Perfect tea is so easy to make with

TEA BAGS

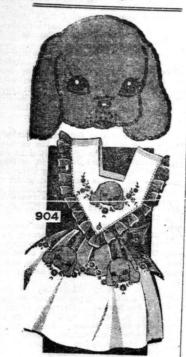
ANNE HIRST

I like this? I am happily married, and satisfied with my husband and



ance. I don't don't feel the least bit guilty! Can

you explain it? UNMORAL? Are you one of those who are * called unmoral-having no sense * of right and wrong?



LAURA WHEELER

puppy-dog pinny is made of! And, Mother, it's easy sewing-easy appliqué and embroidery too. Thrifty! Pinafore, sundress, o a gay skirt! Pattern C904: trans er; cutting chart in sizes 2, 4, 6. Laura Wheeler's improved pat tern makes crochet and knittin so simple with its charts, photos

Send TWENTY-FIVE CENTS ted) for this pattern to Box 1, 123 18th St., New Toronto, Ont. Print plainly PATTERN NUM Print plainly PATTERN NUMBER, your NAME and AD-

Send Twenty-five Cents more (in coins) for our Laura Wheeler Needlecraft Book, Illustrations of patterns for crochet, embroidery knitting, household accessories, . . . many hobby and gift ideas. A free pattern is printed

"DEAR ANNE HIRST: Why am | * -Or just a silly girl who * married at 17, and feels she has * missed the good times she was entitled to?

Either reason could explain your childish behaviour. Suppose your husband did the same? -Was out night after night, leaving you alone with your baby, and defended himself as you do, "I'm not doing anything wrong?" You would put your foot down, even threaten to go home to mother,

What are your friends saying? You must be utterly lacking in self-respect to expose yourself to the gossip your carryings-on Perhaps you are one of those

people (and they are not all men) who should never have * married.-Wanting only atten-tion and flattery, you flit from man to man, playing up to each until his line bores you, and then seeking a new playmate. Have you any idea what these men think of you? One of them may really frighten you some night. A married woman who dates other men cannot expect high regard from them. It is what you think of your-self that should concern you. Your husband may be indulgent, and smile at your adoles-

You are playing with fire, m friend. If you keep it up you will get scorched, if not consumed. I suggest that you sit down

today and read the marriage service of your church. Weigh

especially the vow forsaking all others, cling only to him as

long as you both shall live." vow is a solemn promise. How

are you living up to yours?

That you do not feel guilty

suggests lack of character. Try

to see yourself as you would see

any friend of yours who is be-having as you are today. Resolve

ways, and don the dignity of a

wife and mother-before tragedy

Seeing herself as others see her,

has made many a frivolous girl

stop in her tracks. Anne Hirst will

warn you where folly leads. Write

her at Box 1, 123 Eighteenth St., New Toronto, Ont.

NOT TOO HARD

"I can't give nuthin'," an old

church funds. "I owes nearly

everybody in dis here town dis

"But don't you owe the Lord

"Course I does," admitted the negro. "But He ain't pressing me like my other creditors."

IF YOU HAVE an open mind,

chances are something worth while will drop into it.—Roland Record.

overtakes you

o put behind you these childish

cent antics. But he would not be has looked after the lawns but getting old. human if he did not resent it How long do you think his pa-



A Study In Blonde—Actress Alice Faye, wife of singer-bandleader Phil Harris, gets a pre-Mother's Day peck on each cheek from her pretty blonde daughters, Alice, left and Phyllis. The nearness of Mother's Day helped put the girls in an affectionate mood, but the new bicycles they received may have had something to do with it, too.

CHRONICLES GINGER FARM

The house is pleasantly warm but not on account of the weather. We had to fall back on furnace heat to give us May temperature. But we have had a wonderful week— bright sunny days with just enough heat to make outside chores a pleasure. And I make good use of it . . . three days, raking and cutting grass, trimming border edges, cutting dead wood out of shrubs, building bonfires, transplanting a few things here and there, putting in a bit of early gardening—and enjoying it all.

For the last few years Partner does it . . . it couldn't be that I'm

now we are alone he has plenty of other jobs to keep him busy so I have taken over grass cutting felt a new mower was a necessity —Partner, would probably have managed with the old one. There is something about a new mowerit sort of gives you enthusiasm you might not otherwise feel-and one needs enthusiasm for the grass there is to cut around here. However, I don't do it all at once but, following Partner's advice, I spread it over a three or four day period,

ing; feed and water her, clean her-stall and bed her down with straw. Probably you would soon discover and then start all over again. In between gardening and getis just as hard work as shovelling ting meals I manage a bit of read-ing, a bit of writing and keep one snow or tending a coal furrace. And of course, the whole family couldn't pile into the car and go off for the week-end, either sumear tuned to the radio for the highights of the day. Sometimes I mer or winter. Someone must stay home and look after the cow. Given a broadcast-working outside sure makes you sleepy. Now don't let proper care Bossie should milk for anyone suggest anything eise . . . of course it's the outside air that at least nine months-twice a day, night and morning, don't forget. During that time you would have to get her bred or else have a board-

off the bat.

Sometimes I think it wouldn't

be a bad idea if every family had

a cow in its own backyard. We wouldn't hear so much about the

the milk from your cow wouldn't

be worth 20c a quart-just 4c-the

same as the farmer gets. And it

wouldn't be pasteurized - unless

you did it yourself. Out of every

feed the cow. Then someone would

have to milk her night and morn-

lactation period. nother two cents—and this time he powers that be blame it on but-Well, Mr. Urbanite, how do you er, of all things! How could that

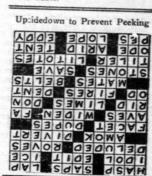
be when about 75% of the people like the idea-a cow in your gar are supposedly eating margarine? Better think that over again, Mr. age instead of a car? You couldn't very well have both. No milk to Howe-it didn't sound like a very good guess to us. your coffee; mother might even This morning the dogs and I save enough to make butter. Think walked around the farm—just to see what the probs were for meet- for an hour's work night and morning this increased cost of living. The dogs had a great time. Once, ing. Of course you would first have to pay out good, hard cash for your cow—and then she might get sick and die—and bang goes \$300fat little rump sticking out of . \$500, according to whether she was a grade or pure-bred. But ther Well, the wheat was looking

good; one field of clover not too | von? bad and another very poor. The Your cow would teach you a fall ploughing is still far too wet lot. You would understand what neighbours are out on the land. a few months you might even be hours old and a stable full of healthy looking cows. As long glad to sell your cow and be only too thankful to get your milk by the bottle—at 25c a quart if necesas the cows keep milking and our health and strength-such as it is -holds out, we shall probably keep the wolf from the door. But you price! Experience is a wonderfu never can tell with animals—they are here today and gone tomorrow. One neighbour lost a fresl cow last week-\$350 gone right

Laying Roll Roofing

There's a right way and a wrong way to lay roll roofing to prevent leaks. The right way is all you need to know-roll it horizontall and apply it at a 45-degree angle. You can also use this method building paper under shingles.

YOU CAN'T go very far forward by leaning over backward—Lenox Time Table.



Modern Etiquette By Roberta Lee

Q. Does the receipt of a birth announcement obligate one to send a gift for the baby?

gation attached, but it is a nice ges-ture. If, however, one feels one cannot afford a gift or is not on intimate terms with the new par-ents, then a congratulation ents, then a congratulatory card or handwritten note would be in Q. Is it proper to eject a fruit

seed from the mouth into the spoon while at the table?

A. Never. The seed should be removed from the mouth with the thumb and forfinger.

Q. Should a man always rise

to acknowledge an introduction? A. Yes, always, regardless whether he is being introduced Q. What is the proper way for a girl to refuse a dance? A. Say, "I am sorry, but I have this dance," if true. Otherwise she may say, "Thank you, but I am sitting this one out." In either case, the girl should decline graciously and with a smile.

Q. Is it necessary for a hostess

to provide new cards for use at a It isn't exactly necessary for her to furnish new cards, but the ones she does furnish should be spotlessly clean, uncreased, and easy to handle.

Q. When one takes a friend out to eat, is the friend supposed also to leave a tip on the table for the waitress?

A. It is exceedingly improper for a guest to tip, as this would imply that the host's own tip is not

Q. When a guest, invited to dinner, finds that it will be impossible for him to arrive at the appointed hour, what is the best thing for him to do? A. Telephone his host or host-

ess immediately, explain, and request that they do not wait for Q. What should a person say the same person for the second

A. A suitable expression would be, "Thank you, but I have already had the pleasure of meeting Mr.

the women who live on farms. If you are helping outside, it means

that you are feeding an unusually hungry family—with less time to

spend in preparation of meals. Na-

loods and nutrition gives this re-tipe in her recent cookbook:

MASTER MIX

(For 13 Cups)

flour, or 10 cups sifted

9 cups sifted all-purpose

1/3 cup double-acting baki

1 teaspoon salt 1 teaspoon cream of tartar

2 cups vegetable shortening

Method: Stir baking powder, sal

cream of tartar and sugar into the

flour. Sift together three times into

a large mixing bowl. Cut in short-

ening until the mix is the consis-

tency of cornmeal. Store in covered containers at room temperature However, if lard is used, store in

To measure master mix, pile it lightly into cup and level off with

She also suggests that when

lard is used for shortening in cakes

that you separate the egg yolks and whites. Reserve one-fourth of

the sugar and beat it into the whites to form a stiff meringue.

BISCUITS

3/3 cup milk
Yield—18 two-inch biscuits
Method: Add milk to the mix

ill at once, stirring 25 strokes Knead 15 strokes on lightly floured

heard. Roll one-half inch thick. Cut.

Bake on a sheet in a 450-degree

* * *

2 tablespoons sugar 1 cup milk

Yield-12 medium muffius

legree oven about 20 minutes

YELLOW CAKE

Method: Add sugar to the mi

Combine milk and beaten egg. Add to the mix. Stir until flour is moistened (about 25 strokes). Bake

greased muffin pans in 425-

3 cups mix

3 cups mix

MUFFINS

Stir in the meringue as the

step in the mixing process.

a spatula.

or 12/3 cups lard

turally, you're looking for short-

that you are getting meals double-quick time. It means, too,

A. No-at least not very close Q. Would it be proper for bride and bridegroom to hold their wedding and reception in the new home in which they are going to live?

PARTY SPIRIT MacTavish called his friend Sandy on the telephone.
"What's detaining ye, mon?" he

the other.

1½ cups sugar 1 cup milk

2 eggs

1 cup mix

1/3 cup sugar

4 teaspoons cocoa

1/4 teaspoon cinnamo 1/2 cup nutmeats

1/3 cup milk
TOPPING

1/2 cup brown sugar

11/4 cup; water Yield—6x8-inch pan

1 teaspoon vanilla Yield—Two 8-inch layers

and beat two minutes.

Add remaining liquid and beat two minutes. Bake in pans lined

with waxed paper in a 375-degree

CHOCOLATE PUDDING

Method: Stir sugar, cocoa, cin-amon, nuts and milk into the mix.

Beat three minutes. Spread in pan.

For topping, combine brown sugar

and cocoa. Sprinkle over batter in

. Bring water to boiling poir

VEAL STEW

time for preparation and less effort

at dishwashing time. Here's an

one-dish meal that is filled with

3 pounds yeal knuckle, 1 to 1½-inch slices

idea for an economical but

1/4 cup fat
Salt and pepper

½ cup chopped onion ½ cup chopped carrot 1 bay leaf

1 clove garlic, minced

1 cup tomato puree 1/2 cup water

1/4 cup chopped parsley

tablespoon grated lemon

and pepper. Dredge in flour. Melt fat in large kettle and brown meat

over medium heat. Add onion, car-

rot, bay leaf, garlic, tomato puree

and water.

Cover and cook slowly for about

two hours. (The stew may be baked in a 350-degree oven in an

Mix together parsley and grated lemon rind. Serve on large platter

WHIPPED CREAM CAKE

and sprinkle parslev-le

six generous servings.

3 egg whites 1 cup whipping crean

rition value.

A meal in a dish is always a joy

Method: Stir sugar into the mix

mbine milk, eggs and vanilla.

"Weel, we've got a case of poliomyelitis in the house." "Bring it along to us then," said MacTavish, "You know we can drink anything here."



to complain about one result of the manpower shortage. An oil company has found it necessary to hire female gas station attendants. Pretty blonde Aris Dryden, above, one of the new attendants, reports that the most difficult part of her job, appropriately enough for a female, is parking autos.

Q. Is it correct to ask relatives te be honorary pallbearers at a

A. This is not only quite proper, but also affords a wonderful opportunity for the couple to show off their new home to their rela-tives and friends.

asked. "Aren't ye coming to the birthday party?"

"Weel," came Sandy's voice over the wire, "I dinna think it wise, Mac." "What's wrong, man?" inquired

Pleasant Shortage—Male motorists in San Francisco aren't likely

2 cups cake flour 11/2 cups came or beet sugar 2 teaspoons baking powder 1/2 teaspoon salt

Method: Beat egg whites until stiff but not dry. Whip cream until stiff and gently fold into egg whites. Sift flour before measuring. Sift flour, sugar, baking powder and salt together and fold into the cream mixture.

Pour into two eight-inch layer cake pans lined in the bottom with waxed paper. Bake in a 325-degree oven for about 30 minutes. CHERRY CHIFFON PIE

1 tablespoon unflavored 4 eggs, separated

1/4 cup cold water 2/3 cup sugar 1/4 teaspoon salt

1 cup drained, canned, tart Whipping cream Method: Soften gelatin in wat five minutes. Beat egg yolks and add one-half cup sugar, cherry juice and salt. Cook over boiling water until of custard consistency Remove from heat, add gelatin and stir until dissolved. Add lemon uice and cherries, and cool unti mixture begins to thicken. Beat egg whites until stiff, beat in remaining sugar and fold into the cherry mixture. Pour into pastry shell and chill antil firm. Spread with whipped

RHUBARB PUDDING 1 cup beet or cane sugar 1 cup sour cream
2 cups uncooked rhubarb,
cut up small
1½ cups flour
½ teaspoon soda

Pinch of salt
Method: Stir well, and bake in a long cake pan in a moderate oven for about 25 minutes. Serve warm

with cream. SPLENDID HAM LOAF 2 pounds ground uncooked ham

13/4 pounds ground uncooked 1 cup milk

1 tablespoon chopped onion 1 egg 1 cup cracker crumbs ½ teaspoon salt
½ teaspoon paprika
¼ teaspoon pepper
Method: Mix all ingredients and

shape into loaf or pyramids. Bake two hours in a moderate oven Serve with sauce made of one-third cup horseradish and two-thirds cup whipped cream.

Finer, tastier BREAD



WHOLE WHEAT BREAD

• Combine 3 c. boiling water, ¼ c. granulated sugar, 4 tsps. salt and 1 tbs. shortening; stir until sugar and salt are dissolved and shortening melted; cool to lukewarm. Meanwhile, measure into a large bowl 1 c, lukewarm water, 1 tbs. granulated sugar; stir until sugar is dissolved. Sprinkle with 3 envelopes Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well.

Stir in cooled sugar-shortening mixture. Combine 5 c. once-sifted bread flour and 5 c. whole wheat or graham flour. Stir about half of the flours into yeast mixture; beat until smooth. Work in remaining flours and add additional bread flour, if necessary, to

The Canadian Family owes much to ... Switzerland





A Tribute from Calvert to Canadians of Swiss Descent

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of her sturdy sons, and they have united themselves with other racial Canadian Family.

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peoples of other lands know about our

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