HOW CAN 1?

Q. How can I remove scratches A. Buy a small quantity of putty

powder, put it into a saucer, and add enough olive oil to make a a soft flannel cloth. Polish with a chamois and the scratches will dis-

Q. How can I cause the shoes to remain dry? They will remain dry if they are rubbed with a mixture of sixteen ounces of petroleum to two

Q. How can I make a cleanser brass, copper, and pewter? A good cleanser is a mixture of salt, with an equal quantity of flour and vinegar. Apply a paste made up of these ingredients and then rub off. Wash with water; then

Q. How can I make better coffee? he grounds should be removed from the coffee as soon as it is made, as they absorb th aroma. If possible, serve the coffee mmediately. If it has to sland awhile, keep it hot over a very low

Q. How can I clean sponges A. Soak the sponges in milk for several hours. Then wring them dry, and rinse thoroughly in hot

Q. How can I "break in" a new Hold the new pen point over the flame of a lighted candle, or dry with a cloth before dipping

into the ink, and it will give no

trouble.

Q. How can I treat an inflamed A. It is said that one of the best remedies for this is the application of equal parts of witch hazel and pure alcohol.

Q. How can I impart a rich, brown colour to my sponge cake? A. Sprinkle a little granulated agar over the top of the sponge cake before placing it in the oven

Q. How can I make less noticeable the scratches on scuffed shoes? A. Rub some Vaseline jelly into the shoes before polishing, and the scratches will be hardly noticeable after the shining process.

Q. How can I freshen black silk? black tea, cold and strong. Then iron carefully on the wrong side.

Q. How can I easily remove screws and nails which are rusted A. Drop a little hot paraffin on them, and after a short time they

can be very easily removed. Q. How can I clean a man's light A. Make a paste of equal parts of arrowroot and magnesia and hat. Dry thoroughly and then

Q. How can I make use of left-A. Use them for flavoring various dishes, such as lima beans

Maple Syrup Has Many Grand Uses While maple syrup is usually con-

sidered to go with pancakes, it actually has a dozen or more different uses. And so does maple sugar. Here are a few you might want to Baked Apples

Pare and core some good tart apples, put them in shallow earthen dish; fill the center with granu cover bottom of dish. Bake in noderate oven until soft, basting often with syrup.

Candied Sweet Potatoes Cook sweet potatoes until ten der but not soft. Peel and slice lengthwise. Arrange in buttered baking dish and cover with maple sugar or syrup and dot with butter. Add water, bake until glazed

Maple Sugar Frosting One-half cup maple sugar, one-half cup granulated sugar, onequarter cup of water. Boil until it will hair from a spoon. Stir brisky into the beaten white of an egg.

manner as the syrup.

one sounding especially appetizing

Reat until cool enough to spreas (3) Shape mashed vegetables into Maple Sugar on Snow For preparing maple sugar for sating on snow, either sugar or coat again with crumbs. f obtainable, is best. Boil the syrup emains on the surface and becomes waxy, then spread it upon the sur-If the sugar is used, add a little water and melt it, being careful eight small cakes.

not to burn, and treat in the same GLAZED CARROTS 4 large or eight small carrots 3 tablespoons butter or margarine 4 cup sugar



Thrill Of A Lifetime-The thrill of having a "mountie" for a pal is experienced by a patient of the Ontario Society for Crippled Children. Four thousand medical and surgical cases are cared for each year by the Society, which operates summer camps at Woodeden, London; Blue Mountain, Collingwood and Merrywood, in the Rideau Lakes district. The society's annual Easter Seals appeal for funds is February 25 to March 25.

1/2 teaspoon ginger, optional

Method: (1) Cook carrots in a

small amount of salted water, cov-

slowly and often till carrots are

glazed and a deep appetizing brown.

* * *

4 large onions, sliced

2 tablespoons butter or margarine

Yield: four servings.

2 eggs, beaten

1/4 teaspoon salt

Pepper

optional

1 cup sour cream

4 slices rye bread

CANDIED PARSNIPS

2 cup brown sugar

2 cup orange juice

I teaspoon grated orange

1/3 cup butter or margarine

(2) Arrange in layers in a great

thirty minutes. Yield: six servings

2 tablespoons flour

2 tablespoons minced onion 2 tablespoons butter

Method: Place half of the pota-

quart baking dish. Sprinkle with

A.P.F. Gives Chicks

Reliable oatmeal-base Ful-O-Pep Chick Starter contains A.P.F. which starts them right—grows them big—during those first vital six weeks.

CHICK STARTER

Extra Growth Power!

Method: (1) Boil parsnips about

nty minutes or till almost ten-

teaspoon salt

der. Drain and silce

ered, till tender. Drain and dry.

Jane Andrews.

Fresh vegetables, such as cab bage, lettuce and so forth, have gone sky-high in price. But we still have what the vegetable men call rot, onion, potato and parsnip. budget difficulties-as who isn't these days?-will do well to put nore dependence on those hardy cies; and the following recipes will, I hope, assist you in serv them oftener without the family becoming tired of "the same of

SCALLOPED POTATOES WITH FRANKFURTERS 1 quart raw, thinly sliced

4 to 6 frankfurters Pepper and salt 2 cups thin white sauce 2 tablespoons grated onion

Method: (1) Arrange potatoe and frankfurters, whole or halved in layers in a greased quart and a half casserole. Sprinkle each laye f potatoes with pepper and very ightly with salt.

(2) Season white sauce with grated onion and salt. Pour over potatoes and frankfurters, lifting them so sauce will run down underneath. (3) Cover and bake in a slow minutes. Remove cover and bake till potatoes are tender, or about thirty minutes. Yield: five to six ervings. Note: Browned sausage pork chops or meat cakes may be susbtituted for frankfurters or pota

if desired, one cup grated sharp TURNIP AND POTATO

toes may be baked without meat.

When no meat is used, add to sauce

CAKES ed casserole. Sprinkle each layer 2 medium potatoes 3/4 pound yellow turnip with some of the sugar, salt, in 4 tablespoons butter or and rind and dot with bits of but (375 degrees F.) twenty-five to

Salt and pepper Dry bread crumbs 1 egg, slightly beaten 2 tablespoons water

Method: (1) Peel and quarte SCALLOPED POTATOES otatoes. Slice turnip, peel and cut WITH CHICKEN BROTH nto strips about an inch wide. Boil 1 quart peeled, washed and the vegetables together in a small thinly-sliced potatoes 11/2 teaspons salt 8 teasoon pepper

(2) Rice potatoes and turnip of put through a food mill. Add two tablespoons of the fat and salt and pepper to taste. Beat till fluffy. Let

cakes and roll in crumbs. Mix egg and water, dip cakes in it and then (4) Place in a greased pan and out pieces of remaining butter on cakes, Bake in a hot oven (425 degrees F.) till crumbs are brown, or about twenty minutes. Yield: four servings-that is, four large

half of salt, pepper, flour and bits of butter. Repeat the process. Cover with the chicken broth. Cover the dish and bake one

ing from the oven, take off the lid

you ever try making noodles at (2) Heat fat in frying pan. Mix sugar and ginger and roll carrots in this mixture. Place in the fat; turn the fresh noodles are far more

QUICK ONION KUCHEN shortening 1/4 teaspoon salt

1/2 teaspoon caraway seed, 2 to 4 slices bacon, halved or whatever you use.

ill tendet. (2) Mix eggs, sour cream, salt, pepper and caraway seed.
(3) Place bread in a shallow greased baking dish and cover with onions. Pour sour cream mixture over all. Put bacon on top. (4) Bake in a moderate oven (35 degrees F.) till bacon is crisp, or about twenty-five minutes. Serve piping hot. Yield: four portions. any well-behaved dough. Do not roll paper-thin! Roll up

on top. Now, to get away from the vegetables for a moment or so, did home? Here's a very old recipe you'll find well worth trying, as tempting than the dried kind you

2 large eggs 2 or 3 tablespoons of melted Method: Beat eggs, add melted hortening and salt. Mix well. Add

flour until it forms a firm ball and follows your fork or spoon around Let the dough rest while you are getting out your pastry cloth, etc.,

and slice with a sharp knife, mak

Unroll and put on a lightly-floured

Sprinkle a little flour over the

strips. Do not pile them up to

much, as there is danger of them

sticking together.

To cook the noodles: Have plent

of broth, and let it come to a rolling

boil, and drop in a few noodles a

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watermelons, and new early maturing tomatoes,

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a time. Cook 15 to 20 minutes.

Method: (1) Sauté onions in fat Take out a piece of dough a lit tle larger than an egg, and knead and work a little flour into it, as you don't want it to be sticky. It is better to work with a small amount of dough. For a little while you will think you might as well try to roll out a piece of rubber, But, after a few strokes with your rolling-pin, it begins to act like

strip of waxed paper.

FRESH NOODLES bobbed up again, and none too easily launched themselves for fresh flight always into the wind.-From "We Fell in Love With Quebec," by Sidney W. Dean and Marguer-

We Don't Blame Him

Nearing Percé Rock, we discoverd that it has not one but two ago (we have an old print in proof) holes in the huge reef. That part of the rock has crumbled and washed away beneath the friction of poundhe was doing, when all this damage ing gales, although there's plenty occurred, should have been comleft-about four million tous above

The state of the s

They Fell In Love

With Old Quebec

water. It extends more than a quar-

Soon we were near enough to

hree hundred feet.

see tier on tier of narrow rock birds. Starled by the noise of our motor, they came to meet us-"not single spies but in battalions." The great creatures flung themselves into the air like flying spray, to fall back, like spray, on their other were twenty feet off the island, ing beside the boat in headlon erops. The air was filled with the sound of splashing and with stridently indignant cries. We went down to half-speed in this bird plainly the sharp yellow bills and

round penetrating eyes of the vollaning gannet squadron. Not gannets alone. We counted large numbers of herring gullscommon gray-and-white sea gull-and of the smaller kittiwakes with similar colouring, who travel in pairs. Our boatman pointed out are black-backed gulls, and there was a winged host of big black cormorants with their snaky outthrust necks and a wingspread shaped like the letter "W". Some of these shags sat perched on rock shelves, their wings "hung out to dry," for they are not waterproof like many sea birds. Most charming of all the feathered multitude were the dainty little razor-billed auks-

the natives call 466 South St., London Metcalf 3369 them. Black with white waistcoats, they look exactly like penguins in It was too late in the season to nd the puffins, the murres, and the black guillemots, or "sea pigeons," is we had learned to call these last on Côte Nord. But the others

almost collided with one another and with the boat. Yet still the cliff shelves remained heavily loaded with the lazy, "can't-be-bothered" types, even while the surface around us, for a radius of at least one hundred feet, had become a churning splatter of frantic activity Keening birds plummeted down,

were so thick now, in the air above

and the water beneath, that they

ite Mooers Marshall. WHAT'S THE ANSWER They were having one of those landy marital arguments (fights to you) and the little woman was

getting to the tearful stages. "How can you talk to me like you the best years of my life?"
"Yeah?" returned the husband, animpressed by her emotion. "And who made 'em the best years of

An office visitor this week was He had ruined a perfectly good screw driver, broken a hack saw blade, scratched his less than 2 blade, scratched its less than a year-old car, scraped some tender skin off two fingers and got thoroughly chilled. But what really riled him was the fact that the job

pletely unnecessary. He was re-moving the 1950 plates from his car and putting on the 1951's. Permanent or semi-permanent ficense plates, as have been adopted in several states and at least one province on this continent, would have eliminated this messy annual

part of the story. Permanent plates would mean a substantial saving in metal and the labour of manufacturing them every year. They would make car thieving much more difficult and the detection of car thieves much easier. With a little organization their adoption tion and fee collection, with the greater part of the business done by mail as is the case with tax collec tions on other forms of property

- Just because they started with annual plates back in the early days of the automobile is no good reason for continuing the policy of "the Financial Post."

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n water, 2 tsps. granulate Add cooled mil

cald 11/4 c. milk, 1/3 c. granulate

agar, 2 tsps. salt and 5 tb

ening; stir in 1 c. cri

Use Live Red Ants To Sew Up Wounds

What is the fascination of Ma aksh (or Marrakesh), the bizarre Moroccan town south of Casablane on holiday for the fifth time?

Mr. Rom Landau, who recenti explored the country, calls the firs sight of the huge Djema el Fua square at nigh, a "fantastic experilamps, are to be seen black-skinned slave-dancers contorting their bodies, tapping the ground violently wailing a song that sounds like the gasps of dying beasts. Near them is the snake-charmer,

running frenziedly round his charges, whose heads follow every bration of their master's body. He lift's them, places them round his neck, on his head and face, then opens his mouth and lets the rep tiles' tongues shoot into it!

A few paces farther on are singers squatting in a circle, beating drums and tambours, wailing A blind man narrates the story

of a saint to a circle of urchins sit-ting on the ground. Then comes the medicine-men surrounded by their "medicines": foxes' skulls, lizard and serpent skins, ravens' beaks, cock's comb, leopard's claws, and bottles of evil-looking liquids. A custemer approaches, tells of his ailment, is given healing powder, paper with a magic curative word

Marraksh, Mr. Landau says, in Invitation to Morocco" one of the best travel books ever written, has been for many centuries the greatest trading centre of the south, the wonder city of Arabs and Berbers in search of work, trade, entertainment, and pleasure. To its regular population of some 250,000 must be added another 10,000 to 20,000 who come chiefly to gaze, spend, and from the northern cities rub shoulders with peasants from the mountribesmen from the Atlas, fierce,

The Berbers are dominated by a lof them explained, when he was belief in magic. Their unveiled women-many of striking beautywould rather consult a medicineman than a European doctor, and are addicted to amulets, charms, taboos, religious tattooing, and magic potions and powders for attracting a lover or destroying his spend the first half-hour apologiz love for a rival, ensuring pregnancy, ing and explaining why we're late

Expert Advice-See Your

week and see your auto doctor

of preventive maintenance in caring

feels that you take your body to

won't get sick, and you should do

probable slowdown of vehicle pro-

duction in the emergency, it's more

Otis Presbrev has done everything

the automotive business fro

driving cars to writing copy for auto ads. He became convinced that

too many inexpert experts, calling

made up of a lot of little gadgets

he doesn't like the word gadget

ifically. It uses such things as

"magnetic particle inspection"— which can see the slightest break

in material and thus anticipates big troubles. It uses formulas like

in feet per second per second"-

which is Presbrey's way of figur-

The U.S. Army is using Pres-

quipment. He's been hired by

rate of change of speed measured

themselves mechanics, were tin-

top running condition

mportant than ever to keep vehicles

An eager mair with a quick wit,

Presbrey is the leading disciple

autos, busses and trucks. He

twice a year."

Auto Doctor Twice A Year

What Goes? - Seeking new horizons is tiny, curl-topped Tony Fardell. His dad, Jan. Fardell, got this wide-eyed view as the babe peeked over a pillow to find out what the grown-ups were doing.

They Had Suckers In Olden Days Too

Reports of cases of fraud which If Otis Presbrey has his way, auto mechanics will soon be telling you: "Fill your gas tank twice that proper preventive maintenance make one marvel at the gullibility of apparently fevel-headed citizens. But if you want even more astonishing instances you have only to glance back into history where, sumption, tire wear, batteries and would seem, anything that had a loss of use of the car.
"Waiting until something goes without question, no matter how

Henry Bett explains in his de-

lightful new book, "English Leg-

priest was well paid he would re-

et who, when at Otford, in Kent,

was so annoyed by the singing of

nightingales that he solemnly ex-

it is said, they have never been

fascinating tales of the past.

Mr. Bett's book abounds in such

Safety Tip: There wouldn't be

nearly as many pedestrian patients

run a car," says Presbrey. "Then At Canterbury, for instance, there you get some mechanic who uses used to be a lump of the clay from the 'by-guess-and-by-God' method which Adam was made and some of fixing it, and you may get it pieces of Aaron's rod, while at Bisixed and maybe you don't." hopsbourne there was a piece of the If you want to make your car stone on which the Archangel ast longer-and he thinks all cars, A few hundred years ago the Church was, alas, greatly given to

preventive maintenance is used, an last double the normal troubletrickery. The church at Boxley pos-1. Keep the tire pressure at the sessed a small figure of St. Rumbold, the special property of which exact figure—no more, no less.

2. Criss-cross tires every so often, lay in the fact that it could only be lifted by persons who had never the spare.

Keep speed down if you're sinned against chastity. Any one who had transgressed might tug as duct was made at a luncheon number.

driving on synthetic rubber,
4. Make sure your wheels are aligned properly.

5. Fill your gas tank often—air describe them - called a Proving | in the tank mixes with the gas, and air contains moisture which is nections are tight and corrosion-

8. Have complete change of grease in the rear end and transmission twice a year.

9. Have a chassis lubrication 10. And have a complete checkwners of taxi fleets and utilities up twice a year.



Physical Exam For Cars - The Proving Stand helps the doc tor diagnose the automobile's ills with scientific precision.

Add Beauty Duties to Other Chores

DON'T WAIT FOR SPARE SECONDS TO DO BEAUTY FIRSTS: UTILIZE WORKING HOURS

BY EDNA MILES

WOMEN who insist they have no spare moments for beauty routines often discover they can find the necessary time by combining activities.

If, at the end of a long working day, you would prefer relaxing with a book to prettying up your hands, you may discover it isn't really necessary to make a choice. Do both

There's no need to sit idle, pouting with boredom, while you give your cuticles your weekly treatment. Do one hand at a time, soaking your fingertips in a bowl of oil, leaving the other free to turn the pages of your currently favorite novel. This is a good trick to remember when giving yourself a facial

or applying cream treatments. Instead of sitting around and counting minutes until the procedure is finished, you might try taking a nap or even-if you're really intent upon getting full value from your time-washing the supper dishes. Discolored elbows, too, can be whitened while you knit or read.

Slice a lemon in two and place each half in a bowl small enough to hold it in firm position. A custard dish is excellent for this. Place your elbows upon the lemons and let them bleach while you finish your argyle or an exciting chapter."

casting out an evil spirit, or punish-

Odd Ways of Sultans

wounds instead of stitching them.

wound, holding the two edges of

stantly closes its powerful mandi-

bles on the skin, and is then cut off

sumptuous Bahva palace and Min-

ara gardens, with lake and pavilion

to which a past Sultan used to re-

tire with his favourite of the mo-

is said, when he had tired of her.

Glaoui, the Pasha-friend and host

going visiting: "I couldn't possibly

be less than half an hour late for

my appointment . . . If we Moors

we should have nothing to talk

England start with the weather; we

can save any vehicle owner 121/2

per cent in service fees, gas con-

about when we first meet. You in

Among the "sights"

ing like clips.



in the search for a frozen milk conentrate that would "stand up" under ordinary marketing conditions As everybody who has given the matter a bit of study agrees, such a product would probably prove to industry has received in a long.

concentrate has definitely come past the experimental stage, acfrom Boston. (I might explain, beinas to be prepared a bit is still a couple of days away as I. write this.) So now, here's how

hings stand, as of then,

A price drop of two cents or more a quart is to become effective on Greater Boston, despite an an-Market Administrator that fluid milk prices to producers will remain unchanged on that date.

saving of one-third in refrigerator the introduction in Boston, for the first time in any major city, of centrated liquid form.

The new milk concentrate, said value of ordinary fluid milk in one be available through home delivery.

they might, but the figure could not ing in the Hotel Statler. None o including food experts, home ecor omists and dairy officials-could tel ends" that the effigy was fastened from behind the wall against which it stood by a woden pin. If the

move the pin, but for others who intensive research in special labor . figure remained immovable and it is recorded that "Many chaste virwhole milk from which most of the gins and wives went away with blushing faces." water has been removed. It is then D. and pasteurized. such character that one wonders why they ever became canonized. Take the case of St. Thomas Beck-

Concentrated Milk day in and day out for more than a month," said charge of the Hotel Statler demontioned, 94 or 7 per cent liked it as well as regular milk, while man even preferred the new product.

The concentrated milk is to be marketed in two types of paper con will produce a full quart when water



These paper cartons cost aro

frigerator storage space.

cents or thereabouts. Which sums up all the information available at present about concentrated milk-but as soon as I run across news of further developments I'll pass same along, as they

hinery pinch of five or six years ago are again taking thought as to their mechanical implements; and although, right now, the situation coesn't seem as gloomy as it did then, it's always well to look ahead. from farmers and some from dealers

chinery is a lot longer than most a practica! farmer. "Our newest tractors were purchased in 1944

So let's all give a little more atention than usual to our machines.

two cents each, and officials of the dairy company involved in the production say that it is planned to pass this saving, together with other savings in distribution, along to the consumers. The latter, of course, will also benefit by savings in re-

Asked what the retail selling price was to be, spokesman for the comhave settled this matter perman pany said that something around 57 ently long ago. That was proven during the last war when there was for chain stores. By adding two of the new product-diluted to equal

undoubtedly mean a whole lot to

and we hadn't planned on trading yet. When you consider the de

The resulting confusion adds enormously to the problems of any

reciation you have to take in trad-

ing a tractor every five years, keep-

Two hundred dollars or so will

overhaul the average tractor and

Another farmer, Ray Callaway,

stresses the value of proper greas-

would run all day on one greas-ing," he says, "except for well-

enclosed roller bearings. In fact where a shaft runs in a bushing, it

may not hold grease for more than

-Callaway also advises greasing of

ill fittings before putting a ma-

chine away, otherwise rust may get

and start a bearing to cut. Ex-

posed parts subject to rust should

e covered with a heavy grease, or

"It's also a good idea to watch

your machinery closely and when you see something wearing, fix it

before it breaks," he goes on to say.

"Because, when it does break, it

Fred Coulter seconds the motion

about not abusing machinery. "Overloading a machine eventu-

ally means breakage," he says, and he should know what he's talking

about as he has two 1935 tractors

that have done a world of work

After the first year he changed their

x 36 tires for wider ones. "These

same tires, retreaded once, are still

on the tractors. Quick stops and

turns on either gravel or concrete

can ruin a tire more quickly than

almost anything I know-so we

do our country a service because

every machine that is junked is

just that much more strain on our

resources. Besides, we save money

It looks like another summer of

seems little hope of any uniformit

tion on the part of municipal, prov

incial and federal authorities could

Since then, because of the reluc

tance of the different authorities

saving has become a local matter

Time Confusion

Again

painted with one of the new rust-

two or three hours."

preventing compounds

widespread business, and especially transportation companies and the things more difficult for the tourseldom can be sure of the exact time in the next town. All sorts o important appointments are missed and hours are wasted.

This sort of confusion is bad enough and inexcusable enough at any time. Right now with the cour try straining on defense production well consider taking over this mat-

-The Financial Post. "Do you really love her?"



Rapid Delivery—These quadruplets were delivered at the late of one per minute to 28-year-old Mrs. Harriet Papas. Edward Papas, 28, did his last name program becoming father of the two boys, held by nurse Laver Resch, and the two girls held by nurse May Hiligren. Rapid Delivery-These quadruplets were delivered at the rate









