

## Reading This May Save A Life

Spring work means more chances to get hurt. So take a little time to read this true accident story by a well known farm safety specialist.

"There she is—loaded up again. How many more spreader loads will we need to cover this field?" Frank Peters asked as his son climbed aboard to get on with the liming job.

"Two more ought to do it," answered Ted.

"Okay, I'll be back in time to help you fill 'er up again," said Frank.

"Say, Dad, how do you keep it from clogging?" asked Ted.

"Just stop and clean out the chunks. But don't do it while it's running."

Ted started up the tractor with a roar and went off across the field with a cloud of dust rising behind him.

Later, when Frank got back to the field, Ted was stopped.

"What's the matter?" asked Frank.

"Darn thing is clogged again."

"Well, get on the tractor and start down the fields. I'll see what's wrong."

"Don't get in there while I'm going," cautioned Ted.

"Don't worry about me. I know how to work around machinery. Never been hurt in my life."

Ted started down the field and Frank soon saw the two drops near the center weren't working. He hollered at Ted to stop, then reached into the hopper and worked the lime away above the holes.

"Now start up a little, Ted. Slowly."

The tractor moved ahead, and Frank reached for a few lumps lodged in the feeder rotor.

Then: "Stop, Ted! Stop!"

One finger. That's all Frank lost. But he'll tell you that it's unhandy as the dickens to work without it.

Here's the rule he forgot: Never adjust or clean out a machine while it's running. A finger is worth a lot more than the time you'll save.

## Modern Etiquette

By ROBERTA LEE

**Q.** Does the receipt of a birth announcement obligate one to send a gift for the baby?

**A.** There certainly is no obligation attached, but it is a nice gesture. If, however, one feels one cannot afford a gift or is not on intimate terms with the new parents, then a congratulatory card or handwritten note would be in order.

**Q.** Is it proper to eject a fruit seed from the mouth into the spoon while at the table?

**A.** Never. The seed should be removed from the mouth with the thumb and forefinger.

**Q.** Should a man always rise to acknowledge an introduction?

**A.** Yes, always, regardless of whether he is being introduced to a man or woman, young or old.

**Q.** What is the proper way for a girl to refuse a dance?

**A.** Say, "I am sorry, but I have this dance," if true. Otherwise, she may say, "Thank you, but I am sitting this one out." In either case, the girl should decline graciously and with a smile.

**Q.** Is it necessary for a hostess to provide new cards for use at a bridge party?

**A.** It isn't exactly necessary for her to furnish new cards, but the ones she does furnish should be spotlessly clean, uncreased, and easy to handle.

**Q.** When one takes a friend out to eat, is the friend supposed also to leave a tip on the table for the waitress?

**A.** It is exceedingly improper for a guest to tip, as this would imply that the host's own tip is not adequate.

**Q.** When a guest, invited to dinner, finds that it will be impossible for him to arrive at the appointed hour, what is the best thing for him to do?

**A.** Telephone his host or hostess immediately, explain, and request that they do not wait for him.

**Q.** What should a person say when about to be introduced to the same person for the second time?

**A.** A suitable expression would be, "Thank you, but I have already had the pleasure of meeting Mr. Jones."

**Q.** Is it correct to ask relatives to be honorary pallbearers at a funeral?

**A.** No—at least not very close relatives.



## TABLE TALKS

Jane Andrews

This late Spring means extra work for everyone, not forgetting the women who live on farms. If you are helping outside, it means that you are getting meals in double-quick time. It means, too, that you are feeding an unusually hungry family—with less time to spend in preparation of meals. Naturally, you're looking for short-cuts.

Gertrude Sunderlin, professor of foods and nutrition gives this recipe in her recent cookbook:

### MASTER MIX (For 13 Cups)

- 9 cups sifted all-purpose flour, or 10 cups sifted cake flour
- ½ cup double-acting baking powder
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- ¼ cup sugar
- 2 cups vegetable shortening or 1½ cups lard

**Method:** Stir baking powder, salt, cream of tartar and sugar into the flour. Sift together three times into a large mixing bowl. Cut in shortening until the mix is the consistency of cornmeal. Store in covered containers at room temperature. However, if lard is used, store in refrigerator.

To measure master mix, pile it lightly into cup and level off with a spatula.

She also suggests that when lard is used for shortening in cakes that you separate the egg yolks and whites. Reserve one-fourth of the sugar and beat it into the whites to form a stiff meringue. Stir in the meringue as the last step in the mixing process.

### BISCUITS

- 3 cups mix
- ¾ cup milk

**Yield—18 two-inch biscuits**

**Method:** Add milk to the mix all at once, stirring 25 strokes. Knead 15 strokes on lightly floured board. Roll one-half inch thick. Cut. Bake on a sheet in a 450-degree oven.

### MUFFINS

- 3 cups mix
- 2 tablespoons sugar
- 1 cup milk
- 1 egg

**Yield—12 medium muffins**

**Method:** Add sugar to the mix. Combine milk and beaten egg. Add to the mix. Stir until flour is moistened (about 25 strokes). Bake in greased muffin pans in 425-degree oven about 20 minutes.

### YELLOW CAKE

- 3 cups mix
- 1¼ cups sugar
- 1 cup milk
- 2 eggs
- 1 teaspoon vanilla

**Yield—Two 8-inch layers**

**Method:** Stir sugar into the mix. Combine milk, eggs and vanilla. Stir half of the liquid into the mix and beat two minutes.

Add remaining liquid and beat two minutes. Bake in pans lined with waxed paper in a 375-degree oven for about 25 minutes.

### BAKED CHOCOLATE PUDDING

- 1 cup mix
- ¼ cup sugar
- 4 teaspoons cocoa
- ¼ teaspoon cinnamon
- ¼ cup nutmeats
- ½ cup milk

### TOPPING

- ½ cup brown sugar
- 3 tablespoons cocoa
- 1¼ cups water

**Yield—6x8-inch pan**

**Method:** Stir sugar, cocoa, cinnamon, nuts and milk into the mix. Beat three minutes. Spread in pan. For topping, combine brown sugar and cocoa. Sprinkle over batter in pan. Bring water to boiling point. Pour over contents of the pan.

### VEAL STEW

A meal in a dish is always a joy to the homemaker. It means less time for preparation and less effort at dishwashing time. Here's an idea for an economical but tasty one-dish meal that is filled with nutrition value.

- 3 pounds veal knuckle, 1 to 1½-inch slices
- ¼ cup fat
- Salt and pepper
- Flour
- ½ cup chopped onion
- ½ cup chopped carrot
- 1 bay leaf
- 1 clove garlic, minced
- 1 cup tomato puree

- ¾ cup water
- ¼ cup chopped parsley
- 1 tablespoon grated lemon rind

**Method:** Season veal with salt and pepper. Dredge in flour. Melt fat in large kettle and brown meat over medium heat. Add onion, carrot, bay leaf, garlic, tomato puree and water.

Cover and cook slowly for about two hours. (The stew may be baked in a 350-degree oven in an oven-proof dish or casserole.)

Mix together parsley and grated lemon rind. Serve on large platter and sprinkle parsley-lemon rind mixture over top. This will yield six generous servings.

### WHIPPED CREAM CAKE

- 3 egg whites
- 1 cup whipping cream
- 1 teaspoon almond flavoring
- ½ cup cold water
- 2 cups cake flour
- 1½ cups cane or beet sugar
- 2 teaspoons baking powder
- ½ teaspoon salt

**Method:** Beat egg whites until stiff but not dry. Whip cream until stiff and gently fold into egg whites. Gradually fold in the flavoring and cold water.

Sift flour before measuring. Sift



**Pleasant Shortage—**Male motorists in San Francisco aren't likely to complain about one result of the manpower shortage. An oil company has found it necessary to hire female gas station attendants. Pretty blonde Aris Dryden, above, one of the new attendants, reports that the most difficult part of her job, appropriately enough for a female, is parking autos.

flour, sugar, baking powder and salt together and fold into the cream mixture.

Pour into two eight-inch layer cake pans lined in the bottom with waxed paper. Bake in a 325-degree oven for about 30 minutes.

### CHERRY CHIFFON PIE

- 1 tablespoon unflavored gelatin
- 4 eggs, separated

- ½ cup cherry juice
- 1 tablespoon lemon juice
- 1 baked pastry shell
- ¼ cup cold water
- ¾ cup sugar
- ¼ teaspoon salt
- 1 cup drained, canned, tart cherries

### Whipping cream

**Method:** Soften gelatin in water five minutes. Beat egg yolks and add one-half cup sugar, cherry

juice and salt. Cook over boiling water until of custard consistency.

Remove from heat, add gelatin and stir until dissolved. Add lemon juice and cherries, and cool until mixture begins to thicken. Beat egg whites until stiff, beat in remaining sugar and fold into the cherry mixture.

Pour into pastry shell and chill until firm. Spread with whipped cream.

### RHUBARB PUDDING

- 1 cup beet or cane sugar
- 1 cup sour cream
- 2 cups uncooked rhubarb, cut up small
- 1½ cups flour
- ½ teaspoon soda
- Pinch of salt

**Method:** Stir well, and bake in a long cake pan in a moderate oven for about 25 minutes. Serve warm with cream.

### SPLENDID HAM LOAF

- 2 pounds ground uncooked ham
- 1¼ pounds ground uncooked pork
- 1 cup milk
- 1 tablespoon chopped onion
- 1 egg
- 1 cup cracker crumbs
- ½ teaspoon salt
- ½ teaspoon paprika
- ¼ teaspoon pepper

**Method:** Mix all ingredients and shape into loaf or pyramids. Bake two hours in a moderate oven. Serve with sauce made of one-third cup horseradish and two-thirds cup whipped cream.

## The Canadian Family owes much to . . . Switzerland



### A Tribute from Calvert to Canadians of Swiss Descent

THE STRENGTH of a nation stems from the character of its people. Canada owes much of her growth, vitality and the rich quality of its democracy to the blending of racial and cultural heritages from many lands.

Switzerland has contributed many of her sturdy sons, and they have united themselves with other racial groups, to comprise the great Canadian Family.

Among the first Swiss to come to Canada were soldiers who helped Lord Selkirk defend his Red River Colony. These were quickly followed by skilled watch and clock makers and musicians.

Today the names of many Canadian of Swiss descent figure prominently among our artists, musicians, writers and poets, while the unmatched skill of Swiss watchmakers has contributed much to Canada's industry.

**Calvert**

DISTILLERS (Canada) Limited  
AMHERSTBURG • ONTARIO

Calvert, founder of Canada's first colony at Newfoundland in 1622, was head of the famous Calvert family. Calvert's ideals of democracy, ideals which were perpetuated by his descendants, helped set the pattern for the freedom we now enjoy.

