How wrong can one be? To my | farmer. The practical farmer takes to an early spring. In fact we seem to be halfway there already . . . only a few patches of snow here and there; plenty of mud, days lengthening, crows flying and skunks on the prowl. It is too early yet to even guess as to how the wheat and clover have survived the winter. A lot can happen to the next few weeks. It is an anxious time for farmers. As far as the weather is concerned, what time isn't, for that matter?

Another sign of spring is the increased number of auction sales in the country. One farmer selling out, another taking ever . . . al-though it isn't always a farmer who takes over - sometimes the new a farmer. And everyone in the district waits and watches for developments. Judging by past history reveal by his actions whether he

Weekly Sew-Thrifty



That's you in this apron! With il as Spring itself! Make duty-beauty! Pattern 4829: Misses' sizes:

mall 14-16; medium 18-20; large 40-42. Small, bib-apron, 1% yards 35-inch. Transfer included. This pattern easy to use, sim-ple to sew, is tested for fit. Has omplete illustrated instructions.
Send THIRTY-FIVE CENTS (35c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, Send order to Box 1, 123 Eighteenth St., New Toronto, Ont.

way of reasoning everything points his time in stocking a farm and buying implements-he doesn't try to get everything at once. The in spent months studying farming from books, can give you the last word on modern methods in deal-ing with cattle and fertilizers, and the most efficient way of handling pastures, grain and hay crops. Sometimes this type of farmer, after a period of trial and error, makes good. In other cases he decides to cut his losses, figuring that if he is going to lose money there are less laborious ways of doing it than by farming. So there is another auction sale. By which time our theoretical farmer has developed a certain amount of respect for his farmer-neighbours, who succeeded where he had falied.

> to wait. So if a practical farmer is the next owner of the farm he enefits from his predecessor's expensive experimenting by finding that some of his fields have a good stand of permanent pasture. To the dairy farmer permanent pas-ture is money in the bank. . . .

Another sign of approaching spring is tired, aching feet. You hear the same complaint everywhere. "I don't know what to do absorber for your feet. Now the shock absorber is gone. The weaand overshoes are too hot for com-fort, but yet, in the country, you definitely can't do without them. definitely can't do without them.
So for the present it is a case of what can't be cured must be endured. However, any kind, the context of spring just offstage. dured. However, any kind of good skin cream applied generously to the soles of the feet night and morning will relieve the burning quite a bit. It also helps overtired "dogs" after a spot of houseclean-

And speaking of remedies . I wonder how many people keep tannic-acid jelly in the house. If you don't you should—it acts like magic for burns or scalds. And I should know! One morning last week Bob left the toaster burning. An hour later I grabbed it by the metal part. The thumb and fin-PRETTIEST hostess in town! gers of my right hand was badly burnt. While dancing with pain I danced towards the medicine cupboard, got out a tube, of tann a bib-apron or half-apron and use acid jelly and spread it thickly over the blistered area. The pain was quickly relieved but every time it started up again I put on more jelly. The blisters disappeared lea ing patches of hard, dry skin which will eventually peel off. By mid-afternoon that day I was able to use my hand without too much

discomfort—and without bandages, which wis another distinct advan-tage since I had a lot of typing to . . . Had I not used the jelly I am sure a very painful hand would





New Roman Torture—A prospective woman driver holds a wheel-which regulates a pencil traveling across a twisting "paper road," at Rome's Institute of Technical Phychology. The test is designed to show the apititude and speed of adjustment of drivers and is given free by the institute.

have resulted, with tiresome band- fat. Days grow longer, and the carry the marks of spatula or back ages adding to the misery.

It is a far cry to days of sun-burn but if you buy r tube of These things you see and feel.

These things you see and feel. Fortunately for agriculture as a whole, some of these book-farmers in the past had the right idea in long-range planning but the did when Old Sol makes life unpleain the past had the right idea in long-range planning, but they did not last long enough to see the results—either they were too impatient or they could not afford the course, as you can readily understand, tannic-acid jelly is wonder and you know that March, no matful for children, because of its soothing qualities.

A Time To Come Back To

To appreciate March completely one should go away for a time; away to a hospital, say, where neither wind nor weather, sunrise nor moonset, can really penetrate. with my feet—they burn and ache all the time." Well, don't blame your feet, blame the weather. For the last few months there has been a covering of snow on the ground which acted as a lort of shock absorber for your feet. Men the last few months there has been a covering of snow on the ground which acted as a lort of shock absorber for your feet. When the are pussy-willow gray, not leaden; its blue skies are fresh-water blue. Its chickadee song is as gay, if not ther is also milder. Rubber boots and overshoes are too hot for com-

> to see, suddenly, a lovely facet of the big miracle that stirs the earth and opens petals to the sun. Be-sides a certain wall hyacinths are coming up, and a few squills are in bloom. No crocuses, in sight, but some evening soon the slim sheaths will be seen, and the next day there will be deep chalices of gold and purple. Forsythia buds are

tides of sunlight slowly undermine the dam that holds back the flood

And you feel the indefinable pulse of March, a slowly rising beat that ter what its day-to-day temperament, is a good time to know again, -From The New York Times.



believes that marriage rates top billing over movies is 21-yearold Elayne Snyder, a senior at Miami University. The curve-some coed turned down a screen offer to protect her chances of graduating with honors in June and landing of husband.

ANNE HIRST - Your Family Counselor -

go, when we were both 16, we got married. I'd only known my short while, and though I loved him I begged

him to wait. He refused, said he was too anxious to have me. just as anxious to be rid of me!

"He says it's all my fault. He says he hates me because I nag, and want to know where he's going every time he leaves the house.
And I talk too much when he's "This is all true. I did behave

"This is all true. I did behave that way. Not because I was jeadous, but because I was jeadous in the time. And there was always so much to tell him!

"I have learned my lesson, and I'd be different now. But he won't give me another chance. He says I've got to go, and take care of myself. What am I to do?

"This is all true. I did behave the subject of the your man evening, and return the transition. Get back into the group you two enjoyed before woll realize that he and you are not separate entities, but a social unit that can find pleasure in living a well-balanced life together.

No wife (and no husband) can entirely absorb the other's indi-

give me another chance. He says
I've got to go, and take care
of myself. What am 1 to do?
"Lonely and Afraid." GROWING PAINS * Your marriage is suffering the * growing pains that inevitably * attack a union between two

people so very young.
You, thrilled with love and * enthusiasm, cannot bear your * husband out of your sight. * Wherever he goes, your thoughts * are with him, so you can picture where he is and when he's
coming back. When you're together, you bubble over with
childish chatter. But now he is
higher distance of the service of a husband instead of a fiance. * and it bores him.

* So he escapes, perhaps down

* to the corner to see the boys.

* Innocent enough, he argues, so * why should he have to say where * he's going? If he were older, he's going? It he were ouer,
he would realize that he should
tell you, to stop your worrying.
You say you've learned your
lesson. All you want is the
chance to prove it. He owes you
that, certainly. No husband has was too anxious
o have me.
"Now he's
ust as anxious
"That, certainly. No husband has
the right to tell his wife to leave,
when he is responsible for her
welfare.

I suggest that you stay where

* you are. Try to find a position, * or train yourself for one, if only * to widen your horizon and be * more interesting companion. Tell * him so, and add that you expect him so, and add that you expect
his cooperation.
Begin inviting mutual friends
in for an evening, and return
their visits. Get back into the

* entirely absorb the other's indi-* viduality. Each has other facets * of personality to cultivate. As they do, they mature normally, their characters develop, and they become even more necessary and important to each other.

So they avoid the boredom that

* So they avoid the boredom that
* saps the spirit of so many mar* riages. * *
* People who marry too young
have hard going. They can no
longer have separate lives, but must
live for each other, and together
establish a home fit for children
to grow up in . . . Anne Hirst has
helped thousands of young couples
over the hurdles. Write her at
Box 1, 123 Eighteenth St., New
Toronto, One.

How To Make Your | Safe Opened With Cake Frostings Better | A Tuning Fork

smooth strokes. Frostings which

of spoon are more interesting than

those with a glossy, solid appear-

ance.
For white frostings, many choose

either the old type of boiled frost-ing of the now famous seven-min-

full rolling boil.

ters 240 degrees F.

at a vigorous boil.

at a time and beat constantly.

Frosting is ready to spread when

t begins to form swirls and ridges

in the pan.

For cooked chocolate frostings,

be sure that the chocolate is com-pletely dissolved and that you cook

to the correct stage.

Frostings of this type are beaten until they start to lose their gloss.

If the frosting doesn't thicken after beating it for a long period,

set the bowl in a pan of hot water and place over a very low flame.

Then heat the frosting until you

Flavoring should be added when

the frosting has become lukewarm so that it will retain the flavour.

If your frosting starts to thick-en before you have finished spread-ing it on the cake, dip your knife

and out of boiling water. A fe

drops of lemon juice or hot water added to the frosting also will re-

SLEEP TO-NITE

SEDICIN tablets taken according to directions is a sale way to induce sleep or quiet the nerves when tense. \$1.00 Brug Stores only! or Sedicin, Toronto 2.

SIMPLE
SORE THROAT
Apply warm oil freely
to neck. Rub in well,
messaging musc les
and glands. At drugglats' for 85 years. st-a

DR. THOMAS' ECLECTRIC OIL

HOW TO RELIEVE

tard thickening.

Lots of people who own safes Something new has been added Something new has been added to the culinary world in past years in the form of cake mixes, and now we find the cook's ability may be judged on frostings alone.

Perfection in frosting means absolute smoothness in texture, good flavour and a creamy interior. Frostings can be iluffed up in ripples or grooved but the texture he warned. with combination locks often set ples or grooved but the texture must feel smooth without and sugar crystals, when you bite into it.

he warned.

Safe-breakers were never more ingenious than they are to-day, but

Cake should have a smooth sur-face and be cold before you frost it. to offset this safe combination have become more tricky, and To achieve a smooth surface, you many modern safes are fitted with can grease the pan lightly and give it a dusting of flour or line with heavy wax paper. Heavy paper bank ordered a safe which took heavy wax paper. Heavy paper rubbed with oil also can be used.

Cake even slightly warm may cause the frosting to slip or soften next to the cake. If it softens, a watery streak will appear on the cake when you cut it.

Some years ago a stew took two years to build. The bank directors hit on a novel way of testing it. They asked the police chief to produce the cleverest safe-breaker in the city to whom they offered in the city to whom the city to whom they offered in the city to whom they o cake when you cut it.

Frosting must be cool enough to work with, yet be sufficiently firm so that it will not run or soak into so that it will not run or soak into the cake. If it is too cold, especial-In Britain, an elec In Britain, an electrician devised

ly cooked frosting, it will stiffen up before you have a chance to cover tions of a tuning-fork! And in an-Frost sides of cake before top, other safe, said to be burglar-proof, was placed a tiny glass bottle con-taining liquid gas which stupefied it is much easier. Decide how you want it to look before you start ature (caused by the safe-breaker's break and set the fumes free.

make these goods nobody will buy them, and we shall have them left



RELIEF IS LASTING There's one thing for the headache . . the muscular aches and pains that often accompany a cold . . .
INSTANTINE INSTANTINE brings really fast relief from pain and the relief So get INSTANTINE and get quick

comfort. Instantine is compounded like a prescription of three proven medical ingredients. You can depend on its fast action in getting relief from every day aches and pains, headache, rheumatic pain, for neuritic or



Economical 48-Tablet Bottle 75c



Men sure go for a MAGIC cake



Mix and sift into a bowl, 1 c. plus 2 tbs. once-sifted cake flour, 1½ tsps. Magic Baking Powder, ½ tsp. salt, ½ c. fine granulated sugar; mix in ½ c. desiccated coconut. Make a well in the dry ingredients and add in the order given (do not stir mixture), ½ c. corn (salad) oil, 2 unbeaten egg yolks, ½ c. plus 2 tbs. water, 1 tsp. vanilla, 2½ ounces unsweetened chocolate, melted and cooled. Stir the liquids to intermingle, then stir in the dry ingredients; beat until batter is smooth. Measure into a large bowl ½ c. egg whites (at room temperature) and sprinkle with ½ tsp. cream of tartar; beat until the egg whites are very very stiff—much stiffer than for meringues, angel cakes, etc. Add flour mixture, about a quarter at a time, and fold after each addition until batter and egg whites are thoroughly combined. Turn hatter its egg whites are thoroughly each addition until batter and egg whites are thoroughly combined. Turn batter into an ungreased 8" angel cake pan; bake in a rather slow oven, 325°, about 1 hour. Immediately cake comes from oven, invert pan

NEW and USEFUL Too

Summer Cottage Item Now you can have a dock for your summer cottage especially designed for your favorite water-front activity. Pier is made in sections, said to slip together easily without the use of bolts, screws or nails. Adjustment controls height of dock for changing water levels. Structure rests on supports applicable to any type of lake bottom. tallation and dismantling said t be great cost-saving feature. Accessories available.

Floor Patch Material Made of metallic and rubber latex, new floor patch material is said to have great strength, withstanding heavy truck loads common to industrial plants. Can be applied to damp or dry concrete, asphalt, brick or mastic floor by asphalt, brick or mastic floor b single handyman. No plasticizer is required. Said to harden 10 minutes after tamping. All-Purpose Washer

Hose attachment consists of brush with detergent in the handle. Fits on all standard hose to wash cars, windows, and floors.

New Heating Device

Burns liquid fuel in the form of Nix Slip Wax gas; maker claims it saves 20% on fuel bills. Hot water heaters utilizing this unit will burn heavier fuel more efficiently—leaving no carbon and needing no chimney or draught. Operates on ½ hp. motor, measures 4 in, width with 6 in, wax with colloidal silica as the measures 4 in. width with 6 in. | wax with colloidal silica as the

books on the same subjects.

HAMBURGERS

1 pound ground meat 1 cup mik

1 small onion, chopped
1 teaspoon salt
1/8 teaspoon pepper
1 teaspoon Worcestershire

proil or fry-but do it slowly.

DIXIE PECAN PIE

3 eggs
2 tablespoons sugar
2 tab espoons flour
2 cups dark corn syrup

1 teaspoon vanilla
1/4 : aspoc salt
1 cup whole pecan meats

1 unbaked pie crust ine pie pan with dough

crimp elges. Pour in this filling Beat eggs until light. Mix suga and flour and add to eggs and beat well. Add syrup, vanilla, sal

"The most important thing about cooking meat is to cook it at low

Flying Warehouse-World's largest commercial cargo plane will resemble this prelimi

of Lockheed's projected giant transport. It will be designed to carry a pay-load of 36,300 pounds, cruise between 330 and 340 miles per hour, andapproach 400 miles per hour with lighter loads. Two cargo doors allow simultaneous loading and unloading. It is hoped that the aircraft will operate at an all-time low cost for cargo planes of 5 cents per ton mile.

This wrinkle not only chemically cleans the surface of steel, iron, aluminum, zinc and cadmium, but also forms a phosphate coating which acts as a base for organic finishes. Several types marketed for

various applications.

TABLE TALKS

dane Andrews

EASY WAY - EVERY DAY

EASY WAY - EVERY DAY
CAKE
3 cups cake flour, sifted
½ cup (¼ pound) lard
1½ cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 cup mik
1 to 2 teaspoons flavoring
3 eggs, separated
Place lard and ½ cup flour in
mixing bowl and cream together
until light and fluffy. Sift together
remaining *2½ cups flour, 1 cup temperatures—300° F. for roasts and 350° F. for steaks and chops,"
Miss Cline maintains. "This method saves shrinkage. Meat is more tender and juicier and there is more of it when cooked this way."

Slowly cooked meat always. Slowly cooked meat always browns, and there is less cleaning up afterwards because there isn't any splatter—therefore there are fewer dishes to wash, she said. Her is her recipe for the ham-burgers she serves at the Inglenook—"75-cent hamburgers in a 25-cent hamburger town— and they go like hot cakes," she said.

Mix all together in a bowl. Bake,

1 pound confectioners' sugar
1 egg
14 cup soft butter
1 teaspoon vanilla
3 squares chocolate or 3/4 cup
co-20a
1/4 cup (or more) at 1/4

'4 cup (or more) milk

Put all ingredients except milk
in mixing bowl and beat together.

Add milk gradually until right
consistency to spread. The mixture should stand in peaks.

and pecans. Mix well. Bake 375° F. 45-50 minutes. Miss Cline says that leftover can always, be made attractive by combining meat with several bright colored vegetables—then you can serve t'em as stew, pie, a casser-ole, with dumplings, or any way your fancy leads you. Here is her ecipe for meat stew or pie. OLD-FASHIONED BEEF STEW OR MEAT PIE

2 pounds beef nech or shank (or that amount of leftove meat).
2 tablespoons flour
2 tablespoons lard
6 small onions

l pound frozen (or one No. 2 can) peas

3 teaspoons salt

½ teaspoon pepper

Have beef cut in 1 to 2-inch rubes. Dredge with flour and brown in hot lard. Season with salt and pepper, cover with hot water, cover kettle tightly and simmer until tender—tw. or three hours. One hour before serving, add whole onions and carrots. Boil frozen peas in sep rate pan, Fifteen minutes before serving, remove meat and place on a hot platter with vegetables around it. Place peas on top. Make gravy by thickening the liquid with flour smoothed in cold water. Add seasoning if needed. Serve gravy

from gravy boat. This stew can be served individually by placing portions of the meat and vegetables on steamed cabbage leaves. For a pie, place meat and vegetables on steamed cabbage leaves. For a pie, place meat and vegetables in casserole pouring gravy over it and covering with pastry.

An easy, plain cake and an easy chocalete initial points.

An easy, plain cake and an easy chocolate icing which are "excel-lent," were described by Miss Cline.

remaining 21/2 cups flour, 1 cup of the sugar, salt and baking powder. Add these to creamed mixpowder. Add these to creamed mixture with 1/3 cut of milk. Beat smooth and light. Add remaining milk in 2 portions, adding vanilla (or other fiavoring) with last portion. Beat smooth after each addition. Add egg yolks, one at a time, and beat smooth after each addition. Make a meringue of the egg whites and the remaining ½ cup sugar. Fold into batter. Bake in three 9-inch layer pans lined with waxed paper, 35 minutes at 365° F. Ice, when cool, with the following ing. EAS' CHOCOLATE ICING

Cortisone Cures One Form of Baldness

Drs. Stephen Rothman and Calvin J. Dillaha, two dermatologists of the University of Chicago, present preliminary findings of patients treated with cortisone for forms of baldness technically called alopecia areata and alopecia totalis. These are not to be confused with the ordinary baldness or thinning of the hair that overtakes most men in middle age. Alopecia areata is a kind of baldness that attacks both sexes with about equal frequency. It may appear in childhood as well. The hair on the scalp may fall out in patches. the scalp may fall out in patches, or from the entire body. Some cases are cured spontaneously, especially if the first attack does not

Eat Your Hat -And Like It

the world.

The bark of the giant sequoia or

The bark of the giant sequoia or redwood tree, for instance, has been found rich in amino acid, which, in its turn, builds valuable protein. At a laboratory in Philadelphia,

sequoia sawdust waste, dissolved in acid, is washed over a synthetic resin which traps the aminos . . . ready for turning into food. It's a

We read that the Institution of

Stage producers sent him free seats for comedies and musical shows, asking him to laugh at

LAUGHING HE COULDN'T HELP MADE HIM A FORTUNE

a sense of humour. Looking through a comic paper one Sunday morning when he was home on leave, he began to laugh—and

occasional respite for breath.

Doctors called in to stop the mirth confessed themselves beaten.
Bob became the talk of the medical profession. He laughed his way out of the American Navy and into hospital. Specialists examined him, talked of mental lesions and abnormal strictures of the second strictures o mal stimulus of the phrenic nerve and subjected Bob to a throat operation. But still he laughed.

He was silent only when he slept. His longest periods of day-time control were barely fifteen minutes. He was forced to gulp would rue it

If you've ever said you'll eat your hat, watch out. You may soon be doing it; for wool waste from factories and old woollen clothes can now he turned into food for human beings and cattle. Looking like a coarsely-ground cereal, it's actually ready for use as a breakfast cereal or a relish.

Containing all the amino acids—the nutritive elements necessary for human growth—it has a piquant flavour. And since it speeds up the growth of fur, feathers or hair in animals, it may even prove a tonic food for baldness.

Botanein-P, indeed, is probably the first step in converting old felt into foodstuffs. Hats that have pass—ed out of fashion may be served up chic and appetizing. Wool waste from the Bradford sewers is already selling sweet and clean as cosmetic cream and skim foods. Queerer food transformations are reported to-day from all parts of the world.

The bark of the giant sequoia or natural that advertising sponsors booked him to add to their pro-Audience Joined In

Bob Mitchinson was a sailor with a sense of humour. Looking through a comic paper one Sunday morning when he was home on leave, he began to laugh—and couldn't stop.

the appropriate moments. Event the ally they paid him to go to the through a light the paid him to go to the through the silently. When required he could be himself go. Then the whole audience would share his infectious

couldn't stop.

His family gathere round to see the joke, and pounded him on the back. Still Bob laughed. His brother Max threw a basin of cold water over him. The laughter ceased abruptly, then began again. From then on; red in the face, Bob laughed incessantly and gained only an occasional respite for breath.

Let minute g.

audience would share his infectious mirth.

Until, quite suddenly, he stopped laughing after he had kept it up for over five years. "Too much of a joke," he said, and tried to get back in the Navy. The doctors, however, refused to accept him.

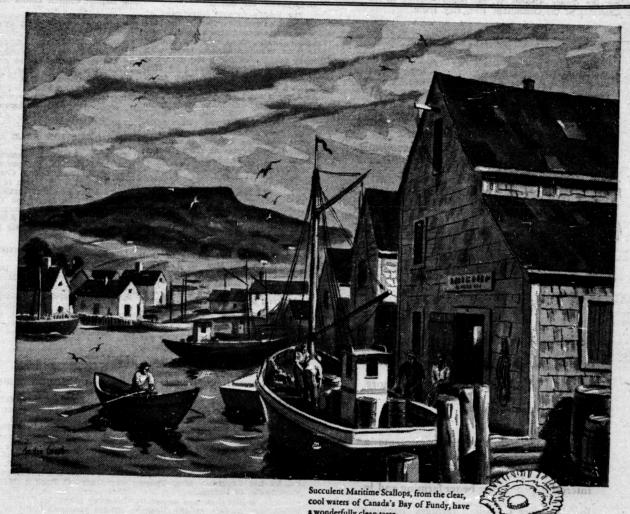
Nowadays, Bob Mitchinson can hardly bear to laugh. But his mirth hardly bear to laugh. But his mire records are still a stand-by to soun-effect technicians in movies an

> OBEDIENT BARTHOLEMEW By Allan M. Laing Bartholomew, depressing lad, Was much too humble to be bad Indeed, he outraged common sense By literal obedience. Though fellows swore that he

So slavish grew this moral trick, In time it made his parents sick; Was going All Out to Obey, His dad cried: "Oh, go boil your

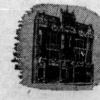
And so Bartholomew is dead.





Seagram TELLS THE WORLD

"For clean taste... look to Canada



Visitors to Canada always remember ber picturesque shore lines—the tang of her zestful Northern air-her rich olling farmlands drenched with sun and the wonderfully clean taste of so many of the good things from this favoured land.

The above illustration and text are from an advertisement now being published by The House of Seagram through-

out the world-in Latin America, Asia, Europe, and Africa. This is one of a series of advertisements featuring Canadian scenes and Canadian food specialties. They are designed to make Canada better known throughout the world, and to help our balance of trade by assisting our Government's efforts to attract tourists to this great land. The House of Seagram feels that the horizon of industry

does not terminate at the boundary of its plants; it has a

broader horizon, a farther view-a view dedicated to the development of Canada's stature in every land of the globe.

The House of Seagram

