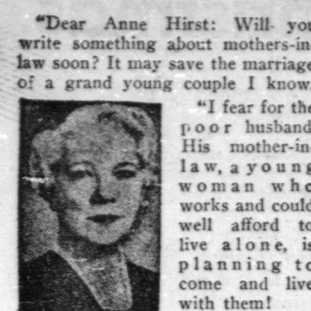


## ANNE HIRST Your Family Counselor



"Dear Anne Hirst: Will you write something about mother-in-law soon? It may save the marriage of a grand young couple I know."

"I fear for the poor husband. His mother-in-law, a young woman who works and could live alone, is planning to come and live with them!"

"He and she do not get along any too well now; she is with them every chance she gets, allows them almost no privacy. What will happen if she moves in? (Besides, she talks too much!) Her daughter doesn't need all the luxuries this mother would lavish on her. That gives a man no incentive; he becomes an incompetent provider, or just a doorman."

"And Again"

"Another couple have been married only a short while. They won't stay married long if his mother doesn't let them alone, they live with her. When the young wife got pregnant, his mother literally had a fit. 'You here—this is MY house!' she proclaimed. Yet she does not want them to move. These two are already in their 30's. They want a family. They can't just wait until his mother decides they can be in a home of their own."

"Of course we all need our mothers—sometimes their advice, many times their help. But most of the time they only interfere."

"Why can't mothers count their

blessings, and unless children actually need them, let them live their own lives?"

"ANXIOUS"

"Now I'll tell you, also true. The husband of a dear friend died suddenly. They had a married son. After the funeral, the wife told me she was going to move in with the children."

"They really want me, Anne, and they mean it. I can help—do the marketing and have dinner ready (the young wife still teaches) and relieve them in so many ways. Aren't they wonderful?" And tears were in her eyes.

"I went into another room where the son and his wife were. 'You don't talk to me, you know. Now, the truth.' They looked at each other, and then the boy said, 'We do want Mom, of course. But you know, we'd rather be alone.'"

"Mom and I had a long talk. I knew her temperament, remembered the trouble her own mother-in-law had caused. . . . I left her with, 'You'll decide for yourself, of course.'"

"The next I knew she was sharing her apartment with a woman friend, and had a position that employs her many talents. The children come for dinner once a week, she visits them now and then. Meantime, she lets them alone. The one time she did discuss it with me, she ended with: 'I'm so relieved that I decided to stay here. I'll just bet I couldn't help trying to boss them!'"

"What a pity that so many mothers are not as wise! Children do need mothers, as you say—but they are the ones to decide when."

"The mother who would stay friends with her married daughter or son lives her own life and lets the children live theirs. If this problem faces you, write Anne Hirst about it. Address her at Box 1, 123 Eighteenth St., New Toronto, Ont."

### Christmas Cards

The first genuine Christmas card did not appear until 1846. About 1,000 hand-colored copies of it were issued at one shilling each. The card portrayed a convivial family gathering sandwiched between one scene depicting the hungry being fed and another showing the naked being clothed.

It was designed by the Royal Academician, J. C. Horsley. Its printer was Mr. Johnson, of Holborn, its publisher Joseph Cundall, of Old Bond Street, and its originator Mr. (afterwards Sir) Henry Cole, who became the first Director of South Kensington Museum.

Queen Victoria was the first British monarch to use Christmas cards. She ordered eighteen in 1845. From then onwards the demand steadily grew, and in the sixties and seventies the trade began to assume large proportions, largely as a result of Charles Dickens' policy of popularizing Christmas in his novels. Cozy inn scenes began to appear, snowbound cottages and picturesque coaches, family gatherings at the festive board.

Just before the war there was a serious decline in the sale of cards showing such traditional scenes, but now the demand is as great as ever. The change is thought to indicate a wish to escape back to the "good old days."

Larger meatier covers are sold differ from those on sale here. Those for India have elephants in place of camels, those for Australia may depict surf-riding.

One Indian prince ordered cards costing \$125 each, and worded: "All praise to Allah, the God, the Most High!"

Joe: "Do you have hot water in your house?"

Moe: "What do you think that stuff is that I'm always in?"

### CROSSWORD PUZZLE

ACROSS

1. Tramp
2. Thump
3. Rejuvenator
4. United
5. Clime
6. Endure
7. Begin
8. Harden
9. Constable
10. Rejoinder
11. Tail
12. Prophet
13. Flood
14. False name
15. Sinner
16. Shakespearean
17. Animal
18. Striped
19. Burn
20. Pithy
21. Of him
22. Award
23. Animation
24. Paralyze
25. Substance
26. Nothing but
27. Truth
28. Too
29. Price
30. Head
31. Perished
32. Toss
33. Instrument

DOWN

1. Millinery
2. Musical instrument
3. Cord
4. Poem
5. Poker stake
6. Constellation
7. Turf
8. Clasp
9. Plait
10. Dismal
11. Diver
12. Rejoinder
13. Tail
14. Prophet
15. Flood
16. False name
17. Sinner
18. Shakespearean
19. Animal
20. Pithy
21. Of him
22. Award
23. Animation
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26. Nothing but
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28. Too
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32. Toss
33. Instrument

Answer Elsewhere on This Page

## CHRONICLES OF GINGER FARM Gwendoline D. Clarke



One day last week there was a knock at our front door. When I opened it there stood an army sergeant and his young wife—looking for a place to live. Actually they came here by mistake thinking it was the house to which they had been directed. I asked them in and the story they told me made my heart ache. Previously stationed at Camp Borden, this sergeant, six weeks ago, had been transferred to another district and had been house-hunting ever since—for an apartment, a house, or four unfurnished rooms. There were places which they could have rented—until the owners learned that besides the man and his wife there were also three small children. And the doors were figuratively shut in their faces.

"Apparently we committed a crime in having children," the discouraged young mother told me. "And what are you doing in the meantime?" I inquired.

"One child is with her grandmother two brothers live with my sister, and my husband and I are staying at an hotel. The children are four, four and two."

Believe me, I wanted to tell the young couple to collect their children and move right in . . . they were such nice young people and I felt so sorry for the youngsters.

But offering to take a family into your home isn't as simple as that. We have enough room, it's true, but yet the house is not adapted for two families—especially if newcomers have been used to a city home. Country plumbing itself presents one problem. A septic tank cannot quite take the place of sewerage system. It has to be treated with greater respect—and that is something city people never seem to realize. And there is always the possibility of a water shortage.

Giving up a number of rooms also means a reorganization of the farm family's way of living—and that isn't always easy. On a farm extra room is needed for so many jobs: heavy washing; cleaning; packing and storing eggs; room for

ball stage (248 degrees F.), stirring constantly. Pour into buttered pan. When cool enough to handle, pull until candy is light and no longer sticky to the touch. Lay out on waxed paper or buttered pan. Cut with scissors. Wrap in waxed paper. Makes about 2 pounds.

**Brown Sugar Taffy:**

Use 1 pound brown sugar in place of the 2 cups granulated sugar.

**Cocoa Taffy:**

Mix ½ cup cocoa with the sugar and cook with the syrup, salt and vinegar, then proceed as above.

**Molasses Taffy:**

Omit corn syrup and use 1 cup molasses.

**Peppermint Taffy:**

Make a recipe of Vinegar Taffy. When taffy is cooked, remove from heat. When mixture stops bubbling, add ½ teaspoon peppermint extract and mix well. Pour taffy syrup into a measuring cup to the ½ cup level. Pour remaining taffy syrup into a lightly buttered pan.

Add 6 to 8 drops of red food coloring to the ½ cup syrup and mix well. Pour this colored syrup into a small lightly buttered pan and allow to cool. Pull when cool enough to handle and set aside on a piece of waxed paper.

When remainder of taffy is cool enough to handle, divide into halves and pull each half until light in color and no longer sticky to the touch. Lay each half on a piece of waxed paper and pull into a rope of even thickness. Take half of the colored taffy and pull the two together. Cut with scissors. Wrap in waxed paper.

**VINEGAR TAFFY**

2 cups granulated sugar  
1½ cups light corn syrup  
½ cup vinegar  
1 tablespoon salt  
½ cup evaporated milk

Mix sugar, syrup, salt and vinegar thoroughly. Cook slowly until sugar is dissolved, stirring frequently. Then pour milk in slowly, keeping candy boiling all the while. Cook over medium heat to firm

**CRAM CAMELS**

2 cups granulated sugar  
Few grains salt  
2 cups light corn syrup  
½ cup butter

Cook sugar, salt and syrup rapidly to firm ball stage (245 degrees F.), stirring occasionally. Add butter and milk gradually so that the mixture does not stop boiling at any time. Cook over medium heat to do a bit of cooking, perhaps a few instructions for making such things as "Taffy Apples" and so forth might not be amiss.

**CARAMEL APPLES**

15 to 20 apples  
2 pounds granulated sugar (4 cups)  
Scant cup light corn syrup  
2½ cups evaporated milk

Select small apples, free from blemishes. Wash and dry thoroughly and stick on wooden skewers. Put sugar, syrup and ½ cup of the evaporated milk in a large heavy kettle. Stir to blend well. Heat slowly until sugar is dissolved, stirring constantly. Then cook briskly to a thick syrup, stirring all the while. Add remainder of milk slowly, keeping mixture boiling briskly, and cook to firm ball stage (242 degrees F.), stirring constantly to prevent scorching. Remove from heat and let stand until caramel stops bubbling. Working quickly, dip apples, one at a time, in caramel and twist to get rid of surplus coating and make smooth. Place on heavy waxed paper to set. If coat becomes too hard for dipping, add a little evaporated milk and reheat, stirring to keep smooth. The caramel should be kept quite hot so that coating will not be too heavy. Makes 15 to 20 caramel apples.

**To decorate skewers**

Wind skewers with narrow colored Scotch tape before skewering apples.

**Caramel Popcorn Balls**

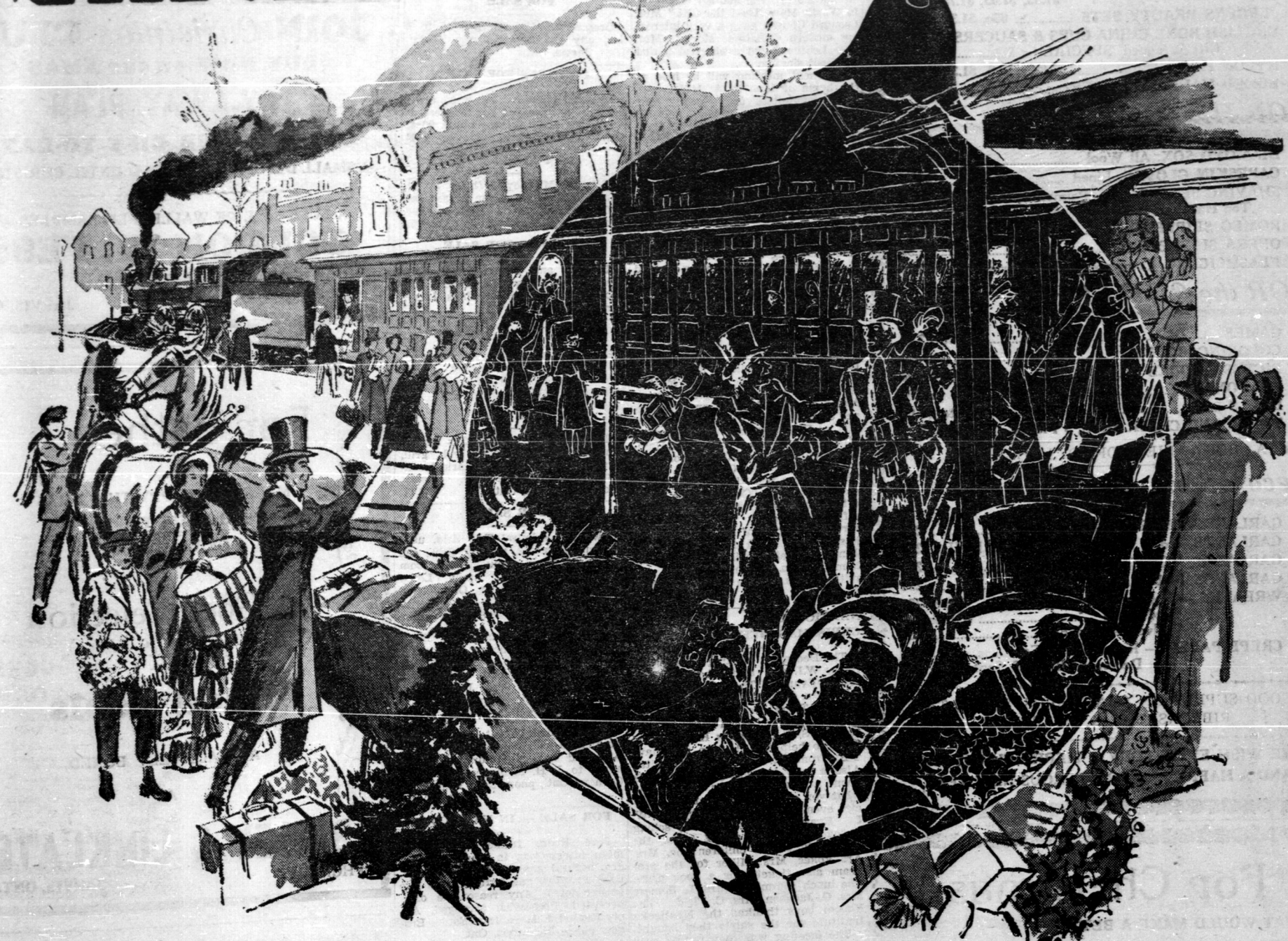
3 quarts popped corn  
1 cup brown sugar, firmly packed  
¾ cup light corn syrup  
¾ teaspoon salt  
½ cup evaporated milk

After corn is popped, keep hot and crisp in slow oven (300 degrees F.) while caramel coating is being prepared. Mix sugar, syrup, salt and vinegar thoroughly. Cook slowly until sugar is dissolved. Then cook briskly until soft crack stage is reached (280 degrees F.). Remove syrup from heat. Take popcorn from oven and put in a large mixing bowl. Return syrup to heat and bring to a boil. Stir in milk slowly, keeping candy boiling all the while. Cook candy over medium heat to soft crack stage (280 degrees F.) again, stirring constantly. Stir quickly while pouring so that all the popcorn will be well coated. Moisten hands with cold water so mixture will not stick to hands, and form popcorn into balls immediately. Makes about 20 balls 2½ inches in diameter.

**MACDONALD'S BLEND**

Canada's Standard Smoke

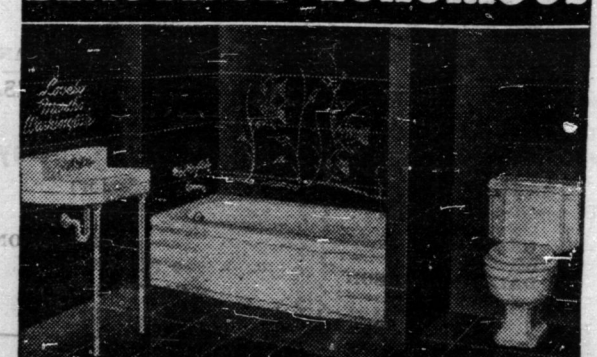
# Home for Christmas



To Those Fortunate Enough To  
Be Home For The Great Day - And  
To Those Who Can Only Be There  
In Spirit - We Wish A Very.....

Merry Christmas

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