

Moments They'd Like To Forget

Two very wealthy American businessmen, cousins, had long and ardently wooed the same girl—a proud, but very desirable platinum blonde.

Her prettiness and gaiety captivated both men but their rivalry remained friendly. They took it in turn to take her out and she was quite content for a year or two to let them lavish money on her in their efforts to win her.

Each bought her costly jewelry; each drove her to luxurious parties, flew her on expensive holidays abroad and sent her huge bouquets of flowers almost daily.

Finally the younger suitor, who was forty, persuaded her to say "Yes" after proposing to her dozens of times. The wedding day was fixed. There was to be a spare-no-expense ceremony in a flower-banked church to which some hundreds of guests were invited.

"You must look especially smart and handsome on our wedding day," the young bride told her husband-to-be.

On the great day the bride wore a wedding dress—paid for by her generous groom—which cost \$750. And the bridegroom, who had never worried much about his appearance, certainly looked smart in a well-cut suit. His bride had never seen him looking better.

She smiled happily as they met at the altar, and the service began.

A few moments later something happened which caused her to blush crimson with embarrassment. Her groom's trousers began to sag and then, in full view of the large congregation, they fell down, leaving him standing in his coat and underpants.

The worst had happened. The old pair of braces he had hurriedly put on that morning had broken. The groom turned pale and nervously turned up his trousers with his left hand, holding them in position until the end of the ceremony.

The priest pretended he had not seen them fall. The congregation, including the rejected suitor, could not refrain from tittering, although everybody felt sympathy for the embarrassed pair.

We can only imagine how they felt when they faced their relatives and friends as they emerged from the vestry. The bridegroom had borrowed some braces from the vergor.

Embarrassing incidents can occur to mar otherwise happy occasions. It was also a pair of braces which caused a man's face to go red when he got up to speak a short time ago at a dinner for old age pensioners near London. They broke suddenly. He was given two safety pins by a woman present, made a quick adjustment and went on with his speech.

An attractive woman says she will never forget what happened when she was invited to join a dancing party of young people at a Mayfair night club.

During the evening an elderly waiter came along, stood behind her chair and murmured something to her.

She rose automatically, thinking it was one of the men in her party and continued to think so until she had practically propelled the astonished old man

on to the dance floor and begun to try to waltz with him.

Then he told her who he was and repeated what he had murmured to her earlier—that he was wanted by a friend on the telephone!

Waiting for an interview with a prospective employer a pretty young Barnes typist wanted to look her best and so powdered her nose. Then she went into his office.

"Unfortunately there was a rouge puff as well as a powder puff in my handbag," she revealed afterwards.

"Only when I got home later did I find out that my nose was as red as a rose. What the man who interviewed me must have thought, I don't guess, but I got the job."

An awkward situation in which an absent-minded, good-looking Manchester bachelor found himself led to romance some years ago.

He had moved into a new flat where he was living alone. One evening, returning late after a busy day at his office, he walked into a flat two doors below his own.

He hung up his hat and coat, sat down, helped himself to a glass of wine from a bottle on the sideboard, took off his collar and tie and was beginning to look round for his slippers when the young woman tenant of the flat came into the room from the bathroom, wearing a dressing gown.

The embarrassed bachelor stammered his apologies. He was so confused that he realized he had made a genuine mistake and forgave him. The pair later fell in love and married.

In a Spanish cinema a young man was so bored by the film that he fell asleep and dreamt that he was at home getting ready for bed. The large audience were startled when he suddenly arose from his seat and started to undress, stripping quickly down to his underwear.

An outraged usher jerked him fully awake. Amazed and embarrassed, he had great difficulty in convincing the manager that he really had been dreaming.

It's not likely that a young girl would go to a big seaside resort for a holiday and then lose her hotel. This, however, was the recent experience of a lovely Swede.

She spoke perfect English but had arrived at the resort without booking a room. At the station she asked a taximan to drive her to a good private hotel. He did so.

Next morning she left the hotel to go for a swim. Returning later she realized that she did not know the name of the hotel and could not remember the rather complicated way back to it.

Embarrassed, she went to the police. At first they would not believe her story, but later it was clear that she was telling the truth and that her wallet and luggage were at the hotel.

The police rang up nearly 40 private hotels in the resort before they found the right one.

JUST CALL ME JOSH

At his appearance in a Lancaster, Pa., court, Joshua Hietze Baussiopekufuiergime confessed to the presiding magistrate that he also used an alias.

A somewhat bewildered magistrate asked the offender what it was. Came the answer: Joshua Hietze Baussiopekufuiergime!



BEHIND THE SCENES—Expert cutters transform modern Canadian textiles into authentic Shakespearean costumes for the Stratford productions. Here Otello Douglas (left) gets advice from Barbara Gray (centre), Miss Gray and Pat Scott (right) left their own theatrical costume business in England to work at the famous Canadian Stratford.

TABLE TALKS

by Jane Andrews

What a vast difference the salad dressing makes and here are some hints and recipes that will help to make your salads a success. First of all—

The Basic French Recipe:
Into a screwtop jar put a ½ teaspoon salt, ¼ teaspoon paprika, 1 teaspoon sugar, ¼ cup vinegar or lemon juice, and ½ cup olive oil. Shake well. Keep in refrigerator and shake well before each use.

Some of the possible additions are: 2 tablespoons finely chopped anchovies; ¼ cup finely chopped chutney; ¼ cup tomato catchup; or 4 tablespoons crumbled Roquefort cheese. You can use karragon vinegar and add 1 hard-cooked egg chopped very fine; or, for chiffonade dressing, add 2 tablespoons finely chopped parsley; 2 teaspoons chopped onion; 1 chopped hard-cooked egg and ¼ cup chopped cooked beets.

For a dressing for fruit salads, reduce vinegar by 1 tablespoon and add 1 tablespoon liquid honey and ¼ teaspoon paprika; for piquant dressing, add ½ teaspoon prepared brown mustard, ¼ teaspoon Worcestershire sauce, ¼ teaspoon onion juice and 2 drops Tabasco.

Or, to make up your own dressing, add chopped stuffed olives, chopped green pepper, chopped red pepper, chopped celery, in the proportions you like.

Many restaurants have partly built their reputation for serving good food with their special blend of salad dressing. One famous eating place uses tomato soup French dressing. Here is the way to make it.

Tomato Soup French Dressing
2 tablespoons sugar
2 tablespoons dry mustard
1 teaspoon salt
1 teaspoon paprika
½ cup tomato catsup
½ cup cider vinegar
1 egg white

Combine first 6 ingredients and let stand 1 hour. Add remaining ingredients. Beat vigorously with rotary egg beater for beat with electric beater. Makes 3 cups salad dressing.

Basic Mayonnaise
1 teaspoon prepared mustard
½ teaspoon salt
½ teaspoon pepper
½ teaspoon paprika
1 egg (or 2 egg yolks)
2½ tablespoons vinegar
2 cups salad oil

Mix mustard, salt, pepper and paprika; add egg and beat well. Add oil gradually, by teaspoons, at first, until ½ cup is used, beating all the time. Add 1 tablespoon vinegar and beat well. Add more oil, thinning the mixture thickens, until all oil and vinegar are used.

Creamy French Dressing
2 cups salad oil
1 clove garlic
2 teaspoons grated onion
½ teaspoon dry mustard
½ teaspoon ground black pepper
1 teaspoon paprika
1 teaspoon salt
1 cup tomato catsup
2 tablespoons sugar
¾ cup cider vinegar
1 egg white

Combine first 6 ingredients and let stand 1 hour. Add remaining ingredients. Beat vigorously with rotary egg beater for beat with electric beater. Makes 3 cups salad dressing.

Chicken salad, vegetable salad, coleslaw, fruit and molded salads, as well as summer's favorite, potato salad, are good with cooked dressing. This dressing, too, may have other

Study In Browns

Bob Addie, a Washington sportswriter, was sitting in a restaurant shooting the breeze with Lyall Smith, of the Detroit Free Press; Red Smith, general manager of Toledo; Joe E. Brown, movie comedian; Joe E. Brown, Jr.; and young Joe's wife.

Later they were joined by a Mr. and Mrs. Stanley Jones, and still later along came Bob Newsum, then pitching for the Athletics. Addie made the introductions: "This is Mr. Smith, Mr. Smith, Mr. Brown, Sr. and Mrs. Brown, Jr., and Mr. and Mrs. Jones."

Bob hesitated for a moment, then said, "If nobody is going to give their right name, I ain't either."

"Nutto," I said, "one of these days you will go too far."

—From "My Aunt's Rhinoceros," by Peter Fenning.

Drive With Care

FASHION HINT

A different taste is obtained in cooked dressing by using sour cream and lime juice. This is the way to make it.

Sour Cream Cooked Dressing
2 teaspoons salt
1½ teaspoons dry mustard
2 teaspoons sugar
Dash cayenne
2 tablespoons four
2 eggs, slightly beaten
1 cup scalded milk
½ cup lime juice
1 cup sour cream

Mix dry ingredients and add to beaten eggs. Add milk and lime juice and cook in double boiler, stirring constantly until mixture thickens. Cool. Add sour cream, blending well. Store in covered jar in refrigerator. Makes about 3 cups.

Homemade mayonnaise used to be considered almost a necessity for party salads, especially for chicken or fish salads. It is rich and, some new cooks think difficult to make, but here is an easy recipe.

Basic Mayonnaise
1 teaspoon prepared mustard
½ teaspoon salt
½ teaspoon pepper
½ teaspoon paprika
1 egg (or 2 egg yolks)
2½ tablespoons vinegar
2 cups salad oil

Mix mustard, salt, pepper and paprika; add egg and beat well. Add oil gradually, by teaspoons, at first, until ½ cup is used, beating all the time. Add 1 tablespoon vinegar and beat well. Add more oil, thinning the mixture thickens, until all oil and vinegar are used.

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Ingredients added to it to form interesting variations.

Put into the top of a double boiler 3 tablespoons sugar, 1 teaspoon salt, 1 teaspoon prepared mustard, 1½ teaspoons vinegar (add vinegar slowly, blending). Combine in the order given. Cook over hot water, stirring constantly, until thick. Add 1 tablespoon butter and blend thoroughly.

If you want to use this dressing for fruit salad, add 1 tablespoon sugar and substitute ¼ cup pineapple juice plus ¼ cup orange juice for the milk. Omustard, if you wish. If you like your fruit salad dressing fluffy, fold in ¼ cup whipped cream.

For coleslaw, add 2 tablespoons yellow prepared mustard to the basic dressing. For a peanut butter dressing—good either on mixed fruit or vegetable salad—add to basic dressing, when cool, 4 tablespoons peanut butter. Or add 1 chopped hard-cooked egg, 1 chopped tomato and 1 tablespoon chopped sour gherkins—good on egg or lettuce salad.

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Squirrel Prefers Indoor Living

There has been a progressive deterioration in my relations with Nutto, a female gray squirrel who has lived in my room since last autumn. When she first arrived she was small and lived in the nursery. "Just a little ornament," Nanny was admiringly exclaim when she sat bolt upright on the mantelpiece, eating a grape in her paws; she was affectionate and liked being played with.

But as she grew larger, the squirrel, always bold, became positively impudent. A mouse went off to the balcony and she followed to her exile to a large window in balcony outside my dressing room, from which she could be allowed access by unlatching a rainwater drain. She poked through this onto the balcony and one would expect her to go off into the woods when the door closed behind her.

She has practically destroyed a valuable pair of curtains and has totally destroyed by sagging them as interior decoration a pair of my best trousers, and the other day when we came back from a point-to-point it was that remained of half a pair of these was a lacerated mess, contemptuously still hanging up the staircase.

How does one dismember oneself from a situation like this? . . . If I take her to a distant part of the woods and let her go I make myself liable to prosecution under the Gray Squirrel Act (1947). Our duties seem to be inextricably interlocked as though we were characters in some ghastly play.

A Month Later. Nutto still uses my house as a sort of paterre, but apart from stripping the wisteria and on two consecutive mornings stealing the butter off the breakfast table, has not done a great deal of harm. She seems, however, to be establishing a reign of terror in the neighborhood and has effected an entry into several outcrops within a radius of a mile or so of us, to the consternation of her inhabitants.

"Nutto," I said, "one of these days you will go too far."

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Having eaten picnics and hotel meals in southern France and Spain for a fortnight I feel that the often-maligned English food can give points to both Spanish and French.

Here I realize I raise controversial issues. I still feel the English sandwich is one form of food which takes a lot of beating. "Sandwich" is a word which appears on most European menus.

Yet good London snack bars have pride in the content and goodness of a sandwich and it almost an endless variety of fillings.

I remember the long line of queues left in a Spanish coach by the English people who had been given packed lunches by their hotels. They abandoned the cartons and went in search of more interesting fare in a restaurant.

The so-called "sandwich" was the chief item in these packets. This was a hard, rather dark brown oval loaf slashed in half with a slice of fat ham overhanging its longitudinal slit. It was placed in the bag with one orange (rather small and sour) and a country which sends such good fruit (fruit to England), an unripe peach, a few cherries, and a triangle of processed cheese, writes Melita Knowles in The Christian Science Monitor.

In talking of picnics, however, I am reminded of one which I enjoyed in northern Portugal which could not have been bettered had it come from Fortnum and Mason, London's prime and royal purveyors of picnic hampers.

The lady of the hotel accompanied us in person. She brought with her the head waiter and his two assistants.

We went through five courses from the hors d'oeuvres to petits fours, with all the ceremony of the hotel dining room, except that we kept our places in the coach.

Spanish families I have noticed seem to have little time for ceremony in their picnics. Each member takes his loaf cut in half and spears and walks around eating it. Fruits in season follow; also consumed while perambulating the open air.

If the family is on the seashore, father often catches fish with the vivid hues of the Spanish landscape.

Just two things I think I would give London the best of both worlds—a little more sun, and a churreria.

At the same time, the increase in tractor sales has been phenomenal. There were 47,445 tractors on Canadian farms in 1921, and today there are over half a million.

The low energy of barley and oats, mainly due to the high fibre content of the hull, reduces the energy value of each pound of feed. Nevertheless, it is possible, according to M. Eunt, to concentrate the energy in these feeds by pelleting the diet or by dehulling the grains to lower the fibre content of the feed.

Pelleting experiments have shown that as much as 50 per cent of the broiler ration may be barley, provided the ration is pelleted. However, if barley is used to a large extent in broiler rations, carcass finish may be sacrificed slightly.

Experiments have also shown that when corn is replaced by dehusked barley, the growth of birds receiving the dehusked barley ration does not equal the corn fed birds. Apparently the chick is not able to utilize the energy from barley to the same extent as it can from corn.

Analysis of these two feeds indicates that they should have comparable amounts of energy. Researchers have incorporated starch splitting chemicals (enzymes) into the feed to aid the chicks in digesting barley starch. Tests frequently show beneficial results from such treatment.

Although this method of releasing the energy of barley is very promising, further research is necessary to establish the cause of lack of growth-response to enzymes in certain cases.

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Picnics in Europe And in England

I have returned here recently from a sunny holiday in Spain with an idea of adding gastronomic interest to London's parks and lakes. It's the Spanish churreria, a portable shop rather like a large Punch and Judy box which purveys a delightful collection called "churreria."

The churreria is usually kept by a husband and wife. Sitting by a fire of glowing red coals, the Senora pours a batter into a funnel and turns a handle. The steam mixture comes out like a long fluted sausage and is fried in rounds like a curled hot pipe, and has a luscious smell which usually attracts buyers before it

With a pair of scissors the Senor cuts the confection into pieces of four or five inches long, dips them in powdered sugar, and puts them into a pointed paper bag.

It's a favorite Spanish breakfast, but makes a popular "event" for English visitors who are not used to waiting for Spanish lunches taken in the shade of the afternoon.

The churreria holds its own in the old fishing villages of Spain though the American-style cream parlors by taking its place in the more sophisticated tourist centres.

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Pelleting experiments have shown that as much as 50 per cent of the broiler ration may be barley, provided the ration is pelleted. However, if barley is used to a large extent in broiler rations, carcass finish may be sacrificed slightly.

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Analysis of these two feeds indicates that they should have comparable amounts of energy. Researchers have incorporated starch splitting chemicals (enzymes) into the feed to aid the chicks in digesting barley starch. Tests frequently show beneficial results from such treatment.

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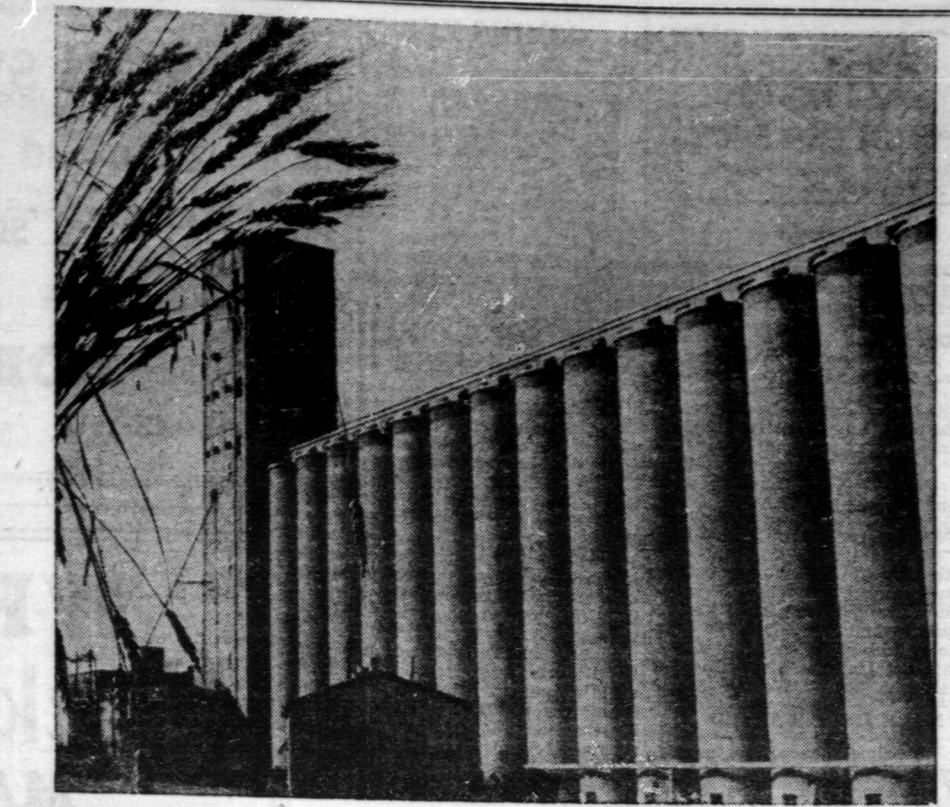
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COMBINED FORCES—Farms and factories combine to contribute part of the nation's food supply. The heads of wheat, foreground, will soon be reaped. The reaping would be useless, however, if it weren't for the huge grain storage elevators like those at right.

THE FARM FRONT

by John Russell

"The old grey mare she ain't what she used to be . . ."

Or at least she isn't being put to as much use as she used to be. More and more farm horses are being turned out to pasture as tractors take over.

This was underscored by information provided by the Economics Division, Canada Department of Agriculture, which shows that in 1921 there were 3,452,000 horses while less than two years ago there were only 784,000.

The information is based on Dominion Bureau of Statistics figures. This means that the horses-per-farm ratio has nosedived from 4.85 in 1921 to 1.36.

And still the downward trend continues. . . .

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