When Breakfasts Were Breakfasts!

The other night, from my ve prepared to make up for dinne and supper, and as I washed at the sink I heard from the front room the soothing sounds of a professional protagonist who was advocating breakfast. If you would sit down and eat the breakfast he was presently ex pounding on television, you would rise a better man, and yo would find that by some miracle of modern wonderment it would sustain and further you even though it contained no appreci

The old-fashioned breakfas thus seems to become ponder able, and with the great appetite surrounding me as I listened to marks revolting. It is easy enough to hit the

right keys here and typewrite that a good breakfast used to start with a dish of prunes, con tinue with thick overnight oat meal slathered in Barbados mo asses and bright cow's cream that you dipped from a bow you would have at least two fried eggs, a palm of thick home- and sugar-cured ham lightly brown ed, a jorum of fried potatoes bread and butter, a piece of pie, two-three glasses of unhomoge nized and unanything milk, and two plain doughnuts to sop in nappie of warmed maple syrup. This was the foundation for the day, and while it might wear off by 10:30 or 11:00 it would nevertheless keep you reasonably su tained until you could sit down to a real meal.

Breakfast was never taken lightly. As the warriors of old girded their armor and strode assume his breakfast and do we were discussing favorite foods, and while some held to the roast of beef and others to the lobster, with the chicker pie also represented, one old fellow hove a sigh and said, "Breakfast." We knew what he meant. It isn't important what goes with it, but breakfast is the keystone of well-being. Ingestion was applied to affairs then, and affairs were demanding.

The oatmeal, back then, was moderns. The quick-cooking rolled oats confuse us. At supper-time, before the dishes were "done," and while the woodburning stove was still hot, they'd start the breakfast oat. meal. An odd stick of wood would be thrust in, to promote simmering, and by bedtim breakfast was thus started. This carried today into tomorrow; i was a salute to expectations, a dent preparation for conti It gave you something to look forward to. And in morning, after the fire had been kindled and before the "kittle" sang, the oatmeal would be heated again and ready. It was stirred now and then, to keep it from catching on and skimming thing to do while the eggs were

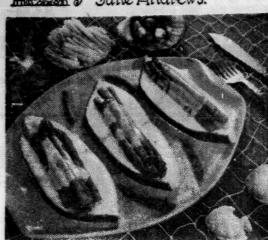
Prunes operated on some theory that fruit was good for us. We had oranges at Thanksgiving and Christmas but ate them because it was Thanksgiving and Christmas-not because of ascor ic acid. And there was an accepted difference between pru-nes at breakfast and preserved fruit at other meals for dessert home-packed plums and pears and berries, but they were for fun eating, and prunes remained a hard-working breakfast item Frying was a stand-up job of some duration, and the result was a magnificent platter dominated by the eggs, which gazed up at you in glad splendor. The golden shafts of the rising sun, for all this took place in an easterly kitchen at an early moment, would thrust in at the curtainless windows and become magnified in the platter's shin-

ing glory.

The bread was home-baked, often of a size so each slice was quartered and still bigger than a slice of today's blown-up fuzz. and the butter was yellow as a bower of blossoms and still throbbing from its native spanking. The ham, too, was manufacencouraged in a brine of brown







BAKED HALIBUT STEAKS topped with spears of freshly cooked asparagus and splashed with a golden Hollandaise sauce, make a tasty and colourful spring treat.

inate in refrigerator for 1 hour,

turning at half time to permit

seasonings to penetrate both

sides. Cook onion in butter until

marinated steaks in a shallow,

greased baking dish and spread

with onion. If desired, garnish

each portion with several thin

strips of green pepper. Spoon

remaining butter from frying pan over steaks. Bake in a hot

oven at 450°F, until flesh will

easily separate into flakes on

testing with a fork. Allow about

10 minutes cooking time per

inch thickness of the steaks.

Serve piping hot. Makes 4 to 6

A quick, easy, and delightful

y different way to prepare hali-

but steaks is to broil them and

BROILED HALIRUT WITH

RIPE OLIVE SAUCE

2 pounds fresh balibut steaks 3 tablespoons butter, melted 1 teaspoon salt 1 teaspoon paprika

Dash pepper

14 cup butter, melted

2 tablespoons lemon juice 14 cup pitted, chopped ripe

olives
I tablespoon chopped parsley
If steaks are large, cut into

serving-size portions. Combine

Place steaks on a greased broile

pan; brush with seasoned butter. Broil about 3 inches from the

source heat for 4 to 8 minutes

or until slightly browned. Turn

carefully, baste with remainder

to 8 minutes longer, or until fish

flakes easily when tested with a

fork. While fish is broiling, pre

pare sauce by combining all in

to 6 servings.

sary fat for baking.

teaspoon salt

HALIBUT COUNTRY STYLE

1/8 teaspoon pepper 1/2 cup finely chopped green

Australians are a tough,

sentimental people. But war heroes "down under" are proper-

y honoured and not ignored o

despised as happens far too often

in other countries. The Victorian

Dunkirk Veterans' Association

now intends to use sand from

the very beach of the immortal last ditch withdrawal as a toker,

of respect at the passing of each

enions and their tops

of seasoned butter, and broil !

servings.

From now until summer, fresh I this mixture over steaks. Mar Pacific halibut will be appearing in good supply on food markets. In eastern Canada some fresh halibut will also be available. Firm, meaty halibut is one of the most highly prized of the white-fleshed fish and in fresh form is notably a spring delicacy. HALIBUT HOLLANDAISE

2 pounds fresh halibut steaks ½ teaspoon salt Dash pepper 2 tablespoons butter 1 pound asparagus

3 egg yolks 4 teaspoon salt
2 tablepsoons lemon juice
4 cup butter, melted
4 cup boiling water
Cut steaks, if necessary,

give 4 serving-size portions. Sea son with salt and pepper. Place in a shallow, greased baking dish and dot with butter. Bake in a hot oven at 450°F, until the flesh will easily separate into flakes when tested with a fork. time per inch thickness of the steaks. Meanwhile cook asparagus and prepare sauce.

be prepared in advance and then reheated over hot water before serving time. Make it this way. Beat egg yolks lightly. Add salt and lemon juice. Stir in melted butter and then boiling water. Place mixture over hot, but not boiling water. Cook and stir for 5 minutes, or until thickened. When steaks are cooked, remove to a heated platter and top each portion with a bundle o hot, freshly cooked asparagus. Ladle with a ribbon of Hollandaise sauce. Serve remaining sauce at the table. Makes

servings. * * Those who like onion with their fish will enjoy this recipe which again points up the technique of using high oven heat for a short period to cook fish. Marinating the halibut first

HALIBUT ISLE ROYALE 2 pounds fresh halibut steaks 4 teaspoon paprika Few grains cayenne Juice of 1 lemon 1/2 cup finely chopped onion 2 tablespoons butter, melted

If steaks are large, cut then into serving-size portions. Place in a single layer in a shallow dish. Combine salt, paprika, cayenne, and lemon juice. Pour

sugar and salt, tidily sewn in flannel for ripening in the oat bin, and then lightly smoked over corncobs and juniper tip: until all of us wondered what

the poor people ate.
The potatoes, may I add, were judged by their pink skins and the pop-open texture of their in-nards, but their excellence for other meals was always exceed-ed by their breakfast preeminence-we boiled them alive and then diced them for frying in ham fat. That an onion was per mitted to accompany them on this last safari was fitting, and a great honor to all.

After officials had collected Of course, all this had to do the sand recently, M. Paul Assewith time and purpose. That we man, Mayor of Dunkirk, sealed had been up for two hours, and had done the barn chores was a factor of time, not counting that the morning was to be long and occupied. The purpose was plow-ing and harrowing, lumbering and cordwooding, moving rocks and building wall, teaming and tedding, and the joyous travail of man against the reluctant bounties of nature. The prospect of finding yourself in the far iot, returned, with discs as its filling, to France. With it, the Associa-"prising" rocks and stumps and too feeble to lift the prize, was tion intends to send a testament o be guarded against. You did rtifying that the sand from this by eating a good breakfast. Something that would stay by Dunkirk rests now and for ever in the graves of those who fought you, and bring you to the dinner table with strength enough to eat. By John Gould in the Christo defend its beaches. tian Science Monitor. ISSUE 20 - 1961

England's Scarcest Drink-Plain Water!

It has taken an act of Parliament to do it-but now it's official: You can insist on a glass of water in a British restaurant!

More accurately, the governuent has accepted an amendment to the Licensing Bill making it a condition that drinking water must be available equally with intoxicating liquor in licensed restaurants in this coun-Said the sponsor of the amend-

ment, Dr. Donald Johnson: "It is restrictive practice of the worst kind that when you pay between £2 (\$5.60) and £3 (\$8.40) for lunch you cannot get glass of water." Many Britons-and visitors to Britain-will know exactly what ne means. American tourists in particular, when they stay here

find they develop an insatiable that the familiar tinkling glass of water beside their plate at mealtimes simply isn't there. Moreover, when they ask for it, the water is not always forthcoming with alacrity-except in those relatively few establish ments where the tourist and his wants are well known and specially catered to. What is so hard

to understand about the reluc

have it on hand all right-but

tance to serve water is that they

they don't seem to want patrons to have it! I know Americans resident in London who battle with the waiter for the right to a glass of water every time they eat out. And I know other Americans, less stalwart, who long since have given up the unequal fight and, camellike, have learned to do without water at restaurants. Moreover, the indoor drinking fountain seems almost unknown

railway stations, schools, offices, theaters, hotels, public buildings, er any of the usual places. Intead there are the ubiquitous hot-beverage wagons and stacks of cups. Hot water clearly is no problem; it's plain cold water for drinking that is searce. Why? Obviously the British don't think the stuff is worth imbibling un-

The trouble is that, wines and liquors aside, alternatives to water are limited here. One can have ginger beer, of course, which despite its name is not alcoholic. This whitish liquid was thrust upon me the day I arrived in Britain, and I thought at first someone had forgotten to rinse the scap out of the glass. I soon became fond of ginger beer-but it is not to everyone's taste, writes Henry H. Hayward in the Christian Science Monitor.

But watch out for pitfalls. For example, cider, which, despite its name, is usually alcoholic. When Americans see this listed on the menu under drinks, they brighten up at once and order it. They have visions of statesside mild, sweet cider. To their surprise what they get is sometimes closer akin to American applejack. While there are non ciders here, such as "Cydrax," the trade name, and they are not generally available in restaur-Among the carbonated drinks,

ginger ale is usually on hand, although the British variety is stronger than its American equivalent. Various American bottled drinks also have made an appearance in recent years. While they are served cool, they are seldom iced-except on firm demand. The fact has to be faced: iced drinks-on ice water -just aren't in the British national tradition. For the teetotaler, be he for-

were injected into highly suscep-

tible mice, the mice developed

about humans?

Time Of Melody eign or domestic, the British na-taurateur or host often war at back on what are other n The Farm

This refreshment is formed by pouring an inch or so of constrated flavoring—orange, lens and grapefruit are the me of a glass and diluting with the water. Some of the most things water, if you prefer But den known to do. Planting is ever an act of faith, cheating.



UP WE GO - This stretche shaped like a sled, helps h lice Constable Harry Ward is cue victims of the white di near Eastbourne, England, He he ascends cliff with str drawn to top by winch.

Testing Cancer Vaccines On Humans Results Indicate A Promising Field

Dr. DR. CHARLES A. DOAN quality or quantity of the can-Dean and Director of Medical Research, Ohio State University College of Medicine. (Written for Newspaper Enterprise Assn.)

COLUMBUS, Ohio - Scientists can now prevent, control and cure cancers in mice much more readily than in humans. The reason: extensive experiments can be done in mice; in humans similar definitive studies are not possible.

It has long been recognized in medicine that selected patients with diseases such as cancer may materially from carefully conly specialized clinical research investigators.

gredients and heating. Serve been undertaken in carefully chosen cancer patients and then over hot, broiled fish. Makes 4 in healthy volunteer men in a Many western cooks use sour cream to advantage when they few pilot studies. They are beginning to tell us things about cook halibut. The following re human cancer that animal studcipe is an excellent example. In ies never could have shown. it the sour cream does two nice desirable tartness and the neces

First patients ill with far advanced cancer were tested for their ability to reject or receive cancer cell transplants from other patients. Scientists working in this field also permitted ing in this field also permitted themselves to be grafted with not make the prisoners leukemic. agents, and perhaps cancer cells. living cancer tissue from human Then normal healthy prison inmates were chosen for more ex-

pint dairy sour cream Season steaks with salt and tensive studies. The prisoners pepper. Place, single layer deep. freely volunteered as a sincere in a shallow greased baking dish Cover with finely chopped green gesture to society. Over the past four years, inonions and their tops. Spread vestigators at New York's Sloan-Kettering Institute and steaks and topping with sour cream. Bake uncovered in moderate oven at 350°F. for 30 Ohio State University, have colminutes. Makes 4 to 6 servings. LAST SALUTE TO DEAD HEROES

laborated in a series of carefully controlled studies, involving the injection of almost 200 healthy male volunteers at Ohio State Penitentiary with a variety of human cancer cells, some living, some killed Two weeks after their injec-

tion, the healthy subjects developed a vigorous local inflammatory reaction at the site of the inoculation. In two more weeks, all evidence of the injections has disappeared. Tissue (biopsy) samples were xamined at various under the microscope. The prisoners' "natural resistance" overcame the transplanted cancer

it inside a hand-carved wooden cells on first contact. Subsequent casket, which was then mailed to inoculations in the same individual brought an even earlier and Whenever some sand from the more rapid conquest. In advanced cancer patients, easket is used for sprinkling over the grave of a Dunkirk veteran, by contrast, the immune reaction a disc bearing the soldier's name usually was slow in starting and weak. Their systems did not and regiment will replace it. When the last of the veterans destroy the cancer cells as rapidhas received this act of homage, ly as healthy systems did the casket will be resealed and What did the cancer patients lack that healthy people have?

Specific antibodies against the injected cancer cells? No, the scientists found that both groups produced anti-cancer antibodies at about the same rate. Complement - the mixture of blood proteins which help antibodies destroy invading cells? No, there was no defect in

transient. The preliminary published a

sults, however, indicate that if approach to cancer treatmen must be studied further with Properidin — another natur-ally occurring blood protein involved in destroying infectious vanced cancer patients a vacine agents? Yes — in the cancer made from their own excised to patients, properidin was weak or mors. Killed tuberculosis organ

open mind.

A Buffalo team has given alabsent altogether. In sharp con- isms and other substances design trast, properidin levels in healthy ed to stimulate the patients' de blood samples were consistently cine. X-rays, which conceivab could help the reaction, were But more than properidin is involved. Cancer patients, when given with the vaccine in some given properidin, showed little or cases. The Buffalo researchers found

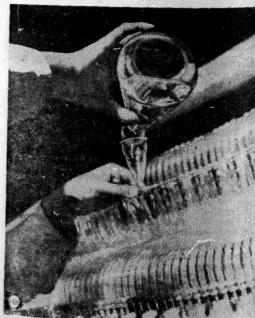
It was concluded from these that after one year of a constudies that the healthy human body does indeed have a vigor-cent of the patients given the vacous resistance to cancer cells; in cine or the vaccine plus X-ray cancer patients this evidence of were alive - and some of ther "well" - as compared with 24 A Chicago scientist has demonstrated similar resistance to radiotherapy and 17 per cent of leukemia in healthy humans. He those given only anti-cancer had found earlier that when cell- drugs. free fluids from the brains of Dallas scientists have tried a people who had died of leukemia modified version of the Buffale vaccine on 14 terminal cancer pa-

tients. All of the patients event-

leukemia and died of it. But what ually died of their cancers but, in 12, the tumors became smaller and ulcerative lesions healed Prisoners, in Illinois this time, kemic brains. The injections did sist in destroying On the contarary, these healthy rose substantially in twelve pa-

men developed antibodies which destroyed the leukemic agent and A Canadian researcher has protected them against the disease. When their antibody-loaded antiserum — produced by intreated a number of patients with blood serum was injected into jecting large animals with pormice, it protected most of the tions of the patients' tumors and mice against leukemic inocula- then giving the patients the animal serum, rich in antibodies A few investigators have given against that specific cancer vaccines and antisera to some While a preliminary medically adjudged "terminal pa- dicated that some of the patients tients." The results have not been appeared to be doing well, there clear cut as yet, because the time is no real basis, as yet at least, has been too short, the patients that this will be the final answer too few in number and some to cancer. clearly too far advanced in their These preliminary

disease. Or the experiments have reports indicate that this is 1 been uncontrolled and the im- field of substantial promise.



IN LABORATORIES around the world, the work goes

takes a whole night," Trina say gaily, "but it's well worth wait-ing for."

"And what is growing in the Spring came reluctantly to out alley. Even in mid-April snow peat pots on the kitchen win-dow sill?" we ask, seeing how alley. Even in mid-April snow oil, great winds roared, and the old caused the tender snow-rops to cower back toward the ark, chilly earth from which hey had so recently emerged, ate cold and snow caused the heads of daffodils to droop, and not pop up again as they have been known to do. luxuriant vines are already twining down from them. "Mushmelons," the twins It is true that muskmelon seeds started in this manner and planted later on, pot and all, in

transplanted, and they will bear reeks ahead of vines from seed sown in the open. following their horse - drawn plows over the fields was to wit-ness an act of utter trust. In many small ways Amish Now, however, the cold has some of the drudgery that was passed and we realize once more, and poignantly, that this is the wonder season, the time of rebirth and renaissance. A time of now have small gasoline motors for their washing machines, the same "one-lunger" models which tender green, of alternate show-er and sunshine, of returning melody and swift bird flight mills used by the men, writes Mabel Slack Shelton in the Christian Science Monitor.

through the skies. Modern day buggies are also It is also the season of resurseeing changes toward more con-venient designs. They will alway of remembering Easter ways be drawn by horses, o has side windows that can be closed from the inside, and there oin the Moravian band for this is upholstery for easier riding. holy celebration, the only stiption being that they gather in becoming slothful. The love of the town square in time to be ready to play at 2 a.m. work is too much a part of them, Several hundred strong.

their message Christ

After two hours, they all come

hack to the church, where a hearty breakfast of ham and eggs and sugarcakes awaits them. Then the players reassemble. At the stroke of 5 the church doors

open and the Bishop steps forth.
"The Lord is risen!" he pro-

elaims in a loud voice, and all

the people who have gathered

for the sunrise Easter service answer, "He is risen indeed!" This is a Moravian Easter.

The season was also a time of

birth in the home of Trina and Eli. Now they have a baby son,

and Emmaline and Amos a new grandchild. Thy named him John. Not for any relative, merely because he looks the way

"John" should. Aiready self-contained and solemnly aware.

he resembles Amos in no small degree. Molly and Mel, the rosy

twins, are ecstatic. No hint of

sibling jealousy here. They are

yet too young to have been taught the belief of their people,

that pride is a sinful thing, and it is plain to see they think their

"Jonny" the most wonderful baby in the land.

and the children for the first

few days, then Hilda, who had

kept house at home meanwhile,

changed places with her mother.

But Trina is not one to stay in

bed a minute longer than neces-

sary, and before many days had passed she was in the kitchen

for a treat for the twins. The

bread, a great favorite with Mol-

ly and Mel, employs the use of

dates and chopped fruit flavo:

(no black) gumdrops. The cake,

pretty as its name and delicious.

ralls for three-fourths of a cup

one-fourth cup of water. "This

SNAPPY - In Japan as in our

own country, the old stereo-

type of the farmer seems to

eaki, above, looks more like

a photographer than what he

is, an apprentice farmer come to the U.S. to study methods.

He was one of 58 top agricul-tural students selected and

rived in San Francisco.

138UR 20 - 100

photographed as he ar

have vanished. Tetsunobu Mc

of pink lozenges dissolved in

long enough to bake gumdrop bread and "pink lozenger" cake

Emmaline stayed with Trina

and finding easier ways of doing assemble with their leader and at a signal they raise their shinwill be done. Emmaline is all for the iming instruments to their lips. All provements in their way of living, even if she does take a noshe sleeping people in the town are awakened by the glorious burst of Easter music, and inditalgic look back into the past now and then. "Fun it was to idual prayers are said as the bundle up in the old days and remendous impact of the good sit wrapped in horsehide robes in a bobsled when we went to news of resurrection is once more conveyed. church or to visit relatives on off Sundays," she says. "Bells on the harness rang out so joy-ful ever the snow. Fun, too, to The players are sent in groups to the north, south, east and west, to every part of town, playing hymns of joy which have

short cut to singings." But she is too jolly and outgoing to pine for joys that are past and finds the present well worth living. Amos remembers when farm-ing was more profitable than it is today for the small farmer on a general farm growing wheat, corn, oats and hay to feed a dairy herd, hogs, and chickens. The low price of corn at gathering time last fall was a blow to the cash corn farmers, which takes in almost all in our community. And as usual, they looked to Amos for advice, meeting the last home in what for them is in his home in what for them is a combination Town Hall and Grange meeting, though it is giv-

en no name as such. Helping Emmaline and Hilda with the serving we heard some of what Amos had to say that evening.

cents a bushel now (in mid-De-cember), and 85 cents at gathering time, it should be kept on the farm and turned into dollars in the form of beef, mutton, pork, milk, eggs, and fryer meat," he told his neighbors. "Feeding 84-cent corn to 18dollar hogs is a corn-hog ratio of 21-to-1," Eli murmured. He is not yet a "graybeard," yet he knows how to figure scientifi-

"And we all know that anything over 15-to-1 is good," an-other farmer said. So they plan, pooling their ideas to get the most out of what they work so hard to raise. When farmers with their modern tractors spill up the rich earth in sections, Amishmen are plod-ding along on foot, trying to plow an acre in a day. But this is never mentioned, and prob-ably never thought of. They do the best they can while preserving their way of life. Their best eash crop has lost one-third of its value, still they are happy to have a plan that calls for feeding

all the corn they grow and, if necessary, buying more. And as Gus Ginnerich points out, while spearing a delicately browned fried oyster from the platter, "One sure thing farming is, you always have plenty to eat." Plenty to eat, homes parenthood is respected, where children are a joy and a blessing,

and where the Heavenly Father is spreme as the Giver of all good and parfect gifts. Is it not enough? They think it is, and 'I don't say a dress should be tight, but I do think that when a woman gets into a dress we

should have some idea of where Upsidedown to Prevent Peeking

AOKE LOWE HOE LOE LEW ETTE COM LOE LIN LOE LOUIS COM LOE TOLLE COM COM LOE LOUIS COM LOUIS COM

could discern, and rightly so, the loss of the freedom so generously

The writer has heard a chain store executive criticize the wholesale market and the wide price fluctuations which charac-terize that market. He was thinking in terms of his inability to read the opposition's moves. His criticism of the wholesale market was justified, but what he either did not know or was not prepared to accept was the degree to which Ontario fruits and vegetables moved to market, no price attached. . . .

Recently a small group of growers, fed up with existing practices, decided upon collective action in an effort to put some stability into the merchandising of their produce. They had been turning a large percentage their produce over to one or two truckers-turned-dealers on the open ticket. The truckers or dealers, in turn, were doing the same thing with the outlets they had established including one or two chains. When the buyers for one of the chains heard about it they were a bit disturbed because they feared the loss of what they des-cribed as "a good deal". The chain in question was in habit of taking in three days' receipts and then setting the price. The trucker in turn would then take his cut and pay off the growers. That the growers began to rebel

Forty-three winter rhubarb growers decided during the past winter that all chances of equitable returns for their pro were non-existant so long as they spread their rhubarb around among wholesalers on a commis-sion basis. They decided to eliminate the competition by putting their output through one comof the big buyers didn't like it and tried to nullify the effort by seeking supply elsewhere, As the Noble 43 held 80% of supply the most obdurate buyers had to suc-cumb. Thus, all were paying the same price. From the chain store standpoint this was good on the premise that each knew what the competitor was paying. Or the other hand it destroyed the freedom essential if they were to

gradual disappearance of the firm sale involving a set price marked on the sales receipt at shippers platform. Thus the present day system became established. It was nice for all but the farmer who never knew what he was getting for his produce. It added to the fierceness of the competition among shippers, among truckers, among wholesalers and among retailers. What could be ni from their standpoint, than the acceptance of produce without a price tag. All that was neede to ssure profits for the various handlers was volume. Certainly permitted all kinds of abuse and out of the abuse came steps o meet the situation.

The uninitiated ask why the farmers permitted such a system to develop. The question is a good one and the answer is that the farmer, dealing in perishables, was always seeking a market home. If he had one he was afraid of losing it. He operated in a realm of fear. In self-defense the growers began to challenge the system with group action - co-operatives, compulsory marketing board and even voluntary marketing groups. In other words, group action grew out of abuse and as it grew t'e antagonism of the dis-

AH, WONDERFUL SPRING — Smoky, a pet racoon, samples a

John Russell

that those engaged in the prod-

uction of fruits and vegetables

suffer from the fiercely compe-titive nature of the merchandiz-

ing services. It is equally true that all merchandizing, irrespec-

tive of the commodity being of-

fered for sale, is highly compe-titive but it is held by many that

no other commodity, be it a primary product or a product of secondary industry, is subjected

to the same degree of pressure;

to the same frustrating strains.

The reason for this is clear for

it can be said with some degree

of justification that no other in-dustry endeavors to get by with

such free use of the "open tick-et". It can be said, also, that it

is doubtful if any other industry

makes use of such a ridiculous

tool in the movement of product to market, writes M. M. Robin-son in a recent issue of "The Grower."

The "open ticket" is the direct

result of the development many

years ago of the commission market at wholesale level. The

commission market came into being because of the uncertainty of daily supply of perishable products. The commission wholesale operation worked fairly well until the advent of the modern chain store system. Then

the picture changed, for the

chains, operating their own

warehouses and engaged in fierce

competition for the consumer's dollar, began to seek and receive

produce ostensibly on commis-sion with the variation that there

was no salesman's commission or handling charge. It became the

open ticket wherein the receiver

paid his own price for what he

received. Sometimes the ulti-

mate price paid bore some rela-

tion to the price on the legiti-

mate wholesale commission mar-ket and sometimes it did not,

depending upon the whim or mood of the chain store buyer

the farmer wanted his goodwill.

From this it was not a far cry

to the trucker who, picking up

supply at the farm, was being

handed the produce also on an

open ticket. The shipping point shipper, finding that he had to

ticket, began to accept produce

from the farmers on the same

basis. The end result was the

ship to the chains on an oper.

handed to them with the open ticket.

"open ticket" doesn't permit this.
All it does is establish and maintain pressure on the farmer re-gardless of actual supply. Wonder what chain store stock certificates would be worth if with a stock broker and decid the price after he, the buyer, received the certificates? What price, for instance, Loblaw stock sold in this fashion?

For two years apple packers

and growers representatives have maintained a voluntary pricing

maintained a voluntary pricing system. A joint committee meet-ing each week has established

recommended minimum prices for apples. It has worked and

the apple industry has recovered from the dismal state it was he

two years ago. The retail prices of apples moved up without any reduction in amount sold.

The Grower has contended for a long time that the inability of Ontario fruit and vegetable

is simply due to the silly system under which the fruits and the

vegetables are sold. If govern-ment wants to help, and it does, the help can come, not in the form of subsidies, but in the form of regulation of which the

first would be the abolition of the open ticket by declaring it illegal. This could be followed by some regulation of imports

received on commission and by

self-imposed controls on the On-tario Food Terminal.

The other day a Leamington dealer invaded the Terminal with

a load of Ohio hothouse toma-toes. He sold part of the load at

a firm price to one wholesaler and then dumped the balance of

the load with two or three other wholesalers on commission. Thus was a market "stabilized". A

grower of onion setts paid a visit to the Terminal and hasn't re-

covered from his inability to un-derstand a market in which setts

were selling all the way from \$4.50 to \$9.00 per 50 lb. bag. What

was the true price? Who could

Then too, there should be in

vestigation and action on split cars; on claims on the railways

for damaged produce.

The average farmer will accept

what he gets for his produce if the true law of supply and de-mand is allowed to function. The

track, you'll be run over if you sit down too long.

FESTINDAY SCHOOL

The Importance of Diligence

Memory Selection: Whatsoever ye do, do it heartily, as to the Lord, and not unto men. Colos-sians 3:23.

How true is the saying, "Sa tan finds lots for idle hands to do." A policeman friend tells me that with more unemployment they have more people in the

cells.

A few people work themselves to death; some hate work; the rest of us get along with it with varying degrees of toleration and enjoyment. The habits formed in childhood and youth are imlearns how to set a table and do until she takes a course in Home Economics at High School is to be pitied. One of the advantages of being raised on a farm is that everyone learns to work at an early age. They learn to be responsible concerning little chores and are able to meet the bigger

tasks as they grow.

Just over a century ago Lord
Shaftesbury led in passing legislation in England in pretecting children from overwork in fac tories and mines. When we hear we get for the youth to do?", it too often means, "How are we going to entertain them?" Children who earn a little money selling papers, shovelling walks, mowing lawns, etc., often tura out to be leading citizens.

Paul commanded, "If any would not work, neither should he eat." 2 Thessalonians 3:10. It is unfortunate that so many take an unfair advantage of our welfare state. It is amazing how

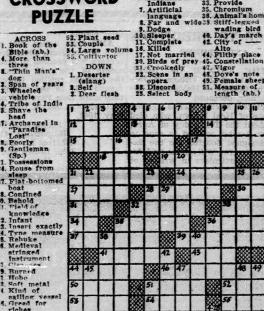
those for whom the municipality must provide housing are able to secure money to be drunken much of the time. When a person commits himself to Jesus Christ, he has a goal for living. His life which was self-centered is now Christ-cen-tered. He says with Paul, "For me to live is Christ." He wants to share the good news of salva-tion with others. He wants to help in the sending out of mis sionaries and in advancing the kingdom of God in every way he

can. Life is a joy and work is a

privilege when it is done to the glory of God.

Even if you are on the right

CROSSWORD PUZZLE



Answer elsewhree on this page

LOST WORLDS - You may think the world's in a mess, but Jack Mandaville has proof - a lot of it - as he's swamped by dozens of balloon-shaped world globes. Mandaville is vice president of a Cleveland saving and loan company which bought up a large supply of the globes to pass out to new depositors. Before the gift operation could be launched, a rash of newly created nations made the models hopelessly out of date, leaving the banker with the weight of my worlds on his shoulders.