TEEN-TOWN TOPICS

By BARRY MURKAR

Good Stuff, Pete! Some time ago, we did a spotilight on a young fellow from Pickering by the name of that time he had just competed in Peter Kaiser, baritone soloist. At the Kiwanis Music Festival and walked off with top honours. Well, last week he appeared on the radio programme, "Stars of Tomorrow" over C B L Coast-to-Coast. We think he did a grand job and know that, if you heard him, you enjoyed him.

Who's On Second? While the bouquets are being tossed around, we can mention Neil MacCarl of Whitby who is doing a bi gjob of shports-reporting for the local paper there. Neil is taking the journalist. course at Western University. This is the course that Varsity threw down the drain-pipe. Western, being new and modern and eager to help those who want to be something, took the coure which is partly sponsored by the Canadian Weekly Newspaper Association. Back to MacCarl. Neil writes a crisp and snappy column and has been seen darting around with a pad and pencil at sports events at Whitby for a number of years. Who knows? Here we may have another Andy Lytle.

Friggin' in the Riggin' Sailing which is a very pleasant pasttime for anyone who likes water is still as popular as ever. We note with interest the recent story of the young sailors at the Toronto Club who will have no part of women just as well. Sometimes the foolin their sailing activities. May be ing around in boats when young uns of both kinds get together results in trouble.

Hockey Star Checked: Eric Pogue, hockey star of the famous Oshawa Generals, well known througout the province, was checked up the other night. In fact he was stopped so suddenly while riding a horse at Pear's Park, Toronto, he was thrown off. The horse went into the act too—knocking a man, a woman and a child flat. Pogue, as we hear it, was not hurt, self while riding the blades inbut feels much more sure of himstead of a horse. Pogue is slated to appear with the Generals again next season.

Democracy is Fun: The above is the title of a piece that appeared in the June issue of the Rotarian, one of the finest magazines in the country. The story concerns a group of Iowa youths who saw and solved a problem that set a whole town talking. It seems that the young people of the public and high school of Dubuque, Iowa, have cleaned up on theatre vandalism in that typical American town of 50,000 population.

One morning a group met in the school auditorium. They discussed the problem and then elected an investigating committee which in They learned that torn seat coverings, plywood peeled off the back turn met the theatre managers. of the seats, lip-stick writing on the powder room walls and other injuries to the theatre premises were costing the managers about $50 a week. These young people went to town on the matter. Things began to happen fast and, before they knew it, they had the local press and radio station helping them. Today Dubuque citizens are talking aplenty about the change the young people have brought about among themselves. Everyone oined in to help and now they have their own school council. Heading the whole idea was a kid named Daryl Koch, a 13-year-old. The teeners there have proven that they can be ladies and gentlmen. This isn't the end of the story. On April 20th, the famous singer Kate Smith presented her junior citizenship award to the "all outstanding youth in boys' work in the United States." The contest directa boy "who is not afraid to get ors had announced that they wanted his hands dirty." The chap who stepped up to the microphone in New York City that night and thanked Miss Smith for the honour was 13-year-old Daryl Koch of a place called Dubuque, Iowa. The story of some hometown democracy had got around.

Does that give you something to to think about?

Wishin' and Fishin': If any of fishing on your holidays and have you teen-agers there have been taught something you are proud to tell about, send it along. But remember your story MUST BE TRUE. You wouldn't want us little fishy would you? The weather is very hot today and Susie to relate a fish story that was a and I are going swimming this afternoon, so I'll have to close now. So-long.

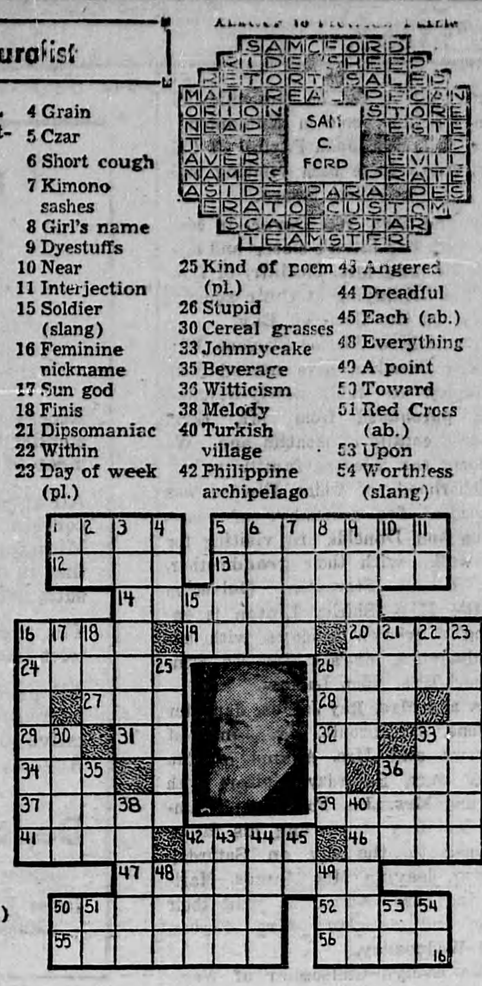
Hay-Fever Note

Sufferers from hay-fever and so-called "rose colds" should avoid swimming during seasons when they are most subject to those unpleasant disabilities, according to health authorities. Those who suffer severely from hay-fever are advised to think twice before they go swimming at all. Chronic inflammations of the nose and throat make this advisable.

Naturalist

HORIZONTAL
1 Pictured naturalist, John
5 American philosopher
12 No other
13 Armies
14 Inheritances
16 Unfettered
19 Annoys
20 Cowheaded goddess
24 Stove
26 Successor to Ataturk
27 Dip gently
28 Seine
29 Negative
31 Long Island (ab.)
32 Like
33 Paid (ab.)
34 Feline
36 Extinct bird
37 Separate parts
39 Valuable wood
41 Son of Isaac (Bib.)
42 Lateral
46 Indians
47 Lizards
50 Whistler
52 Press
55 Shut out
56 Loud noise

VERTICAL
1 Missouri (ab.)
2 One (Fr.)
3 Unlawful
4 Grain
5 Czar
6 Short cough
7 Kimono sashes
8 Girl's name
9 Dyestuffs
10 Near
11 Interjection
15 Soldier (slang)
16 Feminine nickname
17 Sun god
18 Finis
21 Dipsomaniac
22 Within
23 Day of week (pl.)
25 Kind of poem (pl.)
26 Stupid
30 Cereal grasses
33 Johnnycake
35 Beverage
36 Witticism
38 Melody
40 Turkish village
42 Philippine archipelago
43 Angered
44 Dreadful
45 Each (ab.)
48 Everything
49 A point
50 Toward
51 Red Cross (ab.)
53 Upon
54 Worthless (slang)



CHRONICLES OF GINGER FARM

By Gwendoline P. Clarke

Something seems to tell me that this is summer! At any rate it is the time of heat and haying, sudden storms and summer visitors—but not necessarily related—and times when everything seems to hapen at once.

Saturday for instance: The men were working like fury trying to clear a big field of hay before threatening storms could stop them or the close of the day bring a normal end to field and barn activities. And between them they did it. Partner took over the chores while the boys stayed out in the field. One load they brought in just about had me quaking. I was sure the wagon would never go into the barn or that John would be decapitated in the process. The load swayed crazily on the rough ground and as it approached the barn I stood watching. John crouched lower and lower, the horses lugged their way into the barn, the beam over the doorway caught the top of the load until it pushed a few forkfuls of hay back and back and finally over the end of the rack. Except for that the load did go into the barn. Having reassured myself on that point I moved "the Greening" out of the sun into the garage. Maybe my mind was on the load, or maybe it was the heat, anyway when I wanted to go to town a couple of hours later I found the ignition still on and the battery worse than useless. I thought to myself—"Well, that's something for Bob to deal with—and will he be mad!" After supper I told him the worst—and he wasn't mad at all. In fact he took the opportunity to do a little experimenting. Instead of towing the car or getting a store battery, he jacked one wheel up and then turned the wheel just as he does the fly-wheel on the tractor—and, presto, away went the motor as slick as you please.

* * *

Then came Sunday. Both the boys expected to be away most of the day and as Partner and I were not looking for any visitors we intended to make the most of a quiet day and rest up a bit. Incidentally there wasn't too much to eat in the house because in humid weather I try to keep perishable food supplies down to a minimum rather than have them spoil. Of course you have guessed what happened! Yes, we had visitors all right—visitors from a distance—for dinner, afternoon tea and supper. But don't think they starved. On a farm there is always something one can rustle up a meal with in a hurry, but until one has thought it out one does have a few had moments! And believe me, short rations notwithstanding, we were pleased to see our visitors.

* * *

Then came Monday: Carpenters were here first thing in the morning to repair the hayfork track. Partner left the boys to help with the job while he went out to mow. While all the men were thus occupied a truck came along to pick up a veal calf we wanted to have butchered for the locker; then along came another truck for two veal calves that were going to market and of course each time I had to hunt a man to handle the calves. Sometime during the morning John came to the house. Looking for bolts in a box at the barn he had disturbed a bee's nest. By the look of John's arm one bee had shown active resentment, the others were buzzing around angrily just near the driveway in the barn where the horses take their load. As everyone knows bees and horses is a barn don't make good companions. I fixed up Johnny and then, after I had given the bees time to quieten down a bit, I fixed them too. Thank heaven for DDT—it can sure save a lot of work and misery on a job like that.

* * *

The news says—"Hot again tomorrow"—oh-oh—and tomorrow my sister-in-law is coming to stay!

Long Peace

Field Marshal Viscount Montgomery, Chief of the British imperial General Staff, told a large crowd welcoming him to Darwin, Australia, that he was really fed up with war."

"The world now is settling down properly," he said. He believed "there will be no more storms for a very long time."

Although E is the most frequently used letter in the alphabet more words start with S than any other.

GIRLS! WOMEN! TRY THIS IF YOU'RE

NERVOUS

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. . . TABLE TALKS . . .

Seasonable Salads

The simplest salad is somtimes the most appealing. Good taste and attractive arrangement are the essential qualities necessary in salad making. A balanced meal should contain a salad, using greens of some sort

Everyone knows that the great ma ority of people eat with their eyes, and this must be kept in mind when planning and arranging th salad plate.

All ingredients should be cold, crisp and dry. The most satisfactory method of obtaining this appearance is by keeping everything on ice, if possible. Be sure the salad does not look mutilated or handled.

Medley Salad

1 cup whole, small cooked beets
1 cup cooked green peas
1 cup ra ish slices
1 cup whole green beans cooked
1 bunch watercress
1 head lettuce
Salad dressing

Arrange vegetables, on a platter, in individual groups, separated by lettuce leaves. Fill centre with watercress and serve with salad dressing. Six servings.

Egg and Carrot Salad

6 ard cooked eggs, chopped
6 small carrots, grated
1 n onion, chopped
Salt and pepper to taste
Sa ad dressing or mayonnaise
Slices of pickled beet

Arrange lettuce leaves for individual servings. Place chopped egg on lettuce. Mix the grated carrot with the chopped onion, salt and pepper. Pile lightly on the egg. Top with a generous spoonful of salad dressing. Garnish with slices of pickled beets. Six servings.

Garden Glow Salad

1 tablespoon gelatine
¼ cup cold water
1 cup boiling water
¼ cup sugar
½ teaspoon salt
¼ cup mild vinegar
2 cups shredded leaf lettuce
½ cup sliced carrots
1 cup cooked green pears
1 teaspoon chopped onion

Soak gelatine in cold water. Add boiling water, sugar, salt, and vinegar. Stir until gelatine is dissolved and cool. Slice baby carrots, peas and chopped onion, and arrange in lightly greased moulds; pour jelly mixture over, chill until firm. Unmold on lettuce leaves. serve with boiled dressing Six servings.

Queen Elizabeth, 'Most Photogenic'

Who is the most photogenic character in Britain, film stars excluded? Answer given by a London photographer, who spends his time hunting celebrities with his camera, is Queen Consort Elizabeth.

"The Queen not only has the right features for photography, but she understands the technique of a picture," he said. "When she knows we want a picture she will look at some object, then glance up and smile, then she will repeat the action, giving us two chances."

Next on the list is Winston Churchill—"always in character."

Sounds Easy

Garage mechanic: "What's the matter, lady?"

Mrs. Clutchbuster: "They say I have a short circuit. Could you lengthen it while I wait?"

All The Same

An old darky approaching the minister: "Pahson, suh, Ah wants you all to pray for me."

"Well, Rastus, whats wrong?"

"Suh, ah's got a floating kidney, suh."

"But, Rastus," replied the minister, "I cant pray for physical things like that; I only pray for spiritual things."

"You all cant pray for a floatin' kidney? Den how come you all prayed fo the loose livahs?"

Square Bottles

Those square milk bottles now growing in popularity in the Southern United States are not likely to catch on north of the border, according to Canadian Grocer. Reason given has nothing to do with conservative Canada's love of the orthodox either. It's simply a matter of climate—it is said to be doubtful if the shoulders of square bottles could be made strong enough to resist the pressure caused by Winter doorstep freezing.

RICH, SPICY **CINNAMON BUNS**

Recipe

Dissolve 1 tsp. sugar in ½ c. lukewarm water, add 1 envelope Royal Fast Rising Dry Yeast. Let mixture stand 10 min. Then stir well. Scald ½ c. milk, add 3 tbs. shortening, ¼ c. sugar, ½ tsp. salt; cool to lukewarm. Add 1 c. sifted flour to make a batter. Add yeast mixture and 1 beaten egg; beat well. Add 2½ c. sifted flour. or enough to make a soft dough. Knead lightly, place in greased bowl. Cover; set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light punch dough down; roll out into oblong piece, about ¼" thick. Brush with 3 tbs. melted shortening or butter. Sprinkle with ¾ c. brown sugar, 1½ tsps. cinnamon, ½ c. raisins. Roll up lengthwise in a tight roll; cut in 1" slices. Place cut-side up, 1" apart in greased shallow baking pan. Cover; let rise in warm place until light, about 1 hour. Bake in 425°F. oven about 20 minutes.

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STUFF AND THINGS

"What were you saying, dear?"

REG'LAR FELLERS—Beat the Heat — By GENE BYRNES