

TABLE TALKS

Jane Andrews.

New ways of preparing favorite vegetables often add zip to your meals. So don't be afraid to add that something extra when you're in an experimental mood, even if you have to give your family a sales talk to get your revolutionary ideas accepted.

Scalloped Eggplant
1 medium eggplant
4 tablespoons butter
2 tablespoons each of chopped green pepper and onion
2 cups canned or stewed tomatoes
1 teaspoon salt
Pepper
1 cup bread crumbs
Prepare eggplant and cut into small even pieces. Melt 2 tablespoons butter and brown pepper and onion in it. Add tomatoes, salt, pepper and eggplant. Simmer 10 minutes. Pour into greased baking dish. Melt remaining butter and spread with breadcrumbs over top of eggplant. Bake at 350° F. 20 min.

Colorful carrots may be prepared in many ways and always add beauty to your dinner table. Use a vegetable brush instead of a paring knife to avoid waste in cleaning carrots; or drop them in boiling water for 5 minutes, then douse in cold, and skins will slip off easily. For a quick, hot dish, try these shredded carrots.
2 cups shredded fresh carrots
1 tablespoon boiling water
2 tablespoons butter
1/4 teaspoon salt
Cook first 3 ingredients together until tender (about 5 minutes) in covered saucepan, over medium heat. Stir in salt. Serve hot. Four servings.

Two vegetables in one dish make a real picture—cauliflower served with all its natural beauty intact, white and tender, with colorful yellow cheese sauce in which Frenched beans make positive green accents. Here is the way to prepare this dish:
Cauliflower With Country Sauce
1 medium size cauliflower
2 tablespoons butter
2 tablespoons flour
1/2 pound processed cheese, sliced
1 cup cooked, French-cut green beans
Salt and pepper
Cook whole cauliflower until just tender in a small amount of boiling, salted water. Drain, saving 1 cup of the liquid. Make a sauce with butter, flour and cauliflower liquid. When thick and smooth add cheese and stir until it melts. Add green beans and mix lightly. Season with salt and pepper and pour over cauliflower.

Try this unusual recipe for creamed spinach—it's easy to fix.
Creamed Spinach
3 cups cooked, chopped spinach
1 cup cream
4 tablespoons flour
Salt and pepper
Combine butter and flour and cook together over low heat until smooth and frothy, stirring frequently. Add cooked, chopped spinach and cook 5 minutes, stirring constantly. Add cream; salt and pepper to taste; cook over moderate heat for 3 minutes.

If you want a creamy, flavorful corn pudding, try this one made with cream of mushroom soup.
Corn Pudding
3 eggs
1 cup cream style corn
1 can condensed cream of mushroom soup
Pepper
Heat oven to 325° F. Break 3 eggs into a 1-qt. casserole. Beat well. Add remaining ingredients and mix well. Place in a pan of hot water and bake at 325° F. for 1 hour and 15 minutes, or until silver knife inserted in centre comes out clean. Makes 4 to 5 servings.

Have you ever tried a fresh, snap-bean ring in which to serve creamed seafood, mushrooms, or chicken? This is the way to make the ring.
Fresh Snap-Bean Ring
1 pound fresh snap-beans, Frenched
3 tablespoons butter, melted
3 eggs, slightly beaten
1 cup milk
1 tablespoon minced fresh onion
1/4 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon ground nutmeg
Paprika
Chopped parsley
Slice beans very thin and cook in smallest amount of boiling water possible. When tender (7 to 10 mins.) drain and combine with butter, eggs, milk, onion, salt, pepper, and nutmeg. Pour into a greased ring mold. Bake in pan of water at 350° F. until firm (45 to 50 minutes). Unmold onto warm platter. Fill with desired filling. Garnish with paprika and parsley. Serves 6.

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Fashion Hints ...

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CHRONICLES OF GINGER FARM

Gwendoline P. Clarke

Anybody got "exhibition feet"? It is my guess that quite a few people are so afflicted, including myself, for most of us seem to take quite a lot of punishment in search of pleasure. However, that's the way it is and I suppose that's the way it will be as long as there is a C.N.E. and people to attend it. I was down Friday and Saturday but Partner wouldn't go at all. Last year it was Partner went and I who stayed at home.

Friday I did not do much else except take in the tea on the balcony and sit around and talk to press club members whom I knew and a few others that I met for the first time. If you have the same interests it is amazing the number of people you meet with whom you share common acquaintances—that is, equally true no matter what your interests may be. That evening the Women's Press Club was putting on a cooking class, demonstrating how to prepare a club-women's lunch. And I was awarded two chicken legs, beautifully fried! I took them home to Daughter but as there was no one around when I got there (Friday night shopping) I sat down and ate one of the chicken legs myself, since I hadn't bothered with any supper at the "Ex." It was the first time I had ever won anything in my life.

I suppose Friday and Saturday set another attendance record but still it seemed easy to get around, and the weather was perfect. Of course I took care to avoid places where the crowd seems to congregate. It is funny, too, how each building draws a particular type of people. Car-owners and those looking for a new model, wander around the Motor Show for hours. The cattle, horses and other livestock have their own following. Music lovers and those in need of quiet rest appreciate the programme at the Band Shell. The Flower Show crowd is not easy to define. People just seem to wander aimlessly in and out—except those who really appreciate and understand the beautiful floral display. There was certainly a wonderful showing of African violets, including several varieties I had not seen before. How the people who had the exhibit ever grew enough violets to supply the buying public at the C.N.E. I can't imagine. The weather was perfect. Of course I took care to avoid places where the crowd seems to congregate. It is funny, too, how each building draws a particular type of people. Car-owners and those looking for a new model, wander around the Motor Show for hours. The cattle, horses and other livestock have their own following. Music lovers and those in need of quiet rest appreciate the programme at the Band Shell. The Flower Show crowd is not easy to define. People just seem to wander aimlessly in and out—except those who really appreciate and understand the beautiful floral display. There was certainly a wonderful showing of African violets, including several varieties I had not seen before. How the people who had the exhibit ever grew enough violets to supply the buying public at the C.N.E. I can't imagine. The weather was perfect. Of course I took care to avoid places where the crowd seems to congregate. It is funny, too, how each building draws a particular type of people. Car-owners and those looking for a new model, wander around the Motor Show for hours. The cattle, horses and other livestock have their own following. Music lovers and those in need of quiet rest appreciate the programme at the Band Shell. The Flower Show crowd is not easy to define. People just seem to wander aimlessly in and out—except those who really appreciate and understand the beautiful floral display. There was certainly a wonderful showing of African violets, including several varieties I had not seen before. How the people who had the exhibit ever grew enough violets to supply the buying public at the C.N.E. I can't imagine.

Of course, we had to see the Coronation robes and regalia with an R.C.M.P. officer in charge. I wondered what measures he would take to raise an alarm if anyone took any liberties with the display. We walked through the train with the glass dome and thought it very wonderful. Some of these coaches are already in use and pulling in and out of the Toronto Union every day. By next year the C.P.R. expects to have 173 on the rails. Let's take a trip, shall we?

Poor Josephine!
What is the largest amount ever received by a woman as a dress allowance? Probably the \$50,000 franc (\$54,000) a year which the ardent Napoleon gave to his Empress Josephine. Josephine was so keen on dress that she sometimes spent more than that annually. In at least one year she spent \$120,000. One summer she bought 520 pairs of shoes, 37 hats, 13 corsets, and 980 pairs of gloves in addition to many coats, gowns and furs.

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THE FARM FRONT

by John Russell

Speed of the elevator potato digger chain or apron is most important in controlling injury to potatoes. Even properly adjusted diggers with the share set deeply and with minimum agitation and proper padding, will continue to cause severe injury to potatoes unless the apron speed is adjusted correctly.

As a general rule, the apron speed should be as slow as possible, depending on the digging conditions. They are X-raying pigs at Lacombe Experimental Station, and no doubt people will wonder why! It is an interesting story and this is how the research men explain the project.

At the present time in order to get a picture of the genetic possibilities of a litter of pigs it is necessary to take a representative group from the litter, and two pigs selected at random, and subject them to a feeding test which culminates in slaughtering the pigs. This test gives a record of the group in rate of gain, feed efficiency, and carcass quality and together with litter size the weaning weight can be used as a basis of selection. Selection, of course, is the basis of improvement. The best pigs from the best performing litters must be selected as breeding stock to produce each succeeding generation.

All of these records, with the exception of carcass quality, can be obtained without slaughtering any pigs. However, carcass quality is possibly the most important record of all. If we are to produce a higher percentage of lean bacon hogs we must select for and improve this characteristic. If we could evaluate accurately the carcass quality of a pig without having to slaughter it, we would have a much greater number of pigs to select from and consequently be able to make a better and faster improvement.

Hence, the experimental work in X-raying pigs at Lacombe. A research project is underway to ascertain whether the bacon quality or potentiality of a pig can be determined without slaughtering it, by X-raying. Techniques will have to be developed and studies made of the relationship of the relative fat and lean as measured through X-ray equipment, and the fat and lean as determined by cutting the carcass. This will be done with a large number of pigs at different stages of growth. If a close relationship can be established and the best stage of growth at which X-ray determined, then a simple measure of the length of the live pig along with the relative fat and lean from an X-ray should give a good estimate of its bacon quality or potential.

With this information the best pigs in carcass quality could be selected as breeding stock from the best litters from the standpoint of litter size, weaning weight, rate of growth, and feed efficiency. These are the factors which determine economy of production.

This phase of the work has just started at Lacombe, says J. G. Stohart, senior animal husbandman at the Station. It will take some time to appraise all the possibilities. It is another step toward the goal of producing more efficient pig-breeding stock.

She kept her astonishing pedigree. Parents, relatives, friends tried vainly to make her talk. No words passed her lips. She even wrote notes to the servant who looked after her.

Her father died after lingering on his death-bed and leaving her his fortune. Meanwhile the young man had moved to another town and vanished from her life, not relishing the society of a pretty girl who declined to converse even with his father. Miss Gullford refused even to talk to her pet cat. When the fifty long years had elapsed, two surviving friends of this strange woman—white-haired like her, and over seventy—called to her. She died after she would utter after lifting the veil of silence.

They watched her lips move, but no sound came. Her relatives were horrified to receive confirmation of what they had begun to suspect—that Miss Gullford could no longer use her voice. She was never able to speak again. Much of the fortune left her by her father was spent in vain endeavours to regain her lost voice. She died, aged seventy-nine, dumb to the end. Because Mr. and Mrs. Stephen Helle, a Hungarian couple, wanted to be "the perfect couple," they resolved to spend fifteen years together—in

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This phase of the work has just started at Lacombe, says J. G. Stohart, senior animal husbandman at the Station. It will take some time to appraise all the possibilities. It is another step toward the goal of producing more efficient pig-breeding stock.

She kept her astonishing pedigree. Parents, relatives, friends tried vainly to make her talk. No words passed her lips. She even wrote notes to the servant who looked after her.

Her father died after lingering on his death-bed and leaving her his fortune. Meanwhile the young man had moved to another town and vanished from her life, not relishing the society of a pretty girl who declined to converse even with his father. Miss Gullford refused even to talk to her pet cat. When the fifty long years had elapsed, two surviving friends of this strange woman—white-haired like her, and over seventy—called to her. She died after she would utter after lifting the veil of silence.

They watched her lips move, but no sound came. Her relatives were horrified to receive confirmation of what they had begun to suspect—that Miss Gullford could no longer use her voice. She was never able to speak again. Much of the fortune left her by her father was spent in vain endeavours to regain her lost voice. She died, aged seventy-nine, dumb to the end. Because Mr. and Mrs. Stephen Helle, a Hungarian couple, wanted to be "the perfect couple," they resolved to spend fifteen years together—in

THE FARM FRONT

by John Russell

Speed of the elevator potato digger chain or apron is most important in controlling injury to potatoes. Even properly adjusted diggers with the share set deeply and with minimum agitation and proper padding, will continue to cause severe injury to potatoes unless the apron speed is adjusted correctly.

As a general rule, the apron speed should be as slow as possible, depending on the digging conditions. They are X-raying pigs at Lacombe Experimental Station, and no doubt people will wonder why! It is an interesting story and this is how the research men explain the project.

At the present time in order to get a picture of the genetic possibilities of a litter of pigs it is necessary to take a representative group from the litter, and two pigs selected at random, and subject them to a feeding test which culminates in slaughtering the pigs. This test gives a record of the group in rate of gain, feed efficiency, and carcass quality and together with litter size the weaning weight can be used as a basis of selection. Selection, of course, is the basis of improvement. The best pigs from the best performing litters must be selected as breeding stock to produce each succeeding generation.

All of these records, with the exception of carcass quality, can be obtained without slaughtering any pigs. However, carcass quality is possibly the most important record of all. If we are to produce a higher percentage of lean bacon hogs we must select for and improve this characteristic. If we could evaluate accurately the carcass quality of a pig without having to slaughter it, we would have a much greater number of pigs to select from and consequently be able to make a better and faster improvement.

Hence, the experimental work in X-raying pigs at Lacombe. A research project is underway to ascertain whether the bacon quality or potentiality of a pig can be determined without slaughtering it, by X-raying. Techniques will have to be developed and studies made of the relationship of the relative fat and lean as measured through X-ray equipment, and the fat and lean as determined by cutting the carcass. This will be done with a large number of pigs at different stages of growth. If a close relationship can be established and the best stage of growth at which X-ray determined, then a simple measure of the length of the live pig along with the relative fat and lean from an X-ray should give a good estimate of its bacon quality or potential.

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