

Some Of The Most Outstanding Dogs in the Province of Canadian National Sportsmen's Show, and for the benefit of the Toronto Humane Society, in the Coliseum, Toronto, on March 14 and 15, 16 and 17. Here, Sheila Watson, popular Ontario model, is grooming Bruno, perky little dachshund, in preparation for the dog shows.

hand, but in all probability 85 to 90 per cent of all professional

so not subject to the United States

war scare doesn't blow over soon,

before very long some of those

hockey players will be in for some

to mention just a few. When the

American fans will know that their

because Uncle Whiskers doesn't

there, having no such assurance, are liable—we fear—to become just

a trifle critical, and say it with eggs

Of course, we may be picturing a

situation which will never crop up

hand with another screamer.

would be so kind as to listen."

For Quick Ease and Comfort

Whether or not Canada should | We haven't the exact figure a matter than can be left to our statesmen and editorial writers; and we notice that the latter-especially are handing Prime Minister St. Laurent what should be plenty of advice on the subject, without any help from us, even if we were in a rather rough evenings in points such as Chicago, Boston and New York, position to dish out any.

Which we by no means are. We, personally, managed to sit out both World War One and World War Two pretty much as a sideline observer, finishing up without taking a nibble at either the war-contracts or war-hero business, greatly to our quent regret-although which of the two we now most regret missing is strictly our own affair. Anyway, as already stated, we are sel to those who will decide whether the youth of this generation will have to be coaxed into uniform or just plain ordered to hop into same.

However, there is one angle to we have not seen alluded to as yet, yet which definitely touches on

As you will probably recall, in World War One, also in World War Two, the United States was considerably slower in taking a hand than was Canada; and we seem to remember several occasions, during both those holocausts when there was considerable loud criticism, not to say booing, of letes for cavorting on Canadian diamonds in baseball uniforms while our own boys, of comparable age ing in military garb.

(If you do not get exactly what we mean, ask any of the baseball boys who played in Toronto during the carly stages of the wars what they used to be called by some of the strong-lunged fans, especially those of the feminine persuasion.)

But, right now, the situation pretty well reversed. South of the Border the losses in the Korean fighting have been hundreds of times greater than ours. Over there they are already calling lads of from eighteen years of age upward for compulsory military service while, with us, such a thing has barely reached the talking stage.

Of course, the number of Car adian baseball players who do their stuff in the U.S.A. is negligible. But in the game of hockey it

SAFES

Halogeton, a beautiful weed with red blossoms, is killing sheep and poisoning cattle overnight in Western states. The weed came originally from the region northeast lose relative is Russian thistle. It was not until 1945 that the leadliness of halogeton was discovered. In that year, sheep worth \$25,000 were driven into the Raft hours later, they were all dead. Ranchers in Nevada, Utah, Wyo-ming and Idaho have suffered simiheep but not necessarily to cattle.

Sheep-killing Weed

Nine ounces of weed are enough to kill a sheep. What is it in halonature weed contains as much as

What alarms agricultural authortites is the rapidity with which halogeton spreads. It simply takes possession of the soil. Each red blossom produces thousands of eeds, and these are carried by the wind for miles. Whether or not the weed can be

controlled and eradicated remains to be seen. The University of Idaho's College of Agriculture is now experimenting on a strip of land

NOTHING SERIOUS

vailable when Mr. Kelly's wife was he went upstairs to the sick room inqu're: "Have you got a cork-screw?" He took the instrument Several minutes later he was back. "Got a screwdriver?" he asked

hand, he went upstairs again.

Almost immediately he was back. 'A chisel and a mallet, quickly," he DYEING AND CLEANING
HAVE you anything needs dyeing or cleaning? Write to us for information. We
are glad to answer your questions. Department H. Parker's Dye Works Limited,
791 Yonge St., Toronto. The distraught husband could stand it no longer. "For Heaven's the matter with my wife?"

"Don't know yet," was the reply; "can't get my medicine bag Five-year-old Christopher went to a Christmas party in a brandragged holes had been cut into

HARNESS & COLLARS Farmers Attention - Consult your nearest Harness Shop about Staco Harness Supplies. We sell local Staco Leather Goods dealer The goods are right, and so are our prices. We manufacture in our factories - Harness Horse Collars, Sweat Pads, Horse Blan

ther gazed at him in consternation

tiful new suit?" she asked.

What did you do to your beau-

"We played grocery shops," ex-

plained Chris. "I was a piece of

and, for the sake of international amity, we sincerely hope so. Still, it is always best to take what the statesmen call the 'long view" of such situations. Perhaps Frank Selke and Conny Smyth should kets, and Leather Travelling Goods. Insist on Staco Brand have a little get-together with the top brass at Ottawa. Maybe they could get the powers-that-be to classify hockey playing as an esget satisfaction. Made only by SAMUEL PREES CO. LTD 42 Wellington St. E., Toronto WRITE FOR CATALOGUE Now, to try and wind up on a slightly more cheerful note, here's a Dizzzy Dean story which, to us,

anyway, was new. It seems that one afternoon big Bill Terry was having a field day batting against the Dizzy I Was Nearly Crazy one. First he almost knocked Dean's With Fiery Itchlegs from under him with a sizzle rough the box. Then he nicked Diz's ear with a rocket liner. Then he knocked Jerome's glove off his



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TABLE TALKS

Jane Andrews.

hotels, you must have noticed how many of the patrons—espetcially the men—order fish of some sort. Yet go into the homes of those same people, and you'll find that fish is

The principal reason for this is, of course, that far too small a per-centage of us know how to prepare and cook fish so that it will be as tempting and palatable as the kind the "professionals" dish up. So I thought that at this season it might giving you any specific recipes-to pass along some general hints along this line. Learn to broil fish, and poach them. It's knowledge really worth acquiring, because when you have fish often your food costs will take a decided dip.

the cook as it is with her family. Maybe it's because the fat sputters, You can reduce this if you use a dium heat . When fish is done, wipe pan with paper towel or crumpled newspaper and soak pan in hot water. Fresh or quick-frozen fillets, steaks or small whole fish may be pan-fried, Good varieties to use are perch, rockfish, catfish, cod, had-dock,butterfish, flounder, sole, sunfish, bream, porgies, trout, mullet

To Pan-rry Fish

Wipe fish with a damp cloth
or paper towel. Thaw frozen fish
just before using.

Cut fillets or steaks in serving

3. Roll in mixture of equal parts of flour and corn meal, well-seasoned with salt and pepper.

4. Heat enough fat in skillet to cover bottom and fry fish for 3 to 5 minutes on each side, turning carefully with fork or flat turner. carefully with fork or flat turner.

Add more fat as needed. Do not

5. Serve very hot on hot plates with tartar sauce, lemon or parsley butter, chili sauce or catsup.

DEEP FRYING Deep frying won't smoke up the whole house it you keep the fat taurant is broiled. It's not hard to broil fish at home if you don't try broil fish at home if you don't try from smoking. For deep frying, do

cold water to each egg.

2. Place on greased broiler rack and brush with melted fat. Sprinkle cracker meal. (For a thicker crust, 5. Arrange a few pieces of fish in frying basket just to cover the bottom. Do not overlap pieces. 6. Fry in hot deep fat (370°F. on a frying thermometer) until golden brown. Drain and serve very hot.

BAKING festive on the table as a roast meat or poultry. Fresh or quick-frozen steaks and fillets are good baked, too-with or without stuffing. Avoid high heat and a burned

envelope. Use brown paper, wellgreased, or metal foil and tuck in ends. Some good varieties or fish to bake whole are red snapper, bass, haddock, shad, bluefish, weakfish cod and salmon.

To Stuff and Bake Whole Fish

seasoned bread stuffing, close open-ing with toothpicks or needle and

3. Cut 3 or 4 gashes about 1/4 inch deep in skin and insert thin slices of salt pork or bacon. 4. Place a pinch of thyme or marjoram, 1 minced onion, 3 tablespoons minced parsley and 2 table-spoons fat in pan. Or add chopped

tomatoes.

5. Put fish in pan and bake in moderate oven, 350°F., until fish flakes easily with a fork. Allow 15 minutes per pound, depening on thickness of fish.

STEAMING

You don't have to own an elab-orate steamer for this method. Use a trivet or rack or even a small let the water touch the fish. Large chunks of fresh or quick-frozen, but steaks, fillets or whole small fish may also be cooked this way. Common types for steaming are cod, blue fish, bass, scrod, red snaper, salmon, pickerel, trout, nonoily fish are usually steamed per, carp and flounder.

To Steam Fish

1. Wipe fish with a damp cloth or paper towel. Thaw frozen fish just before using. 2. Place on a greased small rack in a large saucepan. (Steaks or fillets may be sprinkled with salt and pepper. Seasoning does not penetrate larger chunks with skin.)

Large chunks of fish may be tied

in a piece of cheese-cloth for easy 3. Add just enough boiling water

easily from bone with a fork. De not overcook. 5. Remove skin and serve fish hot with melted butter or cheese sauce,

curry sauce, or creole sauce. BROILING

not use butter, margarine or other to harry the cooking. Basfe the fats that smoke at low tempera- fish to keep it moist. If you've altures A deep-fat thermometer is ways hated washing the broiler a good investment if you deep-fry often. Best fish for deep frying are fresh or quick-frozen fillets To Deep-Fry Fish

1. Wipe fish with a damp cloth or paper towel. Thaw frozen fish just before using.

2. Cut fillets or steaks in serving pieces. Leave small fish whole

3. Page 11. Whole mackedel, whitefish, sea and brook strout; fillets such as sole, flounder and whiting; steaks of salmon, tuna, cod, haddock, halibut and swordfish.

To Broil Fish

pieces. Leave small fish whole.

3. Roll in seasoned flour and dip in mixture of slightly beaten egg and water, allowing 2 tablespoons

1. Wash split whole fish quickly with a damp cloth or paper towel. Thaw frozen fish just before using.

t twice with egg and crumbs.) 3. Broil split fish or fillets on one side only, placing fish about 3 inc from unit and avoiding too high heat. (Steaks may be turned once.) 4. Broil about 8 to 12 minutes, or Brush again with fat during broil-

Serve very hot on hot plates. Good plain or with lemon butter, parsley butter or other sauce.

POACHING te, for poached fish is the basis of many exciting variations. It's a quick and easy way to cook fish for



red snapper, salmon, pickerel, trout,

few sprigs of parsley or celery

gently about 10 minutes, or just until fish flakes easily with a fork.

If fish is very thick, turn once during cooking. Do not overcook. pike and soul.

1. Pour about 2 cups water into large skillet. Thaw frozen fish just before using.

2. Add 1½ teaspoons salt, 1 slice lemon or 1 tablespoon vinegar, 1 slice onion separated into rings, few sories of parsley or celery few sories of parsley or celery the first soul.

4. Serve hot immediately with drawn butter sauce, shrimp or lobster, sauce, wine sauce or other preferred sauce, using the fish stock.

5. Or cool in broth, chill and serve with mayonnaise, Thousand Island dressing or lemon juice.

Too Much Striving For Sensation

We haven't worked this out final form, but the case of Carolyn Purcell convinces us that the press associations, the newspapers, and the radio need to straighten themselves out in handling news of i

curable diseases.

Carolyn Purcell, you will remember, is the 4-year-old Georgia girl whose parents refused to permit removal of her eyes despite the verdict of "specialists" that they were cancerous and if not removed were cancerous and if not remove would inevitably cause her death. That is the story which was told to the nation by the newspapers and radio news broadcasts in dra-

yield to treatment. For a long time, we have been dubious about how far the newspapers should go in reporting such cases as Carolyn Purcell's. Even when the diagnosis is correct, we have felt that sensational news stories created an unnecessary amount of anxiety and distress, and tended to magnify rare tragedies

scance, the newspapers labour under handicaps which should make them Purcell and who, in effect, led the newspapers and radio to hold her parents up to popular judgment for their refusal to have a life-saving, but sight-destroying surgical opera-tion performed upon her? . . . The effect of this publicity will

when they are advised that their

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origins who have interwoven themselves into a pattern of democracy. Much of Canada's strength and vitality stems from the cultural heritages that each racial group has contributed. In 1619, Calvert was Secretary of State to King James I. That year James' home. daughter Elizabeth became Queen of Rupert's Land, was the first Governor of the great Canadian Family.

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> back over 300 years. The original Czech and Slovak settlers came to the Canadian West in the 1880's. Since then many more thousands have chosen Canada as their

Their folksongs and needlework Bohemia — as Czechoslovakia was then have contributed to Canada's culture, known. Her son Prince Rupert, after while their industry, honesty and thrift whom Western Canada was first named have made them honoured members

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