CHRONICLES OF GINGER FARM

By Gwendoline P. Clarke

It has come at last! That heart-warming, land-drying, health-giving sun we have all been waiting for. Three days without rain, can you believe it? The birds are singing as if their little throats must burst with the ecstasy of song; the swamp frogs keep up a perpetual chorus and in our garden there is "a host of golden daffodils." Yes, spring has come to Ontario.

* * *

There is the hum of a tractor in the air—later in the day it may be one of many. Across the road a neighbour is working his field with four horses abreast. It is a pleasing picture. We certainly can't do without tractors but for a picturesque scene of farm life in Canada what can compare with a good team of well matched horses? However I suppose they can no longer be described as typical of farm life because if one took a cross section of the country no doubt one would find that there are more fields in which tractors are working than horses. Thus time marches on.

How soon will it be before aeroplanes are used to speed up farming operations? No doubt they have their uses even now. I think I read that DDT was being sprayed from the air over mosquito breeding areas and also for blight on fruit trees. And no doubt helicopters could be used, under favourable conditions, to sow clover seed, like a sort of giant cyclone seeder. Certainly they could be used to scatter poison bait on the prairie when grasshoppers threaten to destroy the crops. We could have done with a helicopter very nicely out west in 1920. Then Partner wouldn't have had to drive all over our half section with a horse and buggy at three o'clock in the morning spreading poison bait over the growing crops. That was an awful job but unless it was done the grasshoppers took the whole crop.

* * *

Sometimes it gives one a queer feeling to look back and remember the tough times one has come through; the things one did to make a little extra money when crops were poor—Partner hiring out with a threshing gang to work off the bill for his own threshing; coming home on horseback and arriving anywhere from ten o'clock until midnight; starting out again before the sun was up; leaving me alone, perforce, in our prairie farm-house with our two-year-old and a baby yet unborn. And the knitting I did in the winter—a pair of socks for 25 cents! But we got along; somehow we kept our heads above water and I don't remember that we ever felt particularly sorry for ourselves. Other families were pretty much in the same boat—some more, some less. Four years without a crop soon wipes out any cash reserve one might have had. But we were young and willing to work and the west was in our blood, one might almost say we were inoculated with the spirit of optimism. The last harvest might be bad; the winter hard; living conditions barely tolerable; but in the spring. . a sew start . . . promising crops . . this year there surely wouldn't be a grasshopper plague, or a dust storm, or hail and wind to ruin the crops . . this year it would be different; this year there might be a bumper crop such as only the West can produce!

Oh well, this is Ontario . . . the spring of 1947. . . and each year brings its own problems, to the east and to the west. Right now I had better go out and see how my three hundred problems out in the brooder house are doing. This is only their second day out and they are inclined to wander away from the pen and get themselves lost. They have about as much sense of direction as I have when I get about five miles from home. And that is saying a lot!

* * *

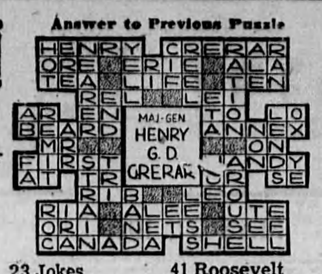
Do you know, we have not yet taken off our storm windows, and maybe it is just as well—Partner says it might be safer to leave them on until the middle of June. Any way tractors are on the land, as I said before, the grader is working on the road, and a very strong wind is blowing, so between them all there is a great of dust flying around and most of it coming this way. The storm windows may, therefore, do more thas keep out winter frost and gales.

* * *

Second Niece is here for the week-end. Tonight it will be my job to, take her down to the Queen Elizabeth to catch the Niagara bus, that is if our jalopy doesn't fall to pieces on the way. We are still trying to get something that looks more like a car and last week we really thought we had something. Judging from the price that was asked it should have been a good car but when we looked it over what did we find but a cracked block! I wonder how much longer people will get away with stuff like that. It just about burns me up

U. S. Diplomat

Answer to Previous Puzzle



HORIZONTAL
1 Pictured U. S. diplomat,
13 Notion
14 Goddess of discord
15 480 sheets
16 The earth
18 Cloth measure
19 Treaties
20 Lamprey
21 Nova Scotia (ab.)
22 Winglike part
23 Goods cast overboard to lighten a vessel in distress
26 Saturate
29 Before
30 Tasted
33 Pedal digit
34 Specific gravity (ab.)
35 Genuine
36 Sun god
37 Child
39 Conflict
41 Seine
42 Look fixedly
44 12 dozen
46 Crimson
47 Air (comb. form)
48 Outer garments
50 Daybreaks
53 Image of a divinity
54 Speaker's platform
55 Solid
56 Philippine island taken by MacArthur

VERTICAL
1 Ignited
2 Fish
3 Rounded
4 Rabbits
5 Whirlwind
6 Bird
7 Lubricates
8 Steamship (ab.)
9 Papal cape
10 Contradict
11 Burmese wood spirit
12 German river
17 Exclamation
19 Partner (slang)
23 Jokes
24 Fungous disease of cereals
25 Remarkable variable star
26 Ravine
27 Centers
28 Warms
31 Fondle
32 Light touch
38 Marine fish
39 Sleeping furniture (pl.)
40 Minced oath
41 Roosevelt nominated him as ambassador to —— on its liberation
43 Staggers
45 English dramatist
48 Chief
49 American humorist
51 Louse egg
52 Compass point

TEEN-TOWN TOPICS

By BARRY MURKAR

We received a letter in the mail this week that we feel should go into print. The writer, whom we will call S.W., sounds off on a theme that we think has a lot of sense to it, although we know some people who don't agree at all.

Dear Barry:

We noticed in your column a few weeks ago that you would like to tell a few of the olders off. At that time you were on the subject of cocktail lounges. Another week, you said you thought that some of the parents missed a lot in the telling. I agree with you.

Boys and girls of today, who are anything but nice, polite, educated enough to speak properly and know their place, can lay a large piece of the blame at the feet of their parents. Boys are hard to control, but in this day and age, girls are harder. I know. I have two of my own. They think it is smart to smoke and drink rum and cokes. I said they think it is smart. As far as I can possibly check, without making them think I don't trust them, neither of my girls has been that smart yet. I wish you would tell some of the parent readers of your column to start housecleaning at home and then maybe juvenile delinquency will start to fall off. Parents know too much about the "goings-on" of their children and, for some strange reason, don't do anything about it. I believe that, if half of the boys and girls that have been in our court rooms had been started off right at home and checked up every so often, few of those boys and girls would be able to tell you what a court room looked like. I think that drink is the greatest source of evil and temptation our young people have today and I wish, if you tell the parents off, that you would mention that and a few other things. I enjoy your column very much and like your humorous yarns about you and Susie. Best of luck to you.

S.W.

Well, we won't have to tell the parents a thing or two, because S.W. has handled it very well.

* * *

A man in the radio business told us the other day that, as soon as wood is of better quality and more plentiful and radio cabinets are coming through better, there will be a reduction in the price of radios and, of course, record players. One company has hundreds of radios and players assembled and can't get the cabinets to put them in. Seems as if there is always some thing holding up the assembly line.

* * *

We were talking to a man the other day that you used to hear on the radio every week. We asked him what he thought of the present radio shows that come over from south of the border. This former singer-comedian of the CBC thought that there were too many guest star appearances, and that humour of the airlanes through the past winter was at an all time low. Low that is. For our money, during the past season, Fred Allen is tops, followed by Amos n' Andy, with Fibber and Molly close behind. Maybe next winter there will be a corn shortage and things will be better—let's hope so.

* * *

This Saturday is May 24th and the kiddies will be trying to blow the joint down—as usual. We remember the time a neighbor's kid sent a sky rocket flying through a bedroom window—and brother did that shower of sparks and colour cause some excitement. Just a warning: do not let Junior blow his digits off—he may be a columnist some day and he can't afford to have anyone else typing his copy.

* * *

Some of you may be interested to know that, starting about June 30th, Paul Whiteman will be on the air late in the afternoon, Monday through Friday, as Master of Ceremonies on a full-hour recorded programme. For this little chore radio's fat man will receive $6,000 per week. Robert Ripley of "Believe It or Not" has a new programme that will have a lot of interest for high school students. And don't forget High Newsreel from CJBC and Hi Variety from CFRB, both with news aplenty for the teeners. Your local paper will carry the time of these broadcasts. Well that does it, see you next week.

Many Cancer Cases Can Be Cured

"He that cures a disease may be the most skilful: but he that prevents it is the safest physician." This is an ancient saying but its message has lost none of its significance today. The Ontario Cancer Society hopes to bring home this message to every family in the province with the "prevention rather than cure" slogan paving the way.

Letters have been received from many parts of Ontario: grateful, heart-warming letters expressing gratitude from those who discovered they had cancer and acted upon their discovery. Many attribute being alive today to the literature they received from the society, telling of symptons and signs to watch for.

"Until we bring cancer into the open it will continue to spread icy fear into the hearts of our people," says Bruce Taylor, chairman of the drive. "Few people realize that 80 per cent of many types of cancer can be cured, and our job is to tell them of the facilities available for diagnosis and treatment of the disease, with total cure as our ultimate aim."

Why Do Clergymen Usually Wear Black?

When Martin Luther, in 1524, laid aside the habit of a monk and adopted the style of dress prevailing at the time, the Elector of Saxony used to send him from time to time pieces of black cloth, that color then being fashionable at the court. Luther's disciples thought because he wore black, it became them to do so, and thus it came about that the clergy generally grew to regard it as the only proper color for them to wear.

... TABLE TALKS ...

The Old Hen Gets in a Stew

The time of year is almost at hand when the old birds will be culled from the chicken flocks. These birds may be used in several ways. They may be steamed, stewed, fricasseed or canned for late use.

These older birds are prepared as for roasting, but require a long, slow cooking using moist heat to soften and make tender the tough connective tissue. Chickens cooked in this manner will lose some of their juice and flavour, but it is regained when the broth is served as gravy with the meat.

Fowl is usually cut into serving pieces before stewing and then placed in a kettle, half-filled with lightly salted water. It should be simmered, covered, until the meat is tender. It should never boil. The pieces should be turned occasionally to ensure even cooking throughout. A tablespoon of vinegar added to the water helps to make the meat more tender. It is sometime necessary to replenish the water during the cooking period. A young fowl will require from 2-3 hours to cook tender.

Fricasseeing is another method of cooking fowl. The bird may be cut into serving piecer, rolled in flour and browned on all sides in hot fat. Then simmered in a small quantity of water or tomato juice.

If stewed fowl is to be served cold, it should be allowed to cool for an hour or more in the broth—the meat will be more moist. Three to four cups of cooked meat will be obtained from a four-five pound chicken.

Fricasseed Chicken With Sour Cream

1 4-lb. chicken, cut into serving portions
3 tablespoons vinegar
½ cup flour
1 teaspoon salt
⅛ teaspoon pepper
¼ cup fat
⅓ cup chopped onion
¼ cup chopped parsley or celery leaves
1½ cup sour cream

Rub chicken with vinegar and roll in mixture of flour, salt and pepper. Melt fat and brown chicken in large casserole, add onions, celery leaves and cover with sour cream. Cook covered in a moderately slow oven 325 deg. F. until tender 2½-3 hours. Six servings.

Chicken Mousse

1½ tablespoons granulated gelatine
2 tablespoons cold water
3 egg yolks
1½ cups chicken broth
½ teaspoon salt
⅛ teaspoon pepper
2 cups cooked chicken, chopped
¼ cup chopped sweet pickles
½ cup heavy cream, whipped

Soak gelatine in cold water for 5 minutes. Beat egg yolks and add chicken broth. Cook in top of double boiler until mixture coats spoon. Add salt, pepper, and soaked gelatine. Stir until dissolved. Cool mixture until partially set. Add chopped chicken, pickles and fold in the whipped cream. Pour into a greased mould and chill until firm. Unmould on bed of lettuce and garnish with sliced tomatoes, sliced hard cooked egg, watercress and radishes. Serve with mayonnaise. Six-eight servings.

Precious Platypuses Safe In New Home

Three duck-billed platypuses arrived at the Bronx Zoo, New York, after a 13,000-mile plane and ship voyage from Australia which was frought with difficulties highlighted by a shortage of earthworms for their feed.

The animals—Cecil, Betty Hutton and Penelope—are reputed to be the only ones of their kind outside their native habitat. They arrived plump, healthy and active.

The platypuses are described as seal-furred, duck-billed, venom-spurred, egglaying and woodchuck-shaped mammals.

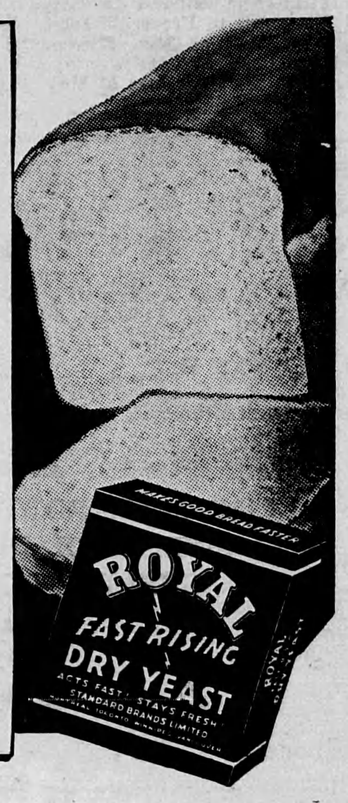
Ten thousand earthworms, their favorite diet, had been flown by the zoo to meet the ship at Panama because the rations were low.

The animals had to be treated with great care. The volume of the ship's foghorn was reduced so it would not make them nervous, the deck lights were toned down and the ship changed course occasionally to avoid rough weather.

SWEETER TASTIER **White Bread**

RECIPE

Put 1 c. lukewarm water in bread bowl, add 1 envelope Royal Fast Rising Dry Yeast and 1 tsp. sugar, stir: let stand 10 min. Scald 2 c. milk, add 5 tbs. sugar; add 5 tsp. salt; cool to lukewarm. Add to yeast with 1 c. water; add 6 c. sifted flour; beat well. Add 5 tbs. melted shortening and 6 c. more sifted flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover; set in warm place, free from draft. Let rise until doubled in bulk. Punch dough down in bowl; let rise again until about ¾ as high as first rise. When light, divide into 4 equal portions; shape into balls. Cover with cloth; let rest 10 to 15 min. Shape into loaves; place in greased bread pans. Cover; let rise until doubled in bulk, about 1 hour. Bake in 425° F. oven for 15 min., then reduce heat to 375° F. Finish baking about 30 min. longer.



REG'LAR FELLERS—Good Even Business

BY GENE BYRNES