Board concerning the revised consumer prices.

Then there's the Hessian Fly. Just over a week ago I went to the back of the farm and upon my return I told Partner the Hessian Fly wasn't in our wheat. I don't think it was at that time but a few days ago Partner found it there all right. And a better looking field we couldn't have wished for up to that time. Some of the fields we have passed on the road are a heartache—only a thin sprinkling of wheat stalks left standing in an entire field.

Mosquitoes are still my No. 1 problem! We have a few cherry trees at the back of the house—Early Richmond—a some cherry that makes good pies. Among the trees there is orchard grass. It is still long and thick even though we did have the cows there to pasture for a few days. And, of course, where there is grass there are also mosquitoes. They attacked me in swarms when I started picking cherries. What to do? I couldn't let those cherries go to waste. Suddenly I remembered a bright idea one of our neighbors had—taking the electric fan outside. So I hunted around until I found enough extension cord to reach from the woodshed to the cherry trees. I set the fan down in the grass and watched the mosquitoes fly angrily away. Not very far away but far enough that I was able to pick my cherries with comparative immunity from bites.

While I was busy canning cherries we had a wonderful surprise. Partner's brother at La Cava sent an 11-quart basket of blueberries which he and daughter Betty had picked themselves. My, were they good! Colin said it had taken them only two hours to fill the basket. The berries were in jars, except those same berries are in jars, except the ones for immediate use. Blueberries have a flavour all their own. Blueberry pie... could anything be nicer? I wonder how far south blueberries can be grown.

Does anyone know? I often wonder if they would grow in the rough, rocky hills in this district—that is over the "Mountain."

And do you know, I have a name for our mountain now—"Mystery Mountain." I offer that suggestion to the Geological Department of the Ontario Government free of charge! One day, looking over towards the Mountain it annoyed me to think it didn't have a proper

THE SUNDAY SCHOOL LESSON
By Rev. R. B. Warren, B.A.B.D.

CHRISTIAN PRINCIPLES
IN EARNING A LIVING
Luke 12:13-34; 19:18-24; Acts 16:11-15; 1 Thess. 4:10-12; 11 Thess. 3:7-10.

Memory Selection: Take heed, and beware of covetousness: for a man's life consisteth not in the abundance of the things which he possesseth. Luke 12:15.

To the youth who had recently graduated from College with a degree, I offered my congratulations. He thanked me and then added, "It doesn't mean a thing, if I can't make money." If he meant that holding a college degree does not provide money for one's food and clothes, the truth is obvious. But if he meant that a degree is of no value unless it is used to increase one's earning capacity, then some of us will hesitate to agree. The rich man in our lesson, thought of life in terms of possessions. When the great harvest had been stored away he would say, "Soul, thou hast much goods laid up for many years; take thine ease, eat, drink and be merry." Imagine, a man's soul being at ease because of riches! Man is overbuilt for this world. Augustine was right: "God, Thou hast made me for Thyself, and my soul is restless, till I rest in Thee."

The rich man never reached the hoped-for ease. He thought that more possessions would procure it. But it did not. God said, "Thou fool, this night thy soul shall be required of thee." How much did he leave? He left it all.

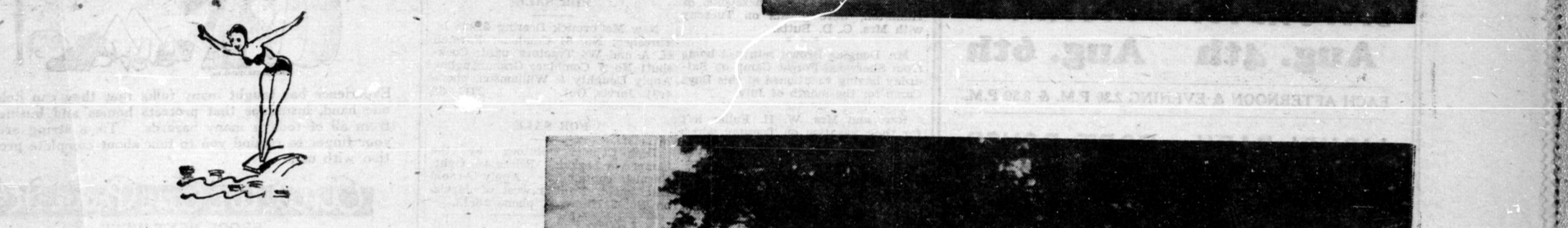
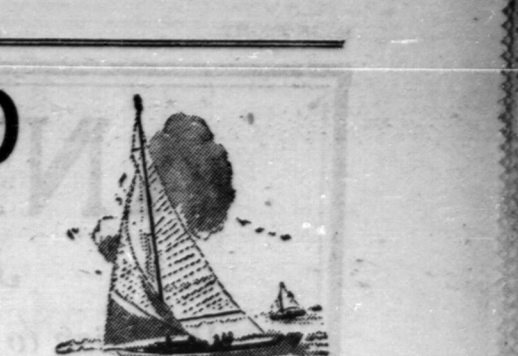
Paul laid down an important maxim, "If any would not work, neither should he eat." We were slow to learn the meaning of this in its application to the fellow who comes to the door with a hard-luck story. But after one of them robbed our house in our absence, and another suddenly disappeared after we had helped and secured help, we learned both men finally were imprisoned for other thievery. Now we assure ourselves that it is not just a man who does not want to work before we assist him. Paul's maxim should be applied to any.

Nude Deal in London—Not long after this picture was snapped, London lobbies swooped down and the fun was over. The youngsters decided to beat the heat, so they undressed in the convenient store front and chose the public horse track as an ideal place for a quick change.

WATER SPORTS AT BAPTISTE LAKE, ONTARIO

ALTHOUGH THEY DON'T GET AS MUCH PUBLICITY AS HOCKEY, LACROSSE, BASEBALL AND OTHER GAMES, WATER SPORTS HAVE A DEFINITE AND GROWING PLACE IN THE OUTDOOR LIFE OF THE PEOPLE OF ONTARIO.

HERE ARE PICTURED SCENES FROM ONE OF THE MOST SUCCESSFUL OF THE PROVINCE'S MANY AQUATIC EVENTS—THE 1951 RENEWAL OF THE ANNUAL REGATTA, HELD UNDER LIONS' CLUB AUSPICES AT BAPTISTE LAKE, ONT.



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