Both are Superb!

"SALADA"

TEA & COFFEE

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst: My husband isn't seem to keep a job. He has six or seven a year! We have four small children, and after each one came I went to work to help out.

"He can't get along with his fellow employees or his bosses. If his employers knew him like I do, they would just ignore his talking so much. He says lots he doesn't mean, and is always going to do so-and-so; but by tomorrow he's thinking of something else.

"A friend got him a very good job three months ago. He's already having trouble; he thinks his bosses are trying to run over him.

"What on earth can I do? Before, I've just sat back; but I can't let him lose this one. I've tried talking and he only gets mad . . . We haven't much, but we could have, if he'd only change. Please help me, and him.

A WORRIED MOTHER"

Who Can He?

I see no sure solution to your grave problem. Your husband has never learned to cooperate with other people, or admit that the owner of a business (who has invested his money) has the right to determine the methods his workers employ. Although ignorant of a job, he is too arrogant to accept instruction or suggestions; he thinks he knows best.

During my years in business, I saw one man and woman after another dismissed because they could not get along with other people. Capable, often brilliant, they would not understand that without general harmony and goodwill, no business can prosper. Like your husband, they felt too superior to cooperate; they wanted to run the place.

Here is one suggestion:

Is your husband's father living? He, or some trusted older friend whom he admires, may be able to explain the fundamental principles of business success, and urge him to adapt himself to them, however unwelcome. All he needs to do is to cooperate with his co-workers, and cultivate a suitable respect for the man who pays his salary. Surely, for your sake and his children's, he should listen to reason.

Your determined loyalty through the years has put him vastly in your debt. This is how he can repay you—or, at the very least, make the effort.

* * *

If your husband's repeated failures are getting you down, ask Anne Hirst what to do. She has practical ideas that will help, and her sympathy will lighten your burden. Write her at Box 1, 123 Eighteenth Street, New Toronto, Ontario.

COOL STEW—In a "stew" all his own, six-month-old John Connolly, Jr., enjoys a dip in a private swimming pool, which his mother devised from one of her kitchen utensils. Though John was in the kitchen, he was one of the few citizens not cookin' during a recent heat wave.

CHRONICLES OF GINGER FARM
by Gwendoline P Clarke

As we go through life there are frequently times when we make friends only to lose them in a very short while. Saying goodbye on such occasions can hardly be classed as one of the happy experiences of life. And never is this so true as when a well-liked and respected minister accepts another call or moves to a new parish or diocese.

A minister can mean a lot to his people — sometimes more than he or the people ever realize. Too often a minister is taken too much for granted, whatever he does is looked upon as just "part of his job". We do not always know him as well as we might; probably we do not attend church as regularly as we should. But yet, always at the back of our mind, we know he is there, ready to give comfort and solace in time of stress, and to advise and encourage when life presents more problems than we know how to face. When people are sick he is a frequent visitor; he is called upon to officiate at weddings, baptisms and funerals and his presence is always looked for at social functions in connection with church organizations — and with other events of social and public interest.

And the minister's wife is equally busy. There are more demands on her time and privacy than most women have to face. In addition she needs the patience of Job and the combined tact of a dozen women. In church groups she must show sympathetic understanding for all and yet take sides with none. She must be the perfect diplomat. She must be able to meet intellectuals on their own level and yet understand the problems and the viewpoint of the working people.

There are times when she must be irritated beyond measure at the frequent bickering common to all classes but the prerogative of "speaking her mind" is not for her.

The doctor's wife need not necessarily be a ministering angel; the lawyer's wife may be ignorant of legal affairs; but the minister's wife is expected, by many folk, to be a paragon of all the virtues. Have a heart, dear people, and be less demanding upon your minister's wife. Being set upon a pedestal may be as uneasy to a person as wearing a crown.

Of course, if a minister and his wife possess a sense of humour, it may lighten their load considerably. I remember, some years ago, attending a church tea, at which I noticed a particularly garrulous female had attached herself to the young rector. When he finally broke loose, I saw him glance across the tea-tables to his wife, and I saw the slight but definite wink that passed between them. It spoke volumes. To me that almost imperceptible wink explained, to a certain extent, the secret of this young minister's success—for he was popular in social life as well as being a wonderful preacher. There is no limit to what can be accomplished by a man of God with a saving sense of humour.

As you may have guessed there is a reason for this preamble of mine. Yes, all these thoughts have come to me because we are losing our present young minister and his wife, to whom people in the parish have become much attached. His name is the Reverend Homer Ferris, and he came to us from the small town of Arthur, Ontario. Now, after being in this district for only three and a half years, he is moving to Port Colborne. We, at Ginger Farm, did not know this young couple as well as we should have done — which was our fault, not theirs — but we had always looked forward to the time when we would know them better. Now that opportunity has gone. We shall never know them better, but we can at least remember their unfailing willingness to help us at a time when help was greatly needed. And we shall always remember the happy, good-natured smile with which Mrs. Ferris always greeted us, even though the support we should have given her in carrying out her arduous duties had often been sadly lacking. It is possible we regret their going more than those who knew them better because we have the uncomfortable conviction of losing those who might have been our friends.

Perhaps our experience is also that of a few other folk and may be the means of encouraging some of you to get better acquainted with your minister and family before he, too, is moved to another district.

Modern Etiquette
By ROBERTA LEE

Q. Should a married woman, whether her husband is living or deceased, always be addressed socially as Mrs. James J. Johnson?

A. Socially, Mrs. Mary Johnson is in extremely bad taste for both a wife and a widow. In business or a profession, "Mrs. Mary" is usually unavoidable, but she should never be so addressed in social life.

Q. Is it proper to take chicken or chops up in the fingers when eating?

A. Chicken and chops are not finger foods, except at a picnic. Anyone who has learned to eat properly can, with a little practice, cut all the meat from the bones without waste.

Q. How should a divorcee sign her name if she retains her ex-husband's surname?

A. She should use the surname of her former husband, prefixing her maiden name; as, "Mrs. Helen Carter Johnson."

Q. Is there any polite way I can tell certain guests not to put their feet on my good furniture? So many of them persist in sitting with their feet tucked under them, and their shoes on my chairs.

A. About the most tactful thing I can suggest is that you provide yourself with a couple of footstools. With more of a helpful manner than a critical one, you can then say, "Oh, I'm so sorry you had no footstool !"

Q. What would be a suitable breakfast menu following a small, simple wedding?

A. Fruit (chilled melon, grapefruit, orange or tomato juice), eggs with bacon or sausage, muffins, hot buttered toast, marmalade and jam, and coffee.

Q. If one is but slightly acquainted with a bride or bridegroom and an invitation to the wedding is received, is it necessary to send a gift?

A. No; under these circumstances, it is entirely optional.

Q. When you are going to have a very large number of guests at a bridal shower, is it all right to stipulate "linen" to some of them, "kitchen" to others, and perhaps "lingerie" to others?

A. No; it is best just to call it a "bridal shower" and allow the guests to choose what they please.

Q. Is it permissible to sip water while one has food in one's mouth?

A. This is considered very bad manners.

Heat Prostration — How To Treat It

Heat cramp is caused by an excessive loss of body salt due to continued exposure to high temperatures. The symptoms include painful contractions of the muscles of the arms, legs and abdomen.

When a person reacts to long exposure to heat by vomiting, nausea, headache, giddiness and profuse sweating, the culprit is probably heat exhaustion. When an upset of the body's temperature regulating system, indicated by a dry skin, the stopping of perspiration, high temperature and an upset of the central nervous system is noticed, the patient is probably suffering from heat stroke. With sunstroke the reaction is usually basically similar, but there may be a bad sunburn as well.

When a person appears to be suffering from one of these diseases he should be made as comfortable as possible in a cool, well ventilated place. The clothing should be loosened. If the patient is conscious he should be given copious drinks of water, coffee or tea—and smelling salts should be administered. If unconscious, smelling salts and alcohol rubs are helpful. The head should be kept low. Always send for a doctor immediately.

Generally speaking, it is much easier and far more pleasant to avoid meeting this family than to try to be rid of them once they have put in an appearance. When the weather is hot, particularly when it remains hot for many days without a break, it is important to keep the skin pores open by frequent bathing and drinking plenty of cool liquids. Loose and light clothing should be worn and, in the sun, the head should be protected. Regular toilet habits are important. In very hot weather, two glasses of water with added salt per day (one teaspoon of table salt and one-half teaspoon of baking soda to a quart of water) or a salt tablet twice daily are helpful.

Exposure to the direct rays of the sun should be undertaken gradually. Particularly for young children, first exposures should be of only a few minutes duration. Later on, the exposure periods can be lengthened.

HOW CAN I?

Q. How can I clean excessively oily hair?

A. When one's hair is especially oily in texture, an occasional dry shampoo of finely-powdered orris root is a splendid help. Put the powder through a fine sieve, sprinkle through the hair, and then brush out with a clean, dry brush until every particle of the powder has been removed.

Q. How can I destroy plant insects?

A. Soak one tablespoonful of smoking tobacco in one quart of water over night. Pour this solution on the soil about every thirty days; it will destroy plant insects and also fertilize the plant.

Q. How can I remove spots on tablecloths caused by candle wax drippings?

A. Rub the spots with cold lard or turpentine, and then wash in warm soapsuds.

Q. How can I make liver and cucumber salad?

A. Use one and one-half pounds broiled and chopped liver, one medium sized cucumber, diced; one onion, diced, and mayonnaise. Chill the broiled liver, cut into small pieces, mix with the other ingredients and serve on a lettuce leaf.

Q. How can I treat linens that have become very badly mildewed?

A. The stains can be removed by using a solution of four tablespoons of peroxide to one quart of water. Use enough of the solution to cover the garment, and boil gently for an hour or so until the stains are gone.

Q. How can I substitute a good tooth powder at home?

A. An effective tooth powder is common baking soda. Merely place a little of the powder in the hand, moisten the brush, and dip it in the powder.

Q. How can I exterminate rats?

A. Place about their haunts a mixture of equal parts of cornmeal, brown sugar and plaster of Paris. For setting a rat-trap, use bread soaked in linseed oil, or a few drops of oil of rhodium.

Carried Her Coffin With Her on Tour . . . .

We could all be classed as eccentrics in some sense of the term, for we all have our little fads and fancies. But some folks are eccentric to marked degree.

Famed actress Sarah Bernhardt, for instance, would carry her coffin with her when she travelled, and even serving tea to visitors she sat on it.

She could amuse herself for hours, playing with a large teddy bear.

Beethoven, genius of music, would splash in cold water at all times of the year, until his bedroom was swamped and water dozed through the flooring to the rooms beneath. He would also tramp the dewy fields at night or early morning in his bare feet.

Queen Elizabeth the First collected dresses in secret throughout her life. When she died three thousand were found in her wardrobe.

"Water Me"

For ten years before her death she would not glance into a mirror because she did not wish to see the ravages of time upon her face.

Charles Darwin, the great naturalist, wanted a law to be passed which forbade novels with unhappy endings.

Cardinal Mazarin, seventeenth-century French statesman, liked to believe in his leisure moments that he was a tulip. He would sit in the sun and ask an attendant to water him.

The Grand Duchess Nathalia of Oldenburg, who died just before the war, had a tower built in the woods adjoining her estate in Brogyan, Czechoslovakia.

There she lived in an attic for 42 years, reading and re-reading several hundred love letters her husband had sent to her.

Flop Ran 2 Years

Every day he had written her a love letter, and although they were living in the same house he always posted it in the village so that it was brought to her by the postman.

Perhaps millionaires have more excuse than others for being eccentric, because they can afford to be. Edgar B. Davis, a Texas oil magnate, saw a Broadway play which he liked so much that he immediately bought all rights in it.

Unfortunately, the public thought it was terrible. It was one of the biggest flops in theatrical history, but the Texan kept it going for over two years, spending one-and-a-quarter million dollars on keeping it playing to ever-dwindling houses.

Nobody bought any seats at all in the end, so he let people in free of charge! The English millionaire, William Beckford, who lived in the eighteenth century, had eccentric architectural visions.

It was said that he spent over a million pounds on his new house which was designed in the form of an abbey.

A seven-mile wall was built round the estate to keep out the vulgar curiosity of the neighbours. Towers of wood, 400 feet high, were built experimentally and then pulled down and put up in brick.

It Collapsed

Hundreds of workmen were given living quarters and laboured night and day, for Beckford had sworn that he would have his next Christmas dinner in the new house.

After giving ten-pound bribes to every workman the kitchen was ready by Christmas, but the cement was still wet and Beckford was warned that it was dangerous to light the fire.

Beckford lit it and had the dinner cooked, but just as the dishes were being carried out of the kitchen the whole structure collapsed in a thunderclap of dust and flames.

Upsidedown to Prevent Peeking

ISSUE 33 — 1952

HOT, TIRED FEET?

Soothe them quickly and effectively. Get fast-drying Minard's Liniment—rub it on. Feel the coolness—get relief, *quick!*

MINARD'S LINIMENT
"KING OF PAIN"

NEW and USEFUL Too

532

by Laura Wheeler

CUTE AS A KITTEN and easy to make! Imagine the hit this will be in the Small Set! Kitten peekin' out of pocket and over that big eyelet ruffle. Make this pinafore in pastel and white!

Pattern 532: transfer, cutting guides; sizes 2, 4, 6 included.

Send **TWENTY-FIVE CENTS** in coins (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth St., New Toronto, Ont. Print plainly **PATTERN NUMBER**, your **NAME** and **ADDRESS.**

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 toys, dolls, household and personal accessories. A pattern for a handbag is printed right in the book.

Living Room Links

Golf score creeping up? Why not set up a driving range at home? Special practice golf ball indicates quality of "stroke," is easily retrieved and can safely be used indoors. Similar in size and appearance to tournament variety it is made of expanded cellular plastic containing non-connecting gas cells.

* * *

Sweet But Sugarless

Sugarless ginger ale said to taste the same as regular brands; uses synthetic sweetener.

* * *

Mechanical Gardener

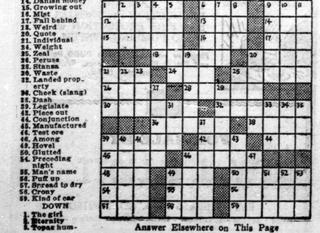
Rotary tiller for rural or suburban gardens is multi-duty tool; prepares soil for planting, cultivates and mulches in weeds. Extra attachment is rotary mower.

* * *

Lure the Big Ones

Spoon, designed mainly for trolling, is also good for surface casting. Made to catch large fresh or saltwater fish, it comes with weedless or non-weedless plain or feathered hook; doesn't twist line at fishing speeds.

CROSSWORD PUZZLE



ACROSS
1. Scorches
5. Light touch
9. Stitch
12. Hut
13. Old musical note
14. Danish money
15. Growing out
16. Mist
17. Pall behind
18. Weird
20. Quote
21. Individual
22. Weight
24. Seal
26. Peruse
28. Stamm
29. Waste
32. Landed property
34. Cheek (slang)
35. Dash
37. Legislate
42. Piece out
44. Conjunction
45. Manufactured
46. Test ore
48. Among
49. Hovel
50. Glutted
54. Wriggling vipers
55. Man's name
56. Puff up
57. Bread to dry
58. Crony
59. Kind of oar

DOWN
1. The girl
2. Starship
3. Popse hum-ming-bird
4. Nerve network
5. Frozen rain
6. Mark out with exactness
7. Medicinal paint
8. Sack
9. Substantial
10. Muse of poetry
11. Ewe
19. Sea robber
20. Greek island
23. Blunder
25. Turn right
26. Simpleton
30. Donkey
31. Dull-witted person
33. Gives off fumes
34. Harden
35. Wing
36. Light brown
38. Terminals
39. Chaste
40. Ewe
43. Artisan
41. Put with
42. Relieves
46. Invisible emanation
47. American university
49. Body joint
51. Urchin
52. Greek letter
53. Hair

Answer Elsewhere on This Page

Colour Treatment For Sickness

Towards the end of the first world war a number of textile manufacturers asked the Professor of Textiles in Leeds University what colours he thought would be popular with men after the war. They had to decide on their dyes, and a right choice was all-important.

The professor did not take a minute to decided. "Go all out on blue," he said. "The men are fed up with khaki; they'll ask for blue suits."

The manufacturers wisely took this advice. The ex-Servicemen, in nine cases out of ten, asked for blue.

Sick of Drabness

When the last great demob began hundreds of thousands of girls left the Services for Civvy Street. They had had years of khaki or dark blue, or the sober colours of the Land Army uniform. So, when freedom of choice came, they elected for colour—the brightest they could buy.

Well, what does it all mean?

Just this, say the scientists who have been studying colour for some years now: you have colour appetite.

And not only that, your colour appetite follows a law.

Year by year your colour appetite moves along the colour bands of the spectrum from red to ultra violet, and then moves back like a pendulum.

Spring for Brightness

Only when something abnormal occurs does this rhythm change. For example, it was changed twice in this century by two world wars. It was changed in the last century in England by the semi-mourning kept throughout Queen Victoria's long widowhood.

Each year the spring brings forth the appropriate colour. It is always a bright colour, for it seems that the appetite of human beings follows that of Nature herself. Later comes autumn and the fashion colours repeat those of spring—but in soft pastel shades.

Everybody knows how colours affect the feelings. For ordinary decoration purposes, blues, in particular dark blues, as wall colourings, are cold and depressing; green, particularly that known as "foam" in the trade, is soothing. Butter colours include feelings of well-being, the reason being the sunlight effect created by them.

This knowledge, known as art-therapy, is used in many hospitals.

It was begun some twelve years ago by an artist who was a patient in a tuberculosis sanatorium.

Cured by Colour

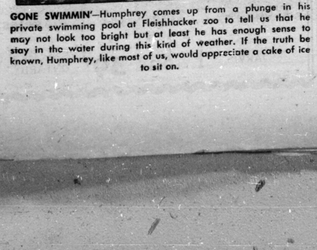
The National Association for the Prevention of Tuberculosis decided to experiment. In eight hospitals regular art courses were started for the patients. To-day over 120 sanatoria have visiting art-therapists to help the patients back to health by the colour route.

As we know, many patients in mental hospitals are not lunatics. They are people who have had a mental breakdown following excessive strains. In nine cases out of ten they will be discharged as cured.

And one of the methods used to help those people is colour.

It does not matter in the least that a patient has no talent as artist; the occupation, bringing him into contact with colour, brings him nearer to health.

It as noticed that there was some link between the favorite colours of patients and their mental and emotional state. For example, patients addicted to moods and phases of aggression used excessively black and dark browns, while patients of a happy disposition tended to use light blues and yellows.



GONE SWIMMIN'—Humphrey comes up from a plunge in his private swimming pool at Fleishhacker zoo to tell us that he may not look too bright but at least he has enough sense to stay in the water during this kind of weather. If the truth be known, Humphrey, like most of us, would appreciate a cake of ice to sit on.

THE BIRDS AND THE BEETLES—

Designer Edward Harvane, of London, is displaying his new fall models, and he's right proud of the head-hugging beanies pictured above. **Feather Brained** is the word for the brow-hiding topper at left, of drooping red feathers, climaxing in a top-knot held erect by a gold-studded clasp. **Beetle-Browed** number in centre really doesn't have an army of black beetles descending on the model's face. It just looks like beetles. The flaring, wild feather that tops it is supposed to "demphasize the hair." It sure do. **Strange Fruit** is the hat at right, which looks like a well-split melon. It features larva-shaped beads on pink velvet.

TABLE TALKS
Jane Andrews

If you'd like to raise hamburger a few notches in the family's regard, put away the frying pan and try cooking it in the oven and broiler.

BEEF POTATO ROLL

Peel, quarter and cook until tender:
- 6 to 9 potatoes

Mash with hot milk and seasoning. (Should make 3 c.)

Combine in bowl:
- 2 lbs. ground beef
- 2 tsp. salt
- ½ tsp. pepper
- 1 tb'sp. Worcestershire sauce
- 1 onion, chopped
- 1 egg, slightly beaten
- 3 slices crisp bacon, crumbled

Place meat on waxed paper and pat into a rectangle ½-inch thick. Mound the mashed potatoes down the centre of meat. Bring up edges of waxed paper to wrap meat around potato to roll; press meat edges together. Place in shallow pan, remove paper.

Bake in moderate oven (350°) one hour.

Serve with chili sauce.

Serves 6 to 8.

BROILED HAMBURGERS

Pre-heat broiler (remove broiler pan) while you fix hamburgers.

Combine in bowl:
- 1½ lbs. ground beef
- 1 onion, chopped
- 1 tsp. salt
- ¼ tsp. pepper
- ½ tsp. sage
- 1 egg, slightly beaten

Shape into 6 large patties. Cut in half:
- 6 hamburger buns

Place a patty on each bun and press the meat well over edge of bun.

Broil—3 inches from source of heat—10 to 12 minutes.

Toast top halves of buns under broiler. Put on top of meat. Serves six.

VARIATION

Prepare patties, but do not place on buns. Broil 8 to 10 minutes per side.

Mix in pan:
- 1 tblsp. flour
- 2 tblsp. vinegar

Add:
- 1 c. catsup
- 2 tblsp. butter
- ½ c. grated carrots
- 1 onion, minced
- Minced parsley

Heat sauce and serve over patties.

STUFFED BEEFWICHES

Pre-heat broiler (remove broiler pan) while you fix beefwiches.

Combine in bowl:
- 2 lbs. ground beef
- 1 onion, chopped
- 1 tsp. salt
- ½tsp. pepper
- ¼ tsp. sage
- 1 egg, slightly beaten
- ½ c. milk
- 1 c. dry breadcrumbs

Shape into 12 very thin patties. On each of six patties place:
- Onion slice
- Tomato slice
- 2 tblsp. grated Canadian cheese

Top with remaining patties and pinch edges together.

Broil—3 inches from source of heat—7 to 8 minutes. Turn carefully with pancake turner, and broil on other side about 7 minutes. Serves six.

STUFFED MEAT LOAF

Combine in bowl:
- ⅝ lb. ground beef
- 1 potato, grated
- 1¼ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. sage
- 2 tblsp. tomato juice

Spread half of the meat mixture in greased loaf pan (8½x4½x2½ inches).

Add in layers:
- 1 c. canned whole-kernel corn
- 1 onion
- 1 c. whole tomatoes, drained

Season with:
- Salt and pepper

Cover with remaining meat mixture. Bake in moderate oven (350°) one hour. Serves six.

For you who like to freeze peaches, choose with care—no blemishes and fully mature. Dip peaches in hot water momentarily before peeling. Cut in half; remove stones. Cover with lemon or citric acid solution to prevent browning. Freeze with syrup, or dry sugar method as recommended in your oven freezer direction book. What could possibly taste better on a blustery winter's day than a ripe, summery-flavored peach?

But, for now, enjoy fresh peaches in every way, every day. Sliced on your cereal in the morning with cream and sugar for lunch, or in a pie for dinner. And, above all, don't forget the smooth, velvety flavor of home-made peach ice cream.

Even if you now have an electric freezer, licking the dasher is still a treat whether you are four or 40.

Start now and throughout the peach season, too short for most of us, to enjoy ripe peaches prepared in countless ways.

Peach Ice Cream
- 4 cups fresh peach puree
- 2 cups sugar
- 1 quart light cream

Use fresh, fully ripe peaches. Peel, remove pits and cut peaches in pieces. Mash through food mill or fine sieve or with a fork.

Add 1 cup sugar to peaches. Mix thoroughly. Let stand 5 minutes. Chill. Add remaining cup of sugar to cream and stir until sugar is dissolved. Stir in chilled peaches. Pour into 4 quart freezer, two-third full only. Remember, cream swells on freezing. Freezer makes 3 quarts.

Broiled Peaches
- 4 peaches
- 4 tablespoons chutney

Start oven at 375°F. or moderate. Peel peaches. Cut in half and remove stones. Fill each peach cavity with chutney. Place in shallow pan and bake for 10 minutes. Serve hot with broiled chicken.

Peach Delight
- 3 large peaches
- ¾ cup sugar
- 1 cup water
- ½ cup raspberry jam
- 3 tablespoons slivered toasted almonds

Mix the sugar and water together. Stir over low heat until sugar is dissolved. Bring to boil and boil gently, without stirring, for 5 minutes.

Peel fresh peaches; cut in half and remove stones. Add peaches to syrup. Poach gently until just soft. Drain and chill.

Stir raspberry jam into syrup. Strain and chill.

Just before serving, place peaches in dish. Pour over raspberry syrup and garnish with almonds. May be served with whipped cream.

Freedom for the Dean

As if their other troubles were not enough, the sorely tried British people have long had to put up with the Very Rev. Dr. Hewlett Johnson, the ubiquitous Dean of Canterbury. The Dean recently returned from a trip to Communist China and to Moscow. A last year's winner of the Stalin "peace prize," he came back parroting the Communist charge of germ warfare, although—as another English churchman has well said — the "evidence" to support this monstrous lie "would not convince an intelligent child." But Dr. Johnson is not an intelligent child. He is a gullible old man, and he does not hesitate to give verbal aid and comfort to his country's enemies.

Inside Parliament and outside, the Dean's statements about Korea have aroused a furor. There have been demands in Parliament that he be fired from his post for what he has been saying, and even suggestions that he be tried for treason. However, the only grounds on which he can be legally dismissed are heresy, immorality or the like —and such crimes as these he has not committed; nor is there any evidence of treason.

And so in the House of Lords this week Dr. Geoffrey Fisher, Archbishop of Canterbury, arose to utter these memorable words: "Let us help each other by sharing this liability between us, believing it is a small price to pay to keep unblurred the freedom of speech which is a vital concern to the church and the nation." And in the House of Commons a Prime Minister who fought hard and long to keep his country free said much the same thing, adding that a proposed investigation of the Dean would invest his activities "with an importance they do not possess."

Once again our British friends and, we are proud to say, our British allies, have shown their common sense, their serenity and their profound understanding of democracy. Once again they have set the rest of the world an admirable example. The Dean of Canterbury may go on prating vicious nonsense; but the British people will go on living in liberty and in freedom.—New York Times.

Smart Ideas For Indoors and Out

Set that slippery chicken in a large mixing bowl while you are stuffing it and sewing up the opening. Bowl keeps chicken from sliding all over the table, catches stuffing overflow.

* * *

Make an easy-to-launder purse with a fabri top that matches your summer cottons, and that buttons onto a straw bottom. (Buy in a handcraft department.) Put a drawstring in fabric top of bag. Button onto straw bottom. Line bag top with different-colored material so that you can reverse it to go with other outfits. Smart and Practical!

* * *

Store postage stamps in an unsealed envelope pasted to the lid of your stationery box. Paste a small calendar beside it. Then you won't have to pop up to check the date or hunt for a stamp just when you've settled down to letter writing.

* * *

To wash and store the metal bands of 2-piece jar lids easily: Make a loop out of strong baling or coat-hanger wire, bending one end into a hook-catch. When canning, slip bands onto wire and scald. With tongs, lift all bands from water at one time, shaking gently to drain off the excess water.

* * *

Protect your clothes when traveling with a wont-sit-still toddler. Make little shoe bags, with drawstring or elastic tops, to cover your toddler's shoes. Slip them on or off in a jiffy.

* * *

Make summer play shorts out of your young son's overalls with the holes in the knees. Cut the legs off above the knees, and hem. Remove bib and straps, if you wish, and make an elastic back, or add tabs for a belt.

* * *

Tag the flowers and plants your friends admire in your garden with your friend's names. You'll know just who to share your garden beauties with, when time for thinning or dividing.

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Cover creamed pie with waxed paper, lightly, while the filling cools. Prevents a crust from forming on top.

* * *

Turn meat with tongs or other blunt instrument rather than a fork. You won't puncture the meat and let juices escape.

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Use an egg slicer to slice beets directly into the jar for canning. First parboil beets and remove skins. Then hold the wire part of your slicer over the jar and push the beets through. Makes even-size slices quickly.

* * *

To keep food particles and grease spatters from collecting between kitchen range and cabinet when they're close together, but don't quite meet: Cover the gap with strip metal cut and curved to fill space. To hold in place, insert one edge of metal strip in the crack at the seam that joins the top and side of range.

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To fill an ice cube tray without a carrying-spill: Insert empty tray partway into ice compartment, and pour in cold water from tea kettle, or a house plant watering can with a long spout.

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When hanging a picture, mark the spot for the picture hook with a moistened finger. Then put the picture down while you hammer the hook. Easier than trying to mark the spot behind the picture with a pencil, or with the hook when it's attached to picture's cord.

* * *

Use picture cord instead of regular cord for your tot's pull toys. You won't have to untangle knots so often, and the smooth surface collects less dirt. Add a button or empty spool at the end for a handle.

Necks Stop: Memphis—Taking her last nibble of green stuff for a while, May, the giraffe, prepares for a trip from the Chicago Zoological Park to Memphis. A special crate with a tarpaulin cover was built to cary May on her 500-mile trip.

REAL MODESTY

A lady loved goldfish so dearly she kept the tub filled with them in her bathroom.

"But what do you do with the goldfish when you take a bath?" asked a friend.

"Oh, when I bathe," was the explanation, "I simply blindfold them."

GOING FOR THE COWS
—from Countryman's Year, by Haydn S. Pearson

GOING for the cows in the late afternoon is one of the tasks that a twelve-year-old likes. It is just possible, however, that going for the cows is not, per se, the entire story. After a lad has been cultivating potatoes or corn for several hours, or by some evil fate has had to thin the carrots or pick a bushel or two of peas, it is welcome news when Father glances at his watch and says, "Well, Son, about time to get the cows."

The young man whistles for Shep, the farm collie, who has been dozing on the cool earth in the tool shed. Together they set out down the rutted lane from the barnyard to the pasture. Shep insists on a careful exploration of the woodchuck hole under the stone wall, and a lad likes to study the sharply etched chuck's footprints in the moist brown earth. In the clump of alders at the end of the lane where a catbird has its nest, the gray-coated mimic slips away and calls impatiently from the high-bush cranberry clump at the edge of the field.

The pasture is studded with daisies, buttercups, clusters of juniper, sheep laurel, and sprawling mats of field pasture roses. A boy takes a peek at the field sparrow's nest he discovered the other day. The little fellows are about ready to leave. If he is lucky, he may see the dainty footprints of a red fox where he was investigating the chances of capturing a field mouse.

A young man knows how long it is safe to dawdle. Then he rounds up the cows and, with Shep at their heels, starts them homeward. The cows need no driving. They would not start voluntarily of course, but when they see that he is ready, they go along. As the cows follow the deep ruts worn smooth by half a century of summer travel, a lad can dream of important things—a new jackknife, the book on trapping in the northland, and the big trout in the meadow pool. Going for the cows is one of the more satisfying tasks on a farm.

True Blue Or Something—Recently arriving at the San Francisco Academy of Sciences is this chameleon from the African Congo. The turn-coat creature, a chameleon "dilepis," is the only true chameleon.