

TABLE TALKS

by Jane Andrews

Combine several fruit juices for cool, refreshing summer drink either to be poured from a pitcher or ladled from a bowl. Add ginger ale or some other sparkling beverage, ice cream, sherbet, or fruits and you have the makings of an easy form of hot weather entertaining.

For a decorative touch, make polka dot ice cubes. Pour blended orange and grapefruit juice into your ice cube tray. In the centre of each cube place a fresh strawberry, raspberry, blackberry, or blueberry, or a maraschino cherry; or, use several of these to have a variety in color and taste. After freezing them solid, float them in your punch bowl or cups.

Polka Dot Party Punch
2 cups lemon juice
1 cup sugar
8 cups blended orange and grapefruit juice
2 cups sparkling water
Polka dot ice cubes
Combine lemon juice and sugar; heat slowly until sugar is dissolved. Chill thoroughly lemon juice mixture, blended orange and grapefruit mixtures. Combine in a punch bowl; just before serving, add sparkling water and ice cubes.

Use either fresh or frozen red raspberries for this colorful, refreshing drink. If you use fresh berries, you'll need 1/2 cup additional sugar.

Raspberry-Lemon Sherbet
3 cups frozen or 2 1/2-cup packages frozen red raspberries
1 cup water
1 cup sugar (1 1/2 cups, if fresh berries are used)
1 cup lemon juice
1 quart cold water
In a saucepan, combine raspberries, 1 cup water, and sugar; bring to boiling point and boil gently for 10 minutes. Strain and cool. Add lemon juice and the 1 qt. water; mix well. To serve, pour over crushed ice or ice cubes. Freeze 2 quarts.

Lemonade is one of the favorite "cool-off" beverages. If you want it pink, add red fruit juice (from canned or crushed cherries or berries)—about 1 cup to 1 quart lemon juice in the recipe to follow. Make this ahead of using time and store in your refrigerator.

Made-Ahead Lemonade
150 portions
2 1/2 quarts lemon juice
2 1/2 quarts (5 cups) sugar
2 gallons ice water
Crushed ice
Dissolve sugar in lemon juice; add water. Store in glass container under refrigeration (between 39 degrees F. and 40 degrees F.). Before storing, taste-test each batch of lemonade for flavor and add more sugar or lemon juice if needed. Have lemonade cold enough so that much ice will not be needed. Garnish with lemon slices.

If you'd like a milk punch for the children, try this orange milk drink. This makes 3 quarts.

Orange-Milk Punch
1 quart orange juice
1 quart vanilla ice cream
1 quart milk
Whip together the orange juice and ice cream. Add milk and serve.

If you like the taste of fresh mint in your punch, try this ginger-ale-lemonade-mint drink.

Mint Lemonade
10 portions
2 1/2 quarts crushed mint leaves
2 cups sugar
1 cup water
3 quarts ginger ale
Press mint.
Add juice from lemons to crushed mint leaves, sugar, and water. Bring to boil; remove from heat and allow to cool. Strain and add ginger ale. Garnish with fresh mint. Serve over crushed ice.

A touch of spice adds a new taste to this fruit juice julep. This recipe makes 10-ounce glasses.

Fruit Ginger Ale Julep
1 cup sugar
1 cup water
1/4 teaspoon ground nutmeg

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Stolen Kiss Brought Fortune

Never had the romantic young Swede seen such attractive rubied lips as those of the blonde New York shop clerk.

As she walked briskly towards her bus stop, he overtook her and began to speak. But she ignored him and increased her pace.

Looking round swiftly to see that no one was near, he put his arms round her and kissed her lips ardently. Then things happened.

Freeing herself, the girl scolded. Up dashed several people, seized the dazed young Swede and handed him over to a policeman.

He paid a fine of twelve dollars out after the indignant girl had given evidence against him. It was more than she could afford but, he mused, the kiss was worth it.

And now for the surprising sequel. When the incident of the stolen kiss was reported in the newspapers, the publicity reached a U.S. firm of solicitors that the amorous Swede was the missing heir to a \$75,000 fortune.

"We have been trying to trace you in America for three years," he was told. "But for that pretty girl and the kiss you gave her, we might never have found you."

Kisses which bring fortunes are rare, but one matched impulsively at a New Year's party in Birmingham nearly sixty years ago brought happiness and prosperity to a penniless clerk.

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THE FARM FRONT

by John Russell

Grass silage is a general term applied to mowed crops that have been cut and stored in a green stage of development so that fermentation takes place. This green material may be preserved with or without preservatives or conditioners such as acids, molasses, ground grains, etc., used to control fermentation during storage.

According to V. S. Logan, Canada Department of Agriculture, a renewed interest in dairy cattle has taken place in Canada in recent years. Part of the reason for this has been the growing realization of the importance of high quality roughage for economical milk production. The various industries involved in the roughage, difficult to achieve when having weather is unfavourable, has stimulated the move toward storing roughage as silage. Improved methods for handling the green material have simplified silage production and removed much of the earlier objection to this system of storing roughage.

Grass silage generally contains a high proportion of protein compared to the total digestible nutrients in the feed. Addition of preservatives to silage may increase palatability of the feed and add slightly to its feeding value. However, the trend is toward curing silage without preservatives.

Like anything else silage has advantages and disadvantages. It is less wasteful of feeding time than hay, and has storage space is required as compared with hay. It is also a source of feeding value in the form of hay. Also some areas which are unsuited to growing other succulent feeds will produce good grass yields which can be turned into silage. The disadvantages of silage are the additional costs that may develop, and during severe weather freezing may occur.

Further details on Grass Silage in Dairy Cattle Rations can be obtained by writing to the Information Service, Canadian Department of Agriculture, Ottawa, and requesting Publication No. 929.

Canadians spend about 25 per cent of their income on food and approximately seven cents of each dollar is spent on poultry products. If the poultry industry is to gain a larger share of the consumer dollar, attention must be given to efficiency in production and processing and marketing.

Changes in merchandising and processing methods have been geared to accommodate large scale production and distribution, and today the public is beginning to enjoy a higher quality poultry product, packaged in a more convenient and attractive form than ever before. These changes, however, are forcing poultrymen to adopt the latest modern production techniques and management practices, including a thorough knowledge of current market trends and conditions.

A mother's life is not a happy one. She is torn between the fear that some designing female will carry off her son and that no designing male will do the same for her daughter.

It was a night, during card-play, the Princess found herself sitting alone at table with James. Fortified by the courage of the bottle, she raised the question of her debts.

"Why, Mr. Brydges," she asked, "have you never pressed me for a settlement?"

Brydges raised his carefully tended eyebrows, and laid a ringed hand on his forehead.

"I . . . press Your Royal Highness . . ."

"Mr. Brydges, it is kind of you. But I don't need the money? Can you afford to be so . . . patient?"

James's chance had come. Affecting a regretful air, he sighed, and murmured: "Well, no, perhaps not. But I am so devoted to Your Royal Highness that . . . well . . ."

It was not a difficult matter then to suggest that the question of the debts be left over until after the Princess had become Queen. And then, perhaps, a job could be found for James?

It was a solution which suited very well the loose morals of the time. By getting James out of the picture, the Princess could settle Anne's debts — and allow him to make a handsome profit on the deal.

While Anne, for her part, would not have minded to pay her debt of honour.

James did not press his claim the moment that Anne became queen. He hid his time. The Union of England and Scotland was being pushed forward against loud public opposition on both sides of the Border, and as James saw the light, he was in a greater advantage to wait until the two countries were actually united as one political and national unit.

Answer elsewhere on this page.

Robbery On a Wholesale Scale

Good-looking and suave James Brydges was the eldest son of the eighth Lord Chandos of Sudley. It was an old title with not much money attached.

Short of cash, both Lord Chandos and his heir had had to "go into business," the father as ambassador to Constantinople, the son as M.P. for Hereford.

But neither man made much of a stir in the world. James was restless and ambitious, began to look around for quicker, surer ways to wealth than a seat in Parliament.

Considering matters with a cool, unsentimental eye, he decided that the Princess Anne's cap parties had more to offer than attendance at the House.

James had heard how "Brandy Nuts" — as the Princess was nicknamed — had arranged for the notorious gambler "Beau" Law to escape from a condemned cell and James realized that the Princess had a weakness not only for gambling but for gamblers as well.

He determined to try his luck at the Princess's card-table.

There was, of course, no difficulty in introducing himself into the exclusive circle. He was a most personable young man, and as he was a gambler, he was naturally acceptable in royal society.

He often sat at the Princess's table and now soon holding a large sum of money. The fact that Anne's L.O.U.s. were worthless scraps of paper but James was determined to make a handsome profit out of them.

He never pressed the matter of the royal debts. Cool, charming and gay, he would sit down, night after night, to play cards — never letting the innumerable glasses of brandy-cord and champagne during the holiday and so-called off-season periods. In 1858 should be strong but the short run price outlook like that for any other poultry product in general is largely influenced by supply. Production of turkeys in 1958 will likely be higher than last year but the rapidly expanding domestic market should offset the increase.

The numbers of broiler chickens sold to growers in Canada in 1955 were the highest on record but demand is continuing at a high level and consumption requirements if the cost price relationship of 1955 is to be maintained.

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