

Toys — A Delight Or A Danger

Toys are tokens of love. It is fitting that they should be chosen with care. But children change and toys change and parents are often faced with confusing and glittering choices. Common sense in buying toys is important but the following general guides should be kept in mind.

A toy should be suitable for the age and ability of a child —

Every child is an individual. A parent must take into account the mental and physical ability of a child in selecting a toy. Toys that are too complicated for the child's stage of growth may be disappointing.

Parents should keep toys for older children away from infants. Even some toys for older children, like chemistry sets and wood-etching sets, should have some parental supervision at first.

Durability and ruggedness are important — Children are destructive. Some toys are going to be chewed or

dripped or banged about. They should be made to take punishment. For some others, washability is important.

Toys should tickle a child's fancy — Toys are often a part of a world of make-believe. Colourful and simple things will sometimes open up a delightful world of play and fantasy.

The design of toys should be appealing — Children learn about colours from toys. They also learn how things fit together. Attractive colours and good design will give children some appreciation of artistic harmony.

Toys should function properly — Children expect functional toys to work.

When a toy is supposed to make a noise, to move on wheels or fit together in some way, a child is going to be frustrated if it doesn't vary from store to store. By checking on prices, it is often possible to save very from store to store. By checking on prices, it is often possible to save

money. The child won't care but the parents should.

Quantity is not a substitute for quality — Children should not be over-loaded with toys. It is better to buy carefully a few selected toys of high quality (not necessarily expensive) than a large hit or miss collection.

Above all, toys should be safe — A toy which can maim a child is a disaster. Again, common sense is vital. Sometimes, the dangerous qualities of toys are hard for a parent to detect. To deal with this problem, the government has just issued the Hazardous Products (Toys) Regulations on the recommendation of the Honourable Ron Basford, Minister of Consumer and Corporate Affairs.

These regulations prohibit immediately the sale of toys which have excessively dangerous features. For example, any toy which might contain any poisonous substance is banned. The regulations also

provide for other rigorous safety standards and warning labels for other toys which go into effect on Nov. 1, 1971.

Toys for different age groups — Here are some suggestions about toys suitable for different age groups which have been made by the Canadian Toy Testing Council:

Birth to one year: (The senses of hearing, touch, sight and taste are developing) — teethingers, rattles, rubber squeeze toys, crib mobiles.

Seven months to 15 months: (The child is on the move) — large balls, simple wheel toys, washable plush toys, large shapes which can fit together.

One to two years: (The child's co-ordination is developing) — push-pull toys which make noises, bingo beds, simple dolls or animals which can be dressed, toys that nest and stack, simple blocks, sand and water toys.

Two to four years: (The play of the child becomes more vigorous) — climbing toys, riding toys, swings, ladders, teeter-totters, simple construction sets, cars, crayons, chalk, paints with large brushes, picture books.

Five to six years: (Creativity and independence are developing in the child) — skipping ropes, balls, scooters, skates, toboggans, more complicated construction sets or puzzles, art materials.

Six to eight years: (This is a period of physical, social and educational development) — more realistic toys, dolls' clothes, construction sets, games, hand puppets, junior handicrafts, athletic equipment, books.

Nine to 12 years: (This is an outgoing, social group) — sports equipment, hobby equipment, musical instruments, senior construction sets, beginner science sets, model kits, knitting, woodworking, drawing, painting sets, games.

Twelve and up: (This group considers itself nearly adult) — toys for this age group will depend on their special hobbies or interests about which they should be consulted.

Much more detailed information about toys is contained in a book, Toys: A Guide for Consumers written by the Canadian Toy Testing Council and published by the Department of Consumer and Corporate Affairs. This book describes several hundred toys which have been tested by the Canadian Toy Testing Council. It is available from information Canada, Ottawa, or from the Canadian government bookshops in Halifax, Montreal, Ottawa, Toronto, Winnipeg and Vancouver for \$1.

Three Bean Salad Idea

Delightful Treat Any Time of Year

Ever get a bit tired serving conventional salad? Well — here's a fascinating change that's mouth-watering in the crisp days as it is in late fall. It's a tantalizing combination of the delicious varieties of bean — green beans, wax beans and deep red kidney beans prepared in a temptingly tart, sweet sauce embellished with onions, sweet peppers, sugar and spices.

Now you could, of course, make up this bean combination in your own kitchen by buying different varieties of beans and marinating overnight in the sauce you've prepared. But would be very time-consuming and, unless family is very large, the result (with the refrigerator space) is a much larger quantity of salad than can be consumed.

I was therefore pleased to find that a bean salad, exactly as described, and delicious, can now be purchased in a 14 oz. under the Jolly Giant's Le Sieur label. Quantity is just right for average family and the salad is all ready to chill and serve. It's a great time and you can serve it as a main salad course, an appetizer, as a side dish or as a garnish. If you go Hawaiian, use three salads as is for a baked Luau.

Here are some interesting variations: Drain off the sauce, replace with cup white wine or marinate. Make the salad by adding chili powder and cubed ham. Drain use as a bed for sweet sour vegetable dishes, tossing with lettuce or one of the new vegetable mixes made especially for salads. Another tempting idea is to slice the Swiss cheese.

Casseroles — A Cook's Best Friend

The dictionary tells us a casserole is a type of cooking pan or a mixture of ingredients cooked in such a way that a casserole is a cook's best friend. So, here are some new friends for you!

The Super Sausage Casserole stretches a pound of meat into a hearty meal for six and it can be assembled early in the day, refrigerated, then baked when needed. The Ham Pot Pie converts the last of your baked ham or picnic shoulder into such a delightful meal that no one will ever dream he is eating leftovers. The Pork Chop and Vegetables Casserole is a superb meal-in-a-dish, while the Pork Chops 'n' Rice needs only a vegetable or green salad to make the meal complete.

So, clip these new friends. They won't let you down during the busy winter days ahead.

Preheat oven to 350 degrees. Drop macaroni in a large amount of boiling salt water and cook 12 to 15 minutes or until tender; drain and rinse with cold water.

Meanwhile, break up sausage meat in a cold greased frying pan; add onion and green pepper. Cook over moderate heat until meat has lost all sign of pink colour and is lightly browned. Remove from heat and drain off any

excess fat. Then stir in tomato sauce and seasonings.

Butter a 2-quart casserole and cover bottom with at least a third of the cooked macaroni; add a third each of the meat mixture and tomatoes. Repeat until all ingredients are used. Sprinkle generously with grated parmesan.

Bake, uncovered, in preheated 350 degrees oven for 40 to 45 minutes or until hot and bubbly. Makes about 6 servings and any leftovers are delicious for lunch the next day. Just reheat in a saucepan.

Trim any excess fat from the chops and slash edge of each in 2 or 3 places to prevent curling. Heat vegetable oil in a large heavy skillet; add pork chops and brown nicely on both sides, then drain off any excess fat and season chops with salt and pepper.

Sprinkle rice and onions around the browned chops. Dissolve bouillon cubes in the boiling water (or use chicken stock). Add seasonings. Pour over chops and rice; cover pan.

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Sprinkle rice and onions around the browned chops. Dissolve bouillon cubes in the boiling water (or use chicken stock). Add seasonings. Pour over chops and rice; cover pan.

Simmer gently for about 45 minutes or until chops are tender and well done and rice has absorbed most of the liquid. Turn the chops once as they cook and add a little water, if necessary, to prevent drying.

Spoon rice onto heated serving platter and arrange chops on top. Makes 4 to 6 servings.

Special Message
One of the great joys of the Christmas season is the opportunity to send a special message to one's friends and co-workers. As another busy year draws to a close, we remember, with gratitude and friendliness, our many associates across Canada.

MENU FOR A MERRY CHRISTMAS
Appetizer of Happiness
Hearts of Gladness
Steaming cup of Friendship
Thick slices of Merriment
with
The Staff of Life

Casserole of Contentment
Souffle of Prosperity
Sweet Thoughts a la mode
Petits fours of Joy
Cordial Spirits

Charles W. Tisdall, Managing director
Bakery Council of Canada
Joan M. Fielden, consultant
Bakery Foods Foundation of Canada
December, 1970

TIME SAVED EXPENSIVE
road users. Every additional mph increased the chance of an accident, and increased the chance that any accident would result in a fatality. On the other side of your ledger you saved, perhaps, five minutes or so. Was it worth it, asks the Ontario Safety League?

The switch is ON to



The switch is on to Sno Jet '71—and no wonder: new power, new features, new low-profile style. Plus the great "Name-dropper" track, the go-anywhere track that takes you out there and brings you back. Single and twin, regular and wide-tracks! New clutch design, tuned exhaust on some models. Removable deep-foam seats, new non-glare cowl. Get going—with the going-est machine on snow: Sno Jet!

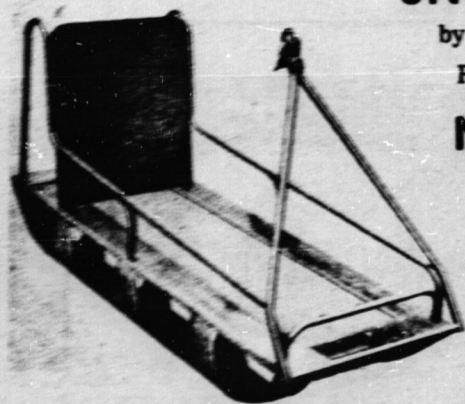
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- "NAMEDROPPER" TRACKS!
- SNO JET BLUE

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1 — 15 h.p. SnoJet 300 e.c.
1 — 23 h.p. SnoJet 372 e.c.
1 — 28 h.p. SnoJet 493 e.c.
1 — 35 h.p. SnoJet 634 e.c.
1 — 20 1/4 h.p. SnoJet GT Racer

1970 USED MACHINES

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1 — Sno-Hawk, 23 h.p. electric
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