To taste it is to prefer the superb quality and flavour of

ANNE HIRST Your Family Counselor-

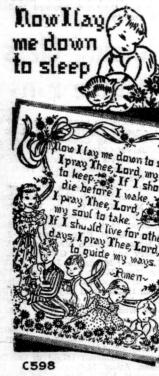
"DEAR ANNE HIRST: I've been married nine years, and we have a

ively. I certainly need your help "He drinks for week at a time,

ight and spend-

s sorry, and makes all promises. Yet within a month, off he goes 'He thinks the world of our little

ne. He provides well for us: I always have spending money. He has never mistreated me in any way "My parents want me to get a divorce. They say our child will be looked down on, all through life. "But, I still love my husband, and



simple embroidery Frame or line this prayer panel.

"I am a praying mother, and alway am hoping he will change. don't want to do the wrong thing "BEWILDERED M. E." HOLD ON AND HELP If your husband is sincere in his

desire to overcome his appetites, * he can find encouragement and

This organization is nation-wide. The new courage and faith it has given to thousands of disheartenchanged their whole lives. It is non-sectarian, and there are no fees. All one needs is to admir he must have help-and then do

Talk to him about this when he * is sober, and see if he will co-

You have a powerful argu-* ment in his deep love for his little girl. Your parent's attitude is later on can indeed be darkened by her father's shameful indulgences. Even now she must be disturbed, sensing something wrong in his absences from home. For her sake, too, he should break the habit while he still can, so as she grows older she can be proud of her father. This appeal has succeeded with a father when

all others failed. So long as you love your husband, and believe that he can again become the wonderful man you married, I should hold on, at least for a while. I know what comfort and hope you receive from your prayers. But, too, he must hope, and believe, and act, * if he is to find strength to conquer his weakness.

Alcoholics Anonymous can help him, if he will seek their aid, and do his best. It is difficult to He knows it will be a test of his

A wife who loves her dissolute husband clings to every hope. But she alone cannot always reform him. He must do his part, too. . Anne Hirst is here to help. Write her at Box 1, 123 Eighteenth St.

Two little ants lived in a sand rap with thousands of other ants. One day a golfer hit his ball right into the centre of the trap. The golfer hit at the ball, scattering thousands of pieces of sand and nts-but the ball stayed in the same place, not moving an inch. This happened 15 or 16 times and finally there were but two ants left. One ant looked at the other ant and said, ". can see if we intend staying alive we're going to have

An elderly man showed up at Navy headquarters in San Diego, tood stiffly at attention and said: jumped ship fifty years ago, sir. want to clear myself with the



his wife, Edith, 40, with their 20 children, arrived en masse to appear on a television show and claim the world's record as the youngest parents of the most single-born children. Children of the oil salesman and his wife range in age from one month to 25 years.

CHRONICLES GINGER FARM

Since last week there is only one thing to say about the weatherjust that it's worse. 'Nuff said especially as it's snowing. One day last week, tired of wait-

ing for a good day, I went to Toronto-in the rain. I paddled around with rubbers and an umbrella most of the day, had lunch "where all Toronto meets" and then, tired of shopping, I visited my in-laws in the Moore Park district. To get there I took a Mount Pleasant bus and went along the new speedway that was opened last year. Speedway is right. It took only ten minutes to go from Adelaide to Ingle wood Drive. When I got off the bus I stood for a minute watching the cars go by. The pace was terri fic. Time was when I didn't mind driving in the city at all-even when we had the old Model A-now I

drive halfway and board a bus. Before leaving for home I stop-ped off at Daughter's place. I wanted to hear all the news as just recently she changed her job. Now she is in a publishing office. Last Friday she was really thrilled. The girls in the office she was leaving clubbed together and gave her an electric tea-kettle and two lovely cups and saucers. I am sure she felt -I don't know. But that's the way of life-if we gain in one way we lose in another. That, too, was our feeling the

night the Budget was made public. Actually by paying more taxes we appear to be losing, but if higher taxes are a means of greater national and international security then we gain in the long run. Even the budget had its funny sideveryone on their toes to hear the highlights - and then the Mac Arthur affair stole the show. Even the return of the Stone of Scone was somewhat of an anti-climax and failed to create much excite-

The only thing new around Ginger Farm is another calf-and being of the male variety it won't be here very long. The visitors we

as far as Toronto-and staved there. do when they telephoned-they had other friends to visit anyway. knew they were coming up again in a few weeks time-and surely by then there will be some improvement in the weather.

A nice heart-warming little incident came my way yesterday. At a small bus terminal I was buying an evening paper. There was another woman there chattering away excitedly in broken English and pointing to some little magazines on the paper rack. Thinking she could not make herself understood 1 offered to help. "No, no, it ees not that," she answered, "the English I understand-I am four years in Canada. It is the books-the price they do

-where she grew from childhood

reality of today. So it is with Can-

yond the seas. Now they have two

Their new home is Canadian-their

work, their friends and amusements,

even the food they cat, is Canadian

-and most of them are happy that

it should be so. But it isn't reason-

able to suppose the old home, and

NYLONS

Guarantero AGAINST EVERYTHING

loyalties-the old and the new.

not know From Holland, you un- ed the first day. Since then it has derstand-in the Dutch. The surprise-it so pleases me. I never she hugged the two little magazines tightly in her arms. Two papers from the Old Counestimated 4,000 units of wampun try. I imagined her taking them are in circulation.

Reading, laughing, perhaps crying over them just a little. How won-Get Many Inquiries bridge the gap between two countries, even though oceans divide. Sometimes this love of one's country is a little hard for Canadian-born people to understand. It is also hard to explain. Let us put t this way. A girl marries; she is been curling balls, early model her new home. But underneath it gramophones, devices for curving all there is still a deep and abiding field hockey sticks, diamond rings, love for the home of her childhood

orgotten-that ties can be severel without a backward glance, even though the only contact left is through family letters, the hometown paper or magizines that give news and pictures of old familiar places. Don't grudge these new

or tragic, they are memories home. To cherish them will make them better, happier Canadians.

Book Note-Just off the press "Manitoba Roundabout" by Lyn Harrington. An excellent book-"Women would rather have wam-

get a cackling bunch of women that friend of yours who hails from Winnipeg. He, or she will say "thank you"-and mean it! Woman Finds Market

The household "white elephant' has found a home at last. When Mrs. Helen McConnell rounded up her personal herd of unwanted trivia back in late 1949, she decided that someone probably could use the various odd items she had collected from the basement

For Old Trash

historical and modern, authentic,

and enjoyable. Just the book to give

She selected the names of 100 Denver women at random from the telephone book and sent them postal cards inquiring whether the would be willing to swap their old knicknacks for something they could use. Sixty-five enthusiastic replies i two weeks convinced her she had

a future in the white elephant business. Her shop in Denver, the Barter Mart, has been booming ever The amazing part of the venture s that customers can get a lot for a little through the use of counter-

eit-proof wampuin. This wampum is a paper scrip ne-quarter, one-half, five, 10, 20 pum is worth 12 cents. When a customer comes in the shop for a trade-in, the unwanted item is appraised by Mrs McConnell. She grants wampum

Medium of Exchange Customers then swap the wam pum for any article in the store. The mart is advertised as "the store for its owner through a service charge on each article. The more wampum required, the less the se vice charge.

room with 18 of Mrs. McConnell's personal relics. The rent was earn moved twice and expansion to still larger quarters is slated for the Since the first of the year 9,138 articles have been taken in and an

The venture has been so success ful that Mrs. McConnell has sold ranchises to several other cities. In addition, the McConnells receive hundreds of weekly inquiries by letter and telephone from the ted States, Canada and Mexico. The Mart handles every type of merchandise that a housewife could

Siamese cats and bed pans.
On a large board labeled: "We have calls for" is an offer of: "Drapery expert will make drapes-your home-for two wampum per hour." Wednesday is family night at the Mart. A giveaway drawing has

success to the fact that everyone loves to swap and a woman's flair

pum than money," she said. "We

have so much fun in here when we

together; it's just like a circus."

And the RELIEF IS LASTING

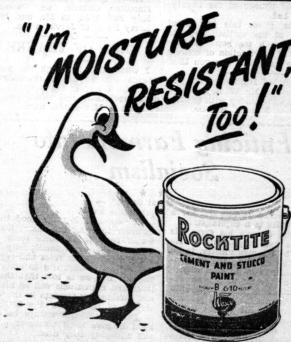
For fast, prolonged relief from headache get INSTANTINE. This prescription-like tablet contains not ust one, but three proven medical ingredients that ease the pain fast. And the relief is, in most cases, lasting Try Instantine just once for pain relief and you'll say as thousands do . it's INSTANTINE!

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Did you ever taste a REAL | the tin. At the end of 20 minutes it Yorkshire pudding-and then wonder, when you try to duplicate it in your own home, find that it isn't al? Why is it-perhaps you've asked erent results; the one a heavy slice of stodgy stuff soaked in fat, and inside, crisp and brown on the outflavour about it?

Well, here's the secret, direct from an Englishwoman who says: Let's start at the beginning. I a Yorkshire pudding and have come to the conclusion that most of them are too slap-dash about it. The very simplicity of the recipe is deceiving; they thing they can knock up a Yorkshire pudding at the last moment because it's quick and simple. but not a real Yorkshire one.

They don't see that the flour is perfectly dry and free from lumpsand they're not always particular that it is plain flour. Rarely do they trouble to weigh the flour or measure it exactly, and as often as not they use too much. They will go to the trouble of

beating the egg, though it is not necessary, and add it to the flour with a little milk, but they haven't the patience to stir and beat until there are no lumps left before adding the rest of the milk. Once you get the batter lumpy, it straining the lumps out) to get the

batter smooth. But, you say, you always get your atter smooth? And beat it well? And then what do you do? Pour it straight into the baking tin? Well, you shouldn't. The batter should stand in a cold place for at least an hour before it is cooked-the longer

In Yorkshire we have a saying "an extra hour is an extra egg." For lightness, we mean. Why? Well, the long standing causes the starch grains in the flour to swell and burst, emitting little bubbles of air into the batter. Air is a lightener just as much as eggs are. Perhaps you'll see bubbles of air on top of your batter after you have let it

Oh, and another thing, linking up with this question of letting in air. You beat your batter with a deep, lifting motion so that you make little balloons in it, and always beat in the same direction. It stands to sense, doesn't it? If you are letting in air by turning the batter in one direction, you will let

it out if you reverse the motion. Now it is time to bake the pud You will have a hot oven ready. If you are roasting meat, meat tin into your Yorkshire pudding tin-not too much, just enough

Put this in the oven to get sizzling hot, and in the meantime add a tablespoonful of the coldest water you can get to the batter; and beat Then, your fat hot, pour in the batter. It should sizzle round the edges as you pour it in; it must be

quite thin and flowing, nothinfi like a sponge-cake texture, as I have een some women make it. Then into the hot oven, fairly high up, and with nothing place on the shelf above it to prevent the air and heat circulating all round

should be puffed well up above the edge of the tin, and delicately tingshould look when it comes from the oven, but as soon as you put a knife mind, the inside will be creamy, and the crust crisp and meaty flavoured.

Oh, and it should be eaten straight from the oven-not kept waiting, and, of course, you eat it as a separate item, not crowded up with the meat and vegtables as some heathens do. Here are the proportions, in case

you are not quite sure: Four ounces plain flour (fourtablespoons), one egg, half pint liquid, one tablespoonful of which is water, the rest milk, quarter-teaspoonful of salt.

Don't forget, sift the flour, sure the batter is smooth, let it stand at least an hour, and stir the tablespoonful of water at the last minute.

This dissertation on Yorkshire pudding took up more space than I had intended but perhaps there will long some more hints for adding new interest to even the cheaper cuts of meat. It's really surprising how a sprinkle of spice or a bit of avour of everyday meat dishes. Spiced Pot Roast

pounds chuck, boned and rolled onion, chopped 1 small clove garlic, minced 2 whole allspice

tablespoon vinegar tablespoon sugar 2 bay leaves teaspoon anchovy paste

1 cup hot water Method-Melt a tablespoon of fat in a heavy iron skillet and in it cook and stir the onion and garlic until the onion is vellow. Remove onion and garlic and place meat in pan over moderate heat and brown both sides evenly. Add onion and garlic and other seasonings, spreading the anchovy paste on top of the meat. (No salt is necessary.) Add water, cover closely and cook over low heat for about three hours or unt tender, adding a little water from time to time as necessary. Remove meat to a hot platter and strain the drippings through a sieve. Thicken with a thin flour and water paste, add a dash of black pepper and

Fruited Pork Chops shoulder pork chops 4 tart apples, cored but not peeled

4 cup prune juice.

Method - Sprinkle chops with lour, salt, and pepper and brown in the fat. Remove chops and slice the cored apples in the bottom of the pan. Place browned chops over the Cover tightly and bake slowly in a moderate oven 325° F. for about Add prunes during last few minu of cooking. Serves four. Glazed sweet potatoes are a perfect accompaniment to this dish.

Braised Lamb With Curried shank of lamb 1/2 cup of hot water teaspoon salt 1/8 teaspoon pepper Pinch of thyme ½ package macaroni 1 tablespoon flour



To Go With Glass Houses-The transparent plastic doors and hood on the car, above, may not please those desiring privacy, but Italian producers of the auto can be sure they have somedifferent, if nothing else. The vehicle was on display at aternational exhibition in Turin, Italy. Seven countries participated, including Germany for the first time since World War II.



One-way Passage-Sonja, the pet cat of Henry Larsen has about all she can manage on the tightrope what with Oscar and Adolph, the freeloading white mice, and a young chick It would help matters if Julius, the bantam rooster, would quit exercising his squatter's right to the rope. Larsen trained the variety act during spare time away from his job of lobster fishing.

ons butter or margarine,

clove garlic, minced 2 cup lamb stock and water cup light cream or top milk

tablespoon curry powder
Method — Brown lamb in hot per, and thyme. Cover tightly and tender Cook macaroni in boiling water to cover, stirring up the brown drippings from the bottom of salted water for 10 minutes. Blend tender. Cook macaroni in boiling together flour, curry powder, salt and pepper, and add to melted butmer for one hour ter and garlic. Add milk and lamb stock gradually and cook sauce slowly until smooth. Turn macaroni into buttered casserole and

cover with sauce. Top with pieces 350° F. for about 30 minutes. Veal Casscrole With Sour Cream
3 lbs. lean veal 3½ tablespoons fat
½ teaspoon salt

meekly put up with his tauntings. On the day the bully was leaving school, the small boy challenged him to a fight. Roaring with laughter the bully peeled off his coat and then received a far bigger thrashing than he had handed out three years earlier. The small boy had been taking secret boxing lessons

large onion, diced 1 12-oz. package fine noodles

1.can ripe olives, pitted and sliced 11/4 cups sour cream Buttered bread crumbs 3/4 cup grated nippy cheese Method-Cut veal into one-inch cubes and brown in the fat, using a heavy earthenware saucepan, if possible. When brown, add just enough

engaging an editor at a fabulous the pot; add salt, celery salt, and diced onion. Cover tightly and simfailed and Disraeli was thousands Cook noodles for three minutes of pounds in debt. He immediately in four quarts of boiling water to which one tablespoon of salt has his debt. It never occurred to him been added. Drain well and add to that the novel might be a failure. veal mixture. Add olives and sour By publishing it anonymously-"b cream, combine thoroughly, and a figure well known in society,' turn into a large greased casserole. sprinkle with cheese, and bake in

minutes. Serves six to eight.

best seller. He followed this with "The a slow oven 300° F. from 45-60 Young Duke" and for three years

with that end in view.

This is a good illustration of the

character of Benjamin Disraeli. In-

evitably he fought back and almost

"You Will Hear Me"

Many years later when he repre-

ented Maidstone in Parliament,

his maiden speech was howled

down. For ten minutes he tried

in vain to make himself heard and

then he waited until the noise had

subsided. "Though I sit down now," he shouted at length, "the

time shall come when you will hear

One of his earliest ambitions was

to own a newspaper, and when he was still in his 'teens he persuaded

Parliament Shouted Him Down-Later The Whole World Listened

lived like a dandy on the proceeds A small boy with two black eyes He became a social lion and no and his face covered with bruises lay in the school hospital. He had been badly beaten up by the school

There were few girls in the Upper Ten who would not have mar a wife. Glamour, youth or beauty did not attract him. He wanted ment and, once again he Her name was Mary Ann. She

was plump, a widow, and fifteen years his senior. He was flamboyant, she was demure He was fiery, she was cool. He never looked at another wom an. As long as she lived he could

"I cannot much longer bear this separation from you," he once wrote to her. He had been away for ex-

The only other woman he loved was his elder sister Sarah, who worshipped him, yet was his sternes

After he had attained power Queen Victoria, who admired him greatly, offered him a peerage. He refused, and it was passed on to Mary Ann, who became Viscount-

a friend of his father's to launch one, promising to bear a quarter of the expenses himself. He had no Later, after the death of his wife money, but that did not stop him he accepted a peerage and became Lord Beaconsfield, but, by then, his successes meant little to him. In 1880, his health fast failing him, he was working hard to finish his last novel "Endymion." The cided to write a novel to clear following year he knew he only had a few weeks to live, but he finished the novel. He died on April 19th,

After his death the Queen erected "Vivian Grey" turned out to be a a monument to him, which was in-scribed "From his grateful Sovereign and Friend."

The Canadian Family owes much to Wales





A Tribute from Calvert to Canadians of Welsh descent CANADA has been a land of set sail in Henry Hudson's Discovery opportunity to settlers for many in 1610 to find the North West Passage. Another famous Welshman

generations. Much of our strength stems from the blending of racial and It is a grand feat of nation building when so many cultures march cordially together, cooperating and making allowances, merging ideas and preserving ideals, linked by a Canadian Family.

One of the first Welshmen to come to Canada was Thomas Button who

was David Thompson whose surveys cultural heritages from many lands. are the basis of our maps of Western The Welsh are a quiet, serious, devout and music loving people. Their industry in the fields of chemical and mining engineering, common citizenship in the great language and science teaching, manufacturing, editing and law

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