## TABLE TALKS

tries is my "bill of fare" today and I'm sure you'll find these somewhat different ways of serving up the familiar pork, yeal and so on yeal ways. veal and so on, well worth try

> SWEET-SOUR SPARERIBS 2 pounds pork spareribs tablespoon salad oil small piece ginger root I clove garlie, crushed

eup sugar teaspoon dry mustard teaspoor salt 2 tablespoons flour 2 tablespoons soy sauce tablespoons vinegar

Cut spareribs in 1-rib piece and place in large skillet. Cover with hot water, bringing to boil, and simmer 10 minutes. Drain and dry thoroughly. Heat oil is skillet and add spareribs. Turn to brown on all sides. Peel ginger root and chop fine. Place in bowl with garlic. Add all dry ingredients, then the liquid ingredients. Stir until smooth. Pour over spareribs in skillet and simmer 20 minutes. Serve ho

> VEAL SCALLOPINE 1 pound veal, sliced very thin

1/3 cup flour 1/3 cup grated nippy heese Dash pepper
1 cup sliced mushrooms 4 cup butter or margarine ean condensed bouillon (11)

Cut veal into pieces about inches square, pound well with mallet or edge of saucer. Mix flour, cheese and pepper; dredge veal in this mixture. Brown veal and mushrooms in butter in heavy skillet. Blend in remainflour-cheese mixture and bouillon; heat and stir until sauce starts to thicken; cover: simmer 5 minutes. Garnish with stuffed olives, Serves 6.

Real Cool!-Robert E. Hopp mod-

els the gasheated work suit he

designed for cold-weather wear.

Hot propane gas, supplied by a

21/2-pound metal unit clipped to

the belt, is circulated through the

suit in rubber tubes. The suit,

which weighs 10½ pounds with

warm for 12 hours in 30-degree-

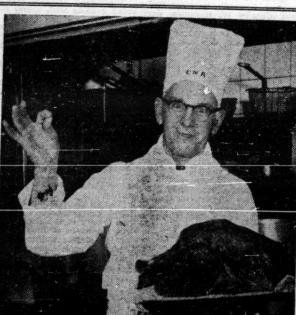
browned flour mixed with liquid left in pan after frying meat Chicken almond stirs the im-

CHICKEN ALMOND CANADIAN VERSION 2 tablespoons butter or may

34 cup celery, cut in 1-inch pieces 4 cup sliced onion cups diced, cooked chicken (turkey or veal is good

2 minutes. Add chicken and mushrooms. Heat 8 minutes more. Combine cornstarch, soy sauce, and consommé. Stir slowly into chicken mixture. Stir and heat carefully 5 minutes. Stir in almonds. Serve over hot fluffy rice, serves 6.

As the result of three years of farmer now has a stock of 5,000 fruit trees, each single tree producing five separate varieties of the same fruit-apple, pear, or plum.



TEN TONS of succulent turkey, like the one proudly shown here by Romeo Charest, chef in structor for the Canadian National Railways, will be served aboard C.N.R. dining cars this Yuletide. More than 22,000 special Christmas dinners will be served over the holiday season, topped off with plumpudding a la CNR's own special recipe.

1 pound pork cheps 1 inch 1 clove gartic, chopped fine 1 bay leaf

Spinach or cabbage, cooked Brown chops in skillet. Mix garlic, bay leaf, water, vinegar, salt, and pepper. Pour over browned chops. Soak for a minutes Cover. Bring quickly to boil. Lower heat and simmer until nearly dry. Remove chops from skillet. Add canned or fresh cooked cabbage or spinach. Sti ightly with fork. Serve on hot platter topped with the pork

If the man in your family likes a Ragout, here is one made with pork hocks that will win praise. It is good served with boiled potatoes, carrots and cabbage. It

Three servings.

PORK HOCK RAGOUT 1 pound pork hock (4 pieces) 4 tablespoons shortening 1 onion, sliced 2 teaspoons salt 1 bay leaf (optional)

1 cup water pound ground beef

2 pound ground pork teaspoon pepper Browned flour (about cup)

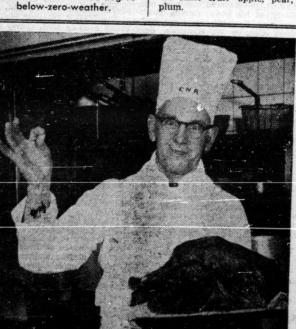
Brown hocks in 2 tablespoons shortening in a heavy kettle or skillet. Add onion, 1 teaspoon salt, bay leaf, cloves and water. Cook 2 hours, or until fork tender. Add water from time to time if necessary (there should be about 2 cups liquid at end of cooking period). Mix together the ground beef, pork, pepper, and 1 teaspoon salt. Form into 1½-inch balls and roll in prowned flour. Brown in second skillet in 2 tablespoons shorter ing. Add browned meat balls to pork-hock mixture and cook 1/2 hour. Just before serving, thicken broth with 4 tablespoon

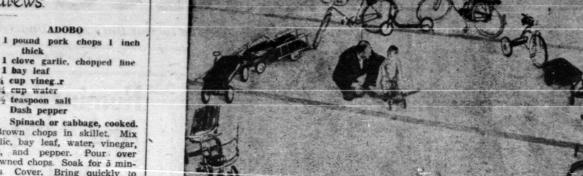
agination to see pictures of the Orient, and here is a modernized

cup canned mushrooms 3 tablespoons soy sauce I cup unsalted toasted al-

Melt butter in skillet and add Stir and cook

FIVE - IN - ONE





Christmas-Cn-Wheels For The Next 10 Years - J. T. Callahan points out to Raymond Geist some of the toys the two-year-old boy will receive each Christmas for the next 10 years. This Christmas he'll receive an airplane and automobile both large enough for him to ride, as well a tricycle, kiddie-car, wagon and sled. He is being given the transportation toys to honor his being the one-millionth person to ride on the latest form of transportation ... the world's first moving rubber sidewalk, installed at the B. F. Goodrich Co. exhibit in Chicago's Museum of Science and



News Trickle — New Yorkers at Times Square reach for copies of the Sunday Herald Tribune — the first Manhattan paper to be published in a week. The usually thick edition was limited to eight pages.

## Admiral's Love For Fruit Cost Two Warships

When a British naval squadon arrived at a seaport in Chile during the 1914 war, the Admiral n charge sent his steward to buy fresh fruit. Ashore, however, the steward

got very drunk, and had to be bundled by comrades into the ship's boat, which pushed off for the flagship, leaving the basket of fruit behind.

al's wrath, begged the wireless operator to ask a collier to bring the basket to their refuelling rendezvous off the coast the next No one suspected that, about

one hundred miles away, several German ships were making for Valparaiso. The Gneisnau's radio caught the message: "Bring out the Admiral's basket of fruit." Direction-finding equipment indicated the position of the Brit-ish squadron, and within four hours the Germans had sunk the Good Hope and Monmouth. That basket of fruit cost us two good ships and 1,200 lives!

Cdr. A. B. Campbell, serving at the time in H.M.S. Otranto, discloses this in his engrossing re-miniscences, "When I Was In Patagonia."

One amusing story is that of a fakir who came aboard the troop-ship Orient at Bombay to entertain her company. He hypnotized a dozen volunteers made them mark time, take off their jackets, then their pants. "Jump over the side," he next ordered, and, as they raced to the port rail, "The other side," then as they turned and raced to the starboard side. "Back again." Finally he lined them up and said to each, "Wake up, big man," and they came

The captain ordered the master-at-arms to see him down the gangway and give him something for his show. Later, Cdr. Camp-bell asked, "What did you give that fakir?" "Give 'im? Why, sir,"

referred to the chart, and gave him a dose from the bottle with the corresponding number.

Unfortunately No. 13, for the stomach, soon emptied, so for the rest of the voyage, Campbell gave any man complaining of tummy trouble a dose made up half from bottle 6, half from 7, making 13 -"and, believe me," he says, "it He once broadcast some tales

the fruit, and, fearing the Admirabout Tierra del Fuego, including one about a dog with four nos-trils. Some listeners who thought them untrue, wrote to the B.B.C. Campbell was asked for confirmation, but he was unable to produce proof. Six months later he met, at a Broadcasting House lun-cheon, Mr. Lucas Bridges, an author who lived at Tierra del Fu-

ego.
"Do you live in that white house with green shutters half a mile from the shore?" Campbell

"That is my house; have you been there?" "Yes, but you were away in Chile at the time. By the way, have you still got that dog with four nostrils?"

"No, poor old Jack died last year, but I have a photograph of him"—and Lucas produced it from his pocketbook, substantiating the Commander's story. Retired admirals and many others also doubted another broadcast story of a wooden-legged albatross. Later a letter came from are old shipmate in Fremantle, Australia, who had heard the broadcast and scalled how the bos'n had put a wooden leg on an albatross that fell on the deck when they were crossing the Great Australian Bight. He was one of the seamen, he said, who held the bird while the operation was carried out!

Yet another story—told on the Brains Trust—was of a bald-headed man Campbell knew, who

headed man Campbell knew, who was allergic to marmalade, and when he ate it steam rose from the top of his head!

When Campbell first went to sea, ships didn't carry a surgeon; only a medicine chest containing numbered bottles, plus a chart showing a man with small numbered circles marked over his body. When a man reported sick, you asked him where he felt ill,

malade now, I laugh so much I have to wipe my glasses before I can read the paper!" On Easter Island, Campbell

once saw a Kanaka funeral at which, after the Catholic service and burial, relatives and friends round the open grave gave three hearty cheers. Some time pre-viously, he learned, they had heard three cheers given by a ship's crew for an anniversary. t seemed a fitting conclusion to any special occasion, so was adopted for burials!

Among the first-class passengers in one of Campbell's ships ading for Fremantie from Adelaide was a well-known racehorse owner. Watching a deck service conducted by a clergyman in chocolate and gold hood and stole, he suddenly exclaimed: "That's a coincidence: the fellow taking the service is wearing my racing colours. Come along to the wireless room," he added, "I want to send a radiogram . . . I've got a horse running at Adelaide tomorrow and I think that par-son's gear is a decided tip." It won at five to one. He sen for the parson, told him: "I've made a bit of money out of you," and handed him £25, saying, put five pounds to win for you." Campbell himself once dreamt,

before the Derby, that a grey horse romped home with a 50-yards lead, but thought it nonbecause the jockey was talking French all the time. Some clubmen to whom he mentioned the dream almost shouted. "Don't you know that the jockey who is riding the grey has been racing in France for the past two years, and speaks French fluent-

to 8.

Another well-known Austral
baseball, waiting with a short bat for that horsehide to sizzle ian bookie took a large party of

Safe Christmas Is A Merry One — It's not pleasant to think of a gaily decorated Christmas tree as an instrument of destruction. But your beautiful tree is a serious fire hazard. Because of its natural pitch and resin, it is highly combustible, and once ignited is almost impossible to extinguish by ordinary methods. Illustrated below are "do's" and "don'ts" to observe in the handling of your tree, as suggested by the National Safety Council.







in Campbell's ship, paying al their expenses. When the collec-tion plate was brought round a a Sunday morning service in the saloon, the bookie fumbled in hi

then asked in a husky "How much is it? I'll the lot." When Melba was aboard. congregation would only pre-tend to sing the hymns, mouthing the words quietly, in order -for she would never sing at the ship's concerts. When a bishop with a raucous voice began braying the hymns one Sunday, a passenger sitting behind him dug him in the ribs, and whispered hoarsely: "For Heaven's sake, keep your mouth shut you're spoiling the whole show. Commander Campbell's hu mour and ability to yarn well make his book first-rate enter-

## Hints For Safer Winter Driving

Stack In Snow? Don't race that engine—you'll only get in deeper. Rock your car back and forth by gently accelerating in Low and Reverse alternately. Don't let ally manage to get free.

Starting On Ice? Stay out of low gear—that just makes your wheels spin. Try second gear, or even "high," then accelerate very slowly and evenly. You'll get better traction this way and start off without sliding or slipping.

On The Skids? Never jam on your brakes suddenly when you're travelling on icy paveme down gently to bring your car skid, always turn your wheels in straighten out



They at once laid a large sum on the filly Tagalie. And she won the Epsom classic easily at 100

Arts, could very well be playing

....toward home plate....







THE FARM FRONT John Russell

A cow's rumen is its number one stomach where billions of microscopic plants (bacteria, peats and other micro-organisms) break down, by a ferr ton process, the cellulose in the mughage eaten by the cow. In addition to furnishing food for the micro-organisms, the fertation process provides organic acids and simple sugars which the cow is able to digest. At the same time the micro-organisms themselves serve as a ource of protein.

An important discovery recenty was the fact that an increased apply of nitrogen made it posfor microscopic plants in rumen to make more effect ive use of roughage supplied to them by the cow. According to animal nutri itionists, experconducted with synthetic ea feed compound which con-ins 42 per cent nitrogen, disclos-that this product helped stiate rapid bacterial growth in rumen which in turn brought at a more efficient breakdown ellulose. With synthetic urea their feed, cattle can eat and igest roughage previously conidered of little value. Such roughage includes corn and stalks, wheat straw and timothy

Modern insecticides have a fine safety record of use both in the home and agriculture, and have actually saved millions of people from death or illness, according to a recent speech by Dr. E. F. Kipling, of the bureau of entomology and plant quarantine of the U.S. Department of Agricul-

Dr. Kipling said that DDT alone is credited with saving an estimated 5,000,000 lives and preing at least 100,000,000 illnesses. "I am convinced that towe have safer insecticides for controlling insects in the home than we had 10 years ago," he said. "We have synthesized yrethrum and methoxychlor secticides low in their toxicity to man and animals. The record of extensive and safe use of DDT and lindane is good. These new-er insecticides have replaced almost completely the more toxic ones such as the arsenicals, fluorides, phosphorus and cyanides which formerly were in common use in homes for controlling household pests."

All previous wars, Dr. Kipling ointed out, caused great in-eases in the incidences of inborne diseases. During the decade, however, unprecednted and successful use of incides has protected Allie diers and citizens of allied ries from malaria, louse and ite-borne typhus and other dis es transmitted by insects.





Off The Tree — Paddle Ears, a baby chimpanzee, has his dinner fight off a banana tree in the jungle gardens of Ponce de Leon Springs, Fla. Holding the chimp is Nancy Stech.

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CHRISTMAS MEANS MANY THINGS - - -

Soon we will hear again the ancient Story-by candle light in church, or as Dad reads to the family before the fire. Once more we will remind ourselves that the Peace on Earth promise can come true. But we know that this won't happen until we've learned to spread Christmas good will through all our days and years, over all the world. We face the grim truth that war, hate, and hunger still sicken our planet, and humbly we place the blame where it belongs-within our-

selves. We wonder how people, and nations, can continue to be selfish, suspicious, and fearful . . . generosity and tolerance come so naturally at this season of Christ's birthday! And we pray that, when enough Christmases have come and

gone, we'll have learned the lesson the Nazarene taught: to love God, and to love our neighbors as ourselves. Our celebration of Christmas may be as reverent as a surpliced choir, or as jolly as a jingle bell. No matter, so long as the things we

do find us working on that Lesson. We make a family ritual of bringing in the tree. We fill boxes for overseas, baskets for neighborhood door steps. We take toys to the Children's Hospital, put on a program for shut-ins, or make up a box of candy for the mail carrier.

We all get underfoot as Mother pulls pin-feathers from the turkey. We breathe down her neck as she knits and purls last rows in Dad's Christmas sweater, or runs seams in the Wise Man's robe for Dick's part in the Christmas play.

We frenziedly, but lovingly, scrawl notes to go with our greeting cards; make long, improbable shopping lists; put fruit cakes and homemade jam into gift packages; ferret out old-fashioned stockings for the children to hang.

We throw open our doors to our friends—plan a sleigh ride, skating frolic, or after-church snack. We go singing, muffled to the ears against the frosty night. And who's more a symbol of good will than Santa Claus? He pops up everywhere-tending coin kettles on the corners in town;

entertaining eager-eyed tots in department stores; and (looking suspiciously like the janitor) handing out presents from under the school's Christmas tree. There's nothing new or spectacular about our ways at Christmas. But while doing these good, familiar things, we are at our bestpracticing toward a time when we may become perfect in brotherhood,

and have peace in our world. PRESERVED RESERVED RE

> THE GREEN THUMB Gordon Smith **Expert Advice For** Our Gardener

among the peoples exposed to the not a book which is a rehash of climates, or one containing a grain of useful advice to a bushel of stuff alien to our needs of copper sulphate used as a foot - but a volume packed with the bath can help control foot rot very sort of information most in dairy cattle, according to tests of us have, up to now, vainly inary clinical medicine, Univer-It is called A GARDENER'S SOURCE BOOK, by G. H. Ham-

Mail, says, it will be welcomed

because it has been prepared ex-

pressly for amateurs by a Cana-

Four-fifths of a pound of the price of \$4.50 per copy. chemical in one gallon of water will make a 10 per cent solution. A 30 per cent solution is obtained by dissolving two and one-half pounds of copper sulphate in a gallon of water.

constitutes too great a health risk

to permit its use in the manner

now advocated for controlling

insects which affect man." said

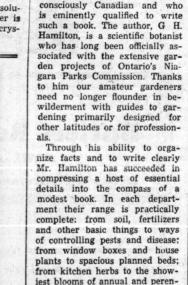
Dr. Kipling. "The attack goes on

despite the insecticides' fine re-cord in protecting people throughout the world from dis-

ease-carrying insects. Yet, to my

cluding accidental deaths) or

The chemical will go into solution much easier if hot water is poured over the powdered crys-



nial, of shrub and tree. As for times and seasons, the author guides the reader round some of the money to provide legacies for Nield's neglected dethe whole cycle of the year, month by month, even week by redos and stained glass window week. He tells him not only at to his memory in North Mars what stage of the year to expect | ton Church, Buckinghamshire, sundry flowers and fruits but in the chancel of which he was when, far in edvance of maturity, to beg reparing for them. His instructions are cast buried. So, despised in life, he bought himself a royal salute in death.

in lucid English which often sparkles with flashes of relevant humour. Do not fail to read the truth about the shamrock

Reinforcing the running text are many excellent illustrations and useful tables. The titles of some of the tables are signifi-cant: Favorite perennials for northern gardens; favorite de-ciduous trees for partite ciduous trees for northern gar-dens; wildflowers for the gar-den; recommended herbs for not a book which is a rehash of northern gardens; flowering material better suited to other shrubs for northern gardens. The climates of one containing a reviewer regrets the look of the frontier and traced the bank reviewer regrets the lack of a table of native shrubs and trees comparable to the table of wild-flowers. He also misses fuller directions for cultivating our beautiful native, the flower-

ing dogwood. The publishers are to be high-ly commended for the book's attractive appearance, handy torby tipping an Austrian peasant and leaving his pet temporarily with him 150 yards from the frontier post. He himself crossed into Germany and then he gave a loud, familiar whistle. ilton, 268 pages, published by Dent, and worth many times its mat and readable type. As W. Sherwood Fox, reviewing it in the Toronto Globe &

## Willed His Fortune To The Queen

dian whose point of view is Queen Mary left a fortune of £406,407 (£379,864 net) but, as precedent decrees, no details of her will are to be published Undoubtedly there will be windfalls for many members of the Royal Family, the Queen included, but it is unlikely that any testament can ever again affect the reigning sovereign as did the will of the Buckinghamshire miser John Camden Neild A sbarrister, schooled at Eton other latitudes or for profession- and "finished" at Cambridge, he spent the last years of his life money-grubbing. He eked out his misery by never brushing his

Mr. Hamilton has succeeded in one blue swallow-tail coat for compressing a host of essential fear of destroying the nap. He slept, if not by cadging a bed from his tenants, then on bare boards in a large, ill-furnished house in Chelsea. Stale crusts, hard-boiled eggs and buttermilk kept him alive until his seventy third year. Then, dying in 1852, he bequeathed his fortune of £500,000 to Queen Victoria. She, rather surprisingly, ac cepted this nest egg, but used

When my great-grandfather was a lad in the eighteenth century, he was once sent before breakfast to let out the sheep inside the barn so that they could reach the watering trough. He opened the big door, went to the sheepfold inside, let down its bars, and stood aside to watch the flock, led by the majestically authoritative ancient ram.

But he did not go out. When the old ram who was their dic-

A SHEEP STORY

tator-leader came to the door, he halted, shaking his great horned head in uncertainty. Be-hind him, all the flock stood still -patient, incurious, docile, awaiting the orders of their Duce. The farm boy, who was my greatgrandfether, pushed his way through the submissive sheep till he could see what the ram saw: the just-risen sun sent through a knothole in the barn wall a long ray across the opening of the door. In the dusty air of the barn it looked like a solid yellow bar, about the height of the shoulders

of the sheep.
As my great-grandfather look ed, he saw the ram realize his responsibility for those followers of his, who depended upon him to make up their minds. Gathering his haunches under him, he launched himself into the air, sailed over the impalpable ray of light as though a wooden rail -and trotted across the barn-yard to the watering trough. The sheep behind him did not ques-tion his decision. If their Duce ordered a leap it was for them to leap. The next one in line sprang high, and triumphantly cleared the airy bar of transparent sunshine. The third sheep rose into the air, his forelegs doubled up under him to avoid knocking against the ray of light here. against the ray of light, landed on the other side, proud of his feat. My great grandchildren began to laugh. One by one every sheep accepted the dictum of their ruler that only by a mighty leap could the watering trough

leap could the watering trough be reached.

Not a generation of our folks since then, but have heard that story as a sharp-edged warning about the tiresome, futile and often deadly quality of docile refusal to question the party line—any party line—From "Vermont Traditions," by Dorothy Canfield Fisher, copyright, 1953, by Dorothy Canfield Fisher. Little, Brown & Co.

Industry for many years has used X-rays to inspect packaged items like cereals, candy, milk and fruit and ensure that products are free from foreign matter.



Take Off - The photographer got this straight from the camel's mouth as he moved in for this zoo. Although too close for comfort as far as the photographe was concerned, George is a favorite of children who visit the

z00.

13



Dog Defies Frontier

master was in Austria.

The dog had other ideas. Two

clerk to a hotel twenty miles

away where he had sought shel-ter during a thunderstorm.

Master and dog had a pleas-

arose the question: how could

the dog be got back across the

The peasant slipped the lead and the dog raced across the

frontier.

ant week-end together.

Snow Family - Patience pays off and these two gals finally get their man - their snowman, that is, as their town ed with snow. The happy girls are Dolarita Heaney, 13, kneeling and her sister, Dorothy, 11.

