Elgin L

Nation every plead sleep

Have your Christmas cake pans greased and lined with brown paper, also greased. More than half fill the pans with the mix lure. Bake in a slow oven 275°F about 31/2 hours for the largest next size and about 21/2 hours for smallest one. Remember to set a pan of water in the ove have no heat control.

Cool the cake thoroughly becrock or tin, otherwise a mois ture forms which may cause mold to develop. When thoroughly cool wrap cake in waxed paper pefore storing. The cake may be requiring about 5 hours at 250°F. Rose flavoring may be

purchased at drug stores. Now to turn to more practical and every-day matters, here are some fine ideas for using up ground meat-MEAT PASTIES

2 cups ground cooked meat 2 tablespoons finely chopped onions 1 tablespoon fat



Snug As A Bug . . . Light, warm and cozy this snowsuit is made of hard-wearing nylon. Wonder ful for children's wear nylon is lined with nylon fleece fabric

for extra warmth.

## TABLE TALKS

High time to be thinking about | 1/2 can cream of celery soup that Christmas Cake—especially if you're the kind of cook who cup milk

2 cups pastry mix Combine 3-4 tablespoons water likes to make hers sufficiently long in advance to have it mellow with pastry mix to make dough. Turn onto waxed paper. Knead Of course there are hundreds nes. Combine meat, onion, and



CHRISTMAS CAKE pounds currants. 1 pound seeded or seedles

1 pound sultanas. 1 cup sliced dates. 4 pound mixed peel, chopped. pound citron peel, shredded. pound almonds blanched and

1 pound butter or other shor ening (butter is best). 1 pound brown sugar. good sized eggs. 2 tablespoons molasses

cups pastry flour. ½ teaspoon salt. 2 teaspoons mace or nutmeg. 2 teaspoon cloves. 1/2 teaspoon rose flavoring. 4 teaspoon soda dissolved

Cream shortening until light and fluffy and gradually beat in the sugar, creaming it well beween additions; add unbeater eggs, one at a time, beating after each is added; add flavoring, molasses, and soda dissolved in the sour cream. Dredge the prepared fruit, peel and nuts with cupful of the flour, sifted. Sift

ent. You may

mock chicken legs (using wooden kewers inserted in one end). MEAT LOAF pound ground beef

cup crushed corn chips cup scalded milk onion, chopped tablespoon cream style horse radish (optional)

1 teaspoon sugar 1½ teaspoons salt 14 teaspoon pepper 14 cup tomatoes or catsup Grated rind of 1/4 lemon

Combine meat and egg; pour scalded milk over crushed corn chips and seasonings; add to meat mixture. Add tomatoes last and mix well. Bake in greased loaf pan for 1 hour at 350°F. Serves 4 generously.

An attractive to look at as well as good to eat loaf is made with applesauce as one of the ingrelients. It is topped with glazed apple rings.

VEAL LOAF 1 pound ground veal ½ pound ground pork 2 eggs, beaten tablespoons chopped onion 2 teaspoons salt teaspoon pepper cup uncooked oats

cup strained applesauce teaspoon allspic 1 apple cut in rings cup brown sugar 1 tablespoon water teaspoon ground clove

Combine all ingredients meat loaf and press firmly into a 1-pound loaf pan. Press unpeeled apple rings into top of loaf; brush loaf with glaze made by mixing sugar, water and clove about 11/4 hours. Let stand 5 minutes before slicing. Serves 8.

Leftover ham is especially good for loaves and croquettes. These may be pan-fried or French fried. Or, if you like them baked, make flat cakes and, after rolling in egg and crumbs, bake in 400°F. oven. Turn once to brown or

HAM CROQUETTES 2 cups ground cooked ham 1 cup mashed potatoes 1 tablespoon chopped onion tablespoon chopped parsley Salt and pepper Combine all ingredients. Shape into 8 croquettes, Roll in beaten egg to which 1 tablespoon water has been added; then in crumbs.

Some Odd Epitaphs Seen In Graveyards filling. Press edges together with fork. Bake on baking sheet about Odd epitaphs are rarely in

scribed on tombstones in 1952, but there are still plenty of them

inscription on a family

Nobody Cares!

Stroud, Gloucestershire, can still be seen the following cruel

"My wife is dead and here she

Nobody laughs and nobody

Where she is gone to or how

she fares, Nobody knows and nobody

to be seen in old churchvards. some other flavor to celery, sub-stitute for canned celery soup dinner recently caused amuseeither cream of mushroom ment by quoting a few. On one chicken, corn or tomato. memorial, for instance, the epitaph ran:
"The trumpets sounded. If your family is fond of stuff-ing, try a stuffed hamburger roll Peter called 'Come.' nstead of plain beef patties next The Pearly Gates opened time you serve ground beef And in walked Mum.'

20 minutes at 425° F. (If serving

at home, use remaining soup fo

sauce.) Makes 6. If you prefer

Make about 1 quart of your Another speaker recalled the favorite stuffing for this, seasonseemingly cheerful but pessiing it with a little sage or tomb which said: STUFFED HAMBURGER ROLL "Cheerio, will be seeing you l egg, unbeaten In Painswick Churchyard, near

teaspoon pepper (use same kind you use in

stuffing.) Combine hamburger, egg, salt, pepper and marjoram or sage. read mixture on waxed paper and shape into rectangular sheet. Top with layer of stuffing as you would a jelly roll by lifting waxed paper and gently rolling meat away from it. Bake in shallow pan at 375°F. for 30 minutes

A stone in a remote Californian urial ground bears the following inscription: "To Samuel Con-stable. After life's scarlet fever, For a meat loaf with an elusive nutty taste, try making one with he sleeps well." And the tomb crushed corn chips as an ingredistone of an enthusiastic whist use this same player has this one: recipe, omitting the egg, for pan-fried hamburgers, baked-with-tomatoes meat balls or fried "Here lies Henry De Roos

n confident expectation of The Last Trump." In an old churchvard at Llanfilantwthyl, Wales, appears this epitaph on a scolding woman:

cries:

cares."

"Here lies, thank God, woman who Quarrelled and stormed her whole life through; Tread gently o'er her moulder ing form, Or else you'll rouse another

You can see the following in a Staffordshire churchyard: "This turf has drank a

Widow's tear; Three of her husbands Slumber here." An old man who watched fire works on Plymouth Hoe many years ago little guessed that he would be immortalized by this queer epitaph: "Here lies I, Jonathan Fry,

Killed with a sky rocket. Right in my eye socket." Bitter Bier The writer copied the following from a village burial ground near Bournemouth some years

> Jim the Brewer. Who in life was both Ale and Stout. Death brought him to his Bitter Bier. And now in Heaven he Hops about."

This recalls a tombstone erected to the memory of one John Baylie, who died near the end of the seventeenth century. The inscription says that "His only sin Was that he loved a drop of

And when his favourite was not near. Contented took his horn of And the following comes light eartedly from Steepleton, near

Sid Skolsky reports that a surprised Hollywood resident

ran smack into a burglar piling

the family plate into his burlap bag. "Well, well," exclaimed the resident, "I hope you'll stay long

enough for me to fetch my wife She's certain she's heard you in

"Here lies the body of Margaret Bent. She kicked up her heels and away she went." RIGHT FOR ONCE

a day. Their job is to select and blend the most suitable teas of the thousands of varieties grown; and sometimes as many as many as eighteen different kinds go to make the cup that cheers. What does a taster look for in tea? "Flavour, pungency, quali-ty and strength," says Mr. Davies. "And colour, too, belike most things tea

taestes better if it looks good." that takes years to acquire. There are only some 100 specialists in Great Britain, and of these, John Davies-who's been rolling the stuff round his tongue for fift, years—is one of the greatest. "It's more a matier of nose than taste," he says, "a question of bouquet." For that reason, a taster need not pander to his palate. He eats and drinks whatever he likes; but does his best to avoid the common cold. How does anyone take up such a specialized art? "I was ather a duffer at school," says John Davies, with the suspicion of a twinkle in his eye, "and in those days if you weren't very Church . . . or into tea." To-day he can tell just by tasting, the country and district—of the

But what makes John Davies and his team of tasters come to the boil quicker than anything is the way their careful work gets At a big party in Hollywood one night, Benny brought out his fiddle, and put everything he had into a piece. When he wasted when a pot of tea is made. Fresh cold water: one spoonful per person and one for the

is grown.

nany hundreds-in which a tea

pot (warmed) . . are rules that everyone knows. But did you know you should pour in the water immediately it boils? Overboiled water loses its air the tea leaves won't float, they

He's Tasted Twelve Million Cups Of Tea

is John Davies, chief | sink to the bottom, and you get "taster" for a British tea firm.
The department which he heads
boasts twelve experts who each
taste an average of 1,000 cups
taste an average of 1,000 cups
has this to say: "Always pour has this to say: "Always pour the tea on the milk, and you warm it gradually. If you put the milk, last, on to boiling tea, you're bound to scald it and get a rice pudding flavour." tea drinker, not having seen the

> whether the milk had gone in At sixty-eight, John Davies has long since lost count of how much tea he's tasted. (After fifty sips a day and allowing for high days and holidays, it's something over 12,000,000,000 cups.) He's art, and he still thinks tea is the finest drink of all. He doesn't taste so many cups these days. he enjoy most when he gets wrong! . . . it's a nice sherry

tea poured out, would be unable

WHY YOU SHOULD NOT TAKE SODA

e If you suffer from acid indigestion, gas, heartburn, scientiats say baking sods can add to your upset, destroy vitamins, cause sikalosis, acid rebound.

"After meals I had indigestion and gas pains, and I practically lived on baking soda," says Peter George, Lethbridge, Alta.

"Then I started taking Dr. Pierce's Golden Medical Discovery and the pains went may and I could eat and enjoy my meals again. I gained 30 pounds and felt much better."

Thousands who suffered such distress, due to no organic causes, tried Dr. Pierce's Thousands who suffered such distress, due to no organic causes, tried Dr. Pierce's Golden Medical Discovery with amazing cesults. Over 35,000,060 bottles of this great non-alcoholic medicine, with its wonderful stomachic tonic action, have been sold to date. And no wonder. First, taken regularly, it promotes more normal stomach activity, thus helping to digest food better so you won't have gas, heartburn, sour stomach. Second, with stomach activity improved, you can eat the foods you like without fear of after-distress.

Try it. Get Dr. Pierce's Golden Medical Discovery at your druggist, today!

oner,

ALL WINTER

PRESTONE

PRAND

ANTI-FREEZE

ALL WEATHER

ALREADY DONE

Jack Benny has won thou-sands of laughs with his bur-

lesque violin rendition of "Love in Bloom." The fact is, however.

that he rather fancies himself as a violinist, and likes to be

taken seriously when he renders

his friends.

Peasant,' Jack."

an occasional classical air for

finished, and the applause had died down, Arthur Hornblow called, "Give us 'Poet and

"What exclaimed Benny, sur-prised and flattered. "Again?"







BRAND ANTI-FREEZE

"PRESTONE" AND "EVEREADY" ARE REGISTERED TRADE-MARKS OF NATIONAL CARBON LIMITED

## THE FARM FRONT by John Russell

As I've said before, a farm is | at least 40 feet from building about the most dangerous place -from an accident standpointthat exists. Here's a real Farm Safety test, and if you can answer "Yes" to all these questions - well - you're a better man intervals? than I am, Dunga Jin.

MACHINERY & EQUIPMENT Do you keep tractor wheels spread when possible to reduce tipping hazards?

you check haying equipment before having season for worn or unsafe rope, pulleys, etc." Do you keep guards in place on power shafts, belts and chains to prevent being caught in them?

Do you turn off the power before adjusting or unclogging Do you keep children away

Do you see that the tractor is out of gear with the brake before attempting to crank? Do you keep your tractor in condi tion so it can be started by pulling up on the crank? Do you avoid stepping over or Do you avoid wearing loose fitting, torn clothing or torn, ragged

gloves around moving machiner Do you avoid operating the tractor on dangerous inclines of near treacherous banks? Do you avoid attempting to push a running belt from a pulley

Do you keep tractor speed under four and one-half miles per hour for off-the-road operations? Do you do all pulling from the draw bar and avoid hitching to the axle? Do you avoid climbing over or around farm machinery when

operating? you avoid getting in front of the mowing machine to make adjustments while the machine is in gear?

BUILDINGS & FARMYARD Are ladders and steps well built and kept in good repair? Are ladder openings and stail ways hand-railed; are hay chute openings properly protected?

Do you avoid storing loose materials overhead? Are haymows adequately lighted, with switches located con-veniently, or hooks provided for

anterns?

If buildings have lightning rods, are points, groundings, and con-nections in good condition? Are metal buildings properly groundother metal? Are ladders kept where they

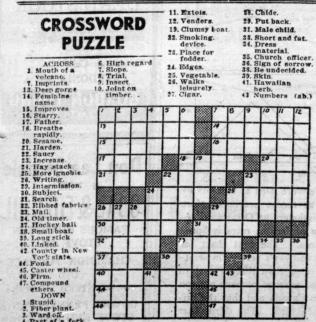
are quickly accessible in case of fire? Are they long enough to reach roof of highest building? Are nails promptly removed Do you protect water tanks, cisterns, wells or pools, hazardous to the lives of children? Do you keep the farmyard clear waste, etc.?

Do you clear ice from steps or paths used in the farmyard or FIRES Do you have an emergency water supply available? (Pond, barrels in buildings, or hose attachment to water system). Do you have boxes of sand in buildings to supplement other

equipment in fighting oil or gaso-line fires? Do you avoid leaving oil-saturated or paint rags lying around? Have you eliminated weeds, brush, old lumber, and other si-milar fire hazards from around Are lanterns hung on conveni-

ent hooks or wires?

Is your gasoline stored in one of the following ways: underground, or in an isolated tank or sealed from contamination by surface water?



Answer Elsewhere on This Page

Are tractor or truck motors stopped before refueling? Have you approved type of fire extinguishers at building entrance and are they checked at regular Are brooder houses at least 100

feet from other buildings and from each other? Are cars, trucks, and tractors kept in buildings separate from Do you avoid burning rubbish

on a windy day or near buildings or hay stacks? In the absence of an organiz rural fire department, do you have definite arrangements with neighbors to come with tools and ladders in case of fire? Are all gasoline container painted bright red?

Are roads leading to buildings Do you avoid carrying loose Do you avoid smoking in and around farm buildings Do you watch the temperature f newly stored hay? ANIMALS Are you careful not to surprise

nimals when approaching them? Have cattle been dehorned and Are small children kept away from pens and barns? Do you use special care in handling animals with new-born Do you avoid handling the bull by providing a safe bull pen?

ELECTRICITY . Are all electric circuits equipped with proper size fuses? (Light circuit fuses should generally not exceed 15 amperes).

Do you cut off current when

> Do you use moisture proof cords for outside weather conditions; heavy rubber cords for motors and motor driven appliances? Are you using an approved electric fence controller? Are all electrical appliances in

proper condition; are they being Do you know how to treat electric shock cases? Is pathway to main switch box free of all obstructions? Do you avoid replacing burned out fuses with coins, wire, or

and free from trash accumula-TOOLS Are hammer and axe heads secure, handles in good condition? Do you have a definite place

for every tool when not in use? Do you stroke from behind when whetting tools to avoid cutting the hand if blade moves Are dangerous tools kept away from play areas? SANITATION & HEALTH

Do you avoid over exposure to sun, and avoid heat collapse by drinking plenty of water and tak-ing plenty of salt? Have you a first-aid kit? Do you know first-aid? Do you avoid starting and run ning gasoline equipment in build-ings with closed doors?

Do you repair rusty or barbed wire fences wiht gloves? During an electrical storm, do you avoid standing under a lone tree or near wire fences? Is there drainage away from

the well, and a distance of at



FARM HOME

Are stairways clear of boxes, nops, brooms, tools, etc? Are mops, brooms, tools, etc? Are they adequately lighted? Are from floors and landings? Do your stairs have at least Do you keep steps, porches, and stairways in good repair? Are sharp knives kept in a rack

separately from other knives?

Do you keep handles of cooking utensils on the stove turned back to the front? Do you disconnect the electric iron and washing machine cords when not in use? Do you immediately mop up

Do you use a safe step ladder instead of a chair? Are safety gates provided at the head of steps to protect chil-Are horses securely tied before leaving them? Is the harness in Had To Pay A Tax

To Light A Fire The year was 1500 B.C. and north British housewife, returning from her shell fishing on a cold winter evening, ducked working on an electrical conducthrough the low entrance of her

stone hut and rushed to warm her hands over the fire. We of ten do the same thing on a chilly The only difference was that her fire was burning in a saucershaped depression in the middle of the mud floor, and instead of

a cheery blaze of coal she had the fragrant smell of peat. At Glastonbury, over a thou was built over flooded groun the houses standing on horizontal logs with wattle sides, reed roofs and trodden clay floors. These Are electric motors kept clean had, each, their centre hearth, The family could gather in a complete circle round the fire,

no heat was lost, and they could eat straight out of the cooking Romans occupied Britain, they brought central heating. Underneath the pavements of

heated air

concealed in each doll's head. At right, below, Peter Wubenhorst,

4, relaxes in a junior-size contour chair for tired cowboys. The

chair, which rocks, is upholstered in washable plastic.

When the Saxons came they

TURNING THE GRINDSTONE

for warmth or cooking, and it | housewife ply her evening care"

With the coming of the Nor-mans we find the first suggestion

of walled fireplaces.
A wide fireplace, built on

outside wall, had what ma

called a flue, but was, in realis

merely an escape for the smoke

Instead of going up above the level of the roof, as a chimney

stack, it was carried at an angle through the wall and emerged

into the opening.

At first the narrow windows

had no glass, and the shutters

This necessitated the use of

stone hoods built out over the

fireplace to control the draught. Though in time the addition

ed a feature of the big houses

By the 18th century the great

halls had gone. An I now families

But discoveries of the 19th cen-

tury began to undermine the

tric heater dimmed it, and now

friendliness of the hearth strikes

this atomic age, that we may not look back with more than

nostalgia and say with Gray-"No more for them the blazing

hearth shall burn, nor bus

EVEN WORSE

On the morning of a Derby

Day in Louisville, sportswriter Red Smith crept into the press-

box, showing every evidence of a

led, and gasped, "Man, you should see your eyes." Red re-plied wearily, "If you think they

look bad from where you si

you should see them from this

a sad note. For, who knows, in

The absence of the glowing

the radiator is quenching it.

gathered round a more intimate

of small rooms was made to houses, these great halls remain-

were opened during the day.

PRINCESS

GOES TO

POLLS

Pretty Belgio

Princess

Josephine, at

left, sister to

King Baudoin,

asts her ballot

in recent

Belgian

registered

voters vote

country: thus it

has one of the

highest

the European

sacked the Roman-British cities

and built their homes in the open

country where they could farm.

hall like a glorified aisled barn, again with a central fire used for

was, therefore an obvious object

for taxation. About this time the

hearth-penny or smoke-penny was levied as a contribution to

the Pope to signify subjection to

papal supremacy. It was, for this

A washing machine concern in

Chicago announced its product

to use as a cocktail shaker when

was a very handy instrument

you have a sudden influx of 100

reason, also known as Peter's

all purposes.

These houses consisted of a large

Every family needs a hearth

in the tiny

OLD worn grindstones in weather-grayed frames sit through the years behind corncribs, milk houses, and woodsheds. Successive generations of young men have turned the rusty iron cranks that whirl the smoothgrained stones against the scythes and cutter blades of mowing bars. Many a lad has felt the countryman was unconscionably fussy about getting a razor-sharp edge on his tools. Somehow a twelve-year-old on the end of a crank gives everyone a smile, except the future citizen

furnishing the muscle power. Not so long ago the grass of lush meadows and thin-soiled upland fields was cut by men who went forth in the early morning with scythes and snaths. Then farm lads had a real job to do when it came to turning the grindstone. Each man had two or three scythes to use for forenoon's work. Today whirling gears furnish power for the mowing machines, but men still use the steel blades and bent wooden handles to trim the grass by walls and fences, around the

gardens, and along creeks and brooks. Round and round a boy pushes the crank. From a tin can with a small hole in the bottom, drops of water fall rhythmically onto the stone. Carefully, methodically, and unhurriedly Father moves the blade back and forth. Sometimes when there's a nick in the steel and firm pressure has to be applied, a lad must grit his teeth and exert his strength to keep up the momentum. From time to time Father lifts the scythe and leisurely tests the edge with the ball of his thumb. Then a lad has to decide whether to take a few moments rest or to keep the heavy stone whirling.

On a pleasant morning when a young man has woodchuck holes to explore and the trout are waiting in the pasture brook, turning the culverts, along which they passed are far removed from the countryside of their youth, look out of the windows and remember the long-ago days when they turned the old grindstone.

would have rest and show gratitude by serving Him. A broken-hearted woman in Bloomington, In., applied for divorce because she and her husband couldn't agree on a Pre-Upsidedown to Prevent Peeking

BY REV. R. BARCLAY

WARREN, B.A., B.D.

Jesus' Thanksgiving-and Our

Matthew 11:2-6,25-30

Memory Selection: The Lord hath done great things for us;

whereof we are glad Psaln

test of one's mind and spirit.

not. The guiltiest tends to excuse himself on the basis of faulty home-up-bringing, cul-

tural environment or society in

general. The many recent prison-

speak of low morale but we

are going to get into grave diffi-

loose thinking and worse acting

of our moral law, the Ten Com

out against the immorality of his day. He said to King Herod, "It

is not lawful for thee to have

this he was thrust into prison.

ing if Jesus were really the Messiah. The baptism with the

predicted was not yet manifest

(John was beheaded before the

day of Pentecost). John's dis-

us and returned with an eye

witness report of the remark-

able healings accomplished by Jesus and of the Gospel preach-

ed to the poor.

Jesus in a personal prayer
thanked his Father because the

great truths were being revealed to the humble. Then he gave his

great invitation to the heavy-

rest is enjoyed while serving

yoke fits well and is properly proportioned. Working with Jes-

us is a delight. O that this gene-

ration would come to Him, Jesus Christ, the Son of God. We

with Jesus under his yoke. The

leaden. He promised rest. This

ciples took his question to Jes-

deserves the punishment or

That is true whether the prison-

Right From Santa's Workshop—The crew of toy-minded elves that Santa Claus employs up at the North Pole have been mighty busy all year, and they've come up with some new and unusual toys. Santa recently unveiled his creations at a pre-Christmas toy show. Below, Michael Ryan is all set to blast off into deep space in his rocket ship, fashioned from a construction set. He's properly clad in space suit and hlemet, and carries a "ray gun." At top right, Linda Lupini, 5, admires two mink-clad dolls, which have hair that "grows." This feat is accomplished by winding a device







