Basement Kitchen Had Its Charms

The square home built by Mr. Closson had on its first floor a kitchen that resembled in its appliances and furnishings the other kitchens of the neighborhood. But the house also had a basement kitchen, which was reached by a narrow, twisting stairway. It was unlike any kitchen we had even seen. Its floor was of bricks that were cool to the touch on the warmest August day. The walls were of split field stone which, in winter, glistened with hoarfrost. Between the front windows were slate tubs and on the opposite wall was a stove that had once gone to sea in the galley of Grandfather's *Meridian*. Beside the stove was a door that gave access to the dark root cellar. On the outer wall was a door that opened into the apple orchard.

Ethel found that the cellar room was one of great utility. During the summer, it served as a laundry. It was ideal for those seasonal tasks that were bound to cause confusion and congestion if they were performed in the roomy kitchen. In March, she boiled down the maple sap on the onetime galley stove, and the stone walls of the room were covered with drops of water from the steam-filled air. In October, she and the children prepared the mincemeat there. They ground the meat and apples, chopped the raisins, mixed in the spices and cider, and then slowly cooked the fragrant mixture in the great iron kettle. In May, she made soap in the basement. She set up her quilting frame there during the winter months and often spent her afternoons tacking a quilt.

Cousin Herman also used the basement room, which, as the years went by, came to be called "kitchen-under." In the fall, he sorted apples there; in winter, he went there to oil and refurbish the harnesses or to hew out an ax handle! in spring, he cut up his seed potatoes there. On summer Sunday afternoons, the work room became an art room, where he sat before his sketch book on the table. Sometimes he sketched the orchard or the Bay or the distantly blue "Seven Star Hill." But more often he drew a cartoon with the local judge or county sheriff or the town politician as the target of his sly humor.

The children were not encouraged to use "kitchen-under" as a play room. We went there only at the invitation of Cousin Herman or Ethel. We sampled the syrup, we tasted the mincemeat, and we tested the firmness of the soap with cautious fingers. The art of quilt-tacking and the process of sorting apples and cutting seed potatoes offered no attraction to us, but we did enjoy watching Cousin Herman at his sketching. But we felt that we were usually onlookers rather than participants in the tasks that were performed in "kitchen-under."

However, in July, the basement kitchen was the scene of a task in which we children played an important part. Late in the month, Ethel took us to an abandoned farm on McHard's millstream to gather herbs. She borrowed Prince and Father's two-seated buggy in order that all the young children of the neighborhood could go along. We made an early start so that we might take the two-mile trip, spend three hours harvesting, and make the return journey in time for supper. Prince enjoyed the jaunt as much as we did. Once we had reached the Carter farm, Ethel left him unhitched so that he wandered free to sample clover and herdgrass at his leisure.

We first turned our attention to the pansy patch that had completely overrun the barnyard. We gathered great armfuls of the golden button blossoms and tied them into bunches which we stored under the seats of the buggy. We followed the tumbled stone wall to harvest the caraway topped with circles of brown seeds. We found the aromatic pennyroyal in the runout fields. We picked the pearly everlasting with its straw-textured, white blossoms. When we finally turned Prince's head toward the hilly road to home the buggy and the arms of the occupants were filled with our pungent harvest.

Ethel was pleased with our gleaning but she had been eyes for the roadside shrubs as we made our way home. She was on the lookout for the gray-leaved thoroughwort and she talked of how much she would like to locate a plant that was native to her childhood home in Unity.

After we reached Ethel's home, all the plants were taken directly to "kitchen-under," where they were plunged into water-filled tubs and basins that had Cousin Herman saw all the been prepared for them. When greenery that filled the basement kitchen, he always made the same remark, "It looks as though Birnam Wood had come to Dunsinane." And Ethel made the same reply. "No, Carter's field has come to Howard's farm."

The next afternoon "kitchen-under, was the scene of a chore in which we children played a leading part. The tansy blossoms were cut from their stalks and stored in bags made of cotton screening. We toiled up the three flights of stairs to the attic where the bags were hung for a long autumn of slow drying. In October, Ethel divided the dried blossoms into smaller bags, which were hung in the clothes closets. "No moth will choose to share a home with a bag of tansy," was Ethel's declaration.

The pennyroyal was separated into small bunches which were hung to dry from nails struck into the attic roof. Eventually pennyroyal bags would be made for all the linen closets of the neighborhood. Ethel also shared the caraway seed and the evergathered. The seeds added variety to the breads and cookies, and now and then a daring cook added the spicy seed to a staid pumpkin pie. The dried everlasting flowers that we lasting blossoms made winter bouquets for every parlor in the neighborhood. I never ate a caraway cookie or sniffed a dried bouquet without recalling our many trips from "kitchen-under" to the attic.

Ethel valued her basement kitchen as a laundry and as a secluded room where she could boil sap or cook mincemeat or make soap or tack a quilt. Herman rated the basement room highly as a workshop and an art room. But we children were assured that the sorting of herbs was the most worthwhile chore performed in "kitchen-under."—By Esther E. Wood in The Christian Science Monitor.

PUZZLED PARSON

The minister had been asked to present the prizes to the winners of the local dog show, but when he got there he was outraged at the dress of some of the girls.

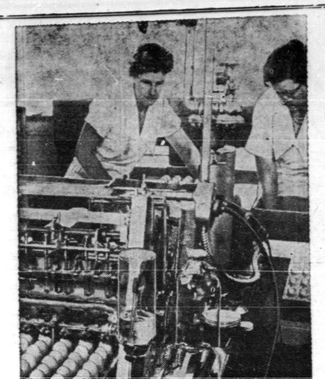
'Just look at that young person there with the cigarette, close-cut hair, and breeches,' he cried to a bystander, 'Is it a boy or a girl?'

'It's a girl' replied the other. 'She's my daughter.'

'Forgive me, sir' apologised the preacher, 'I never dreamed you were her father.'

'I'm not,' was the reply, I'm her mother.'

GOLD IN THE WATER — Pinned over Carin Cone's bureau in her home is a collection of medals that would do credit to any athlete. She's packing to get set for another trip. The young swimming star won the silver medal in last year's Olympics and holds the National AAU 100 and 200-meter backstroke crowns.



ARSENAL FOR FLU WAR—Workers at a pharmaceutical laboratory process eggs in which the Asiatic flu virus is cultured as a major step in making an influenza vaccine. Several laboratories are preparing to make quantities of vaccine should the disease become epidemic with the coming cold weather. The Asiatic flu, a relatively mild strain heretofore unknown here, has swept through much of Asia and parts of Europe. Authorities caution that the vaccine is a preventive—not a cure—for the disease.

TABLE TALKS
Jane Andrews.

Most of us — whether we admit it or not — don't eat nearly enough vegetables. Which is a pity, especially at this time of year, when so many of our vegetables are just reaching the peak of perfection. Possibly the following recipes, which use little or no meat yet are nourishing enough for main dishes, will be a help.

* * *

Perhaps you'd like to try this macaroni loaf which is served from the dish it's cooked in and has a colorful decoration of its own.

Vegetable Bake
4 ounces elbow mararoni
4 strips bacon diced
2 tablespoons chopped onion
2 tablespoons chopped celery
1 cup cream-style corn
1 tablespoon lemon juice
½ teaspoon salt
½ teaspoon Worcestershire sauce
1 cup cooked peas
1 cup cooked julienne carrots
Buttered bread crumbs

Cook macaroni in boiling salted water until tender (about 8 minutes). Drain and rinse.

Brown bacon lightly in skillet. Add chopped onion and celery, and brown slightly. Combine with corn, lemon juice, salt and Worcestershire sauce. Fold in cooked macaroni. Pour into 1-quart casserole. Place peas in center on top of macaroni mixture. Arrange carrots in spoke-like fashion around peas. Sprinkle with buttered bread crumbs. Bake at 350 degrees F. 15 minutes. Serves 4.

* * *

This vegetable-nut loaf is served with a bright red tomato sauce. Garnish it with fresh sliced cucumber, or sprigs of fresh water cress if you like.

Vegetable-Nut Loaf
¼ cup melted butter
¼ cup chopped onion
1 cup chopped celery
1½ cups soft bread crumbs
1 cup diced cooker carrots
1 cup cooked fresh peas
½ cup chopped walnuts
1½ teaspoons salt
¼ teaspoon pepper
1 tablespoon Worcestershire sauce
¼ cup liquid from vegetables
2 eggs, well beaten
½ cup buttered bread crumbs
6 walnut halves

Sauté onion and celery in butter until golden, but not brown. Combine with remaining ingredients except buttered crumbs and walnut halves. Mix thoroughly and pack into greased pan 9-6-2 inches. Top with buttered crumbs; press walnut halves into top of loaf. Bake at 375°F. for about 45 minutes. Cut into six squares to serve. Serve with tomato sauce.

* * *

Would you like to cook your loaf in individual custard cups? Try these timbales with creole sauce.

Cheese-Vegetable Timbales
2 tablespoons butter
¼ cup finely chopped onion
½ cup fine bread crumbs
1½ cups milk
1 teaspoon salt
⅛ teaspoon pepper
1 cup grated sharp cheddar cheese
1½ cups drained, cooked peas
2 tablespoons finely chopped parsley
4 eggs, slightly beaten

Sauté onion in butter until golden; add crumbs and milk and cook until thick, stirring constantly. Add remaining ingredients; blend well. Pour into six greased custard cups and bake at 325°F. for 45 minutes or until knife inserted comes out clean. Serve with creole sauce.

Creole Sauce
2½ tablespoons each chopped onion and chopped green pepper
¼ cup butter
¼ cup flour
2 cups vegetable juice cocktail
½ teaspoon salt
Dash pepper

Sauté onion and green pepper; add flour and blend. Add vegetable juice cocktail and seasoning. Cook until thickened, stirring constantly.

* * *

Mashed potatoes and cottage cheese are combined with mushrooms and sour cream to make this unusual luncheon pie.

Mushroom Pie
2 tablespoons butter
¼ cup finely diced onion
2 cups hot cooked potatoes, mashed
1 can (3 ounces) chopped broiled mushrooms
2 cups creamed cottage cheese
½ cup sour cream
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon kitchen bouquet
2 eggs, well beaten
1 unbaked 9-inch pastry shell

Melt butter; add onion and cook over moderate heat 5 minutes, stirring occasionally Add to mashed potatoes. Stir in mushrooms, cheese, sour cream, seasonings, kitchen bouquet, and eggs. Pour filling into pastry shell. Bake at 375°F. until puffy and brown, about 1 hour. Serves 6.

* * *

If you like a nutty taste in your sauce for vegetables, try this one made with peanut butter.

Peanut Butter Sauce
1 tablespoon butter
¼ cup peanut butter
2 teaspoons flour
½ teaspoon salt
Pepper
1 cup milk

Melt butter in top of double boiler over hot water. Blend in the peanut butter. Add flour and seasonings and stir until smooth. Stir in milk slowly. Cook over boiling water until thickened, stirring constantly.

Palaver Over Red-Hot Lava

When recently a 150-ft.-wide strip of red-hot lava began to creep menacingly down the slopes of Etna, Europe's biggest active volcano, vulcanologists flew to Italy to carry out on-the-spot investigations.

It was Etna's biggest eruption for seven years. Explosions every few minutes sent clouds of steam and hot gravel hurtling from a crater a few hundred feet below the peak. The scientists tested temperatures and pressures and then announced: "This is not a serious eruption and will not last long."

They were right. The "angry mountain," as some Italians call Sicily's 10,784-ft.-high volcano, did no serious damage this time and no lives were lost. The flow of lava ceased and after a troubled period of several days the crater became quiet.

Etna holds a world record — of having been in eruption longer than any other volcano. It is the most fertile and the most treacherous mountain in Europe, its lower slopes abounding in lemon groves, orange gardens and vineyards.

In other eruptions this century rivers of lava thirty feet deep and a mile wide have submerged villages and rendered thousands homeless, but the Sicilian peasants have such a stoical character that they accept Etna's convulsions as a matter of course and always rebuild their homes in the vicinity after disastrous eruptions.

Italy's King Victor Emmanuel walked right up to the advancing lava stream during the great eruption of 1923 when masses of molten rock slowly but surely crushed houses and burned up vines and trees in its path. One peasant gave him as a souvenir a piece of cooled lava, on the surface of which a coin had been pressed when it was in a molten state.

Superstitious Sicilians still believe that a race of thirty-foot giants once inhabited Etna, the descendants — says a legend — of marriages between the gods and womankind. When visitors doubt the legend, the peasants declare that stone coffins for men at least thirty-foot tall have been found on the volcano's slopes.

Engineers have studied the possibility of erecting an enormous lighthouse at the top of Etna, as a landmark for the pilots of aircraft crossing the Mediterranean, but while Etna continues to erupt the scheme is impracticable. Some experts, however, predict that Etna may cease to erupt after the year 2000.

Household Hint

Those handy plastic containers which house ice cream, jellied salads, or cold slaw at the grocery store have almost become an institution in many homes.

More than a column could be written on the many ways these containers are being used—but this is a friendly warning on one thing not to do. Someone we know wanted to do a little touch-up painting job in her kitchen. It required only a little paint, a small brush—and some turpentine for clean up. Called away from her task, our friend left the brush soaking in turpentine in one of those plastic containers, pleased with herself because she had such a handy item to use.

She returned to a debacle. Turpentine apparently does not agree with some kinds of plastic, for the bottom of the container had dissolved, and a very messy paint solution remained to be cleaned up from the kitchen shelf, sink, etc.

Before using a new paint brush run a comb through the bristles. This removes the few loose bristles that are inevitable even in the best of paint brushes.

BACK AGAIN—The lady and gentleman, lassoed by the hydrant happy terrier, should look familiar. They're Myrna Loy and William Powell at the time the couple were making "Thin Man" pictures. Hollywood's putting the "Thin Man" into a television series. Peter Lawford and Phyllis Kirk, who will play the leads roles in the new series, pos, inset, with a new "Asta", without whom no "Thin Man" series could be.

FIFTEEN OF THE FINEST—The search for Miss U.S.A. in the Miss Universe contest had narrowed down to these 15 American girls at Long Beach, Calif. Judges have a terrible life, don't they?

White Grubs, Not Drought Ruining Lawns

The sun pleads not guilty to causing those brown spots covering local lawns. As a matter of fact, it is the hungry white grubs, the larvae of June bettles, which are responsible.

In certain years, lawns and large areas of turf such as golf course fairways are sometimes very badly damaged. While the grubs eat the roots and other underground parts the adult beetles feed on the leaves of many broad-leaved trees and sometimes strip the leaves from the shrubs and raspberry bushes. Outbreaks of white grubs have occurred in many parts of Ontario every third year for many years.

White grubs require three years to complete their life cycle and, while it is possible to find all stages in any one year, the greatest majority of the insects in most sections of Ontario will follow this pattern: June beetles emerged from the soil during the latter part of May and early June in 1956, except in an area along Lake Ontario from Oshawa to Burlington and the Niagara Peninsula. In this section emergence took place in 1955 and the cycle is, therefore, one year ahead of other parts of the province with overlapping where the two brood areas meet.

The beetles flew in huge numbers, taking to the air at dusk and feeding and mating on the foliage of trees and shrubs. At the first sign of daylight they sought out grassy areas, weedy places, and uncultivated land and burrowed into the soil, where the females laid their eggs.

These eggs hatched in a few weeks and the young grubs fed on decaying vegetable matter and the roots of living plants. In the fall they went deeper into the soil and remained there during the winter. In the spring of 1957 as the soil warmed up, they came up to within inches of the surface and fed ravenously during the whole of the growing season on the roots of plants.

They do the greatest amount of damage during this period of their life cycle.

In the fall, they will go down in the soil and pass the winter, coming up again in the spring of 1958. At that time the grubs will feed for a very short time only, and then change to beetles. These beetles, however, will remain in the soil until the spring of 1959.

The cycle will then be complete, heavy flights will again take place and a new generation will be started.

Land which was under cultivation during the beetle flight in 1956 did not offer suitable egg-laying places. However, where fultivation was not possible, such as on lawns, fairways, parks and pastures and where chemicals were not applied directly to the soil it is possible that severe injury may occur during the summer of 1957.

Horticultural Societies are offering the following advice to lawn owners to help protect their grass: Apply one of the following materials to 500 square feet of lawn surface: Five percent Aldrin, dust or granular—one-and-a-half pounds; five percent Chlordane, dust or granular—two-and-a-half pounds; five percent Dieldrin, granular—one-and-a-half pounds; two-and-a-half percent Heptachlor, dust or granular—three pounds.

Spread material evenly and wash thoroughly into the turf with the sprinkler immediately after application. Any one of the above materials should control white grubs in a lawn for a period of three years. Wettable powders or emulsions of the materials listed above may also be used. Follow the manufacturer's directions as stated on the container.

Lots In A Name

If you're a proud father or mother trying to choose a name for your child, take warning from the clergyman who has been pointing out some of the snags you are likely to encounter.

"One special point to watch is the resultant initials if they happen to build up a word," he says. "For instance, if your surname begins with a "T" it is a handicap to christen the girl Cynthia Anne."

He also warns parents about choosing outlandish names. He was once asked to name a child Jubilee, but refused to do so. The parents had chosen it because it was the name of a zoo chimpanzee.

A few years ago a Lincolnshire vicar warned parents that he would not christen a child Florrie or Harry. The correct names, he pointed out, were Florence and Henry. Another vicar bans such names as Bob or Meg, explaining that the proper baptismal form is Robert or Margaret.

Elizabeth, Anne, Susan and Mary are among the most popular girls' names being chosen this year. Names with the glamour of poetry, Helen, Beatrice, Laura and Geraldine, are also growing in popularity. For boys, Charles, John, William and David are steady favourites with James and Richard as close runners-up.

An awkward situation can arise when parents disagree about the names of their offspring. When this happens in some Hindu families, two lamps are lit. One is given the name favoured by the father and the other that favoured by the mother. The baby is named after the lamp that burns longer.

It is perhaps the contrast, a pleasant and charming combination of the new and the old, that makes Quebec the tourist's mecca.

LUCKY—If the expression "Lucky 7" means anything, Michael Rogers, 1, who's happy these days just riding his hobby horse, might someday take a fling at betting the horses. The youngster has a long line of 7's. He was born on the 7th day of the 7th month, at 7 a.m., weighing 7 pounds, 7 ounces. He's the 7th grandchild on the paternal side and the 7th grandchild on the maternal side.

CROSSWORD PUZZLE

ACROSS
1. Mercenary
6. Not high
9. Make leather
12. Puff up
13. Carry out
14. Egg drink
16. Fed fuke
18. Conductor's rod
19. High
20. Tablet
22. 2000 lbs.
25. Chloe
26. Beneath
27. Dismemember
29. Preacher
30. Negative vote
32. Nickel symbol
34. Go furtively
35. Odor
36. Exclamation
39. Small barrel
41. Measure
42. Jap. oil cast
44. Report
46. Hazard
48. German city
51. Witty remarks
52. Pen drive
53. Sign of the zodiac
55. Fuss
57. Pleas for payment
58. Lactic acid
60. Hellenic
61. Oatmeal
62. Malt liquor
63. Sand container

DOWN
1. Planet
2. Run off to wed
3. Pester
4. Near
5. Side of a triangle
6. Lawful
7. Draft animal
8. Gauzy fabric
9. Private teacher
10. Making amends
11. Tumor
14. Hems in
17. Point
21. Put on
24. Article
25. Maker of foodstuffs
26. Hesitate
28. Perish
30. Hard wood
31. Still
33. The girl
35. Lifelike
40. Mucilage
43. Particle
45. ——— in Wonderland
48. Having cut grass
47. Call forth
48. Roman date
50. Encountered
53. After the manner of
54. Source of maple sirup
56. Light brown
57. Not bright
59. Por
61. Mother

Answer elsewhere on this page.

MOO-VE, PLEASE—Barbara Rhodes, four, looks a bit disgusted with the "cow" that's holding up her train. Bossy will be all right, however, as the electric train stops automatically when something touches the tracks. The realistic railroad situation was demonstrated at the Toy Guidance exhibit.

THE FARM FRONT
by John Russell

Canadian agricultural officials actively engaged in campaigns to control warble flies in cattle no doubt will agree with the conclusion reached at an international conference in France last year on warble fly control in Europe.

* * *

After reviewing reports from the 17 European countries represented, a summary of the meeting stated:

"Reports from the various countries justifies the view that nearly everywhere there exist practical means of action and effective treatments. . . . yet everywhere considerable difficulties arise whenever these methods have to be put into practice and applied systematically and generally".

* * *

The meeting, in Paris, was organized by the European Productivity Agency, a branch of the Organization for European Economic Cooperation (OEEC), which has adopted as a project the preparation of an up-to-date review of animal disease control in Western Europe.

* * *

Thirty representatives from the member countries attended the conference and presented reports and estimates on their respective losses due to warble fly infestation in cattle, the extent of the infestation and the control methods employed. Total annual losses due to warbles in these countries were estimated at $77 million, made up of $8½ million in damage to hides and $68½ million due to reduced production of meat and milk.

* * *

There was great variation in the extent of warble fly infestation shown as a percentage of the cattle population affected. Estimates ranged from less than one per cent in Denmark, Norway and Sweden to as high as 30 per cent in France, Italy and the United Kingdom. The three Scandinavian countries reported effective control of the insect to the point where losses were not of economic importance. Ten countries reported special legislation in effect, in some cases for as long as 30 years. Eight of the ten required compulsory treatment of infested cattle, but apart from the Scandinavian countries most reported legislative measures as not effective—that they were not strictly applied and gradually fell into disuse.

* * *

Two countries reported results of warble fly control campaigns somewhat similar to those carried out in Ontario. Veterinary officials in the United Kingdom made a survey of all cattle on the Isle of Wight for three successive years, 1954-55-56. As a result of three years treatment (a derris or rotenone solution applied with a stiff brush to the warble larvae in the backs of the cattle) the percentage of the 600 odd herds on the Island containing cattle infested with warbles was reduced from 73 per cent in 1954 to 15 per cent in 1956. The percentage of infested animals was reduced from 16.2. per cent to 1.9, and the number of warbles per infested animal from 10-20 to 1-2, rarely 3.

* * *

In a similar test in the province of Luxembourg, Belgium, also using a rotenone dressing, on 200,000 infested cattle, the average percentage of infestation had fallen from 55 to 35 per cent and the number of warble larvae per animal from 42 to 7.2. Following the Luxembourg province test carried on in 1952-53-54, the Belgian government passed a law in February, 1955, providing for compulsory free treatment of warble fly larvae in cattle throughout the country. This involved inspection in 1955 of 2,500,000 animals and treatment of 550,000 found to be infested. The program is planned to cover a period of five to six years.

* * *

Feed efficiency is a measure of the pounds of feed required to produce a pound of product. All factors that enter into the determination of this characteristic must be considered if maximum returns are to be obtained from the poultry enterprise.

The main factors to consider in measuring feed efficiency are breeding, feeding, and management.

* * *

The feed required for maintenance is highly correlated with body weight. Thus for maximum efficiency the egg producer must have a relatively small bird. A four-pound bird laying 200 eggs per year will require about 74 pounds of feed whereas a six-pound bird laying at the same rate will require about 94 pounds. Thus the lighter birds require about one pound of feed per dozen eggs less than the heavier birds if both lay at the same rate. This represents a substantial saving.

* * *

The type of ration also plays an important role in feed efficiency. Rations containing large amounts of corn, wheat, and some animal tallow, are coming into common use. These are referred to as high energy rations and are more efficient for egg production than low energy rations. These high energy rations usually cost more per pound but because they are more efficient the cost per unit of production may be less than for low energy rations. Feed should be purchased on the basis of cost per unit of production rather than on the basis of price per pound.

* * *

With a good bird and good feed, correct management factors make a profitable enterprise. In management, adequate and proper feeding, and watering are probably the most neglected. Laying hens should be provided with about six inches of hopper space per bird. Feed hoppers should be designed so that there is a minimum of feed wastage. Studies have shown that feed wastage may run as high as 25 per cent if the feed hoppers are filled too full. Good judgment in handling feed is of great importance in improving feed efficiency.

Jolly Argonaut

Millionaire Greek shipowner Aristotle Socrates Onassis, 51, welcomed Greta Garbo, 51, back to Monaco with a blare, a blast, and a blaze. When Miss Garbo stepped off a train from Paris in Monte Carlo, a crimson-coated band oompahed the waltz from "La Bohème," a bevy of red roses was handed to her, and a turbaned Arab salaamed and escorted her to a waiting Cadillac. Arriving at her high-walled Villa Le Roc, she was hailed with a siren blast from Onassis's 1,700-ton luxury yacht Christina, anchored in Monaco's harbor. Then, as she relaxed on her terrace, Roman candles and rockets blazed skyward; the pièce d'occasion was a rocket that dropped a paper blue and white flag of Onassis's Olympic Maritime Co. "That Onassis is some prankster," said one Monégasque. "But Miss Garbo's nerves are jangled."

BOSS IS CALLING

Canadian Executives are now being offered pocket-size paging sets that can be made to buzz by radio control, reports The Financial Post. One system has 450 individually-coded sets that can be made to work up to 880 yards away from a central operator. A second system, with longer range, has 3,235 separate call signals.

Upsidedown to Prevent Peeking

FOUND A HOME — "Thomas," a lost baby robin, has a new "papa" in five-year-old Jamie McKinley, who found the tiny bird after it fell from a nest near his home. Jamie's parents have spent about $1 a day for worms to feed "Thomas," who, although able to fly now, refuses to rejoin his feathered friends.

HURRICANE VICTIMS—A group of people removed from Cameron to Lake Charles, La., sit waiting and looking for relatives and friends, hoping they too will be rescued by workers going through the rubble of the town.

The Sunday School Lesson

By Rev. R. Barclay Warren B.A., B.D.

Hanna, a Woman Who Kept Her Promise

1 Samuel 1:9-11, 20-28

Memory Selection: I will pay thee my vows, which my lips have uttered, and my mouth hath spoken, when I was in trouble. Psalm 66:13-14.

The results of polygamy have always been evil. Rivalry and jealousy between wives is inevitable. Hannah was taunted by Elkanah's other wife because she had no children. Hannah prayed fervently. She vowed, "O Lord of hosts, if thou wilt indeed look on the affliction of thine handmaid, and remember me, and not forget thine handmaid,but wilt give unto thine handmaid a man child, then I will give him unto the Lord all the days of his life." Her prayer was answered. The child was named Samuel because, as Hannah said, "I have asked him of the Lord." Hannah kept her vow. As soon as Samuel was weaned which was probably at the age of two or three she took him to Shiloh and presented him to the Lord. She said to Eli the priest, "For this child I have prayed; and the Lord hath given me my petition which I asked of Him; therefore also I have lent him to the Lord; as long as he liveth he shall be lent to the Lord."

Every year Hannah accompanied her husband to the house of the Lord to offer the yearly sacrifice. Each year she took Samuel a little coat. Eli, the priest, blessed Elkanah and Hannah and Hannah had three more sons and two daughters.

How happy we should be if our children are serving the Lord. This is more important than wealth or fame.

Luther and Annie Peck, humble and devout Methodists in Connecticut, were married in 1787. Into this home came five sons and six daughters, all of whom were given to the Lord in an everlasting covenant. All eleven children found the Lord and were members of a Methodist's class of which the father, a blacksmith, was leader. All five sons became Methodist preachers. The youngest was for many years a bishop of the Methodist Church.

May we parents be worthy examples before our children! May we be such radiant Christians that our children may seek and serve the Saviour who is all in all to us!