

TABLE TALKS

Jane Andrews

A few words about canning, and especially the canning of vegetables, must not be out of place at this time.

Perhaps you'd like to know how many quarts of home-canned vegetables you can expect from a bushel of fresh produce. Here are a few average yields to be anticipated. Asparagus, 11 quarts; snap beans, 6-8 quarts; carrots, 16-20 quarts; sweet corn, 8-9 quarts; peas (measured in pods), 12-15 quarts; spinach, 6-8 quarts; and sweet potatoes, 18-22 quarts.

Vegetables and fruits are best for canning when they are at the peak of ripeness, sound and fresh. Before using jars, examine them carefully and be sure they are free of nicks, rough spots, and sharp edges.

Check lids and discard any that are rusty or warped. Wash your jars in soapy water, rinse, and cover with hot water; keep them hot until ready to fill. When using dome lids, put dome lid on jar and screw band tight. Process jars with hot water over the water while filling jars. Wash all your vegetables or fruits clean, rinse, and drain before cutting, peeling, pitting, etc.

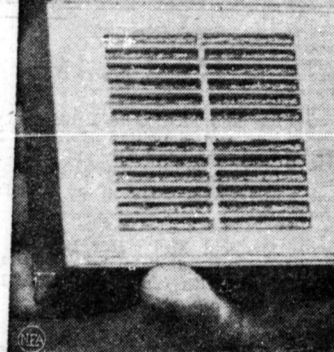
When filling jars, leave 1/2 inch head space for fruits and most vegetables, but leave 1 inch for corn, peas, shell beans and meats. Cover food with hot liquid and run a knife down inside jar to remove air.

Wipe top of jar, put lid on jar and screw band tight (hand must screw down evenly all the way around). Process immediately.

After processing, take caps out of canner and stand them out of a draft and several inches apart until they cool. Cool jars about 12 hours before removing bands.

Always follow carefully the manufacturer's instructions for using your cooker. Allow steam to flow from cooker 10 minutes before closing vent and start counting processing time when the pressure reaches the point needed to give 20 lbs. at sea level to 2,000 feet above process at 10 pounds and increase pressure for higher altitudes.

Sweet pickled beets add bright color and piquant taste to luncheon or dinner the year round.



Pocket Radio is the latest—The world's smallest portable radio, measuring six inches wide and 1 1/2 inches in thickness, was recently shown. The palm-sized receiver is small enough to be carried in a woman's purse or the breast pocket of a man's suit. The entire battery-powered set weighs less than one pound.

CROSSWORD PUZZLE

ACROSS DOWN

1. Dotted
2. Book India
3. Weight
4. Not hard
5. Body of
6. Island water
7. Island
8. Meeting
9. Copy home
10. Live up
11. Ebbly
12. Attempted
13. Rains
14. Dined
15. Fanned
16. Purpose
17. Foolish of the
18. Foot comb
19. American
20. General
21. Miter
22. Regard too
23. Kind of insult
24. Miter
25. Malign
26. Authority
27. Name
28. The human
29. Face
30. Parts of the
31. List of work
32. Hitter wench
33. Terminate
34. Vanquished
35. Altruistic
36. Flowering
37. Scandalous
38. Slight jacket
39. Vainly
40. Cloning words
41. Pick eggs
42. Dismal
43. River in
44. Scotland
45. Lane inlet
46. Peltic
47. Peltic
48. By means of
49. Arrow
50. Vexile on
51. Runners
52. Peltic
53. Peltic
54. Peltic

Answer elsewhere on This Page

Garnish with them either whole or sliced or cut into interesting shapes; use them instead of salad for a burry-up meal; ring them around a meat platter for a decorative frame; top cottage cheese with them or serve them on the side. You'll find dozens of uses for them—and this is the way you make them.

PICKLED BEEF

2 cups sugar
4 quarts small cooked beef
1 teaspoon salt
1 long stick cinnamon
1 tablespoon allspice
2 1/2 cups vinegar

Leave roots and 3 inches of stem on beets. Wash, rinse, cook and skin beets. Add sugar, salt and spices (tied in bag) to vinegar and water. Simmer 15 minutes. Add beets. Boil 3 minutes. Pack hot beets into hot jars. Cover with the hot pickling sirup. If not enough sirup to cover, add more vinegar. Put dome lid on jar and screw band tight. Process pints and quarts 30 minutes in boiling water bath.

While the summer sun is ripening vegetables, think of next winter's cold blasts and storms when a big bowl of steaming vegetable soup will be the best dinner your family can imagine. You can gather into jars the makings for this soup right now and add a jar to your meat stock next winter.

VEGETABLE SOUP MIXTURE

5 quarts chopped tomatoes
2 tablespoons salt
2 quarts sliced okra
2 tablespoons sugar
2 quarts corn, freshly cut from cobs

Cook tomatoes until soft, then press through sieve to remove skins. Add other vegetables, salt and sugar to tomato pulp. Boil until slightly thick. Put into hot jars. Fasten lids. Process pints and quarts 60 minutes at 10 pounds.

Whole-Kernel Corn

Choose tender, juicy corn at just the right stage for eating if you want ribbles next winter's canned corn to have that fresh taste. For easy husking, cut both ends of the ear and remove a vegetable brush. For whole-kernel corn, cut with a smooth downward stroke at about two-thirds the depth of the kernels. Measure into pan and add 1/2 as much boiling water as corn. Heat to boiling. Pack hot corn to 1 inch of top of glass jars and

cover with hot cooking liquid, leaving a 1-inch space at top. Add 1/2 teaspoon salt to pints. Screw on lids. Process at 10 pounds 45 minutes for pints; 85 minutes for quarts.

Canned Carrots

Wash and rinse carrots; cover with boiling water and cook about 5 minutes to loosen skins. Drain and peel carrots. Rinse and either slice or leave whole, whichever you like best. Pack into hot jars. Add 1 teaspoon salt to each quart; cover carrots with boiling water. Lid on jar and screw band tight. Process pints 20 minutes and quarts 25 minutes.

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..Plain Horse Sense..

by BOB ELLIS

A few days ago we had the opportunity of attending the Annual Picnic of Wentworth County Federation of Agriculture which they held every year in the old Dundas Driving Park.

We noted with interest that at some parts of the Federation of Agriculture are getting political minded although they would give all parties equal opportunities to present their views.

By not being affiliated with any one party the Federation could, according to Mr. Oliver, put "the full pressure of weight" on any government. He did not say what the Federation should do if the "pressure of weight" did not impress the government which it was being applied.

"... or No Politics"

"Maybe labour would be better off," Mr. Oliver wondered, "if it would follow the course and keep out of politics."

He finished his address by saying that he understood a political battle was presently being waged and that he did not want to be involved in it. He was making a political speech.

After listening with due respect the ladies resumed their conversation with the necessary dollars. "But most of the things we could bring over," the Liberal Leader continued, "are being manufactured in Canada and our manufacturers are not desirous to see them imported."

No explanation, however, was offered why Canada could import farm implements from the United States to the tune of 60 million dollars per year and why it was not feasible to switch at least part of these importations to Britain.

Somewhere in the back of a farmer's mind is lingering thought remains that the same manufacturers who are "not desirous" to see imports from Britain come into Canada want their goods to be sold in their own country.

Such practice, of course, would be detrimental not only to agriculture, but to Canadian economy as a whole, of which agriculture still is the most important part.

Politics . . . Mr. Oliver congratulated and you will save yourself hours of running around. Any good refrigerator will hold supplies for a week. By shopping on the week-end you can take advantage of week-end specials when groceries are cheaper. Shop carefully from a thoughtful list and your food dollars will go farther.

To make party shells on the spur of the moment, fit bread slices into a muffin tin and brown in a moderately hot oven.

When unexpected guests drop in and there is no dessert in sight you can turn plain bread into a quick party snack. Cut slices of white bread into strips, dip into sweetened milk, roll in shredded coconut and bake.

Bake your next loaf in a tube cake pan. This cake baking time considerably and you can fill the center with vegetables to make an attractive plate.

Applicant does not need to be peeled. If the skin is left on, the applicant will keep its shape better when broiled or fried, and the skin is quite edible.

Ten minutes before serving pan-fried chicken, smother it with sour cream. This really gives it an extra delicious flavor and at the same time tenderizes the meat. — From The Christian Science Monitor.

Plan your marketing wisely

Quick Morning Tricks

Potatoes may also be cooked in the morning. To save work, fuel, and time, boil enough for several days. With a little ingenuity on your part they will come to the table each day entirely different form. Serve them creamed or fried, home-fried the next.

The third day try Lyonaise potatoes, a favorite dish in our family. Simply dice the cooked potatoes into small pieces, season with salt and pepper, and lightly fry in bacon or butter, with plenty of diced green onions. Of course, there are many other ways to serve potatoes. Potato salad may be made from the cold diced potatoes and is always a favorite.

You will find salads can be put together more easily and quickly if you keep several kinds of salad greens on hand. I prepare them at one time, wash and tuck them into plastic bags, and store in the refrigerator. They will keep crisp this way and are



Bavarian Joust, 1953—Gay trappings, courageous steeds and two gallant knights meet in a challenge of strength in Landshut, Bavaria. The medieval jousting is the play is held every three years to celebrate its festival "Landshut Royal Wedding." The Polish Princess Hedwig in 1475.

Fantastic Pleas Heard in Court

A slimming diet which entirely caused loss of memory. This successful defence was put forward by a Stockfield woman accused of shoplifting. Another woman shoplifter pleaded in vain after walking out of a store with a stolen hat. "It was my hat," she insisted.

Highly ingenious are the explanations often given when people appear in court.

A London lad, brought before the Bench for failing to report an Army service, protested that calling up papers hadn't mentioned what year he was supposed to report. Another young man, challenged after driving with dangerous driving, innocently explained that he thought it was a girl whistling on the back seat.

Some motorists, though they may read like highly technical terms, are absolutely genuine. One motorist, charged with dangerous driving on Daytona Beach, was allowed to go free. His defence? That there was a snake in his hat!

He had bought it at a pet shop and put it in his hat for safety, but it crawled down his arm and took his mind off his driving.

This column welcomes suggestions, wise or foolish, and criticisms, whether constructive or destructive and will answer any question. Address your letters to Bob Ellis, Room 123, 18th Street, New York, Ont.

Come On, Bomb!

Millionaire bachelor Hal Hays, a Hollywood building contractor, has built what is claimed to be the world's largest bomb-proof mansion. This amazing home has a main entrance which is a tunnel leading to a grout-filled concrete wall controlled by a pair of buttons flows over 200 cubic feet of concrete.

An invader was saved from jail in Newark, New Jersey, though he had publicly held up a night-club bartender and robbed him of \$300. His employers defended him as a quiet, well-behaved and exemplary man. And the judge merely put him on probation after hearing that he was being treated for arthritis with the new drug cortisone (for rheumatic complaints), which combined with a few drinks had temporarily changed his character.

"It could effect some transient personality change," said a doctor in evidence.

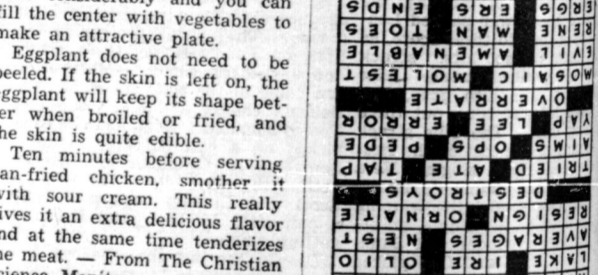
Also dismissed was the case against a Detroit woman charged with harbouring rats in her home. She had, she protested, adopted her house so successfully that the rats that were already in couldn't get out!

But there was no sympathy for the Montreal lodger who knocked a hole in his lampshade because he wanted more air. He was made to pay \$40 damages.

Children often disarm their accusers. A fifteen-year-old Icelandic girl, charged with trespassing on a railway line, explained that she was merely waiting for her four-year-old brother on the rails in order to take a photograph of him.

But perhaps the most charming excuse, which no one with any sense of civility would oppose, was given by seven little French girls, aged eight to twelve, when confronted by an angry farmer, Raymond Giraud, who accused them of uprooting a certain field of his cabbages.

"We were only looking for bushes," they declared.



Upholstering to Prevent Piracy



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Religious Film Is 'Sleeper' — Outdraws 3-D Films

A religious movie titled "Martin Luther," originally filmed for church showings, made such a hit in a Minneapolis theatre that the Lutheran Church Productions decided to show it in other public movie houses throughout the country. It outgrossed the 3-D movies and recent smash hits like "Hans Christian Andersen," "Peter Pan" and "Moulin Rouge."

The film traces the life of the 16th century reformer from his days as an Augustinian monk to the actual streets, churches, and monasteries of the time. Most of the film was photographed in the actual streets, churches, and monasteries of the time. Most of the film was photographed in the actual streets, churches, and monasteries of the time.

Archbishop of Mainz shows Charles V Luther's writings. Minutes later Luther is accused of heresy before the Diet of Worms.

Luther leads his congregation in thanksgiving prayer. The Protestants stood firm against Charles V's demand they recant.

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Feet on the Ground

A notice recently issued by U.S. Army Headquarters and headed "SMOKING IN BED VIOLATIONS" runs as follows:

"As a result of inquiries pertaining to a definition of 'smoking in bed,' the following definition is offered as one definition for the assistance of those who are in doubt as to the meaning of the term: 'when an individual assumes any position on or in any bed, canvas cot, steel cot, etc., with or without bedding, and then proceeds to smoke, he is 'smoking in bed,' except that when a person has both feet up on the floor or the ground he cannot be considered as being 'in bed.' In the event a person reclines upon a bed with one or both feet on the floor or the ground, and that by the further act of smoking he should cause the bed to catch fire, he should be considered as being in bed because he is using the bed as a bed and not as a chair as he is doing when he sits upon the bed with both feet upon the floor or the ground.'"

So now we know just where we are!

TALL TALE

A hen and a pig were sauntering down the main street of an Indiana town when they passed a restaurant that advertised "Delicious ham and eggs: 75 cents." "Sounds like a bargain," approved the hen. "That owner obviously knows how to run his business." "It's all very well for you to be so pleased about the dish in question," observed the pig with some resentment. "For you it is all in the day's work. Let me point out, however, that on my part it represents a genuine sacrifice."

The booklet tells how year-round hunting is possible by going after game almost any time in the year when hunting game birds and big game is not permitted.

Dips in chlorine treated water prolong freshness of chilled poultry. It was found in recent experiments by Dr. M. Wayne of the Washington Co-operative Farmers Association.

Prior to cooling in ice water and cutting up, birds were dipped for 30 seconds in water containing 1,000 parts per million of free chlorine, during Dr. Miller's experiments. They were then stored in a temperature of 33 degrees Fahrenheit. After two weeks' storage about one-third the bacteria count of untreated birds stored under similar conditions. Their odor and appearance were improved.

Uchil—Clarinda, a Barred Rock hen, is the pride and joy of her owner and no wonder as she laid an egg measuring eight inches in circumference. Recently she finished hatching out a setting of duck eggs, but the ducklings all died. Clarinda is shown above comparing the big egg with a normal-sized one.

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Papered House With Cigar Bands

First thing a visitor sees when he calls on Mr. Nico Molenaar in the little fishing village of Yoleendam, Holland, is the amazing "wallpaper" which adorns the walls and ceilings of his house.

It consists entirely of colourful cigar bands. There are at least 250,000 bands which he has collected all over the world during the past eight years. So intricate and ornamental are the designs that it has taken Mr. Molenaar three years to stick them on his house.

It is his proud boast that, with the help of his wife, he has made all the colours and patterns of the bands with golden stars with flags and var-coloured trade marks—all have their place in the unique tapestries.

Each band is carefully stuck on to wall or ceiling, with glue. Particularly attractive is the pattern above the Molenaars' dining-room chandelier.

Because of Canada's extensive forest and food producing areas, entomologists are contributing a great deal to Canadian economy. Their ceaseless efforts to reduce the millions of dollars in losses caused by insects annually in this country should be encouraged in every way.

The degree of insect infestation in grain can now be accurately determined by an apparatus using the beryllium window x-ray tube recently introduced for industrial use by the General Electric Company.

When fully developed and in common use, the x-ray method of locating infestation is expected to result in an appreciable conservation of food products. Up till now, millers and other food processors have found other methods costly, time-consuming and inconclusive.

The new equipment reveals not only the extent of infestation, but determines the degree, stage and reproduction of the pest. In addition, it is that it will be adapted to other uses such as determining the degree of checking in grain, germination in corn and effectiveness of fumigants.

The unit used for x-raying grain samples is a special cabinet resembling a one-burner cooking range. A tray of grain is placed on top of the open cabinet then photographed on an x-ray film. The film is a fine-grained emulsion to provide high contrast and fine detail.

Summer is the season for insects. Thousands of types and species are invading our crops and forests as well as being a nuisance to humans and animals.

Leading "in fight against the insects is a group of professional men known as entomologists. Their knowledge of the habits and life cycle of insects has provided agricultural chemists with information of prime importance in the development of weapons for insect control. DDT, methoxychlor, rotenone, benzene hexachloride, parathion and many other insecticides came into general use only after entomologists had supplied chemists with the facts about the "enemy."