# THE FARM FROM

Rust has long been one of the greatest bugbears of the wheat grower, and it seems as if just checked, another is bound to turn up. A good example is the stem rust. The wheat breeder onstantly striving to keep ahead of the rust threat by incorporat ing into our present standard varieties, the resistance of varie ies introduced from all over the world. Some of these wheat have good resistance to our pre sent rusts, but undoubtedly nev of them. Hence a long range view must be taken by the plant breed er to obtain material to satisfy not only present needs, but also future needs.

Since it is becoming increasing y difficult to find new resistant wheats for breeding, other sources should be explored to supplemen the supply of resistance, says R. C. McGinnis, Laboratory of Cereal Breeding, Winnipeg. It is known that certain wild grasses related to wheat-various species of Agopyron, Aegilops and Haynaldia have excellent resistance Should a transfer of this resistance to common wheat preve possible, then a new reservoir of breeding material would be available. Some of these grasses do not cross readily with wheat, or when they do cross, produce sterile hybrids. \* \* \*

When this happens, a different method of breeding must be used. First, two grasses are crossed and then the resulting hybrid is treated with a chemical such as colchicine. Colchicine can cause the romosome number to double in the plant cells, and the hybrid becomes fertile and stable. This is called "species building" because such hybrids are actually new species. In many cases these new species can be crossed successfully with wheat In this way the rust resistance of certain wild grasses may be trans ferred to wheat.

In 1951, a program such as out-Breeding Laboratory. Undoubtedly the program will meet with many adversities and will require a number of years before its practicability can be fully as-

"Fish and chips" have been the subject of many jokes on the stage and over the air; but potato growers are coming more and nore to realize that, to them, the "chips" part of the famous combination is by no means a joke For potato chips are providing creased sales of the lowly spud. The magazine "Canadian Food industries" reports that as early as 1950 factory sales of potato chips and flakes, in Canada, totalled 31/4 million dollars. In the United States the cash value almost 185 million dollars. A

### SOME TYPES YOU SEE



CROSSWORD					7. Honey buzzard 8. Dwarf 9. Hall					beverage				
PUZZLE						10. Bustle 11. Cudgel 19. Comfort					36. Bird's home 39. Commands 42. Gray rock 44. Name			
ACROSS 1. Go by 5. Organs of speech 9. Public vehicle 12. Way of departure 13. Dillsced 14. Room in general	Z. Part of a wheel 3. Location 4. Heating device 5. Town in New Guinea 6. Instigate				21. Goddess of discord 23. Pace 25. Blind animal 26. Vehicle for snow travei 87. Particle 28. Utah state flower 29. Brave				46. Wicked 48. Anchor 49. Press 50. English sand hill 61. Exist 52. Unit or reluctance 44. Female sandpiper					
5. Singing voice 6. Pale brown 7. Decay		2	3	14		5	6	7	8		9	10	10	
8. Pass a rope through 0. Interior	12			I		13	T	T	1		14	+	+	
2. The Orient	15					16		T	T		17	1	1	
7. Timber tree 9. Worry 2. False god	18				19		20			21	T			
B. Wigwam  5. Part of a shoe  6. Mythical				22		23			24	T	1	25	26	
monster Corn meal	27	28	29		30			31		32			1	
and blue"	33			34		1		36	36		T		1	
Satellites Repose Loafed	37					38	59				40			
. Bashful . Part of a	41				42		43			44			***	
Declare Pulled apart		₩	45		- Eas	46			47	-93	48	49	50	
. Turmeric . Weary	51	52			53			54		55				
Diving bird Addition to a	56				57		100	-		58				

Answer Elsewhere on This Page

# Scalloped Limas and Macaroni, a Sturdy Dish

BY DOROTHY MADDOX

DiD you ever try scalloped macaroni, lima beans and broiled mushrooms? This combination produces a really tempting and wholesome meatiess main dish.

Scalloped Lima Beans and Macaroni (Yield-4 generous servings)

Four ounces allow macaroni, cooked, 3 tablespoons butter, 2 tablespoons finely diced onion, 3 tablespoons flour, 1 teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon curry powder, 1 cup milk, 3-ounce can sliced broiled mushrooms, ¼ cup tomato catsup, 1 package quick-frozen Fordhook lima beans, 1 tablespoon minced parsley, ½ cup syrated American chaese (ontional) frozen Fordhook lima beans, 1 tablespoon minced parsiey. 2 prated American cheese (optional).

Cook macaroni until barely tender in boiling salted water. Mean cook macaroni until barely tender in boiling salted water. Mean cook macaroni until barely tender in boiling salted water. Mean cook macaroni until barely tender in boiling salted water.

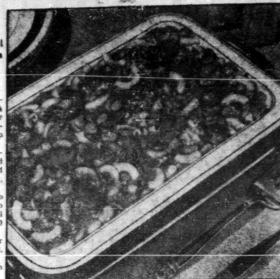
while, melt butter in saucepan over moderate heat. Add onion and let cook about 1 minute. Add and stir in flour, salt, pepper and curry powder. Add milk and contents of can of mushrooms. Cook, stirring constantly, until sauce thickens and boils.

Add catsup, lima beans which have been defrosted enough to breek and post contents of the contents of t break apart, parsley and drained macaroni. Mix well and pour in greased shallow baking dish. Cover tightly, or fit aluminum for paper over top of baking dish and bake in moderate oven (350 degrees F.) until beans are tender, about 30 minutes.

About 5 minutes before removing from the oven, remove cover and sprinkle with cheese, if desired. Continue baking, uncovered. ntil cheese is melted and lightly browned. Serve immediately

Corn and tomato rabbit served with a large bowl of mixed g salad turns a meatless luncheon into a party mea Corn and Tomato Rabbit

bouquet, 1/4 cup flour, I teaspoon salt, 1/4 teaspoon pepper, 1/2 teaspoon chili powder, 21/2 cups canned tomatoes, No. 2 can, 12-ounce can and chili powder, blending well with fet. Add tomatoes and conwhole kernel corn, I cup finely diced processed American cheese tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of corn. Cook, stirring frequently, until thickened and tents of can of ca



Corn and Tomato Rabbit (4 generous servings)

One-quarter cup fat, 4 cup thinly sliced onion, 1 teaspoon kitchen pupuet 4 cup flow 1 teaspoon self 16 teaspoon

survey of what "Teen-agers" Lives In The Middle that potato chips were among the Of A Clover Leaf

Recently methods have been developed experimentally to give old Galo Putnam Emerson and cheese coatings to further in his wife and 10-year-old son are

in the middle of a giant highway Ethel Dixon and P. M. Townsv, Central Experimental Farm, Ottawa, have tested a wide variety of coating and candy recipes. They found nine which were: white powdered sugar: peppermint, peanut taffy, spice,

maple and lemon candy glazes. It was found that candied coatatures above 180 degrees F. or candy to the chip resulted in a Candies were applied by cookboilers with oil used as a heating

medium. The cooked candy was poured into greased travs to cool and harden. Pouring was done at 310 degrees F. The candy was then ground to a fine powder. Non-salted, fried potato chips were mixed with this powder until the chips were given a thorough coating. These can be used as powdered chips or further treated to give them a glazed, candied surface. Glazing consists of exposing the powdered coated heat of 1,000 to 1,300 degrees F. which spreads the powder in an

Chocolate coated chips are made simply by dipping the unsalted potato chips in a semisweet baker's cocolate at 80 to 85

even thin glaze over the chips.

Should flavours such as peppermint, maple, lemon, various spic oils, or ground spice be desired, the candy either after it is concentrated to the desired temperature, and immediately before the candy hardens, or, if the flavour is a powder, it may be

Cheese coated chips, a more recent development, have also panel to whom they were sub-

cheese, dusted on the chips and

toasted.

As far as is known, 39-year- mother-now 78-balked. Not if she could prevent it, she said it wasn't worthy of family trafamily custom to profit? The Em-

a dilly.

been famously good candy-mak-

fudge, handed down from one

In General Putnam's old work-

shop, just 100 feet from the back

stoop of his house, Galo installed

a Candy Shoppe. He added a few

flourishes, like a beamed ceiling,

salt box roof and huge colonial

New England candymaker to

cook up more than 40 kinds of

Within six months of its open+

ing, Putnam Candies had be-

However, Galo is now a man

problem. The shop sits only 100

eet from his back door - less

than a minute's walk But he

likes to drive his car to and

from work, on the theory that

(1) he needs it for going to the

standing in the shop driveway

Getting to work is a breeze-

he just turns right on the clover-

to the store. But the drive

must turn right, since it is a one-

way highway, and circumnavi-

gate the entire four arms of the

Street overpass twice, and tra-

The Putnam House still snug-

gles down among a few remain-

right turn after another.

long ambition come true.

In the White Plains branch of

the Hall Clothing Company, a

ousewife was helping her hu

band pick out a new suit. When-

"Take it off. It's terrible." Fin-

the argument and said, "Oh, well, suit yourself. After all, you're

the one who'll have to wear it."

lly, however, she grew tired of

r he liked one, she cried,

place.'

verleaf, going over the Maple

attracts customers.

as the Shoppe Specialty.

come a great success.

fireplace. Then he hired an old

What's more, the traffic which spurts around the house doesn't seem to annoy them a bit. As a matter of fact, the busy new turnpike—just 20 miles to the north of Boston—has proved a one-way street to fame and fortune for the Emerson family. It wasn't ever thus. No less

than 300 years ago John Putnam
—an ancestor of Galo's—built this charming mansion alongside a quiet Indian trail "to get away from the hubbub of the town Salem." Nine generations of Putnams went on living there Israel Putnam who led troops at Bunker Hill. From 1648 unti 1949, the handsome colonial residence remained a nice quiet hideaway, securely insulated

modern life. Massachusetts Department of Public Works began plotting new super-highway. One of with overpasses and underpasses, would intersect it at Maple Street and Newburyport Pike. That's just where Galo's house

To be frank, he didn't much cotton to the idea of living in a traffic circle, serenaded by screeching brakes and grinding gears. Besides, the state could find no precedent anywhere permitting a family to live in a pri vate home, smack in the middle

of a public highway. toric landmark And Gald ment made a bold decision. They with about eight of its original acres, within one arm of the cloverleaf.

As workmen and steam shovels and grading machines moved in. Galo began warming over an old ambition. He had always himself. Maybe this big upheaval could mean a new style of life in more ways than one. The traffic swirling past his front door could also bring customers. He thought of starting a gas station, or maybe a wayside din-

ing room. But his spry, dignified heated about three minutes a 350 to 400 degrees F., proved the most satisfactory. Skimmilk cheese adhered to the surface of the chip whereas fatty cheese did not. Chips coated with liquid cheese were unattractive in apbearance and in taste. The cheese flavour combined well with the flavour of the potato chip and in The man corrected her quietly, coating the chips were attractive

# **JESUNDAY SCHOOL**

OUR LIVING LORD Matthew 28:1-19 10, 16-20.

Memory Selection: I am the resurrection and the life.

—John 11:25.

The greatest miracle is the resurrection of our Lord Jesus Christ. About 9 a.m. Friday, he was crucified. He gave up His spirit about 3 p.m. Soon His body was taken down from the cross and laid in a tomb. The religious leaders persuaded Pilto post a guard "lest His disciples come by night, and steal Him away, and say unto the people. He is risen from the dead'; so the last error shall be worse than the first." At sunrise Sunday morning

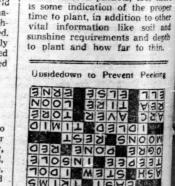
the great event took place. Jesu beset by his own curious traffic arose, folded the grave clothes went forth. An angel rolled back wasn't necessary to let Jesus come forth but to let the disciples enter and see that He was indeed risen. He may have gone postoffice, (2) he thinks a car before the stone was removed, for doors and walls were no ob stacle to Jesus after His resurrection. His body came from the old but it was different. Fatigue leaf and drives the 100 feet and death would never come again. The body was perfected. The guards were paralyzed with - that's different. He fear and helpless. When the angel rolled away the stone

there was also an earthquake. Women were the first to the versing under passes two times more. That makes it fully a mile's tomb. They came to care for the body but instead they were greeted by an angel. They were drive home! The trip makes him a bit dizzy, he says, since it's disciples that He would go before them into Galilee. Back in those familiar surroundings where He had been with them for much of three years, they

ing great elms, as if hiding from would see Him. For forty days on different oc-There it sits, a quiet oasis of residential charm, squarely in asions Jesus appeared to His disciples. At one time 500 saw the center of a traffic whirlwind Life in it, says Galo, "is just like They knew their Lord. Morein a beehive, with swarms of over He gave them a command. ouzzing insects all around the They must go into all the world and make disciples of all na-But the Emersons couldn't be tions. The task is still unfinish happier about life in a cloverleaf ed. The door to China is closed. since it's brought all those The door to India is gradually sweet profits, and helped a lifeclosing. The church must heed the command. He has promised -From "Pageant". to be with us, - if we obey

## Medical Hint

Help for Shaking Palsy. Two new drugs make good news for many people with shaking palsy, or Parkinsonism. One, MK 02, combined with another medicine, Ariane, brought relief for rigid muscles, spasm, tremor, and excessive mouth watering in 13 of 20 patients. The other drug, W-"That goes for the coat and vest, | 483, has proved of similar value in early trials on some patients.







Early With These and other nursery stoo e planted as early as This is especially true climate is dry and exting is difficult. The m to make sure that of the new stock are k from air and are moist times. All these things sh planted with the roots s oosely, then covered If at all possible water or a week or two. Good nursery stock is soft;

of the new gardener are

leeply. When sowing one

always try and picture th

ing plants. Even tiny flor

alvssum or portulaea, th

ull maturity, will require

The safe rule is about a

half as much space bety

hey are high when full

With small flowers and

tables this means at least a of inches between and wit

zinnias, peas, beans, etc., six inches. With dahlias a

this should be 12 to 18

The rule for depth is three

the diameter of the seed or

that one should measure

an inch deep. A few very

average sized lot, a garden t

lawn mower will save a le

also do the work at least

times faster than by hand. It is a mistake to purchase too large equipment especially in tractors. The smaller types are much mor

easily handled. Experienced gas

deners advise buying more an

a big heavy tractor with a

Planting Calendar

themselves in three conveni

main planting groups. First come

lot of frost. In fact most of them

can be sown just as soon as we

can get out on the ground in the

spring. In this hardy category are

cosmos, snapdragons and sweet peas among the flowers, and let-

uce, radish, peas and spinach

Then come the semi-hardy

beets, cabbage, beans, etc. among

things, like petunias, nasturtiums,

which if a frost does not kill out

hind later plantings. Examples are

dahlias and gladiolus in flowers, and in vegetables melons, cucum-

bers, corn and the main planting of potatoes. Of course with the

vegetables especially we can rust

rows of corn and potatoes are risked heading of time. In the

seed catalogue, the various de

On most seed packets, too, there

among the vegetables.

the vegetables.

Flowers and vegetables arrange

flowers like gladiolus an

lias should go from six

and peas should be cov

inches.

seeds, while such things as be

ing too close together and

people, entitled "Learn to Bake." pliable and well supplied good live buds. The latter In old-time baking, measuring er, should not be far was a matter of judgment. Re-The nearer a plant gets to cipes called for "butter the size of ing out the more diffi an egg," a "heaping cup of sugar," or "enough flour to stiffen." The transplanting. Two of the commonest

results varied with each cook, and with every trial. No wonder baking was a hard-won art! Today, there's no need for guesswork. Modern tested recipes all talk a common language. They are founded upon exact, of standard measuring cups, level measures. These measures They make it possible to get the same fine baking results, every The state of the s use standard measuring tools for your baking. You can buy these in almost any town. You need standard measuring cups, one for the dry ingredients another for liquids, and one of two sets of standard measuring spoons. With this simple but co

TABLE TALKS
Jane Andrews

Flour has a tendency to pack

on standing. So always sift flo

ber, the woman too busy to bothe

to sift may put an extra half-cup

of flour in her cake and ruin i

spoonfuls into the measuring cup and level off by drawing the edge

of a spatula or straight knife across the top. (Do not press

For fractions of cup, fill cup lightly to the proper fraction

Be sure that the light, sifted

Use special care in measuring

baking powder. Even a little too

much or too little can give dis-

appointing results. Be sure to

in the recipe and the exact

Use a dry standard measuring

spoon. Dip the spoon into the baking powder and fill it full.

Then level off spoon lightly with

edge of spatula or straight knife.

For fractions use the small

sizes of your set of measuring

There are several ways to mea-

sure solid shortening. Small

amounts are more easily measur-

ed by tablespoons; fractions of

cups may be measured in graduat-

ed measuring cups. Use one of

(1) Press shortening into a

packing in tightly. Then level off

(2) An easy way to measure

butter is by weight. Allow 1/2

pound for 1 cup. With print

butter, ¼ pound equals ½ cup.

(3) Or measure shortening by

water displacement. For example,

cup half-full of cold water; add

to measure 1/2 cup shortening, fill

shortening until water rises to top of cup; then drain off all

water. This leaves 1/2 cup shorten

Brown sugar needs to be pack-

holds'the shape of the cup when

ed into the cups so firmly that it

turned out. This gives a consist-

Thick liquids and syrups, such as molasses, corn syrup, or honey,

should be poured into the spoon

or cup from the container or

has already been used to measure

shortening or water, the syrup

will empty out readily. Do not

dip a measuring spoon into sticky

liquids for too much will cling to underside of spoon, causing

overmeasurement or waste.

Baroness De Vos Van Steenwick, -wife of the Netherlands consul general. Donors are four-year-olds Vivian Albright, at

left, and Bianca Rivera. The 60 toys were made by children in

a day nursery who sympathised with the flood-stricken children

ing in the cup.

straight knife.

ent measurement.

ommon fault.

a liquid.

use the baking powder called for

amount specified.

spoons.

flour is piled in cup before level-

flour or shake it down in cup).

Lift the sifted flour lightly by

Ask any food expert what is

most common cause of cook

and the answer will probably be

g measurements accurately"

will certainly do so again,

nstead of making sure.

I have written about this matter

before and, if I live long enough,

ause the care we took yesterday

doesn't help us today, and we are

most of us too prone to "guess"

So here are some useful hints

regarding measuring borrowed

from a very attractive booklet put out by The General Foods

nething like this-"Not mak-

rect equipment it is possible to measure accurately every ingredient called for in the usual paking recipe. A standard measuring cup is n accurate half-pint measurethe equivalent of 16 level tablespoons. It is grooved on one side to read ¼, ½, and ¾; on the other, to read ½ and ½. For measuring liquids a glass measuring cup is convenient, as the top extends above the cup line and so prevents spilling. A set of graduated measuring cups has advantages, too, for level meaurements of 1-, 1/2-, 1/8-, and 1/4sup amounts of dry ingredi-

r shortening. A set of standard measuring spoons includes one tablespoon ne teaspoon, one half-teaspo and one quarter-teaspoon. Th ablespoon is the equivalent of 3 level teaspoons.

All measurements are ·leve nodern recipe. The exact techn given here. This is the way to get uniform, exact measures







#### When My Graduation Was Nearly Ruined

Elmer Black and I, with ou classmates, took part in the grad-High School. I had written my Commencement oration on "Th Nineteenth Century: The Eighth Wonder of the World."

The Methodist church was packed. Elmer Black and I sat with our classmates on the flower-banked platform; our parents were seated a dozen rows expression of worried hopefulness common to the parents of the high school graduates upon such occasions. I looked anxiously around the church for my brother, Harvey, but he was no

after that. . Measure melted shortening like Hazel Swaihart was again her seat, having sustained the record, unbroken so far by the With granulated or white sugar, nembers of the Class of 1904, for fill a standard measuring cup or the ease and assurance with spoon with the sugar, and level off with edge of spatula or which the orations had been had been delivered. Miss Mischler, our high school superint rose once more and adjusted his

"The next oration is by Nor man Hall. His subject is "The Eight Wonder of the World: The Nineteenth Century.'

Average-sized eggs (medium to large) are used in most recipes. As I stepped forward to speak If using small eggs, allow about 3½ tablespoons slightly mixed I saw my brother, Harvey, sit-ting in the front row of pews directly below me. . . Our mother had promised me that whole egg for each egg in recipe. Use special care in measuring Harvey would be in one of the liquids for undermeasuring is seats farthest from the platform where I would not be able to For accuracy, set measuring see him; nor had I seen him cup on a level surface. Otherwise all through the program until just before I rose to orate. How the surface of the liquid may slant and deceive you. Fill until he had managed to sneak up to liquid flows into the correct

guessing at the moment.

He had a command of facial an innocent air of feigned interwooden image. As I stood there, lips moved, and I knew that he

toward the Night of the Past."

And then?"



with the work of war as they attend open air services conducted by a Navy chaplain. They were not identified by officials who

the point will appear dry and

where to be seen. I felt easier through the center. This will eliminate danger of burned fingers, as leather is a nonconductor of heat.

expression that was, truly, implike. He neither smiled nor gig-

"One hundred years ago th norning broke, and in the light

Warriors Worship-Somewhere in Korea these United Nations troops kneel in Easter worship. The men wear uniforms stained

# HOW CAN 1?

Q. How can I make a test for watered milk?

A. Dip a well-polished knitting seconds. If the milk is pure, it will form in a large drop at the end of the needle: if watered, it will either run down quickly and drop in several small drops, or

Q. How can I prepare honey cinnamon toast?

A. Spread slices of toast with butter, brush with honey (about each slice), sprinkle with cinenough to blend the cinnamon

Q. How can I make good potof the possible dangers of re-placing milk and milk products A. When making pot-holders. it is a good idea to insert a layer of leather from an old glove

come is not enough. City people have to be made to realize that Q. How can I save gas when a reduced purchasing power of the farmer means lay-offs in inboiling liquids?
Q. How often should the water dustry. Just as unemployment for the goldfish be changed? for the farmer.

A. When the goldfish come to the top of the bowl for air it is time to change the water. Use cold water, as goldfish do not like the temperature warm, with the

the Northward, Stranger."

of a dawning era, the remnants of once-mighty hosts: Ignorance, Bigotry and Superstition, were Lo what I would, I was forced to glance again at Harvey. He waited with the same air of blandly grave expectancy e were saying: "Yes

Not one of my classmates had faltered. I had to be the first. The silence in the church was beyond all silence. For a moment my mind was blank; but thought of the shame it would be to go down in defeat before ed me to a truly heroic efort. Logston, janitor of the church, whom I saw standing in the rear of the auditorium, I began again, and by keeping my eyes fixed upon him I brought the nineteenth century to a trium phant conclusion,-From "My Is and Home," by James Norman

moned a few weeks ago for failvice. He pleaded as an excuse that his calling-up notice didn' say what year he was supposed to report.

# ..Plain Horse Sense.. by BOB ELLIS

Unless the farmers of Onta do pull up their socks and do set up one strong organization of their own that can speak ship, they will soon be out in This organization, be it call-

ed Federation or Union, must have the funds necessary to keep adequately staffed offices, to send out fieldmen, to finance advertising and publicity cam-paigns and most important of all —to hire the best manager avail-

and export trade, there would hardly be any problem of farm Every practical farmer knows that a hired man can be very dear at \$50 per month doing a lot of damage to the cows and machinery, while another one who has the know-how may be same as Australians and New theap at \$150, and make money for the boss.

edible oils.

. . .

Up To The Farmers

thing about the true situation

campaign informing the people

behind them.

To complain about reduced in-

in industry means lost market

have to present a strong case be-

fore the Agricultural Committee of the Legislature to win some

skim milk powder, bacon and With industry and big business offering tremendous opportunities to the go-getters, agri-culture will have to match them. They could use this Sterling Agriculture is still the biggest industry in Ontario and needs Sterling area, practically half the best man to manage its af-

articles presently imported from U.S.A. could be brought over from Britain or other countries pay him accordingly. Labour has done all this and has gone ahead ever since they to be marketed in Canada through the farmers' co-operstarted organizing. Why should not the farmers be capable of doing the same?

If Ontario farmers had kind of organization, they would

would not be as high as Canadian prices; they would have to be comparable to the prices of greater problem would be the fulfillment of any contracts unabout lost markets, slipping prices and the competition of dertaken; surpluses are not too big yet. Certainly any such scheme would help to stabilize the home markets. The people of Ontario were

Another chore for farm or-ganizations is the lifting of the

fog that lies over marketing legislation, provincial and feder-

been said about the right of the

producers to control the mar-keting of their products. Very

little has been done to establish

If farmers were given the long

promised legislation providing viding for marketing agencies

power to enter inter-provincial

this right.

aroused by the large advertise-ments in the daily newspapers to be done, but it will not be denouncing the provincial gover is willing to spend some of ernment for trying to ban marhis time and his dollars to set garine and peanut butter and shortening. Not knowing anyup that one strong organization paragraph of this article. they fell for specious arguments. Had the milk producers car-

be pleased to hear from farmers, or others interested in farm problems, at any time. Criticisms, suggestions for subjects to be dealt with, knocks or boosts uress Bob Ellis, Box 1, 123 Eight eenth St. Nwe Toronto, Ont.

TO THE POINT

An actor, who possessed an extremely high opinion of him-self, received an offer of a part plied by telegram: "Will accept double what you offer. Otherwise count me out.'

A few hours later he received a wire which read: "1, 2, 3, 4, 5, 6, 7, 8, 9, 10."



## Duck Quacks Way Into Family Life

Folks in Cleveland, Ohio, are getting used to seeing this unusual but amiable triple alliance, Jimmy Ross, a 12-year-old schoolboy, his dog, Prince, and his duck, Ducky, form the in separable trio. Already owner of the two-year-old dog, Jimmy won Ducky at the fair last summer. As soon as he was established as an unchallenged member of the family, Ducky set up a keen friendship with the dog, as seen in these photos.

limmy Ross takes "Prince," the dog, and "Ducky" to the store.



Doghouse is now "Duck-Inn"



Prince thinks it's "ducky" that Ducky chases his fleas.