Discover How Good Iced Tea Can Be!

Make tea double strength and while still hot pour into glasses filled with cracked ice . . . Add sugar and lemon to taste.

"SALADA" ICED TEA

ANNE HIRST
Your Family Counselor

"DEAR ANNE HIRST: Last February I met a nice young man, whom I treated as I was treating all the boys—breaking dates, handing them a line, etc.

He went into the army. Only then did I realize I care for him.

I didn't dare ask our friends his address after the shabby way I'd behaved. But last month I met him at a dance, and we had a long talk. I knew how stupid I'd been, how much I really love him. He says he loves me too, and we've been going steady every week end.

He doesn't trust me! He's afraid I may just be fooling. He says so. I don't go out any more except with girls. I stay home, and write him regularly.

"His distrust is causing trouble between us. How can I gain his faith now?

"BUTCH."

IT TAKES TIME

Keep on writing this fad regularly. In your letters tell him just what you've been doing each evening, what girls you've been with, impress the fact that you aren't dating any boys at all.

Since he doubts your fidelity (and with reason) he will probably not be above checking up on you. So be sure to tell him only the truth.

Your letters should be gay and entertaining, giving him news of all your mutual friends. Don't be afraid to repeat how much you care for him, and reiterate your vow to stay faithful, waiting for his return.

It is too bad that so many young girls take advantage of their popularity, and get such a satisfaction from it. Sooner or later their reputation catches up with them, and they realize (often too late) how unworthy they have been of a good man's belief in their integrity.

It will take time to convince this boy you love, but he is, I expect, hardly less eager to be shown how much you have changed.

WAS DIVORCE WISE?

"DEAR ANNE HIRST: I am 35, and have four children. Two months ago, my husband asked for a divorce to marry a woman he said he loved. I gave it to him.

"He called me cold, and said he had been dissatisfied for a long time. I am not cold, nor have I ever been. He never came in and kissed me like most married men do at night, but I just thought he was peculiar, as he was always talking about people being too demonstrative!

"After 16 years of marriage, it is hard to 'forget everything' as he tells me to.

"Do you think a love like theirs will last? Will he find any happiness without the children? The older ones are very unhappy now (and so am I) and I'm afraid it will really upset their lives.

"A DIVORCED WIFE."

No one can predict the future of such a marriage. A great deal will depend, as you forsee, on how much your husband misses his children.

You will have to try to take his place with them, and conceal your own unhappiness for their sakes. It will not be easy, but it is all you can do now.

You have my deepest sympathy.

Don't play fast and loose with friends, either boys or girl. You'll pay for it, and just when it hurts the most—Anne Hirst is here to help make you realize how vital is personal integrity. Write her at Box 1, 123 Eighteenth Street, New Toronto, Ont.

A Royal Gown Gal—Wearing a crown of delicate gold wire and jewels and a dress by designer Pierre Balmain, shown in his Paris salon, 21year-old Yolande Betbeze, Miss America of 1951, looked every inch a beauty queen as she previewed her official pageant gown. Made of ever-glaze cotton satin flown to Paris, the dress will next be worn when Yolande surrenders her title at the September coronation ceremonies in Atlantic City. Its handstencilled gold design outlined in gold embroidery should draw plenty of "ohs" and "ahs."

Five Golden Rules For Making Tea

The people of Britain are the world's greatest tea-drinkers and visitors from there often speak of how difficult it is to get a really good cup of tea on this side of the Atlantic.

Here, according to the Tea Bureau, of the Tea Centre, London, are the Five Golden Rules for tea-making.

1. **Use Good Tea.** High quality blends produce better tea and yield more cups to the pound. The use of an inferior blend is not really an economy because you need more of it—and you never get a really good, delicately flavoured cup of tea.

2. **Use freshly-drawn, freshly boiled water.** Water goes stale if allowed to stand, and once boiled and allowed to go cold should not be boiled up again. Water that has boiled a long time will cause tea to be flat and insipid. Always use water that has just reached the stage of bubbling away madly.

Don't use water from the hot-water tap. Cistern-heated water is "flat." Water from the cold tap is oxygenized and makes a "lively" cup of tea. (I am not including in this ruling water from geysers specially constructed to produce boiling water for tea-making on a large scale).

3. **Warm the pot.** Teapots should always be thoroughly cleaned, and rinsed with boiling water before putting in the dry leaf. Water poured into a cold pot goes off the boil before the tea is infused, thus cancelling out rule 2.

4. **The short pour.** To get the full benefit, water should reach the tea leaves as near boiling point as possible. If kettles are used the rule is—take the teapot to the kettle, not kettle to teapot. Put the teapot right up to the spout of the kettle; don't hold the kettle high to give a long pour. With water boilers keep the pot right up to the outlet.

5. **The tea should be brewed — not stewed.** And here we come to the point where there is the most argument and difference of opinion. How full should the pot be filled? How long should the tea stand? When should the tea be stirred? Do we get a better cup of tea by using a small leaf tea than if we used a large-leaf tea?

To answer the last question first, you'll get just as good a cup of tea from the large-leaf variety as from the small-leaf, but the large leaf will take longer to infuse. The time allowed for infusion should be between four and six minutes, depending on the size of the tea-leaf, the size of the pot, and the texture of the water.

The larger the pot the longer the time for infusion; soft water infuses more readily than hard. But don't allow the pot to stand on the range brewing for an indefinite period—literally on the simmer. Cover it with a tea-cosy and leave it to "draw."

The death of an architect in Los Angeles revealed that he had been guilty of a bigamous marriage and had been leading a double life. But both of his wives declared: "He was a good husband," and both claimed his body.

The SUNDAY SCHOOL LESSON

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

The Church Under Persecution
1 Peter, 5:6-11; Rev. 1:9-11a; 7:9-10, 13, 14

Memory Selection: Be thou faithful unto death, and I will give thee a crown of life.—Revelation 2:10b.

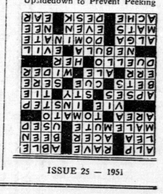
Jesus Christ forewarned His disciples of persecution and outlined the proper attitude with which to endure it. He said, "Blessed are ye when men shall revile you, and persecute you, and shall say all manner of evil against you falsely, for my sake. Rejoice and be exceedingly glad, for so persecuted they the prophets which were before you." Matt. 5:11,12. Beginning with the tenth year of Nero's reign (64 A.D.) the epoch of persecution against Christians as a policy of the Empire began. Paul, Peter and many others were put to death by the fiendish whim of Nero. But before Peter's martyrdom he wrote encouraging words to the persecuted. He pronounced the fact concerning God, "He careth for you." Therefore we should adopt the policy, "Casting all your care upon Him."

A Toronto editor, during the painful and uncertain months of the World War, came out with an article of lament, making light of Christians who professed to see a silver lining to the clouds, and said they were able to trust God in the darkness and danger that surrounded them. How can you trust when you see no ground on which to stand, no one on whom to lean?—was that what the editor said in his panic? A Christian mother replied with Christ's analogy of the hen gathering her chickens under her wing. It was dark under the wings, said she, they could see no light, but instinct taught them to feel safe and comfortable. May not faith do as much for us as instinct does for these little creatures?

Many Christians are suffering for their faith today, in China and in countries behind the Iron Curtain and in some areas of South America. There is more trouble ahead. Let us be strong in the faith. There is a crown of life awaiting.

"A gardener has only to look at the sky for two seconds to see the future as clearly as if it were already the present."—**Robert Lynd.**

Upsidedown to Prevent Peeking



ISSUE 25 — 1951

CHRONICLES OF GINGER FARM
by Gwendoline D. Clarke

There is only one way to live in comfort these days—and that is in the house and behind screen doors. A veritable plague of mosquitos has invaded the province. How market gardeners and fruit growers and pickers will survive the onslaught of thy insects I can't imagine. One day last week I tried to buy some insect repellent at a certain drugstore but there wasn't a bottle left on the shelves! Fortunately I managed to get some elsewhere—and it really does help. Twice last week I was out to church teas—if they had been held outside I would have turned tail and fled. Mosquito bites are a nuisance to most people but on me they act like poison. In years gone by when I had to be out outside more than I am now there were times when I could not get my shoes on at all.

However, if one takes the trouble there are ways of keeping the pests at bay. Mosquitos will vanish before smoke or wind. So if you plan to work in the garden for any length of time get an old pail, stand it on a couple of bricks, fill it with paper, kindling or anything that will burn. When your fire is going nicely keep dropping freshly pulled weeds on top to create dense smoke. Out west we always used this kind of "smudge" if we wanted to sit or work in the garden but this is the first time we have found it really necessary in this district.

Yesterday a friend of our passed along this brain-wave. She was working in the garden near the house and either couldn't, or didn't want to bother with a smudge, so she put an extension cord on an electric fan, took the fan outside, set it going—and away went the "skeeters." Worth trying, isn't it?

I am really discouraged. I wanted to do a lot in the garden this summer, but even with the help of smudges and fans I am afraid my activities will be limited. In fact, I believe the mosquitoes are in league with my doctor, who has been throwing a few warnings my way just recently.

Thank goodness, I don't need to be outside to watch my birds. They are most accommodating, flying from tree to bush near the house and often come to rest on the clothesline outside the kitchen window. Yesterday the brightest little yellow and black bird I ever saw was out there—my book said it was an American Goldfinch. With the aid of field glasses I could see its markings as plainly as if I held it in my hand. Binoculars are a wonderful help in identifying birds. There is just one drawback—often by the time I've got the glasses the bird has flit! Wonder if it would be possible to do housework with a pair of binoculars slung around one's neck? It doesn't matter where I put them they are never in the right place when I want them.

Well, we really have a paved highway at last. The first layer of "asphalt mix" was finished last week. Now we can go from here to Guelph—or to Hamilton or Toronto—without leaving the highway at all, except for small sections in adjacent towns. It is wonderful after the holes and bumps and washboards we have driven over for the last twenty years.

We have a problem on our hands—as if we had only one! However, this particular problem is how to deal with a collie dog who is stormshy. Honey, our cocker spaniel, doesn't bat an eyelid but Tippy gets just about frantic with the first clap of thunder and is never satisfied unless she is somewhere near us in the house. The other night Partner and I were visiting a neighbor for a little while. While we were away there was a bit of thunder and lightning in the distance. When we got home Tippy had torn the netting out of the front door in an endeavor to get in the house. Fortunately the inside door was locked otherwise the house would have been swarming with mosquitoes and June-bugs. What makes some dogs so terrified of a storm? Tippy gets worse as she gets older and her favourite trick is to hide herself under our bed. Then she is comparatively happy. She is really a good barometer. However overcast the sky may be if Tippy is content to stay outside we know there is no bad storm in the offing. On the other hand, sometimes when skies are clear, Tippy will come down from the field and find some way of getting into the house. And as sure as anything within an hour or two a storm will blow up. Maybe we should lend Tippy to the Canadian Broadcasting Corporation to use at their weather broadcasting bureau.

NEW and USEFUL Too

Builds Blocks

New vibrator block machine will make all standard building blocks, including silo and chimney patterns and turns them out at a rate of 1,000 per eight-hour day, company claims. Machine is run by one h.p. motor and is easy and economical to operate.

Argyles by Machine

A Rhode Island company now has a machine which can turn out argyle socks in mass production. Claims to be first machine ever to knit a solid-color pattern argyle with an overplaid automatically. Providing for a great variety of patterns and colors, machine can turn out three dozen pairs in an eight hour day.

Shows Off China

Cup and saucer hanger to complement finest china is made of metal posts of solid brass and molded mahogany brown plastic base. Small metal fingers hold the bottom of the saucer while a thin strip of brass folds over the top of the plate and acts as a hanger for the cup. Base is wide enough to prevent tipping.

Light Spray

Weighing less than two pounds, aluminum sprayer can turn out 150 pounds of pressure at nozzle. Nozzle can be adjusted for fine mist or 35 foot stream. Five foot neoprene hose is attached to spray.

New Magnet

Said to be most powerful small size permanent magnet in the world, item is made of cobalt-plantinum.

Crusty, Crunchy DINNER ROLLS

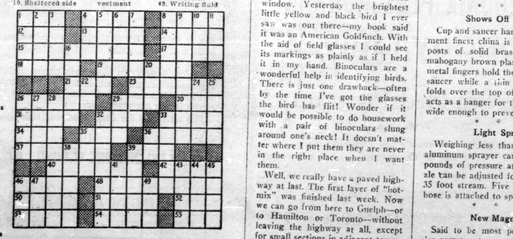
Tiny re really zizzy — and no trouble at all to make, with new Fleischmann's Fast Rising Dry Yeast! Gives you fast action — light doughs — and none of the bother of old time perishable yeast! Get a dozen packages — keeps full strength *without refrigeration!*

CRUSTY DINNER ROLLS

Measure into a large bowl 1½ c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Fast Rising Dry Yeast. Let stand 10 mins., THEN stir well.

Add ¾ c. lukewarm water and 1 tsp. salt. Add, all at once, 3¼ c. once-sifted bread flour and work in with the hands; work in 3 tbs. soft shortening. Knead on lightly-floured board until smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough in bowl, fold over, cover and again let rise until doubled in bulk. Turn out on lightly-floured board and divide into 2 equal portions; shape each piece into a long-roll about 12" in diameter. Cover with a damp cloth and let rest 15 mins. Using a floured sharp knife, cut dough into 2" lengths and place, well apart, on ungreased cookie sheets. Sprinkle rolls with cornmeal and let rise, uncovered, for ½ hour. Brush with cold water and let rise another ½ hour. Meanwhile, stand a broad shallow pan of hot water in the oven and preheat oven to hot, 425°. Remove pan of water from oven and bake the rolls in steam-filled oven for ½ hour, brushing them with cold water and sprinkling lightly with cornmeal after the first 15 mins., and again brushing them with cold water 2 minutes before removing baked buns from the oven. Yield—18 rolls.

CROSSWORD PUZZLE



ACROSS
1. High mountain
4. Giant
8. Competent
12. Meadow
13. The maples
14. Existed
15. Eskimo dog
17. Conveyed
18. Courtyard
19. Love apple
21. Contend
22. Part of the foot
24. Plural of *Anwichee*
25. Pitiby novel
30. Knot
31. Wagers
32. Mint
33. Parched
34. Mistake
35. Fermented beverage
36. More spacious
37. Doolittle's code
38. Possessive pronoun
40. Bear cluster
42. Bay
46. Seaweed
48. Rule over
50. Tangles
51. Divisible by two
52. Born
53. Dull pain
54. Writing table
56. Attention

DOWN
1. Egyptian singing girl
2. Shakespearian king
3. Wan
4. Ratter
5. Keen
6. Authoritative prohibition
7. Recluse
8. Borders on
9. Intoxicated
10. Sheltered side
11. Purpose
16. Edges of a roof
20. Indefinite article
23. Lives
24. Ireland
25. Nobleman
26. Retired
27. So. American country
28. Power
29. Court
32. Obscured
33. Fascinating woman
35. Priestly vestment
36. Pronoun
38. Rental contract
39. Parts of a harness
41. Adore
43. Weather cock
44. Virginia willow
46. American glance
47. Fireplace for wine
47. Resinous exudation
49. Writing fluid

Answer Elsewhere on This Page

Wicker Basket Makes Gay Beach Bag

BY EDNA MILES

If an invitation to a picnic or a beach party means a mad scramble at your house for such emergency carry-alls as cardboard boxes or old laundry bags, now's the time to think about acquiring fun-in-the-open gear of which you can be proud.

If there's an old wicker basket in your attic or basement, your problem's half solved already. It doesn't matter if its handles are gone or its top broken, provided there's enough basket left to provide a base for your make-over project.

A commodious top can be made of fabric, preferably one of the new woven-plastic ones in a bright, gay pattern. These fabrics, which are said to be stainproof and abuseproof are an excellent choice for resisting weathering and rough treatment at beach or picnic grounds. Although tough, they're flexible enough for cutting and easy handling.

To make a pouch top for your wicker base, first measure the top of the basket to determine its size. Cut the material to fit. You'll need two hems in the fabric. The lower one serves as a strong edge for sewing fabric to basket. For this use a sturdy thread or cord.

The upper hem provides a tunnel for the drawstring to go through. For comfort in carrying the basket, try a drawstring braided of several strands of soft wool.

The size of your fabric top should depend upon the nature of your outings. If you usually carry a bathing suit, towels, and other swimming accessories in addition to a thermos and sandwich bags, then a large, roomy basket will best serve your needs.

A pouch top of gay, plaid woven-plastic material converts an old wicker basket into a serviceable picnic hamper.

TABLE TALKS
by Jane Andrews

Canning time is here again—or, if not actually here yet, it's coming our way by leaps and bounds. So a few hints about canning, and freezing, might not be amiss.

It's been a late spring. There have been times when you have wondered if you would ever get a garden planted, and canning or freezing seemed a long way off. But here we are with early fruits and vegetables just about ready to process. And a busy season ahead.

Perhaps you have already checked over your freezing and canning equipment. If you haven't, it's a good thing to do right away, while you still have time.

Check the gauge of your pressure cooker to make sure it is accurate. There is some plate in almost every community where this can be done.

This is a good time to get a full supply of jar lids, rings, freezing containers, and paraffin for sealing.

Preserving fruits and vegetables means freezing as well as canning nowadays. Even if you have a home freezer or a locker in the local plant, you will want to can a percentage of your fruits and vegetables for the sake of variety.

Take strawberries, for instance. They are among the fruits that freeze most successfully. Strawberries may be frozen whole; but for the finest flavor specialists advise sliced or crushed berries sweetened with sugar.

Use either cane or beet sugar—it makes no difference in the final product. Or you can get an excellent flavor by using one-fourth corn syrup and three-fourths sugar.

Remove any green or imperfect berries. Wash in cold water, a few at a time, lifting them gently out of the water to prevent bruising. Drain in a colander. Then remove hulls and slice in a bowl.

Sprinkle on the sugar, allowing three-fourths cup to each quart (four cups) of fruit. To draw the juice out, turn berries over several times with a large spoon.

Pack berries in moisture-proof containers. They will expand in freezing, so allow a half-inch head space for pints and an inch for quart containers.

I don't know if there has even been a poll to find out which is the most popular jam, but I wouldn't be afraid to bet that strawberry jam comes first. Anyway, don't freeze **all of your berries—either strawberries or raspberries.**

You probably have your own recipe, but if you haven't here are a couple that are just as good today as they were in your grandmother's day.

STRAWBERRY JAM—No. 1
6 quarts strawberry pulp (crushed)
5 cups cane or beet sugar
Juice of one lemon
Method—Dip off the juice from the mashed berries and mix with the sugar. Cook the sugar and juice together for five minutes. Add the berries to the syrup and mix well.

Cook till thick, stirring with a wooden spoon continually. Add lemon juice just before the cooking is completed. Pour into sterilized jars and seal while hot.

STRAWBERRY JAM—No. 2
2 heaping quarts strawberries
9 cups cane or beet sugar
1 cup water
Method—Make a syrup of the sugar and water, and boil until the sugar is dissolved. Add the strawberries and boil for 15 minutes.

Pour into flat pans and shake occasionally until cold. Put into sterilized jars when cold, and seal. Never cook more than two quarts at a time.

RIPE SOUR CHERRY AND RED RASPBERRY JAM

This is a delicious jam combining two fruits that you may care to try when the raspberries are ripe.

3½ cups prepared fruit
4½ cups beet or cane sugar
1 box powdered fruit pectin
Method—Pit about one pound of fully ripe cherries; crush thoroughly or grind. Crush about one quart of fully ripe red raspberries. Combine fruits.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a five or six-quart saucepan, filling up last cup or fraction of cup with water if necessary.

Place over high heat. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming one-fourth teaspoon butter may be added.)

Continue stirring, bring to a full rolling boil, and boil hard one minute. Remove from heat, skim, pour quickly into glasses. Apply paraffin at once.

Asparagus and Peas

But there is more than fruit in the canning picture. There are asparagus and peas, among other things.

You'll want to freeze some of these vegetables as well as canning them, just for the sake of variety.

First, sort out the stalks of asparagus according to their thickness. Then wash them thoroughly. Cut or break off the tender portions. Either leave the spears in lengths that will fit the package or cut them in two-inch lengths.

Pre-heat the asparagus in boiling water—small stalks, two minutes; medium stalks, three minutes, and large ones, four minutes. Cool them quickly in ice water or in cold running water. Let dry before packing in container.

When you prepare peas for freezing, wash the pods before shelling. Discard all immature and tough peas. Pre-heat in boiling water for one minute if peas are average size; two minutes for medium to largest peas. Cool rapidly in cold water or ice water, and pack dry.

Because both peas and asparagus are non-acid vegetables, they should never be canned except in a pressure cooker. Select good vegetables and wash them carefully. Don't allow the vegetables to remain in water any longer than necessary for thorough cleaning. Don't prepare any more than you can process at one time.

Cut asparagus in lengths to fit the jar. Tie in bundles and place tips in boiling water deep enough to cover the lower portions. Cover the vessel tightly. Boil three minutes. Drains, and pack in clean pint jars.

Fill the jars with water in which the vegetable was pre-cooked. Process for 25 minutes at 25 pounds pressure.

When you are canning peas, cover with water, bring to a boil, and pack in prepared pint jars. Pack loosely to one inch of the top. Process for 25 minutes at 10 pounds pressure.

Grease Thickener

Like carbon, which occurs both as coal and diamond, silica may take many different forms, the most common of which is ordinary sand. A new form of silica, developed in the du Pont laboratories, is quite different from coarse and gritty beach sand. It comes in the form of balls less than a millionth of an inch in diameter—so tiny, in fact, that when magnified twenty-five thousand times they still appear scarcely larger than pin points. This new form of silica proves to be a good thickener of grease. Ordinary greases are made with soaps, which, at high temperatures, become thin. Greases thickened with the new silica retain their consistency as the temperature rises. Silica greases, though promising have yet to be thoroughly tested.

About Electric Refrigerators

If you happen to own an electric refrigerator, here are a few hints on its care which may save you money and trouble:

When you go away from home for a few days, set control at low and keep refrigerator running. If you expect to be away for a longer period, turn off refrigerator; take out perishable foods; empty ice cube tray and prop the door open.

Do not overload the refrigerator. Leave room around dishes of food to allow circulation of the cold air. Overloading, especially in hot weather, may cause motor to become hot.

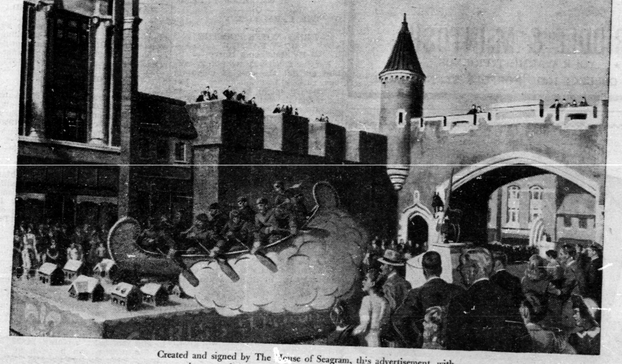
To prevent ice cube trays from freezing together, be careful not to fill the pans more than three-parts full. Water expands when frozen and may cause ice cubes in one tray to freeze with those in the next tray.

Navy Wife Now — Living the quiet life of a lieutenant commander's wife is Mrs. Charles A. Black and her three-year-old daughter, Linda Susan. If Mrs. Black looks familiar, it's because, as a screen star, she won the hearts of millions. One more clue: her first husband was John Agar. Why sure—it's the former Shirley Temple.

Three Little Kittens—Bird residents of Brooklyn Centre wouldn't land in a tree owned by Mrs. W. O. Keefer on a bet. The reason appears to be a bewhiskered, white trio of cats making their home in a ten-foot-high abandoned bird's nest. When a photographer asked the two-month-old kittens to "watch the birdie," the mama cat in the background smiled cryptically.

EXCLUSIVELY CANADIAN . . .

The colourful pageantry of the annual St. Jean Baptiste Festival is French Canada's tribute to its patron saint. Parades and floats in cities, towns and villages recreate the legends and history of the old Province of Quebec.



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Seagram TELLS THE WORLD ABOUT Canada

This advertisement was designed by The House of Seagram to tell the people of other lands about Canada and things exclusively Canadian.

Many people in Latin America, Asia, Europe and other parts of the world are not fully aware of the richness of Canada's natural resources, wild life, scenic beauty and cultural traditions. The more the peoples of other lands know about our country, the greater will be their interest in Canada and Canadian products.

The House of Seagram feels that the horizon of industry does not terminate at the boundary of its plants; it has a broader horizon, a farther view—a view dedicated to the development of Canada's stature in every land of the globe.

The House of Seagram