

CHRONICLES OF GINGER FARM

EDITOR'S NOTE: Because of a mix-up in the mail, last week's copy for CHRONICLES OF GINGER FARM did not reach us in time for inclusion in that issue. Knowing the widespread interest in Mrs. Clarke's chronicle of life on an Ontario farm, this week we are publishing both instalments.

Another week of unusually warm, fine weather for October and the end is not yet in sight, neither rain nor cold weather being in the offing. Yes, this weather is very beautiful but unfortunately very dry — too dry for fall wheat, already sown but badly in need of rain; too dry for fall ploughing and certainly too dry for close-cropped cow pastures. But it isn't too dry for the motoring public. De and Arthur were here yesterday and they said the highways were just as crowded as they had been all summer. So I suppose I shall hear of another series of fatal accidents giving us one more reason to speak of Monday as "Blue Monday" — or would it be better to re-name it "mourning Monday?"

I was in Toronto last Thursday and as I drove along the Dundas in rather heavy traffic I began thinking of accidents and why they happen. I thought to myself, now here am I driving along at a reasonable speed — 15 to 20 m.p.h. — taking no chances, and yet I could quite easily be the victim of a fatal accident through no fault of my own. Drivers with more experience than I have told me to watch the fellow ahead, never mind the traffic behind — unless it is necessary to brake suddenly or to make a left-hand turn. But as I drove along I realized to watch the driver ahead was not enough, it was also vital to watch the fellow behind. I began to take note of hazardous conditions. This was danger signal No. 1. If a long line of vehicles is approaching headed by a truck or tractor-trailer, watch out. You can be absolutely sure one of the trailing cars is looking for an opportunity to pull out and overtake the truck or tractor. If he is too impatient, or misjudges the speed of other vehicles on the road, the chances are good for a head-on collision even though the other party concerned may be the most careful driver on the road — unless he is on the alert for just such an eventuality. Three times in a ten-mile stretch I saw a driver following a truck close out to get by and each time he thought better of it and got back in line. Otherwise I might not be writing this now.

Danger signal No. 2 was slow moving farm tractors. Their number is definitely on the increase so I was naturally interested in hearing over the air that the time may be coming when farm tractors will be licensed. Farmers won't welcome that day but yet such a measure seems to be a perfectly logical. Quite a few tractors are used in the place of cars or trucks. During the winter a farmer will use his tractor to get chop from the mill. Or he will hitch up the trailer to bring home the week's groceries. Market gardeners are frequently on the road with their produce. During the growing season tractors are used to draw machinery from one farm to another, or one farmer may buy hay from another and take home a load of bales behind the tractor. Farmers have even been known to use a tractor for getting to church!

It is very quiet around here now—quiet and unusually peaceful. The reason? Daughter came out a few days ago to collect her kitten and then, when she saw the two kittens having such a grand time together, she thought, just as I did when I first got them, it would be a shame to part them. So the two little kittens are now in Toronto and I really miss them as Mitchell. White and the kittens had suddenly become very friendly, and I had occasion to phone Dee yesterday and the first thing she said was: "I had been wondering when you would be phoning to inquire for the kittens." Now we have only Mitchell. White and Black Joe, and Partner says Mitchell might "turn up missing" any time as he is a great hunter, roaming the fields in search of—well, whatever it is cats hunt for. Hunters also roam our fields and occasionally set traps along the creek so we can't get to church!

Oracles Are Coming — Construction work begins to enlarge Memorial Stadium in Baltimore, future home of the Baltimore Orioles. St. Louis Brown's franchise was recently transferred to Baltimore ownership following Bill Veeck's decision to sell his stock in the club. Crowd pictured above gathered in the stadium to watch Navy's eleven trounce Cornell, 26-6.



Blood Deposit at Teller's Window — Here's a blood bank that resembles the kind of bank that handles money. Keeping deposits equal to withdrawals is the main object of this bank, Indo-China, blood bank. It is equipped with a teller's window to which depositors are directed. Here, a teller takes blood from a depositor who has his arm through the opening.

Not so many years ago farm tractors were on steel wheels. They were noisy, cumbersome things to handle and their use, because of the steel wheels, was prohibited on the highways. Now nearly all tractors have rubber tires and are almost as nimble as a car. Taking all these things into consideration — the mobility of tractors; increase in number and use and the fact that their presence on the road is an additional hazard to the motoring public, isn't it therefore logical that tractors should be licensed? Not is that all. If tractors are licensed then liability insurance would surely follow — as a protection for the farmer and the public. It will be tough on the farmer who never puts his tractor on the road but then, wouldn't that be one more instance of the high cost of modern farming?

Now I can imagine a good many farmers will see "red" because of my remarks. But remember, we have a tractor too; we don't want to pay a licence either but there is such a thing as moving with the times. Horse and buggy days are far behind but new customs, new privileges bring with them new obligations — and more expense. We get what we pay for — or we pay for what we get, whichever way you like to put it. If a farmer keeps a tractor and wants to drive it on the highway — well, isn't the conclusion obvious?

Licensing tractors would have one bright spot anyway. With a licence the farmer and his tractor would have as much right on the highways and byways as a motorist. At present he is regarded as an intruder, especially when involved in an accident.

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TABLE TALKS

Jane Andrews

Over in Europe, and especially in the more Southern Countries, they go in for meat-stuffed vegetables to a far greater extent than we do here. Which is rather a pity, as such dishes give a touch of variety to your meals, as well as being very flavoured and nourishing.

So why not try out some of the very fine recipes that follow?

CUCUMBERS WITH TUNA
FISH
4 cucumbers, about 6" long
1 7-ounce can tuna, flaked
2 teaspoons grated onion
1 cup chopped celery
1 cup bread crumbs, torn
1 1/2 cups tomato juice
1 teaspoon salt
1 teaspoon pepper
1 tablespoon butter or margarine

Ahead of time steps: Peel cucumbers carefully to preserve shape. Boil in salted water to cover for 15 minutes. Drain and cool a few minutes. Cut a slice 1/4" thick from the top of each onion and cut out centers (leftovers may be used later for creamed onions or some other cooked dish.) Melt butter in a skillet over moderate heat. Cook onion over heat 3 minutes or until soft. Separate with a fork. Cook about 5 minutes or until soft. Combine pepper-meat mixture with bread crumbs, salt, pepper and basil. Spoon into onion cups. Place in an 8" or 9" round baking dish. Mix tomato juice and sugar; pour over cucumbers. Bake in covered baking dish in a moderately hot oven, 375°F. Bake 30 or 40 minutes with the tomato juice in dish. Makes 6 servings.

ACORN SQUASH AND SAUSAGE
1 large acorn squash
375°F., until browned. Makes 4 servings.

BEF-FILLED BERMUDA
ONIONS
4 medium-large sweet onions
2 tablespoons butter or margarine
1 cup coarsely chopped green pepper
1 pound ground chuck beef
1 cup bread crumbs, torn
1 1/2 cups tomato juice
1 teaspoon salt
1 teaspoon pepper
1 tablespoon butter or margarine

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MERRY MENAGERIE
"Would the large one kindly move to the rear, please!"

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THE FARM FRONT

John Russell

There is a tip which may save you some of your chicken-raising a bit of work.

When you feed an all-mash ration to your birds, you may be working a hardship on everyone concerned.

The chickens are short-changed because they miss out on the pleasure of scratching when there's nothing to scratch for. And when the chickens quit scratching during the winter months, the litter gets over matted. That calls for an overtime from the litter man—meaning you.

Here's how they lick this. Wash-barrel problem in the flock at the Western Washington Experiment Station in Pullman.

Poultry Scientist Reed Hansen tells 15 of the birds in the wash-barrel. If the litter is fine, he may even have the workmen kick it over the grain.

At first, his workers felt silly about it, because it meant walking into a pen of 80 birds with a bucket of grain.

But "talking" the litter sure got the birds the encouragement needed. You should see the litter fly now.

When he has to put new layers into a pen with other birds, Lawrence Swift, uses this system to avoid fighting.

He crates the new birds, and puts them on the floor of the house in the morning. That gives the birds already in the house a chance to get acquainted with the strangers, and gives protection to the newcomers.

Near dark, Swift lets the new birds loose so they can go to the roost. The next day finds the birds friendly toward each other, and the new ones have an equal chance to eat.

It is true that the blood from chicks fed certain drugs is slower to clot, says Morrison. But in all such cases, feeding either alfalfa or vitamin K stopped it.

"Here do better than people—if they have fresh vegetables during the winter." That's the thought of Robert Eck of Milford, Pa., has in mind when he plants an acre of kale early in the spring.

After frost hits in the fall, his kale keeps growing enough to provide greens for his 400 layers all winter.

Eck pulls up a few stalks, hangs them on a wire in the laying house, and lets the hens jump for it. "Gives them exercise," he says.

Does Eck notice any difference in his hens, or eggs? "Both laid better, and I believe it gives the eggs a richer taste," Eck puts in. "My customers think so, too. I'm selling more eggs in winter than I ever did before."

Grave Digger Buried Himself
It had rained heavily for several hours in Rotterdam, Italy. Then it suddenly stopped and grave-digger Angelo Santonasi decided to finish digging the grave he had almost completed the day before.

He got down into it. Suddenly an avalanche of wet earth fell on to him and he lay helplessly under his head free, unable to move.

Santonasi, nearly buried alive in the grave he had himself dug, shouted for help. Nobody heard him. He shouted every few minutes for three hours until he was hoarse.

Strangely enough, few seem to remember much about the appearance of the old-fashioned school room as the color of paint in schools is now based on a thorough understanding of scientific color principles. According to a color condition-

ing manual issued by Canadian Industries Limited as a guide to architects, school trustees, principals, teachers and maintenance staffs, color is an environment that helps form viewpoint and attitudes of children who can then enjoy their school as much as their home.

They become more regular in their attendance, more orderly in their habits and it has been found that they have greater respect for well-kept premises and show less tendency to throw things about.

Proper color conditioning makes it possible for children to see more accurately and quickly with less fatigue. Their health, as related to nervous strain, is improved and their alertness is increased. This can be an asset to the school authorities to select colors that the rooms are beautiful, cheerful and so the atmosphere being created should be conducive to their enjoyment of the activities in which they participate.

Among the color schemes suggested is one for a kindergarten which consists of soft lime green walls, window sashes and frames with accents of salmon pink on the mouldings and cupboards. Since these tones are still in the play period of their lives, the rooms should be cheerful and bright to awaken in them quick, lively responses.

Color schemes for a regular classroom with a northern exposure include walls of soft yellow with doors, dado and trim in nutmeg brown. Two subtly blended tones of blue are worked out for a classroom facing south and two shades of green with a ceiling in ivory for one with a western exposure. Two tones of yellow with deep salmon pink and dark squirrel grey are recommended for esthetic science rooms. One color scheme for school kitchens is planned around yellow walls and white enameled cupboards and cabinets with sharp jade green shelves.

Research in the popular acceptance of colors has revealed decided color preferences clearly divided by sexes. The majority of women prefer warm tones, while men largely select blue as their favorite hue. Recreational color combinations for school washrooms are frank at expressing their preferences. They feature Wedgewood blue and horizon blue for boys and beige and a greyed pastel red for girls.

Meat-Stuffed Potatoes Make a Lusty Dish

BY DOROTHY MADDOX

NO matter what the season, meat and potatoes are still the basis of most good meals. With potatoes now so plentiful and a wide variety of canned meats available, meat planning is much easier.

We've tried the following recipes at our home. Everyone, including the two boys with lousy appetites, voted them "big time."

Meat-Stuffed Potatoes
(4 servings)
Four large baked potatoes, 2 tablespoons butter or margarine, 1 to 2 cans deviled ham or pot roast, 1/4 cup milk, 1/4 cup salt, 1/4 cup onion, 1/4 cup celery, 1/4 cup carrot, 1/4 cup tomato juice, 1/4 cup ketchup, 1/4 cup mustard, 1/4 cup relish, 1/4 cup mayonnaise, 1/4 cup catsup, 1/4 cup Worcestershire sauce, 1/4 cup soy sauce, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup marmalade, 1/4 cup honey, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 cup molasses, 1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup oil, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup marmalade, 1/4 cup honey, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 cup molasses, 1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup 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1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup oil, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup marmalade, 1/4 cup honey, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 cup molasses, 1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup oil, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup marmalade, 1/4 cup honey, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 cup molasses, 1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup oil, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup marmalade, 1/4 cup honey, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 cup 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cup brown sugar, 1/4 cup molasses, 1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup oil, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup marmalade, 1/4 cup honey, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 cup molasses, 1/4 cup corn syrup, 1/4 cup maple syrup, 1/4 cup cream, 1/4 cup whipping cream, 1/4 cup butter, 1/4 cup shortening, 1/4 cup lard, 1/4 cup oil, 1/4 cup vinegar, 1/4 cup lemon juice, 1/4 cup orange juice, 1/4 cup pineapple juice, 1/4 cup apricot jam, 1/4 cup