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"SALADA" TEA BAGS

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst: The only problem my husband and I have is money. I work, and make more than he does, but he could earn several times as much if he had made up his mind to it. The trouble is, my husband insists on working on commission. Some weeks he makes nothing; others, up to $100, but his yearly average is about $40. I have figured it all out. He refuses to admit he could make more on a salary; he says a salaried man never gets ahead. My argument is that any ambitious man could manage to be worth more than his present income.

"The trouble started, I think, after he got out of service. Starting on little, he made a small fortune — and lost it all gambling! He still thinks the same old luck will follow him. I've tried to get him to go on salary for just a year, until we could take care of our debts. He refuses.

"We were married eight years ago, and for the past five I've held a job. I took it so we could move away from his family home (We have no children). I don't mind working, except I'd prefer to keep house and cook; but if I can be a better helpmeet by holding a job, then I'm happy to.

"My husband is intelligent; he has a good personality and a loving nature. I sincerely believe he loves me above everything else, as I do him. He is 34, the youngest of a large family; they were poor, but he had what he needed. Can you give me any suggestions?

DISCOURAGED"

* * *

One would suppose that a man from a poor family would value a dollar too dearly to gamble with it. Your husband's one fling spoiled him; now he is incurably hopeful, believing his luck will repeat itself. Also, the very uncertainty of his present commissions may arouse his gambling tendency.

To most wives, how comforting is the weekly pay envelope! — Particularly to one of your nature, who considers owing money dishonest, and who longs for financial security in a home of her own.

To put your request on the basis of, "If you love me —" is repugnant. You can, however, remind your husband that this problem is the only barrier to your complete happiness; if it were removed, you could look ahead to the day when you are free of debt and able to save regualarly and manage practically, as most women prefer to do. You could relax into the domestic routine you really love, and look forward to raising the family you hope for.

I hope your husband will realize how fair you are in asking that he try your idea for just a single year.

* * *

Surely two mature people are able to discuss pleasantly the best way to handle their income? Yet money arguments rate high in our divorce courts. . . . If this problem faces you, ask Anne Hirst's opinion; she can explain how to handle it in an adult way. Address her at Box 1, 123 Eighteenth St., New Toronto Ont.

The knowledge, I think, therefore I am, is the first and most certain that occurs to one who philosophizes orderly.

—René Descartes.

Accessory Dress!

by Anne Adams

A whole wardrobe of fashion in ONE pattern — that's the beauty of this basic new style! SWITCH-ABOUT accessories include a weskit, collar, capelet and dickey — variety for every day of the week. Sew it — you'll love it!

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PRETTY DOGGY — Now you can match your swimsuit to your dog's personal pattern — unless the pooch is a Mexican hairless. Starlet Linda Danson models a suit that goes well with her Dalmatian, at poolside. She "collars" the fashion trend with a dog-collar-like costume-jeweled choker.

IN A STATE OF SUSPENSE — Box-office booming Grace Kelly is off MGM's payroll — and Metro-Goldwyn-Mayer is on the spot. Winsome Grace, who knows her own mind, refused to work in "Jeremy Rodock" in which she was to co-star with Spencer Tracy. So MGM suspended her, which means she's not only off their payroll, but she can't work for any other company. MGM's doubly on the spot because (1) Grace is likely Oscar winner when the awards are made March 30. If she cops it she won't be any easier to cope with (2) MGM can't wield the economic whip because her father is a multimillionaire.

TABLE TALKS
by Jane Andrews.

Maybe I'm wrong, but it seems to me that figs aren't nearly as much used in cookery today as they were a few years ago. Which is a pity, as they have a much wider range of use than many cooks realize.

Recently, in The Christian Science Monitor, Ethel M. Eaton published some fig recipes which are well worth passing along to you.

FIG PUDDING

½ pound figs
1 cup milk
1 cup soft bread crumbs
½ cup flour
¼ pound finely chopped suet
½ cup sugar
⅛ teaspoon nutmeg
½ teaspoon salt
2 eggs, beaten
1 teaspoon baking powder

Chop figs rather fine, put in saucepan with milk and cook for about 15 minutes. Combine bread crumbs, flour, suet sugar, salt and nutmeg, mixing well. To this mixture add the figs and milk and the well-beaten eggs. Add one teaspoon of baking powder, stirring it into batter thoroughly. Butter a pudding mold, pour in the mixture, cover and steam for two hours. Serve with foamy orange sauce.

* * *

FOAMY ORANGE SAUCE

½ cup orange juice
1 teaspoon grated lemon rind
1½ teaspoons lemon juice
5 tablespoons sugar
2 egg yolks, well beaten
2 egg whites, whipped stiff
⅛ teaspoon salt
1 teaspoon vanilla

Combine in top of double boiler, fruit juices, lemon rind, sugar and egg yolks and cook until thick. Cool slightly. Add salt to egg whites beating, then fold into first mixture. Add vanilla last. Keep sauce hot in double boiler.

* * *

FIG CAKE

½ cup vegetable shortening
1 cup sugar
2 eggs, well beaten
1½ cups flour
2 teaspoons baking powder
½ teaspoon cinnamon
½ teaspoon allspice
¼ teaspoon nutmeg
½ cup milk
¼ cup teaspoon salt
¼ pound figs, chopped fine
1 cup seeded raisins

Cream together shortening and sugar, then add gradually the beaten eggs, beating them well into the mixture. Add flour with which have been sifted baking powder, salt and spices, then add the milk. To this mixture, add chopped figs and raisins, combining thoroughly. Pour into a buttered loaf tin and bake at 350° F. for one hour or until a tester comes out clean.

* * *

FIG JAM WITH GINGER

1 pound figs
1 pint cold water
4 pounds tart apples
5 cups cold water
4 pounds sugar
2 tablespoons candied ginger, coarsely cut

Wash figs, cut into quarters and put into saucepan with cold water. Boil slowly until figs are very soft and mixture is thick. Pour out and allow to become quite cold. Wash and cut apples into quarters; put in a kettle with five cups of water and boil gently for one and one-half hours. Pour into a jelly bag and allow to drain without pressure; there should be four cupfuls of juice. Put juice and four pounds of sugar into a pan, and when the sugar is wholly dissolved add the figs, which should be quite cold. Bring mixture to a boil and boil until it reaches the jelly stage. Remove from fire and add candied ginger.

* * *

FRUIT AND NUT CARAMELS

1 package pitted dates (7 to 8 oz.)
¼ pound figs
1 cup nut meats
1 cup seeded raisins

Put fruit and nuts through food chopper, using the fine knife. Add small quantities of each ingredient in rotation so that they will become blended in the chopping. If the fruits are dry, it may be necessary to stir in a small amount of honey, fruit juice or peanut butter to make them adhere.

Line a small square pan with heavy waxed paper so that the paper extends to the top of the pan. Pack the fruit-and nut mixture firmly into the pan to make a layer three quarters of an inch deep. Chill for several hours or, better still, overnight. Remove from pan by lifting the waxed paper and cut into one inch squares with a sharp, wet knife. Wrap squares in waxed paper or roll in powdered sugar.

FIG AND NUT CAKE FILLING

1 cup sugar
¼ cup water
1 egg white, stiffly beaten
¾ cup chopped figs
½ cup nut meats, finely chopped

Boil the sugar and water until the syrup spins a thread. Pour over the beaten egg white, stirring constantly while pouring. Add the figs which have been cooked to a smooth paste in one-quarter cup of water. Add nut meats and spread on layers.

FIG AND CRANBERRY PIE

½ pound figs
1 pint water
1 pint cranberries
1 cup sugar
4 tablespoons flour
2 tablespoons butter
Juice of one-half lemon
Baked pastry shell
Pastry strips

Chop the figs and cook until tender in pint of water. Add the cranberries and cook until they pop. Combine sugar and flour and stir into the fig-and-cranberry mixture. Let come to a boil, stirring constantly, and boil three minutes. Remove from fire and stir in butter and lemon juice. Pour into baked pastry shell and arrange strips of uncooked pastry, crisscross, over the top. Bake in a moderate oven until strips are browned.

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ICED HOT CROSS BUNS

Scald 1¼ c. milk, ½ c. granulated sugar, 2 tsps. salt and 5 tbs. shortening; stir in 1 c. crisp breakfast-bran cereal and cool to lukewarm. Meanwhile, measure into a large bowl ½ c. lukewarm water, 2 tsps. granulated sugar; stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Active Dry Yeast. Let stand 10 minutes. THEN stir well. Add cooled milk mixture and stir in 2 well-beaten eggs. Sift together twice 4 c. once-sifted bread flour, 3 tsps. ground cinnamon, 1 tsp. grated nutmeg. Stir about half of this mixture into yeast mixture; beat until smooth. Mix in 1 c. seedless raisins and ¼ c. chopped candied peels. Work in remaining flour mixture. Grease top of dough. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Turn out on lightly-floured board and knead until smooth and elastic. Divide into 2 equal portions; cut each portion into 12 equal-size pieces; knead each piece into a smooth round bun. Place, well apart, on greased cookie sheets and cross each bun with narrow strips of pastry, if desired. Grease tops. Cover and let rise until doubled in bulk. Bake in a hot oven, 425°, 18-20 mins. Glaze hot buns by brushing them lightly with corn syrup. Other treatments: Use confectioners' icing for crosses, on baked buns . . . or spread cooled buns with white icing and make crosses with chopped nuts.

Without the protection of fire, automobile and casualty insurance your community would be a very different place. Fire-gutted buildings seldom would be replaced. Families would be thrown into a lifetime of debt by the costs of automobile accidents and other liabilities arising from mishaps and errors. Few people would risk their money on investments. Industries would go bankrupt. Jobs would be lost.

Today in Canada, the insurance business provides protection against nearly every conceivable risk. Fire insurance alone safeguards property valued at $32 billion. And claims totalling *more than $200,000,000.* are paid each year to offset the costs of a variety of mishaps —from people slipping on stairs to tornados. In this way, the insurance business makes a substantial contribution towards Canada's continued security and prosperity.

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THE Calvert SPORTS COLUMN

by Elmer Ferguson

THE STANLEY CUP — PART II

• Some strange, some bizarre, some dramatic and some hilarious incidents have punctuated the long history of the Stanley Cup, on and off the ice. None more diverting and fanciful, perhaps, than the series of 1916, which was fought between the champions of two leagues who were warring each other to the bitter end. The start of the series this week recalls some of these happenings.

Those were the days of the two major leagues. The Patrick brothers, Lester and Frank, in perhaps the most daring promotional venture in Canadian sports history, had deserted the east, in which they had won high acclaim as players, and invaded the Pacific Coast, to found a new professional league of major proportions. They built Canada's first artificial ice rinks, three of them, and introduced hockey where it never had been played before.

The shadows of a major war were closing over the world in early 1914, as the Victorias, champions of the Pacific Coast, came east and were rebuffed in their Stanley Cup hunt by a Toronto club that included "Happy" Holmes, Frank Foyston and the late Jack Walker.

The world was at war the next year, and war between the two big hockey leagues was starting to cloud the sports skies. The West Coasters purloined Tommy Smith of Quebec, who had led the eastern scorers two successive years. Under pressure, they returned him, but the peace was an uneasy one. And when the 1915-16 season started, the eastern powers suddenly realized their stockades had been invaded. For, as Seattle lined up for its opening game, they had in goal "Happy" Holmes, Ken Carpenter, Foyston and Walker of the former champion Torontos.

The fight was on. The eastern league had agreed to subject itself to draft by the young, powerful western body. But when pretty nearly an entire team was filched by the daring raiders, the east rebelled.

But the dispute still prevailed in the spring of 1916. Even then, the magnates of each league were by no means ready to bury the hatchet; but neither were they inclined to pass up the spoils of a Cup series. So, during a brief truce, the Stanley Cup series was played in Montreal. Canadiens defeated the Portland Rosebuds. Then the League resumed their warfare, though it was settled soon after by a peace agreement.

(This concludes the two-article series about the Stanley Cup. Next week in this column, Elmer Ferguson will examine some of Canada's problems in the 1956 Olympic games.)

Your comments and suggestions for this column will be welcomed by Elmer Ferguson, c/o Calvert House, 431 Yonge St., Toronto.

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THE FARM FRONT
by John Russell

Straight, Eight, Marketer, National Mincu and Windermoor Wonder are names of cucumber varieties which will be found along with many others in the 1955 seed catalogues. Cucumbers may be divided into pickling and slicing varieties. This last group includes the varieties more widely known to the general public, since they are the ones used for the home garden. Names such as Straight-Eight, A and C, Delcrow, Windermoor Wonder or Longfellow are familiar to many of us, but other names are new or relatively so.

* * *

Burpee Hybrid, Hybrid D, Marketer and Marketer Long, are recommended varieties which are early and give a good yield of attractive green fruits. Other varieties such as Niagara, Santee and Colonial are much too late for our climate, except possibly in the Niagara peninsula. Supercrop Hybrid, Hybrid C, Sensation Hybrid and Sunnybrook had no value over varieties such as Marketer or Burpee Hybrid when tested at the Division of Horticulture, Central Experimental Farm, Ottawa.

* * *

Some varieties have been developed with tender skin and black spines. They are referred to as the pickling varieties and are used by the Food Processing Industry for making gerkins and other types of pickled cucumbers. Old standard varieties are still available and are preferred by many. They are Paris Pickling, National Pickling, Heinz Pickling and Mincu.

* * *

The newer varieties have the advantage of being resistant to some troublesome diseases such as cucumber mosaic virus or cucumber scab. Hicrop Hybrid developel by the Ontario Agricultural College is resistant to cucumber mosaic virus and so are Ohio MR-17 and Ohio MR-25. Wisconsin SMR-9 and Wisconsin SMR-12 are resistant to scab and to cucumber mosaic virus. Some of these will be available in the spring of 1955; others may be in short supply for another year.

* * *

Flowering plants which are usually classed as annuals, are those which produce their best bloom in the year in which the seeds are sown. Annuals may be classed as hardy as half-hardy. Hardy annuals are those will withstand freezing without serious injury and may be sown in late fall or very early spring.

* * *

Half-hardy annuals are natives of countries whose growing seasons are longer than ours, says J. M. Scatterty, Head Gardener, Harrow, Station. Best results will be obtained with these by sowing early indoors and transplanting to flowering quarters when frost danger is over.

* * *

Most varieties of annuals offered by Canadian seed houses will bloom if the seeds are sown outdoors in late April or early May Quicker effect however, and a much longer period of bloom will be obtained by starting the following varieties indoors in March: Ageratum, Sweet Alyssum, China Asters, Balsam, Carnation, Celosia, Coleus, Dianthus, Dimorphotheca, Impatiens, Lobelia, Marigold, Nicotiana, Pansy, Petunia, Phlox, Portulaca, Salpiglosis, Salvia, Snapdragon, Stock, Thunbergia, Verbena, Vinca and Zinnia. Properly classified varieties like Salvia and Snapdragon are tender perennials but are usually listed in Canada as annuals. Varieties which give excellent results when sown directly in the garden would include; Acroclinium, Amaranthus, Arctotis, Calendula, Candytuft, Calliopsis, Centaurea, Chrysanthemum, Clarkia, Cleome, Cosmos, Gaillardia, Godetia, Gypsophila, Helianthus, Helichysum, Kochia, Larkspur, Lupin Mignonette, Nasturtium, Nigella, Poppy, Scabiosa and Sweet Pea.

* * *

With such a multiplicity of types and forms it is possible to find varieties suitable for any situation in the home grounds. Some are ideal in the rock garden, others may be used to take over bare spots left by early spots left by early blooming plants in the perennial border, while a great many are valuable cut flowers. Excellent long lasting mass effects may be obtained by planting almost any variety of petunia, medium height Snapdragon, French Marigolds and many others. Best results are obtained in a fine loose loam. Varieties such as Asters, Dahlias, Zinnia and Mariolgds will be most satisfactory in a soil to which manure or fertilizer has been added, while Poppies, Cosmos, Portulaca, Centaura, Alyssum and Godetia will give excellent results in poor soil. If space is available annuals for cut flowers should be grown in a row in the vegetable garden. Among the best varieties for this would be Snapdragon, Aster, Calendula, Annual Chrysanthemum, Gaillardia, Baby's Breath, Sweet Pea, Salpiglossis and Zinnia.

WILLIE MAKES LIKE COWBOY—At Phoenix, Ariz., the western influence sets in during spring training for the Giants, and Willie Mays makes like a cowboy on the old corral fence. He's winding that lasso up for a throw at the bullpen.

PAPER DOLL — The look of amazement on lovely Ruth Robert's face is explained by her press agent as surprise at the sad shade of the world these days. He adds that long-legged Ruthie, who wants to win the "Miss Photogenic Queen of Boston" title, is far from being in bad shape.

NEW 'SUPER' TRAIN INSPIRES NEW DANCE

The speed and luxury of the Super Continental, new train of the Canadian National Railways, which will reduce the 2,930-mile run from Montreal to Vancouver by more than 14 hours and the run from Toronto to the Pacific Coast by 12 hours, prompts Lois Smith and David Adams, leading dancers of the National Ballet of Canada, to create a new dance honoring the train. They are shown perfecting one of the steps of their dance in the spacious lounge car which will be used on the Super Continental when it goes into service in April. Seen here leaving Mt. Robson, B. C., highest peak in the Canadian Rockies, the new train will travel through the spectacular Fraser Canyon during daylight hours. Equipment will embody the latest developments in comfort for both first-class and tourist passengers.

How Can I?
By ROBERTA LEE

Q. How can I wash woollen blankets so that they will keep soft?

A. Do not soak unless very soiled, and then for a short time only, in moderately warm suds made with dissolved white soap. A washing machine will cleanse woolens with the least wear and tear. Wash and rinse in several waters, the first soapy and the others clear, and all the same temperature. To preserve the softness add a tablespoonful of glycerine to every two gallons of water used for the final rinsing.

Q. How can I keep the bristles of the toothbrush from coming out so readily?

A. They will not come out if soaked in cold water, to which a little salt has been added. Soak for about 24 hours.

Q. How can I remove old putty from windows?

A. An aid in removing a pane in the window is to pass a redhot poker slowly over the putty.

Q. How can I remove candle grease?

A. To remove paraffin candle wax from fabrics scrape off as much as possible, place blotting paper under and over the spot, and then press with a hot iron. If there are any traces left they can be removed with benzine.

Q. How can I avoid having holes when pulling basting threads?

A. Before pulling the basting threads out of materials, cut the thread every few inches. It will avoid leaving holes in the materials.

Q. How can I keep leather funiture from cracking?

A. Rub the leather furniture occasionally with linseed oil and it will prevent it from drying and cracking.

Q. How can I remove tar stains?

A. Sweet oil or lard rubbed on tar or pitch stains will remove them. If the stains are on silk or worsted materials, it is better to rub them with alcohol.

Q. Should cake pans be greased with butter?

A. It is better to use lard for greasing cake tins, as salt in butter will often cause the cake to burn, or stick to the pan.

Q. How can I deodorize the bathroom?

A. A bottle of disinfectant, left open in some inconspicuous place in the bathroom, will help to purify the atmosphere.

Q. How can I blanch nuts?

A. By immersing them in boiling water for two minutes, then in cold water. Drain and remove skins, then spread thinly in pans and put in a warm oven to dry for a few hours. The crispness of the nuts will depend upon their dryness.

ANYTHING TO OBLIGE

A Texas farmer told police that he has the most obliging wife in the world. He made that statement from a hospital bed.

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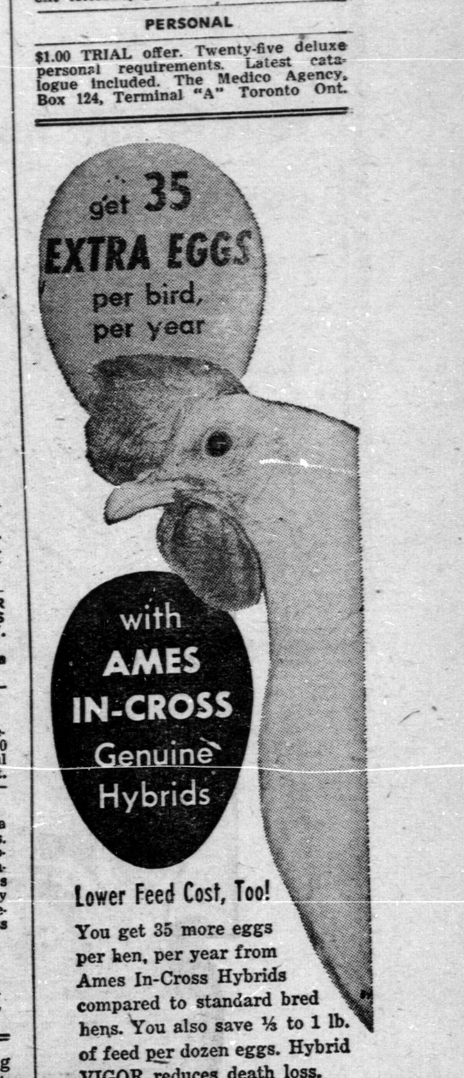

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