# TABLE TALKS

## *For Meatless Days*

The recipes and tips below should prove of real interest to the housewife. They will help make meals more attractive, not only during Lent, but anytime.

**Crunchy Salmon Scallop**

3 tablespoons butter
3 tablespoons flour
2 cups milk
1 teaspoon salt
⅛ teaspoon pepper
2 tablespoons onion juice
4 tablespoons chopped green pepper
2 cups (1 lb.) cooked or canned salmon
1 tablespoon lemon juice
2 hard-cooked eggs, sliced
1 cup coarsely crushed corn flakes
½ cup grated cheese

Melt butter in saucepan, add flour, and blend. Add milk, salt, and pepper; cook and stir until thickened. Then add onion juice and green pepper.

Remove skin and bones from salmon; flake. Arrange in greased baking dish and sprinkle with lemon juice. Place eggs, half of corn flakes and half of cheese on top. Cover with white sauce and top with remaining corn flakes and cheese. Bake in a moderate oven (375°F.) 25 minutes, or until done. Makes 6 servings.

**Corn en Casserole**

2 tablespoons chopped green pepper
3 tablespoons finely chopped onion
3 tablespoons butter or other fat
2 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper
¼ teaspoon paprika
¼ teaspoon dry mustard
1¼ cups milk
1½ cups 40% bran flakes
2 cups canned whole kernel corn, drained
1 egg, well beaten

Place green pepper, onion, and 2 tablespoons butter in saucepan and cook gently until tender. Add flour and seasonings and stir until smooth. Add milk and cook until thickened, stirring constantly. Crush ¾ cup of the flakes; add with corn and egg to creamed mixture. Turn into greased 1½ quart casserole or 6 greased custard cups. Melt remaining 1 tablespoon butter and pour over remaining ¾ cup flakes. Toss lightly to mix. Sprinkle over top of corn. Bake in hot oven (400° F.) 30 minutes for casserole and about 20 minutes for custard cups. Makes 6 servings.

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On meatless days, a rich protein dish may be prepared from three simple ingredients — cheese, butter, and egg noodles — plus a dash of seasoning. Best of all, this luscious dish (see recipe below) may be prepared in short order.

**Butter-Cheese Egg Noodles**

(This makes an excellent accompaniment for fish)

½ lb. egg noodles
¼ lb. cheese (grated)
½ cup butter

Add egg noodles to 1 quart of boiling salted water in top of a double boiler. Cover and simmer till water has cooked out. Add butter, cheese and season to taste. Mix well.

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**Take Your Choice**

Two buck privates returning to camp from a night in town paused by the roadside to look at a dead animal.

"It has two stripes, so what is it?" said one.

"That settles the question," said the other, "it's either a skunk or a corporal."

★

**The Finest** — M . . .m . . . good! says Stewardess Gladys Oen as she looks over part of the $50,000 shipment of prize furs which left Montreal recently aboard a Trans-Canada Air Lines' North Star for Basle, Switzerland. All of the pelts are the produce of Canadian ranches and 300 mutation mink were included in the consignment which comprises Canada's exhibit at the International Fur and Leather Fair opening at Basle on March 16. To be attended by buyers from all over the world, the move is designed to capture world markets for Canadian furs.

# TEEN-TOWN TOPICS

By BARRY MURKAR

JOTTINGS—We note with interest that teeners of all ages have been competing at the recent Kiwanis Music Festival in Toronto, and that Peter Kaiser of our town was among the baritone contestants. This is a great opportunity for the young people who are blessed with golden pipes . . . We read where Sir Ernest McMillan of Toronto has never heard of the Groaner, Bing Crosby, or heard him sing—well what do you kids say to that? Yeah, I know: who ever heard of Sir Ernest, tut, tut . . . If you want a real laugh, listen to Spike Jones, Fridays at 10:30 p.m. Doodles Weaver will no doubt cause you to blow a gasket. Anyway, it's lots of fun . . . Last week, we went down to see Mickey Rooney in "Killer McCoy", expecting to see a tough young gunman swinging his gats (44'rs to you) from the hip. What a surprise! This guy Rooney turns out to be a prize-fighter. Just like my Uncle Oscar always says, "you can't tell a book by the printin' on the cover" . . . The other day we heard a recording we liked very much, a vocal group, with swell harmony and snappy, groovy music between choruses. When the piece was finished the announcer informed us that the number, "Because", had just been played by the Band of the Year, namely Eddie Howard and company. If you would like to give a listen to this outfit, you can catch them on Sunday afternoons at 3 p.m., on the NBC network.

Faith and be-jabbers and begorra, next Sunday marks the annual wearin' o' the green. This corny dialect is to announce St. Patrick's Day as next Sunday which will no doubt be a fine day o' celebratin' in many homes . . . The real reason for us guys getting the chance to sport a new topper "The Scoop" by trade-mark, is because men are buying so few hats the manufacturers have to change the style—to throw us all out of style, so that to be in style, we'll purchase a "Scoop". Now I ask you in all fairness brothers, what will a lad like me, with big ears, look like wearing a skimmer with a two-inch eave?

**Will This Help You?**

Your group, whether it be Trail Rangers, Girl Guides or what have you, probably could use some money. A group of energetic scouts we know are planning semi-monthly paper drives in their town to raise funds to buy equipment. This benefits in two ways: It helps the housewife get rid of all those old newspapers and puts a little of the coin in the local treasury. We pass this along for what it may be worth to you.

**Can You Help Us?**

Many of you Junior Farm guys and gals will be getting ready to put in hot-beds. We understand that even city people can do this. We would like to know how to make a good hot-bed. Would someone pass along this information to us? We thank you in advance for any advice received.

**Please, Give 'Em A Chance**

Maybe it's our nosy newspaper sense, but we have a habit of keeping in touch with the young people we know, and in knowing what they are doing and what they think the future holds for them in what they're doing. One pal of ours is studying to be an engineer. He tells me that the olders invariably tell him there is no chance in his field. Another young friend is completing an art course and will soon be starting out to try to make a name for himself, to say nothing of a few bucks. He meets with the same encouraging comment. Now folks (and we mean everything up to Granpaw) take it easy! You may be right, but that isn't the point. Give the teeners a pat on the back, not a hit on the head. How do you know what their future is? They may some day be in the position to loan you a million dollars.

**A True Story Coming Up**

The other day, we heard the story of a young fellow that made us feel as if we could never beef again. In fact we felt ashamed. We can call him Smiling Joe or something. He lives a long way away and will never read the story—wouldn't recognize it if he did. We want to tell his story because we feel it will give all young people inspiration and faith. It's a true story and we know you'll like it. Watch for it in a week or so.

In the meantime, don't catch spring-fever. It's only a week away.

# CHRONICLES OF GINGER FARMS

By Gwendoline P Clarke

Well now, it's glad I am to be able to get behind the wheel once more, go to town and do my own shopping. The boys have good intentions but I find they are poor shoppers—and splendid forgetters! Getting meat home from the locker has been my biggest worry. One day last week there wasn't enough meat in the house to feed a cat so I asked Bob to bring me some stewing beef from the locker. What he brought me was a big parcel of bones for making stock! Yesterday we were at a low ebb again. Bob, I knew, would be in town before finishing his trucking for the day—so I said to him—"Will you please bring me some hamburg from the locker—and don't forget otherwise there will be no meat for dinner tomorrow." It was nearly six before he got home and of course my first question was—"Where is the meat?" He pushed his cap to one side and scratched his head—"Darn it . . . I forgot—and I thought there was something I had to get too." he confessed. So there we were again—no meat for dinner, and half a beef in the locker.

* * *

Of course with non-edible shopping it is always the little things that are forgotten . . . toothpaste, shoe polish and stamps. Today shoe laces were in demand. "You haven't got a shoe lace around here, have you, Mom? Honest-to-Pete I've been tying knots in the laces of these old shoes ever since I left the Army." But Mom didn't "happen" to have a lace around the house. Mom thinks it a good idea to let the young folk do their own worrying, resulting from their sins of omission, just as they do their own forgetting.

Of course I don't mean to suggest that I am infallible . . . as a matter of fact I can forget better than any of them—but then I figure that is my special privilege, partly on account of my ripe old age and partly because of the number of things I have on my mind—including three men.

* * *

However, as I inferred before, now that the snow has gone and the weather is not so cold, I can do my own driving, my own shopping—and my own forgetting. Somehow or other when one is housecleaning there is always something one has to have before a job can be finished. Yesterday it was gimp tacks for the chairs Partner and I were upholstering. Just a five-cent box of tacks—and I had to shop all over town to get them. Those chairs were quite a job. I thought replacing the old upholstery with new would be easy. But getting the old stuff off was a big job in itself. Then Partner thought we had better tighten up the springs. There was also a little repair job needed on the back of one chair . . . and you know antique chairs have to be treated with respect. In all it took the two of us a day and a half to do one chair. Since then Whiskey has decided it is the one place in the house where she prefers to sleep, so now I suppose I must put a cover on the cover to keep the seat clean.

* * *

Oh-oh—I always speak too soon! As I live, it is snowing again—a wet, clinging snow. Tippy was just out for about ten minutes and came in looking not so much like a dog as a sheep before shearing time. Am I glad I went to town today. Now at least we have enough meat in the house to last for a few days. Looks like a good time to stay home and work on more chairs. Ah, yes—we can work on the chairs but as our fingers engage in this comparatively trivial task our minds are are occupied with thoughts of the trouble in Prague—and we don't like what we hear one bit. But to dwell on it too much and allow ourselves to become depressed wouldn't help anyone, so I guess we'll just carry on with our chairs and our shopping; our chores and our plans for spring seeding, just as if Communism was something that didn't even exist.

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**A Long Ride**

A man got off the train after a cross-country trip, went to a hotel, and virtually fell into bed. The hotel was situated near a railroad yard, and all night long the freight engines shunted freight cars around—crashing and banging. Whistles and bells sounded nearly all night.

The man fought the noise until about 6 a. m., then reached for the 'phone and yelled for the clerk.

"For goodness sake," he inquired wearily, "what time does this hotel get to Chicago?"

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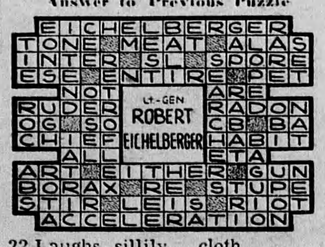
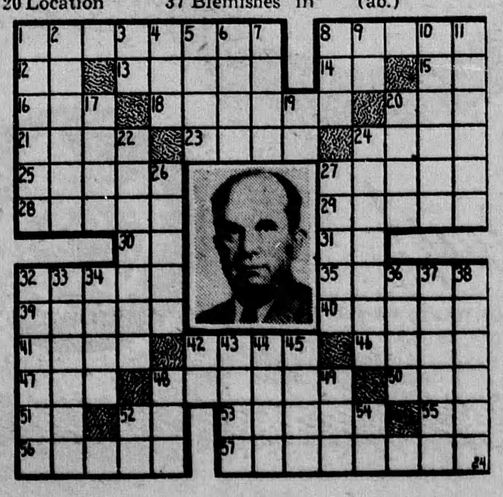
## U. S. Governor

**HORIZONTAL**
1 Pictured governor, E P ——
8 Trite
12 Registered nurse (ab.)
13 Attempted
14 Electrical unit
15 Measure
16 Type of tree
18 Eluded
20 Health resort
21 Small branch
23 Dutch city
24 Row
25 Weird
27 Giant
28 Lees
29 Heavy blows
30 Great (ab.)
31 Any
32 Old-womanish
35 Caravanserai
39 Measuring device
40 Street cars
41 Evenings before
42 Slavic
46 Small drinks
47 Hearing organ
48 Listed for nomination
50 Rumanian coin
51 Road (ab.)
52 Doubly (prefix)
53 Machine part
55 Of the thing
56 Sword
57 Unblemished

**VERTICAL**
1 Encased
2 Reply
3 Vermont (ab.)
4 Anger
5 Exist
6 Conduct
7 Scandinavian folklore
8 Sleeping furniture
9 Like
10 Seem
11 Ascertains
17 Employ
19 Type measure
20 Location
22 Laughs sillily
24 Tinsmiths
26 Compound ether
27 Drink to
32 Princes
33 He is governor of ——
34 Roman road
36 Sora
37 Blemishes in cloth
38 Emanates
42 Suo loco (ab.
43 Etruscan title
44 On top of
45 Interdiction
48 Courtesy title
49 Period
52 Exist
54 Right line (ab.)

Answer to Previous Puzzle

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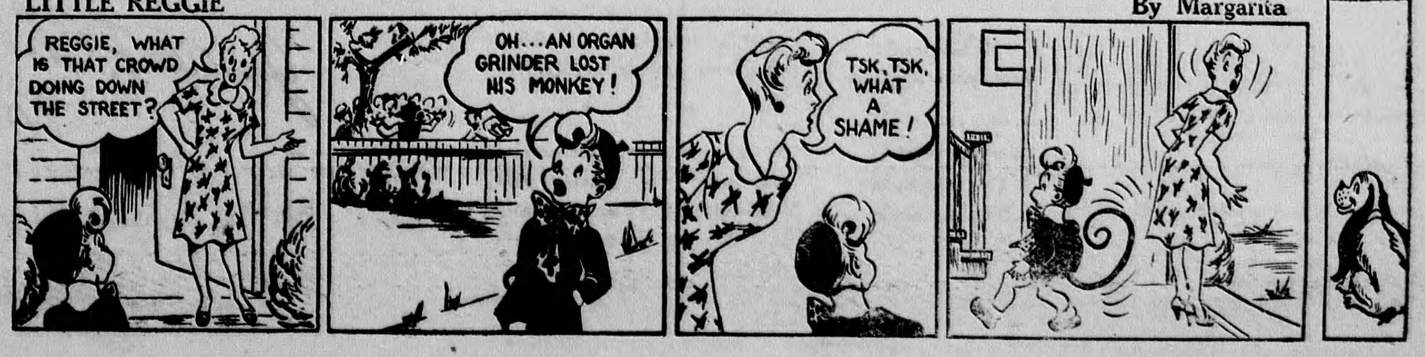
LITTLE REGGIE — By Margarita