

## TABLE TALKS

Jane Andrews

TRAPS PROVIDED says the sign on many a garden gate in Britain; and at 4 o'clock on a summer holiday afternoon the sign is hard to resist. That's the way an article by Ivan Baker in The Christian Science Monitor begins — and the whole article is no interesting, and gives rise to the "Old Country" that I'm just going to "borrow" without benefit of quotation marks, but with a bow of thanks in the direction of Mr. Baker.

In the West Country there will be the Cornish pasties, and likely as not, a dish of Devonshire cream so rich that it spreads, but never pours, and with a flavor all its own. Cream is once more available for the summer months after its wartime banishment from British tea tables.

With a South Coast strawberry tea there will be the bread and butter, and jugs of cream to pour over large, ripe, strawberries.

The cups and saucers, if we are fortunate, will be the old-fashioned kind with carefully painted little posies of daisies, forget-me-nots and buttercups showing under the glass. In the Midlands and the more northerly counties of Lancashire and Yorkshire, big teas are more substantial and take the place of supper. Veal and ham pie is a favorite. Salmon in one form or another is popular. There used to be plenty of York ham, pressed hard and cold, to rest chicken garnished with tomatoes, lettuce, cress, radishes and cucumber.

Here is a selection of some of the "specialties" served at holiday or "high" teas.

**Cornish Pudding**  
Break a pound of well-seasoned shortcrust pastry dough into balls, roll each ball out no thicker than a quarter inch, and with six-inch plate into neat rounds. The standard filling consists of fresh beef or mutton, small cubes of potato, onion, tomato, and seasoning to taste. Fill the filling in one-half of the pastry round, fold edges, fold over in half, and secure. Brush the pasties with water or with milk and water.

Put pastry initials on a corner.

**Lemon Curd**  
2 lemons  
1/2 lb. sugar  
4 oz. butter or margarine  
2 eggs

Put butter or margarine in a saucepan and gently melt. Stir in lemon juice and sugar. Cook gently, stirring, 2 or 3 minutes. Take pan off fire and let cool a little.

Beat eggs thoroughly, gradually stir in the butter-lemon-sugar mixture. Cook in a double saucepan, stirring constantly, until the mixture thickens, this takes about 3 minutes. Put in jar when cool.

This is good with brown bread, crackers, or as a filling for small pastries (lemon cakes) to be baked in a moderate oven.

**Salmon Creams**  
12 oz. cooked salmon  
1/2 pint cream  
1/2 oz. gelatin  
2 tablespoons water  
1/2 tablespoon lemon juice  
Pinch of salt and pepper

Flake the salmon then rub smooth through a sieve. Add seasoning and lemon juice. Dissolve gelatin in hot water, cool a little, and add to the salad dressing.

Stir sieved salmon into cream.

**Raspberry Buns**  
8 oz. self-raising flour  
2 1/2 oz. butter  
3 oz. sugar  
2 or 4 tablespoons milk  
Grated rind of 1/2 lemon  
Raspberry jam

Sift flour, rub in butter, stir in sugar, add beaten egg, stir in lemon rind, add milk to form a soft but workable dough. Beat the dough into a dozen small balls and place on a greased baking tin.

With a one-inch diameter box lid, press a little hollow into each ball, then fill with raspberry jam. Bake 15 minutes or until done, top shelf, gas mark 5 or 380°.

**Potato Fish Cakes**  
Mix 2 cups flaked cooked fish (two kinds of preference) with 2 cups mashed potato, 1 beaten egg, finely chopped onion, 1 tablespoon dried breadcrumbs, 1 salt and pepper to taste. Shape into rissoles, coat in flour, breadcrumbs, fry in hot fat on both sides. Eat hot or cold with salad. (A beaten egg may be added to the mixture, in breadcrumb or it may be too soft to shape conveniently.)

**Hot Mutton**—Raising radioactive sheep is one way of determining effects of radiation on living things. These purebred Suffolk, fed varying amounts of radioactive iodine, the animals will tell scientists what the results might be if radioactive materials were suddenly released in great amounts into the atmosphere.

of the party (so that its owner may save a corner for another meal and recognize it). Bake in a sound oven till done.

Note 1. The filling may be cooked before adding, if preferred.

2. Cooked potatoes, onions, and grated cheese make a tasty alternative filling.

**Puff Pastry Slices**  
This is a quick way with puff pastry, using less than the usual amount of shortening. The recipe is for a small amount.

3 1/2 oz. self-raising flour  
1 teaspoon sugar  
4 tablespoons water

Pass flour through sieve. Cut butter or margarine (with the back of the knife) into cubes the size of hazel nuts and mix gently with flour. Put sugar in center. Gradually add the water, lightly mixing into a dough with a fork.

Do not knead. Rest dough three minutes. On a lightly floured board roll the dough into an oblong about 7 in. by 5 in., keeping the corners square. Fold oblong into three. Give pastry a quarter turn, clockwise. Repeat this roll-fold-turn operation another four times making five times in all. It is then ready for baking.

Roll the pastry out a quarter-inch thick, cut in half, place both halves together again on the baking sheet, bake 16 minutes, top shelf, gas mark 7 or 450°.

When cold, sandwich with thick vanilla custard, dust icing sugar over top (or ice with thin water icing), and cut into 6 large or 12 small slices.

Note 1. There are no nests between the roll-fold-turn operations.

Roll pastry lightly and evenly.

3. The pastry is excellent for a large apple turnover. Roll it out thinly, put well-drained apple puree in center, fold over and secure edges, bake as directed.

4. Made cream or whipped cream makes good fillings for the slices.

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Look Me Over, Kidd—This comment might well be the remark of wedding page boy Timothy Dawson, 6, of London, England. Seen above, he gets a last-minute checkup before the ceremony while his three small friends look on admiringly.

## ..Plain Horse Sense..

by BOB ELLIS

Now that the federal elections are called Ontario farmers will do well to heed the advice of The Rural Co-operative, official organ of the Ontario Federation of Agriculture, whose editor thinks that it is important to find out the ideas and plans for agriculture held by the different parties and candidates.

This columnist would go one step farther and reverse the procedure by informing the parties and candidates of the wishes of their own occupational group.

Now is the time to tell the story of the plight of Canadian agriculture and submit constructive ideas and suggestions to those who want to believe that if elected they will go to Ottawa to represent the interests of the common people of Ontario.

Keeping in mind the revelations made by Blair Fraser in his article "Our Illegal Elections" in Maclean's Magazine, in which he declared that the two old parties were breaking the law of

the country by the way they are running their campaigns, it is of the utmost importance that the farmers scrutinize very carefully every word that will be said between now and August 10th.

Far too long have Ontario farmers looked at elections as a game in which they have been taking sides according to famous tradition and are plunging for the team their forefathers had plugged for, without taking into consideration the interests of their own occupational group.

After the damage was done they expected their leaders cap in hand to go to the government and ask for hand-outs. The result of this unsystematic system is that we have lost our overseas markets, got edible oil imitation of dairy products, that farmers are accumulating and farm prices are slipping.

**Farmers, Speak Up!**  
If the farmers of Ontario see fit to vote for the men whose election campaigns are financed by the very same elevators, packers, canners and implement manufacturers whom they blame for the poor share agriculture is in at present, they should at least make sure the men they vote for will be sold all the way down the river.

Co-operation is sound. It is the farm organizations in the various municipalities to give their members the opportunity to hear all candidates in the respective ridings at the same time from the same platform. This is a sound and sensible way for every individual farmer to consider the needs of his own mind and vote intelligently.

But not only should they come to listen; they should also be heard. For many years now farmers have been pleading with their governments for certain measures to be taken. They have done so in a variety of ways, but it is not more sensible to do so before elections? In every business the bargaining is done before possession is given. And Government is the most important business of the country.

**Facts Known—Action Needed**  
What we want is clear-cut plans and commitments, not vague promises to study our problems and to develop methods of remedy in a distant future. Farmers know what they need and have asked for it time and again. Now is the time to get it.

We want legislation giving us the power to enter inter-provincial and export trade through our own marketing boards.

We want over-seas market-places which are being used to depress home prices.

We want the Canadian Wheat Board to handle all grains.

We want feed grain storage facilities established by the government at the Eastern Lake heads.

We need relief of our school taxes by federal aid.

Last, but not least we need and have asked for a National Health Insurance Plan.

No more study is necessary. The facts are known. What is needed is ACTION.

This column welcomes suggestions, wise or foolish, and all constructive suggestions will be answered. Address your letters to Bob Ellis, Box 1, 123 - 18th Street, New Toronto, Ont.

## They Send Souls To Heaven -- By Rocket!

"Anywhere for a change!" Down through the years these words have been tossed out by frustrated men, vehemently at times, have been. The majority have been content to utter the phrase—and do nothing. Others have been more determined to pack up traps and set off. A new horizon, a new outlook and — who knows — a lucky break.

When Karl Eskeland, a Dane, said it, he meant it. He was happy enough with his Chinese wife, Chiyun, and small daughter, Mei-mei, in their straw-thatched bungalow "The Garden of Eden," set in picturesque Guatemala. The cloud in Karl's heaven was his publisher.

The novel he had sent for consideration brought a polite rejection slip: "The book is well written... everybody has praised it... but the poor book market..." Karl was not used to rejections. It hurt. Travel was the only cure for his annoyance and South America was decided on. For safety's sake little Mei-mei was left behind in the care of Karl's father.

Dropping in at Panama, the victors were expressed by the way the Americans had transformed their tropical strip of territory. In this once-deserted pest-hole there wasn't a mosquito to be seen.

Like eagle's nest, Machu Picchu, a great, steep, mountain, writes Karl Eskeland in his absorbing and admirably written book, "Head-Hunting in Ecuador." Around the foot of the mountain, a river flows in a wide semi-circle. As the traveler stands on the bank of the river, Utrabamba and looks up, it is just possible to distinguish the outer wall of the dead city. Grey, heavy clouds wrap the Amazon valley give the illusion that the whole mountain is toppling down.

On the journey up to the dead city the author and Chiyun were rewarded with a scene of breathtaking beauty. They beheld a city which seemed to be part of the very mountain itself; they couldn't tell where the rocks ceased and the grey walls began, even above the king's palace, towered the ancient Temple of the Sun.

Visiting the city of Arequipa, the travelers witnessed the busy scene which takes place annually at the church in the main square on All Saints Day, when religious leaders experience their busiest time of the year.

From early morning people stream to the graveyards. Here, the earthly remains of the rich rest in splendid marble vaults. The doors are opened and the bones carefully cleaned with alcohol or eau-de-Cologne. The priest rushes about with a box of matches in one hand and a box of matches in the other. He stops at each grave and after receiving a cash payment lights a rocket. Up it shoots into the air. It goes straight the soul of the deceased is already in Heaven. If the rocket goes sideways the

Counting the Bones  
The bird omenation has, however, must be regarded as a certain amount of superstition for the census taker's method of counting was surprisingly simple. He estimated how many square yards the inhabiting population occupied, multiplied the figure by five, and the result of his calculations was the "official" population. Nature has its own way of dealing with a growing population on this island, and here it is within limits. Chincha is subsists on anchovies, and the five-yearly intervals the population of the island rises. The anchovies swim away in search of water, and Chincha is empty with famine.

Within a few months the population, which had grown to possibly six or seven million, is reduced to two or three million. It's a tough procedure, reports Eskeland, but survivors can be seen in the ruins of the city.

Some Types You See THROUGH A WINDSHIELD  
The Last Minute South American

Up Dog—Master Sgt. Angel "steps outside his quarters to take a look around. The "sergeant" was acquired by trainees members of "Dog" Company as mascot and will become a member of the company.

Crossword  
Puzzle

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2. Paradox  
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## Fancy Waistsuits

As so many people who are wholly indigenous, Durcell of England and the island of the island. His display a keen appreciation of the scenery and the great beauty of the island. The Durcellians may have felt that the island was a paradise. "God-bye, my dear Durcell," he once said after a visit to the island.

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## Here Is a Double-Duty Blanket and Spread

BY EDNA MILES  
The bed-making task that keeping up with their requires real attention to the subject at hand. Fitted sheets, top and bottom; lightweight blankets in gay plaid and patterns for summer, and fitted blankets are some of the many bonuses for the homemaker.

Newest of these is a bed-covering bedspread developed by a firm of famous blanket makers. It's a handsome bedspread on one side and a fleecy, brush-nap blanket on the other. This eliminates the need for both a blanket and spread. This cuts down the entire bed-making operation too, and coupled with fitted sheets, practically reduces the whole matter to a tip of the wrist. It keeps the bedrooms looking neat and saves expenses too.

Furthermore, you can choose this blanket-spread in any one of contrasting decorator colors and in twin or double sizes. You can treat it to a hand-laundering or pop it into your machine since it's guaranteed against shrinkage and is color fast.

This housewife is making up a bed with a new combination—down on the bed-making operation and save expenses. It's a blanket-spread in a choice of contrasting decorator colors.

examining all the trees, and then I saunter in the library to Theology, the Classics, and History." He had a favorite tree which he called the "tree of life" and he was very fond of it. He was very fond of it. He was very fond of it.

Slave Trade Is Still Booming  
A young girl, scarcely in her teens, steps fearfully on to the auction block. While she stands motionless, only her eyes betraying her fear and apprehension, the prospective buyers—shrewd, dusky-complexioned, hawk-eyed men—mill around her.

Most of these buyers are purchasing the dusky damsels for domestic service, for the most part more than thirteen or fourteen years of age for resale, at a handsome profit, to distant clients. It is all reminiscent of a savage, sordid scene from the Middle Ages, before the tawdry traffic in human bodies was condemned and outlawed by the civilized world. Yet it still takes place to-day.

When the auctions are over the carefully guarded human cargo is smuggled north to the many rich homes of the Mediterranean and the Levant. If the market in these areas happens to be at a low ebb at the time, then they may be sold as servants in middle-class homes.

**Missionaries' Difficult Task**  
The latter method is becoming an increasingly common practice in some quarters. Inflation is not a condition peculiar to Occidental countries. The rising cost of living has hit many previously wealthy men in the areas which provide the best market for this terrible traffic. Consequently many can no longer afford the considerable expense involved in the maintenance of a harem with a bevy of lovely but idle girls. So the missionaries find their presence will hasten the day when the scandalous practice of selling young Burundians as a practice that still exists on a large scale, will come to an end.

It is a highly probable that it will be many years before this disgraceful and degrading trade ceases to exist finally and completely eradicated.

Age-old customs die hard in what still is, in many ways, the dark continent.

**THE FARM FRONT**  
John Russell

Hog raising records are due for a tumble, it is claimed down Missouri way, where hogs occupy a far more prominent place in the general farm economy than they do here in Ontario.

For they're trimming one to two months off the market age of hogs at the University of Missouri. And in the process, a lot of old beliefs on hog raising are being heaved overboard.

One crossbred pig (inbred Poland China X inbred Landrace) in the Missouri tests has produced the scales to 200 pounds at four months. Others of the same lot, fed under the supervision of Dr. John Lesley, weren't far behind—two hit 195 pounds in the same period. Most hog raisers do well.

Lasley used no magic—nothing but simple breeding, feeding, and management methods, and antibiotics and vitamin B-12 added to the rations. He made sure that the pigs were never hungry.

The tests exploded two theories: (1) That fast-gaining pigs are always fatties; and (2) that antibiotics drag down carcass quality. That 200-pound porker, for instance, graded No. 1, and had only 1 1/2 inches of backfat!

Lasley believes in feeding pigs before they are born. The mother sows get corn with protein supplement and minerals. In the winter a stabilized Vitamin A and D mixture was added. While they were nursing the sows got a bonus of five mg. aureomycin per pound of feed.

Shortly after farrowing, the baby pigs started getting aureomycin, mixed with clean soil. (The soil prevented uremia while the pigs are on concrete.)

In the creep feeder on pasture, the pigs had a choice of rolled oats, shelled yellow corn, and a protein supplement made up of dry skim milk, fish meal, soybean oil meal, aureomycin, Vitamin B-12, minerals and cod liver oil.

After weaning at 56 days, pigs went on this ration (self-fed on a concrete floor):  
Ground yellow corn — 1435 lbs.  
Tankage (60% protein) 230 lbs.  
Soybean meal (44% protein) 300 lbs.  
Wheat shorts or middlings — 100 lbs.  
Minerals (equal parts limestone, steamed bone meal, and salt) of feed.  
Antibiotic supplement — 10 lbs.  
B-Vitamin supplement — 5 lbs.

The whole lot put on 330 pounds of gain for every 330 pounds of feed. Good hog producers usually use 400 pounds of feed for that much gain