TEEN-TOWN TOPICS

By BARRY MURKAR

One of Canada's most well-known magazine editors once told me, by way of advice, never to be too "preachy" in an article; that if I was, I would soon have no readers at all. Today's theme is not the preachy type, but we thought that you teeners and your parents might be interested in what we learned a short time ago from authoritative quarters about juvenile crime and why we have it.

Beyond a shadow of a doubt children and teen-agers are what parents make them. And why? Habits are formed early. And habits, learned while a child is still dependent upon a parent, mean much to his character, happiness and success in later years.

A child must be emotionally secure . . . be given the opportunity to develop his confidence and self reliance. Far too many children are denied these privileges. And when parents forget to foster their children in the right channels what happens? In their teens, juvenile delinquency has a tendency to creep in.

* * *

A short time ago three boys were caught in a roadside booth. They had broken up several empty pop cases to make a fire. It was frigid winter weather. When they were arraigned in court it was learned that one of the boys had never seen his parents. Another had no idea of where his parents were living and the other stated his parents were in the throes of being divorced. These lads were all around 16 years. What chance is there for boys of this kind in society. Very little, because parents have never bothered to care or give them a chance.

Just a few days ago we listened to three boys being asked questions by a policeman. They had broken into a home and literally torn it to pieces. While the policeman questioned one of the trio, the other two were gawking around quite unconcerned. They had no idea of the wrong they had done. They had never been taught right from wrong and were continually in trouble. The parents, both drunk half the time, didn't care and wished that the children would be taken off their hands and put in the Shelter. And that is where they went. In fact that is where they wanted to go. "I'm glad I'm going there," said one of the little boys, "that is where they make you good." The parents don't care, and now someone else will have the chance to give them life as they should know it and have it.

* * *

I could go on and on with little stories like this, proof-positive that too many parents are neglecting the training of their children and are indirectly responsible for the crimes their children commit in later life.

Those of us who come from homes where parents have done their utmost to teach us and bring us up right sometimes are unappreciative of these efforts. So the next time a new kid comes to your high and you learn that he is a little tough or has a record, don't hold it against him forever, because maybe if you came from the type of home he did you would be little better—or worse.

"New" Styles Won't Fit "Old" Figures

The new spring fashions will be ready to wear soon! But, what about you? Will you be ready to wear them?

Or has your figure that slumped-over, dumpy look that won't fit into the svelte lines of the latest styles? As the summer comes on, coats come off and more of you is exposed to the heartless glances of everyone you know. You can't camouflage your defects with a full coat so start now to trim down your figure.

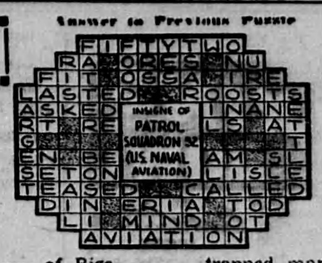
Execise is the best and most enjoyable way to rejuvenate your appearance. Hips, thighs and waist usually cause the most trouble so here's one execise to get you started. Begin on your hands and knees head up. Pull right knee up to the chest, then straighten knee and swing leg as high as possible, and back to position. Repeat four times with right knee, then with left. Rest. Sixteen to twenty-four times altogether.

Getting a dowager's hump? Legs too thick? The longer styles may cover you now but summer sportswear, filmy evening clothes leave little to the imagination. You must look young, feel young with a figure to prove it.

Send THIRTY CENTS (30c) (in coins) for "Beauty and Health Through Simple Exercises" to Reader Service, Room 421, 73 Adelaide St. West, Toronto. Print plainly NAME, ADDRESS, BOOKLET TITLE and No. 90.

U. S. Army Man

Answer to Previous Puzzle

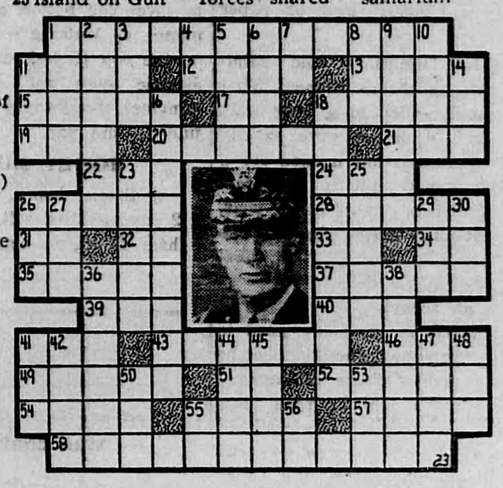


HORIZONTAL

1 Pictured commander of U. S. Eighth Army, Lt.-Gen. Robert —
11 Musical quality
12 Flesh food
13 Exclamation
15 Bury
17 South latitude (ab.)
18 Germ
19 Compass point
20 Total
21 Caress
22 Negative word
24 Exist
26 More primitive
28 Gaseous chemical element
31 Giant king of Bashan
32 Thus
33 Cavalry Brigade (ab.)
34 Bachelor of Arts (ab.)
35 Head of tribe
37 Custom
39 Wholly
40 Greek letter
41 Skill
43 One of two
46 Pistol
49 Crystalline compound
51 Concerning
52 Compress
54 Mix
55 Hawaiian wreaths
57 Disturbance
58 Quickening

VERTICAL

1 Eternities
2 Mean
3 Letter of alphabet
4 Type measure
5 For fear that
6 Sunda isle
7 And (Latin)
8 Opening
9 Absconded
10 Infrequent
11 Cravat
14 Placed
16 Bend backward
18 Seekers
23 Island on Gulf of Riga
25 Collar
26 Sinbad's bird
27 Exclamation of disgust
29 Fetish
30 Burmese wood spirit
36 Relating to physicians
38 The Luzon campaign in which his forces shared trapped many Japs near —
41 Abstract (ab.)
42 Roster
44 Woody plant
45 Successor
47 On
48 Seine
50 Circle part
53 Three (prefix)
55 Lord Lieutenant (ab.)
56 Symbol for samarium



CHRONICLES OF GINGER FARMS

By Gwendoline P Clarke

"And suddenly it's Spring!" Well, maybe not quite, but somewhere near it anyway. We don't mind the thermometer dropping to ten above, as it did last night, if, the next day the sun shines bright and warm, birds come hopping around the garden picking up the odd seeds and berries that have been exposed by receding banks of snow; and we don't mind when the area of bare ground increases in size as the cold snow melts under the warming influence of Old Sol's rays—just as cold looks and hurt feelings of some people vanish when faced with the persistent cheeriness of some other person who realizes that this old world in spite of its shortcomings and inconveniences — such as power cut-offs and gas and water shortages, is still a good place in which to live.

* * *

As to the power shortage — that may be the biggest hardship that we, as a people, have been called upon to face. And who is responsible? Some say the Hydro Commission, some the Drew Government — but isn't it possible it might be the Chief Engineer of the Universe? Could it be that He has come to the conclusion that His people are becoming too dependent upon mechanical forces, forces which have been invented and perfected from the natural resources which He created, and without which we are powerless—that, by the way, was not meant as a pun. By and large, it all boils down to the fact that we are still absolutely dependent upon natural resources — less coal, less heat, less water, less electric power; and since practically all our industries depend upon hydro power in some form or other the outlook is not bright. It is an easy matter to switch from manpower to hydro for different jobs but it isn't so easy to switch back again to manpower, as in many cases the human hand has lost its aptitude.

* * *

Reverting to manpower after the machine age to which we have become accustomed would seem strange indeed; turning back the hands of time doesn't seem logical, but, if the clock has been running too fast, what then?

So far in this district we have not been affected by the power cuts but I have no doubt our time is coming as warning that voluntary rationing is necessary has already been advertised by our local hydro office. But oh my, how hard it is always to remember to shut off unnecessary lights, and to watch the toaster and to keep that toast from burning — to say nothing of the wasted bread. Of course, in most homes, there is still a toasting fork, only somehow one seldom thinks of using it. But still, I can make toast over a fire and never say a word, if I have to; I can bake with the old kitchen stove; I can even read and work by the light from a coal-oil lamp, but dear help us if I ever have to wash by the tub and scrub-board method again. Anything but that!

* * *

However I must confess I am very glad we have our living-room floor done because the sanding machine was using plenty of electric power and was going steady for a day and a half. If it were being used now I would feel guilty.

As to that living-room I am still at it although there isn't so very much left to do—for which no doubt you will be thankful as you are probably tired of hearing about it. Last Monday and Tuesday I got the papering done. Yes, I did it myself. Partner did offer to help me but after telling me how to hang one strip that I was having a little trouble with, he decided the best help he could give me was to keep out of my way! Which he did — and thereby earned my everlasting gratitude.

The draperies are finished and up but I still have two chairs to upholster and a slipcover to make. Yesterday I was so tired I was just about ready to drop in my tracks.

* * *

Partner, of course, blamed it on the living-room — as if no other job could make me tired. Funny thing, isn't it, it is always the jobs one likes doing that get the blame if one should so much as develop a headache? Never things like washing, baking or scrubbing floors.

Snug Like A Bug — The RAF is experimenting with this new type exposure suit: 12¼ ounces when folded, it fits into the pocket in the Mae West collar. Wearer puts it on, then inflates it to give buoyancy as well as air insulation against cold and damp. Flight Lt. F. Latham models it at Farnborough, England.

PILES

With a record of 50 years as a most satisfactory treatment for piles or hemorrhoids, you can positively depend on

Dr. Chase's Ointment

. . . TABLE TALKS . . .

Raisin Nut Bars

⅔ cup seedless raisins
⅔ cup broken walnuts (or other nutmeats)
8 squares (8 ounces) Dot Chocolate

Wash raisins in hot water and dry thoroughly.

Line bottom of loaf pan 8 x 4 inches with waxed paper, letting paper extend in 2 inch tabs at each end. Sprinkle the raisins in the lined pan, then add the nuts.

Heat Dot Chocolate over boiling water in double boiler until partly melted; then remove from boiling water and stir rapidly until melted. Pour chocolate evenly over the raisins and nuts in the pan. If necessary, tap pan several times to settle chocolate. Let stand in cool place to harden. Lift entire chocolate block out of pan, using the paper tabs. Cut in bars, 1 x 2 inches. Makes 16 bars.

Chocolate Dessert Cakes

2 cups sifted Swans Down Cake Flour
¾ teaspoon salt
1 teaspoon soda
4 squares Unsweetened Chocolate
½ cup butter or other sortening
¾ cup boiling water
2 cups sugar
½ cup sour milk or buttermilk
2 teaspoons vanilla
2 eggs, unbeaten

Sift flour once, measure, add salt and soda, and sift together three times. Combine chocolate, butter, and water in top of double boiler; place over boiling water and cook until chocolate is melted, stirring constantly. Cool thoroughly. Add sugar and stir until smooth and blended. Add half of flour, then half of milk, stirring only until blended; repeat. Add vanilla and eggs and beat 2 minutes. Bake in greased large cup-cake pans in moderate oven (350 degrees F) 25 to 30 minutes. Cool. Remove a shallow cone-shaped piece from center of each cake, and pile centers high with sweetened whipped cream. Sprinkle with chopped pistachios or other nutmeats. Makes 16.

Chocolate Ting-a-Lings

8 squares (8 ounces) Dot Chocolate
2 cups Post's Corn Toasties

Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Add Post's Corn Toasties and mix lightly until Post's Corn Toasties are completely coated with chocolate. Drop from teaspoon on waxed paper. Cool until firm. Makes 2½ dozen.

Chocolate Pinwheels

1½ cups sifted flour
1 teaspoon Baking Powder
⅛ teaspoon salt
½ cup butter or other shortening
⅔ cup sugar
1 egg, unbeaten
1 square Unsweetened Chocolate melted

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, a small amount at a time mixing well after each addition. Divide dough in two parts. To one part, add chocolate and blend. Chill until firm enough to roll.

Roll each half on floured waxed paper into rectangular sheet, ⅛ inch thick. Chill. Place plain sheet over chocolate sheet; then roll as for jelly roll. Chill overnight, or until firm enough to slice. Cut in ⅛ inch slices. Bake on ungreased baking sheet in hot oven (400 degrees F.) 5 minutes, or until done. Makes 6 dozen pinwheels.

Almost 12,000 Swedish boys and girls exchange letters with United States "pen pals."

Politeness in Code

Otto Kruger, the suave movie and stage actor, was entertaining a distinguished guest at dinner one evening when, calling upon his knowledge of the Morse code he had learned in his early days as a telegraph operator, and which he had taught his wife, he tapped out on the table: "Have we any more meat?"

Before Mrs. Kruger could reply, the guest of honor broke in.

"Thanks," he tapped out, "but we've had plenty."

TAKE NO CHANCES with coffee. Insist on Maxwell House. It's an extra-delicious blend of coffees that is Radiant-Roasted to develop all its extra-rich, full body.

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LUMBAGO
FOR FAST, SURE
PROLONGED
RELIEF
Instantine
12 TABLETS FOR 25¢

YOU WOMEN WHO SUFFER HOT FLASHES then FEEL CHILLY-

Here's Good News!

Are you between the ages of 38 and 52 and going through that trying functional 'middle-age' period peculiar to women? Does this make you suffer from hot flashes, feel clammy, *so nervous*, irritable, weak? Then DO try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms! It's famous for this!

Many wise 'middle-age' women take Pinkham's Compound regularly to help build up resistance against this distress.

Pinkham's Compound contains no opiates—no habit-forming drugs.

It *helps nature* (you know what we mean!). This great medicine also has what Doctors call a stomachic tonic effect.

NOTE: Or you may prefer LYDIA E. PINKHAM'S TABLETS with added iron

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It keeps in the cupboard—it's quick-acting—it's always there when you want it! Now, with the New Fleischmann's Royal Fast Rising Dry Yeast, you can bake more delicious breads and rolls in extra-fast time. No dashing to the store at the last minute—you can keep a month's supply standing by, use it as you need it. It will be as potent the day you use it as the day you bought it. IF YOU BAKE AT HOME—get Fleischmann's Royal Fast Rising Dry Yeast today. At your grocer's.

LITTLE REGGIE — By Margarita