# BIG NEWS . . . for farmers!

## AGNES MACPHAIL

former Member of Parliament for Grey-Bruce -- and one of Canada's best informed authorities on agricultural problems — is now writing exclusive articles based on her wide experience of the past and her observations of today for

## The Globe and Mail

Traditional friend, and spokesman for the farmer in its news columns and on its editorial page, The Globe and Mail now takes this further step in extending "all-out" editorial assistance to the farming industry.

Agnes Macphail gladly consented to lend her wholehearted co-operation, since the widely-read and influential columns of The Globe and Mail afford her an unusual opportunity to carry on the campaign she has been waging in the farmers' interests for many years.

*You'll read her reports and sincerely sympathetic articles with interest. Don't miss a single one — published three times weekly. Order your Globe and Mail from your dealer — Postmaster — or Rural Mail Courier To-day!*


## Easter

We wait for Easter and the glad rebirth
Of all things fair
And clean and good and wholesome on the earth,
When sunshine warm to scatter Winter's dearth
Is everywhere.

We wait for Easter and the glad release
From lethargy
Of Nature's children to breathe forth their peace
And give our weary bodies quick increase
Of energy.

We wait for Easter and a world made free.
The stinging sword
Of strain and suffering then shall broken be,
And blinded spirits shall more clearly see
The risen Lord.

—Eileen McQuiggan.

### April's Costume

Never a girl more quaintly dressed
Than lovely April is—
Poke bonnet lined, crab apple pink;
Catkin-furred pelisse.
The silken fabric of her gown
Draped over crinoline,
Misty violet shot through
With birch leaves' tender green.
Her feet are shod in primly laced,
Softest, loam-tan kid,
And ah, the ruffles now disclosed,
Now demurely hid,
Of cherry-petaled pantalettes;
The white starched petticoats
Make music where she walks, as crisp
As wind in fields of oats.
And all the air is spiced with scent,
When lovely April passes,
Of satchets of orris root
Budding in marsh grasses.

—Ethel Romig Fuller

### Marriage Attracts Plane Stewardesses

Stewardesses are employed for an average of about a year, according to Miss Patricia Eccleston, supervisory stewardess of the Trans-Canada Air Lines. The company tries to keep them longer but competition with Cupid is too keen. They don't marry pilots or passengers but the boy friends they left at home. Miss Eccleston has 17 girls on her division. One of the things that keeps her busy: hiring new stewardesses.

### Raccoon Reveals Homing Instinct

Jack Miner, Kingsville (Ont.) naturalist, is beginning to think pigeons aren't the only creatures with homing instinct. He banded a raccoon caught at his bird sanctuary a short time ago and took it 20 miles away. Three days later the animal was back in the same trap.

### More Sheep in Canada

The number of sheep on Canadian farms at December 1, 1940, was 2,688,800, a gain of 1.3 per cent over the 2,653,000 at December 1, 1939. Declines in numbers occurred in the Maritime Provinces and Ontario, while Saskatchewan showed an increase of 12.5 per cent. It is expected that a further increase in numbers will be shown in the count at June 1, 1941.

### Bicycle Loads Now Regulated

**Amendment to Municipal Act Goes Through Ontario Legislature**

Under the terms of an amendment to the Municipal Act, approved by an Ontario Legislature committee, municipal councils will have the power to regulate size and weight of loads carried on bicycles.

Toronto police spokesmen said the bill was intended as much for the protection of the boys as for the protection of motorists.

"Such regulation is needed," said Dr. A. C. Trottier, Essex East member. "The law will be more a protection to boys and motorists than a regulation for storekeepers."

## VOICE OF THE PRESS

**UNDECLARED SPRING**

It looks as if it will be an undeclared spring.

—Brandon Sun.

—o—

**TOO MUCH TO EXPECT**

Great as may be the St. Lawrence Deep Waterway project, it is really too much to anticipate that the S. S. Queen Elizabeth will some day dock at the St. Catharines port on the Ship Canal.

—St. Catharines Standard.

—o—

**WRONG PEOPLE TO GROUSE**

People who are dissatisfied with their home town and spend much of their time complaining usually are the persons who are responsible for the town being what they think it shouldn't be.

—Kitchener Record

—o—

**CANADIAN INCOMES**

There are fewer than 12,000 incomes of more than $10,000 per year in Canada. The House of Commons has been informed that returns were filed in 1940 by 9,901 individuals receiving $10,000-$25,000; 1,433 receiving $25,000 to $50,000, and 483 receiving over 50,000. The corresponding figures for the fiscal year 1939 were 7,278, 1,395 and 457.

—Toronto Star

### Grounds Given

In Brooklyn, a woman of Italian descent sought separation from her British-born husband. Grounds: gloating.

### Yugoslavia's New Premier

General Richard Dusan Simovich, above, friend of Great Britain and chief of the Yugoslav air force, became premier of Yugoslavia in a coup which overthrew the government which had signed agreement with the Axis.

## Easter Customs And Traditions

**Origin of Hot Cross Buns Lost in Obscurity; Gaily-Colored Eggs Were Enjoyed in Scotland for Generations; Some Beautiful Customs Come From Southern Europe**

"Hot Cross Buns! Hot Cross Buns!
One-a-penny, two-a-penny, Hot Cross Buns!
If ye have no daughters, give them to your sons."

So sang the baker's boy as he pushed his flat two-wheeled cart laden with Easter confections through the narrow streets of old London; and to most people even yet Good Friday would not be complete without the Hot-Cross Buns to adorn the breakfast table.

MARKED WITH A CROSS

Many are the stories that have been passed down through the ages in connection with this bun. It is said that the inhabitants of ancient Egypt and Greece offered sacred cakes to the Moon Goddess, marking them with a cross to indicate the four quarters of the moon. Then at a later date, the Saxons ate a similar bread, which they called "bouns," or buns. These too, were marked with a cross, in honor of their goddess of light.

In a number of European countries the Hot Cross Bun is regarded as a good-luck symbol, and it is believed that one should be kept until the following Good Friday to insure the best of fortune throughout the year. In one part of England it is still believed that Hot Cross Buns hung in the chimney corner on Good Friday will guarantee good bread to the housewife for the following 12 months. Another tradition in connection with the Good Friday buns and bread is that if kept through the year a few crumbs soaked in water would work a cure for any ailment.

As plentiful as the Hot Cross Buns at this season of the year are the gaily-colored eggs which adorn almost every shop window. These are a survival of the distribution of "pace" or "pasche ege," zealously observed for generations by children in Scotland as well as in the English counties of Lancs, Stafford and Warwick, where the dyed, hard-boiled eggs were rolled, tossed and finally eaten; for "ball-playing" on Easter Monday was universal. Even bishops and deans joined in the dancing and throwing of a ball in the church, the clergy and laity alike competing for prizes of "tansy cake."

One of the most beautiful of Easter customs comes to us from Central Europe, where the Tyrolese observe Holy Saturday in a unique manner. On the evening of that day they traverse every flower-strewn valley singing hymns accompanying themselves on guitars, and calling people from their homes to join in the procession. Wearing broad-brimmed hats adorned with spring blossoms, and with dancing children about them and lighted pine torches adding to the effect, these musicians present a most picturesque appearance. Afterwards refreshing drinks are served and hard-boiled eggs that have been brightly colored are given to the children.

Ham comes to the table glazed side up. These illustrations show a right ham with the bone structure marked in dotted lines. The method for carving a left ham will be the same, except that shank will be to the carver's left.

FIG. 1
A—Aitch bone
B—Ham bone
C—Shank bone
D—Cushion side
E—Thin (Flank) side

FIG. 2
Cut rounded portion from the Thin (Flank) Side to provide a flat surface parallel to the Ham bone on which to stand Ham for carving.

● Without Ham for Easter Sunday, it would hardly seem like Easter. For in Canada, Ham is the traditional meat for the Easter Season. So, here's what we suggest:

● (1) You will wish to choose a Ham that is sure to be tender, of sweet flavour, and easy to cook (no parboiling).

*ANSWER — Just ask your Butcher or Grocer for a 'Maple Leaf' TendersweeT Ham.*

● (2) You may wish to learn how to carve it easily and economically.

*ANSWER — A proven new method of carving is illustrated with directions in the panel below. Show it to the person in your home who does the carving. It may be the answer to the carver's problem.*

● But first, be sure to choose a *'Maple Leaf'* TENDERSWEET Ham. You will find it considerably more than just a Ham. You will find it plump and tender. You will find its delicate flavour distinctive. Its sweetness will make your mouth water. The new and scientific process by which TENDERSWEET Hams are cured and smoked assures all this and more—no soaking and no parboiling for a 'Maple Leaf' TENDERSWEET Ham. Perfect cooking is easy and simple. Directions are wrapped with every Ham.

*Your dealer will be pleased to show you the Maple Leaf Brand on every TendersweeT Ham.*

*To be sure IT IS tender and sweet, say "TENDERSWEET"*

* MAPLE LEAF TENDERSWEET HAMS ARE MADE BY CANADA PACKERS LIMITED

FIG. 3 Lay piece thus removed to one side of platter, later to be served cold. Makes tasty luncheon piece.

FIG. 4 Turn Ham over so that it stands firmly on the flat cut surface made in Fig. 2, preferably with garnished surface towards guests. Cut a small wedge-shaped piece from the shank end as illustrated above.

FIG. 5 Now begin to slice almost vertically through the cushion meat to the Ham bone. These slices will all be cut *across* the grain of the meat.

FIG. 6 Remove and serve the slices one or more at a time, by cutting along Ham bone as above.

FIG. 7 Repeat slicing as in Figs. 5 and 6 until you come to the aitch bone, which is about 2 inches from the round end of Ham.

FIG. 8 Now turn the Ham back to original position 1. Carve slices as above, starting at the shank end, finishing at the butt end. Loosen slices by running the knife along the bone as before.

**SOLD BY ALL LEADING RETAILERS**