# Canada's Quality Tea

## ANNE HIDST Your Family Counselor\_

you do when you hate your parits-and have to live with them

they brought me back. I've

parents, that they had to get married. Being the eldest, I think that's why they hate me just as I hate them. How can I live through the next four years until I can



by Laura Wheeler

this puppy-dog pinny is made of! And, Mother, it's easy sewing, Send TWENTY-FIVE CENTS coins (stamps cannot be accepted) for this pattern to Box 1, rint plainly PATTERN NUMBER, your NAME and AD

Such a colorful roundup of handiwork ideas! Send twenty-five cents now for our Laura Wheeler Needlecraft Catalog. Choose your patterns from our gaily illustrated

18. Estrange

15. Scene of Christ's first miracle 16. Bind

17. Poker stake 18. Some 19. Varnish

CROSSWORD

PUZZLE

2. Ardor 3. Very small 4. Afternoon party 5. Among

"Dear Anne Hirst: What can , \* GROWING PAINS \* Your moods are the moods of a girl maturing. For many teen-

agers, it is a painful experience. everyone's hand seems agains \* us. Everything we do or say is \* misconstrued. We feel we simply \* cannot stand it for another day

\* But life is a God-given gift \* We have no right to take our \* own. Neither can we run away \* from life, for that means runn-\* ing away from ourselves, and \* ourself is always with us. \*. For a long while, you have been confused and rebellious. In another year (pechaps sooner)
you will feel differently toward
your father and mother, and then
you'll wonder how they put up

with you as you are today. \* If your feeling that they dis-\* like you is so strong, why don't \* you decide you'll make them so proud of you that they cannot help but treat you as you think \* you deserve? First, be a good student; get

\* to the head of your class. Distinguish yourself in at least one Win the friendship of your

\* teacher and your classmates. As you get to know the other pupils better, you will find that those \* girls have known their trying \* days, too. And nothing is so \* hard to bear when we find out that others have borne it and Of your own accord, take on a w household duties after school and during week ends. Do them

as well as you can and try to improve each day. Your mother will be touched by your co-Never doubt that she and your \* father love you—else why should \* they go to so much trouble to eep you at home? For the past \* few years, you have brought \* them nothing but worry and

concern over you. Each member of a family has

keep that home life easier for \* those who share it with you.

\* \* \* The rebellious teens are difficult for most girls, and trying for their parents. If they confuse you, tell Anne Hirst about it. She knows most of the answers, and will help you to be happier. Write her at Box 1, 123 Eighteenth St., New Toronto, Ont.

6. Deadly
7. Of the ear
8. We have the series of the serie

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Answer Elsewhere on This Page

Snow At Waikiki-June Webster has the unique experience of having her face washed with the first snow ever to appear on Hawaii's Waikiki beach. Rosemarie Huguenin applies the snow, which was brought over a newly-constructed highway from 13,600-foot Mauna Loa, world's largest volcano.

## CHRONICLES GINGER FARM

Cold weather is with us againand yet it doesn't feel as if winter has returned—although it is colder than many days we had during the middle of winter. The country has a different appearance . . . now the brown fields and bare trees have a "waiting" look. Per-haps the longer hours of daylight make a difference. Whatever the reason, in spite of the cold, it doesn't feel like winter but rather a dreary day in early spring-with bitter cold winds.

A few days ago I was in Toronto. The lake was more beautiful than I had ever seen it. A wild sort of beauty as the wind whipped the greenish waters into rough, tumbling waves, breaking as they hit the seawall, sending white foaming operation, and begin to see you with new eves.

Spray five or six feet into the air.

The lake was not rough to the same extent as I remember rough seas on the east coast of England but it was rough enough to recall pleasant memories of those by-gone days when I would stand watching them nothing but worry and fear, yet they have not lessened is always a challenge. Once I atthe breakers with a fascination that tempted swimming - alone - in a rough sea. Swim? I couldn't even

\* the responsibility of contributing
to the welfare and happiness of
the home. You are no exeception.

As you begin thinking of others

\* rather than yourself your mill

stand. The angry waves picked me up and threw me against the jagged rocks. By some miracle I scrambled ashore, breathless, bruis-As you begin thinking of others rather than yourself, you will find living there more and reasons and beaten. It was the one and \* find living there more and more only time I challenged a stormy sea. \* enjoyable. Don't get discourag\* ed. Better days are right around
\* the corner!

\* Why don't you confide your
\* feelings to your favorite teacher?

\* Knowing you as I cannot, she
\* may have helpful and more per-\* Knowing you as I cannot, she remembered it. There was only one attacked them effectively with hatchets, axes and clubs.

\* may have neighbour and more pertinent ideas.

\* As for the story about your

\* parents, forget it. Even if it is
true, they can only love you

true, they can only love you

\* true, they can only love you

the story about your story about the story about your story about the story about your story \* more, for being the reason they ed, when the lake was high, how \* founded a home together for you to grow up in. Do your part to even got into the barns. She mentioned Lorne Park as being a little village and how often she had gone out, day after day, picking wild berries in the surrounding fields. I wonder how many berries could be found in Lorne Park during the summer in this day and age? So many changes in one person's life-

time . . . one wonders what changes will take place during the next two generations. enough already, even in the country. You hardly get time to know your neighbours these days before they are on the move again. Our ome is becoming a haven for house plants bequeathed to us by departing friends. The first was a huge Christmas cactus that I kept years-until one wirter it got frozen. That was before we had a furnace. Then there was a lovely Boston fern-it lived until mealy bugs killed it. The next plant was from a neighbour who moved to Montreal. I don't know the name of the fern-it has long, trailing fronds with needles that drop and make an awful mess. Its growth is almost as fast 2s the proverbial beanstalk. But I like it as it is so very green and needs little attention. Last Friday, from still an-

other friend who is leaving the district, I received a large size Christmas cactus-so once again I have Generally I inherit these plants because they are too big to be moved or because there will be no room for them in the family's new home. We have the room -

and we seem to "stay put"-but, When we came to this farm 28 years ago, we were "the new people." Now we are more or less



has given us an opportunity to ob-serve many things ,particularly serve many things particularly how farms can be completely changed under new ownership -sometimes for the good, and some-times very much the opposite, de-

pending on the experience and financial status of the owners.

Actually, it is very interesting to stay put and watch "the passing show" as it applies to the country. Interesting, yes, but alas, too often it is also heartbreaking. Many folk start out with high hopes, great ambition, but so often with little actual knowledge of practical farniing. The result is a foregone conclusion - as the over-confident seem only to learn by experience. Yet the old adage is as true now as it ever was-"a wise man learns from the experience of others; a fool from his own." And yet, how many of us prefer the hard way every time. With those just starting out in life it seems almost inevitable. But with older folk . . . well, you can draw your own con-

be very much the same as our own. Baboons' Tails-

clusions . . . which will probably

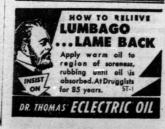
Two Shillings Each Two shillings a tail is being of-Gambia in an attempt to wipe out hordes of baboons that are infesting African farms and doing great csmage. The baboon popula-tion of Gambia has risen to the record figure of 50,000, and it is estimated that each baboon is likely to do about five shillings' worth of damage a month throughout 1952 if his depredations go uncheck-

have already been received, and natives are organizing drives against the beasts. Baboon hunters have abandoned firearms when surround-

Sometimes dogs are used, but feet and have fangs two inches long. Baboons are almost human. During the war in what was Gerto a naval air squadron had a tame baboon as a mascot. It was parto sit on the bonnet of a car wait

bombing the Germans. One morning she was waiting as usual, and suddenly gave signs of alarm, barking strangely. The amiss. It was found that the mis ing pilot had had to make a forced landing on German terrritory. Patrols went out and brought the injured man back to the camp, where the baboon greeted him by licking his face and jumping round with excitement. It could be said that Bahoons have been known to sham dead when cornered. One who did so in the Graaf Reinet district of Cape Colony, after being struck on the head with a club, rose suddenly and wrestled with a farmer and forced him to the ground on his back. The man But to this day he bears the marks

"I find your complaint difficult to diagnose; I think it must be drink." "In that case I'll go to a doctor



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

Rom. 16:1-7. Memory Selection: Herein is my Father Glorified, that Ye bear much fruit; so shall ye be my

disciples. John 15:8.

The fellowship of Christians is the largest and yet the most in-timate and blessed fellowship in all the world. Two Christians of different language and skin-colour meet. Their common sharing of Christ make them one. They are simply two branches from the same vine Jesus Christ. His life has come to them. In whatever points they differ, they are alike in life's essential. They have Christ. Abid-ing in Him and He in them, they can ask what they will and it shall be done. This is a stupendous promise, but since their will is subjected to God's will, they will only Christians are lights in the

world, disseminating peace and harmony. When they disagree, they do so without resentment or malice. Christians are not warmongers. They are peacemakers. Paul had many Christian friends broughout the world, men and omen. Many had aided him in his suffering. He loved them, Frank C. Laubach in his recent book, "Wake up or blow up" challenges America to give her "know how" to the trampled millions of the earth. This man whose teaching methods have enabled sixty million people learn to read and who has travelled in 76 countries says these aches, too...for neuritic or neuralgic pain . . . or for the pains and aches people are coming up, despite all obstacles. They will love the people who help them. Communism promising much. Christianity prompt relief.

**Bat Batty** 

Here is the challenge

culturalists to help these people.

Many Southern states conside fact, in some of these states it is unlawful to kill or injure bats The reason for this is that they eat half their weight in insects each night. Bats, if you have forgotten, are the only creatures in the mammal classification that are equipped to fly. There are more than 260 species and subspecies of these animals in North America alone. Contrary to general opinion, the native species of bats are among



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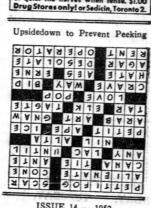
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his first day at Shahis pockets of money while his parents stood and gasped. Finally his father asked: "Where did you get all that mon-



ICED HOT CROSS BUNS

Scald 11/4 c. milk, 1/3 c. granulated

sugar, 2 tsps. salt and 5 tbs

ortening; stir in 1 c. crist

### ICED HOT CROSS BUNS They're "topping" made with new fast Dry Yeast

• They rise so wonderfully taste so wonderfully good! That's because Fleischmann's new Fast Dry Yeast keeps full-strength and active till the very moment you bake! No more spoiled yeast! No more refrigeration - you can keep a whole month's supply of Fleischmann's Dry Yeast in your cupboard!

eakfast-bran cereal and coo lukewarm. Meanwhile, mease into a large bowl 1/2 c. luk arm water, 2 tsps. granulate ugar; stir until sugar is di hmann's Fast Rising D ast. Let stand 10 minutes FLEISCHMANNS CAST RISING DRY YEAST

#### Add Years Of Life To Your Wool Or Feather Quilts ....

Eiderdowns are expensive to buy | Wool ties are placed at frequer new and to have recovered. But intervals with colorful yarn to hold in place and open end is sewn up which is thin and leaking. A correspondent described how she re-covered and made featherproof, one stowed away in the attic, for

a small cost.

She bought six yards of quilpadding for the single bed eiderdown, cut it into three lengths of
two yards each and then very
carefully opened it out. The eiderdown was then spread on the floor
and onit sadding plead over it.

Outside covering can be ironed down was then spread on the floor and, quilt padding placed over it, and using large stitches, tacked to the eiderdown to cover it completely.

Recovering was simplified by stitching cover material into a bag shape to fit eiderdown with one the street of the eiderdown with one shape to fit eiderdown with one shape to fit eiderdown with one the street of the eiderdown with one shape to fit eiderdown with eiderdown with eiderdown with eiderdown with eiderdown with eiderdown w

floor the cover was catefully eased over the wadding and old quilt and end was closed up.

Bag is first turned inside out,

and gathered so you are grasping bottom corners from inside bag, Then hold each corner of eider-

Outside covering is attached to be done similarly to eiderdown method to assure corners are well ucked in and covering is on

from the New York Sunday Times, that I got this idea, Cook beeks—and Cookery Columns— use plenty of terms that might be

So here are some of those terms

each accompanied by an explana

. . .

Blanch - To immerse fruits or

nuts in boiling water to remove skins, also to dip fruits and vege-tables in boiling water in prepara-

puzzling to a novice.

When washing time comes round just cut wool ties and pick open hand-sewn seam. Slip out the wool

and wash in cheesecloth cover. Wash outside casing separately but

DEATH-RAY FOR FLIES

scientist has invented a death ray for killing them and claims it is 100 per cent. effective. Hern Then hold each corner of eiderdown bottom in hands as well and
another person, eases slip top
right side outside, over quilt form.
Another woman suggests how
to prepare for easier washing of
wool comforters at the time of
making them. Put the wool in a
cheesecloth casing made into the
same size as outside coverings and
sewn on only three sides.

Casing is suggest on floor and

100 per cent. effective. Hermann
Wolf, a 47-year-old Hamburg
engineer, has perfected what he
calls a supersonic death ray. It resembles a tiny radio set.

By pressing a button he causes
high-frequency sound waves to kill
in his basement worshop. All the
flies on walls and ceilings fell
dead.

Wolf plans to sell his death ray
machine to householders and other

Casing is spread on floor and wool inserted evenly and smoothly.

Then quilt with strong cord in machine to householders and others troubled with flies. It costs about \$250. And it can be used only three-inch squares to hold wool firmly in place. Sew up open sides beings!

"But, darling," said the prospec-tive bride, "if I marry you, I'll Outside covering is attached to bottom lining of comforter with one side left open also. This can lose my job."

"Can't we keep our marriage "Can't we keep our marriage" "But suppose we have a baby?"
"Oh, we'll tell the baby, of

TABLE TALKS

That Saturday night stand-by in | liquid. Save liquid for use in sauce, many homes-beans and pork-Make molasses sauce by heating usually has been considered too to boiling four quarts of soaking liquid or water, three-fourths cup dark molasses, one-fourth cup vinecomplicated a dish for canning at home. But as a result of recent experiments, the United States De-partment of Agriculture has just gar, three tablespoons salt and one tablespoon ground mustard.

Fill each jar three-fourths full of hot beans. Add a small piece of salt pork, bacon or ham. Pour in announced a comparatively easy procedure for canning the legumes with molasses sauce. Instead of

way, I know that I have a couple of shelves full of them, but when a new one appears I scan it just as eagerly as some folks bury themaelves in detective stories!

But it wasn't from a book, but from the New York Sunday and break below the surface.

Order quickly to form a brown crust on the outer surface of meat.

Simmer—To cook in a liquid that is kept below the boiling point. Temperature should be about 185 degrees F. Bubbles form slowly and break below the surface.

The State Experiment Station in Massachusetts, center of the region where baked beans are in highest favor, cooperated with the Agriculture Department in developing the new recipe. Directions state that and the molasses sauce have been packed in jars.

The State Experiment Station in Massachusetts, center of the region where baked beans are in highest

soned fish broth.

Croûtons—Dices of bread that have been toasted or sautéed in

then to cook slowly in small amount of liquid. Clarify - To clear a liquid, such as consomme, by adding slightly beaten egg white and egg shells. The beaten egg coagulates in the Fines Herbes — Finely minced dry herbs, usually a mixture of cause cloudiness adhere to it. The

mixture is then strained.

Dice—To cut into small cubes. Fold in-To combine two ingredients or two combinations of agredients by two motions, cutting vertically through the mixture turning over and over by sliding the implement across the Lard-To insert strips or pieces

of fat into uncooked lean meat for added flavor and juiciness. Or slices of fat may be spread on top of uncooked lean meat or fish for the same purpose.

Marinate—To let foods stand in a marinade, usually an acid-oil mixture of oil and vinegar or wine,

Mince-To cut with knife of scissors into very fine pieces. Pan-broil - To cook uncovered on a hot surface, usually a skillet. The fat is poured off as it ac-Pan fry - To cook in a small amount of fat; synonymous with

Parboil-To boil until partially Purée - To force vegetables fruits and other foods through a fine sieve to remove skins, seeds and so forth, and to produce a fine textured substance.

Reduce—To evaporate some of

the liquid in stock or sauce by Render-To heat meat fat cut n small pieces, until fat is separatamount of hot fat, turning fre-Scald—To heat a liquid to just below the boiling point. Milk has reached a scalding point when film

forms on surface.

Score—To cut narrow grooves

there is no end"—or have I made that mis-quotation before? Anyway, I know that I have a couple of shelves full of them, but when

surface.
IN THE FRENCH Au gratin—This refers to the thin crust that forms on top when foods, usually creamed or moistened with eggs, milk or stock, are broiled or baked, The dish may be topped with a sprinkling of butter. topped with a sprinkling of buttered bread, crumbs or cheese, though
this is not always done.

the yellow eyes farther down the
list.

An excellent source of protein, this is not always done.

Court Bouillon—A highly sea
dried beans also supply a generous dried beans and dried beans dried

or four sprigs parsley, one or two stalks celery, half a bay leaf and a supply the animal protein not available in the legumes. sprig or two of thyme, that are together and cooked in a stew, sauce, and so forth, to give added flavor.

equal parts of parsley, tarragon, chives and chervil. Flambé—Sprinkled with brandy or a liqueur and ignited.

Ragout-A thick, well-seasoned



Chained For 67 Days—Canadian seaman William M. Olynyk, 27, of New Westminster, B.C., left, asked \$100,000 damages from Isthmian Steamship Co., in Superior Court suit at Seattle. He charged his captain chained him to the rail of the freighter Clyde L. Seavey for 67 days on voyage half way around the world. With Olynyk left, are his wife, Emily, and his lawyer, Sam



Baking A Cake For Experts — Restaurant owners and operators from all parts of Ontario will attend the 8th annual convention and exhibition of the Canadian Restaurant Association, being held in the Automotive Building, Toronto, on April 7, 8 and 9. "I know you were coming so I baked a cake," says Helen Robb. Problems pertaining to the health of the nation and Canada's tourist trade will be among those discussed at the convention.

#### LADIES-HERE'S HOW TO CAN PORK & BEANS AT HOME

baking the beans for hours before processing, the cooking is accomplished in the pressure canner after the soaked and parboiled vegetable

new recipe. Directions state that kidney, navy or yellow-eyed beans may be used.

Navy, or pea beans as they are

sometimes called, made up the largest proportion of this crop with kidney beans ranking fourth and

share of iron and two of the B Faggot — A small bundle of herbs, usually consisting of three milk or cheese be included to

Here are the directions for sever quarts-a canner load-of pork and beans with molasses sauce. After the beans have been canned, they need only reheating to be ready for serving.

Wash two and one-half quarts (ten cups) of beans and prepare them by the quick-soak method: Julienne-Food cut in very thin that is, cover the beans with six Macédoine—A mixture of fruits or vegetables.

quarts of boiling water and boil two minutes. Remove from heat and soak beans one hour. To have the beans hot for packing, reheat them and drain off



Wigmaker and Exhibits; Paul Fleischer makes "hair pieces" like those in foreground for "problem heads," but not for Ehel Thorsen.

where between \$75 and \$250, dethem more realistic.

"the most undetectable" now made, and that his "hair pieces" for women are virtually impossible to detect. That's because they're "fussier in the front," which is the best hair pieces—with each of the 110,000 to 150,000 hairs tied in Fleischer's business extends

How many ways do you know of serving potatoes? Boiled, mashed, baked in jackets, roasted, or sometimes chipped — that's how many changes most of us ring. The potato has been called "the stand-by and the Cinderella of all the vegetables." It is always there, but it receives scant attention.

Is it another case of familiarity breeding contempt? Considering the wast number of ways of cooking vast number of ways of cooking potatoes, it seems a pity that on Another oven me Another oven method with pota-

The Cinderella Vegetable - Potatoes

well and bake them in their jackets.

Or if you like a crisp skin, just

dry the potatoes well before baking them. Turn them two or three

should eat the skins of your baked potatoes; they have a delicious

Starting from potatoes baked in their jackets, we can get stuffed

A favourite way is to cut the

baked potatoes in halves length-

wise, scoop out most of the insides,

placing the scooped-out portion in a mixing bowl. Add to this as

much graced dry cheese as you can spare, a knob of butter or mar-

garine and season with salt and

pepper.
Mix well, pile the mixture back

into the baked potato skins, sprin-kle with a little more grated cheese, and place under red-hot grill until

the cheese melts and browns slight-

When you are having an oven-

cooked dinner, serve escalloped po-tatoes for a change. Peel and slice

thinly one medium-sized potato to

to each, peeled and thinly sliced

potatoes that can form the mai

most days of the week they are served plain boiled—and not altoes is to cut the peeled potatoes into slices, lay them in a greas ways well boiled at that.

The health-giving part of potatoes lies just under the skin—the part we throw away when we peel them too thickly. We get water the part we thought the skin—the part we throw away when we peel them too thickly. We get water that the sides with a sprinkling of salt, curry powder, and piece of bay leaf between the layers; half fill the dish with milk, then cover toes lies just under the skin—the part we throw away when we peel the potatoes with misk, then cover the potatoes with bread-crumbs and dot with margarine or butter Bake in moderate oven 1 hour. The Scots claim to be the originthem too thickly. We get most out of potatoes, both in flavor and food value, when we scrub the skins If you want to keep the Jackets soft, brush the potatoes over with melted dripping (beef is best) bemelted dripping (beef is best) bemelted dripping (beef is best) beis also popular in France. Cut about
2 lb. of peeled potatoes into halfmakes: slice a medium-sized fore putting them in the hot oven.

Then when they are done, wrap them in a towel for a few minthem in a towel few browning, for two minutes. Add the potatoes, season with salt and pepper, and toss the pan until every piece of potato is covered with fat.

Then just add enough water to cover the bottom of the pan, put lid on pan, and simmer for fifteen shaking the pan from time to time to prevent sticking. By this time the potatoes will have absorbed

Practically all the water.

You can then serve them as vegetable with hot or cold meat, or with a cheese dish-or, if you like ring it well in, and serve as a sup

## and process at once in steam pressure canner at ten pounds pressure (240 degrees F.)—quart jars seventy-five minutes; pint jars sixty-five minutes. Complete jar seals, if closures are not self-sealing type. Hair Today May Be Gone Tomorrow, So 'Problem Heads' Switch to Wigs

New York—If your new wig costs more, blame it on Adolf Hitler. Indirectly, it's all his fault. Hitler started World War II. During the war, Canadian and United States troops took their ideas with them wherever they

sauce, leaving one-half inch head-space at top of jar. Adjust jar lid

and process at once in steam pres-

visitors liked it. there's very little of the real thing heads. So the long hair buyers have to go to remote villages, run

contests with prizes for the best hair in each district and pay higher prices. These factors come out n wig costs here. Paul Fleischer, the fourth Fleischgoods business. To illustrate the current market value of beautiful long hair, he pulled out a carton about the size of a shirt box.

"Inside," he said, tapping it with a significant forefinger, "is about \$7000 worth of hair." He opened it, and displayed hanks of hair, all neatly grouped in lengths and shades. There was glistening black and pure plati-num, lush-looking shades of red and auburn and titian and some snow white. Fleischer looked almost rever-

ent as he folded the hair carefully and stowed it back in the box.
"Hair," he said, in a hushed voice, "is nature's masterpiece, but few of us appreciate it. Compare it with a diamond—if you close your eyes and feel a diamond, what is it? Just a sharp stone. But hair! Touch it, and you can feel its "But American women tease, abuse, wave, tint, dye, cut and rwise mess up their hair. They ruin its texture." \* \* \*

There are some exceptions, and Fleischer's eyes sparked as he talked about Ethel Thorsen, a television actress. He says she has the most beautiful hair in America. lose it, or wants to augment it with switches, curls, falls, top knots, bangs, pony tails or chignons, Fleischer stands ready to help. He calls people with sparse or non-existent hair "problem heads."



head" a new set of hair for some- suit her mood.

Fleischer says his toppers are hardest spet to disguise. Fleischer's hair freshly stylized, so she just

one of these starting with the raw hair, which first has a really permanent wave put in it. It's blended the starting with the raw undistinguished head of hair. There's no danger of any of these falsies blowing off, like on a hackle to match exactly the men's toppers are held fast with on a hackle to match exactly the hair still left on the problem head. Then it's knotted, hair by hair, on a ventillated base of silk and nylon.

Finally, stylists arrange the hair into the precise coiffure ordered. But, as Fleischer points out, the

pending on size and type. These soignee Tuesday, femme fatale "toppers" are usually made to look Wednesday," says Fleischer. "She like junior grade baldness to make | can style it herself, or send it back One top Broadway star has three brunette, one white She changes isn't a "problem head"—she just Fleischer's business extends to It takes up to two weeks to make per hair to jazz up an otherwise There's no danger of any of these