First Aid For Plants Stricken With Pests

Don't let plant pests get the best of your house plants and flowers! After all, no plant can blossom and be beautiful when it's sick.

Here are some first-aid tips to help you recognize the pests and fight them.

Scale insects are sucking insects usually about the size of a pin-head which cover themselves with a larger waxy covering or scale. The scales may be round, oval, oblong or oyster shaped and often appear on ferns and palms.

You can pick them off with a toothpick, wash them off with a soft brush and water, or kill them with commercial sprays.

Mealy bugs which look like bits of white cotton or wax usually lodge between leaf and stem (they have a passion for crotons and coleus) and can be treated the same way as scale insects.

What to do about white flies, plant lice, worms, rot, red spider? See the vital chapter on plant pests and how to fight them in the Reader Service house plants guide.

Also, bulbs, ferns, terrariums, sprays, repotting, summer house plant care.

Send **THIRTY CENTS** (in coins) for "Success With House Plants and Flowers" to Reader Service, Room 421, 73 Adelaide St., West, Toronto. Print name, address booklet title and No. 29.

Answer to last week's puzzle.

CANADIAN STYLE

A paisley print by Alfandri simply styled with a high, round neckline, short, straight sleeves. The suggested dust ruffle breaks just above the kneeline.

English Climate Doesn't Agree With Her—One of last year's epic news stories concerned the accidental shooting of Canon Turner on Baffin Island, and the dramatic air rescue of the mortally injured cleric and his family from the far North. Flown out along with the Turners was Rebecca, a heroic Eskimo girl who—following the Canon's death—accompanied Mrs. Turner and her two small children to England. But the English climate, and the lack of fats she was accustomed to in the Eskimo diet of seal meat and fish, caused Rebecca to suffer from one cold after another—and one of the first passengers to arrive by Canadian Pacific steamship at Montreal this season will be the 15-year-old girl. Before returning to the North country Rebecca will stay for a short time in Montreal at the home of Mrs. Bildfell, one of those behind the movement to raise a fund of $20,000 to provide a pension for Mrs. Turner and her children, who now number three. The Fund is still far short of its objective, and donations sent to "Turner of Moffat Inlet Fund" at 604 Jarvis Street, Toronto will be gratefully received.

... TABLE TALKS ...

Onions, More Onions

Fried Onion Slices

If you are inclined to weep easily while preparing onions, slice them unpeeled. The dry, outer skin will slip off the slices.

Slice large onions (Bermuda are best) in thirds, or about ⅓ inch thick. Arrange onions in frying pan. Add a few tablespoons of water. Cover. Simmer until just tender.

Test with a fork. Sprinkle with salt and pepper. Now the slices are ready for browning. Add butter, or bacon fat — takes 5 or more tablespoons fat for 6 to 8 onions.

Brown to a turn. Don't stir. Leave lid off pan and brown onion slices gently. Use spatula and pancake turner to turn the slices without breaking.

Perfectly browned onion slices smothering a juicy steak—there's a man's idea of a meal. Serve these tender, slightly browned onion rings as the hot vegetable with sizzling steak or tender slices of liver, a green salad, and a fruit dessert.

Baked Onions

6 large onions
4 slices buttered toast
½ cup grated cheese
1 egg
1 cup milk
½ teaspoon salt
⅛ teaspoon paprika
1 tablespoon mild-flavoured fat

Peel, slice crosswise and boil onions until nearly tender. Drain well. Place the buttered toast in the bottom of a baking dish. Arrange the onions on the toast and sprinkle with the grated cheese. Beat egg and milk and add salt and paprika. Pour this mixture over the onions and dot with fat. Bake in a moderate oven, 350°F, for about 40 minutes.

Onion Shortcake

10 medium-sized onions
1 teaspoon salt
3 tablespoons fat
Biscuit dough
1 cup medium cream sauce
¼ cup chopped parsley
¼ teaspoon paprika
Dash of nutmeg
¼ cup grated cheese
1 egg

Peel and slice onions and sprinkle with salt. Melt fat in frying pan and add onions. Cover and simmer until tender. Drain well. Prepare a biscuit dough using 1 cup flour as a base and adding 2 tablespoons tomato catsup with the milk. This should be a drop batter rather than a "roll-out" dough. Prepare 1 cup medium cream sauce, add paprika, parsley, nutmeg and cheese and beat an egg into it. Place cooked onions in bottom of a deep greased casserole. Pour sauce over onions and drop dough from a spoon on top. Bake in a hot oven, 425°F, for about 20 minutes or until dough is cooked.

Scalloped Onions In Tomato

6 large onions, sliced
3 tablespoons flour
⅛ teaspoon pepper
2 tablespoons mild-flavoured fat
½ teaspoon salt
1½-cups tomato juice

Arrange half of the onions in a casserole, sprinkle with half of the flour, the salt and pepper. Dot with fat. Repeat ingredients in a second layer. Pour over the tomato juice. Bake at 400°F, for 35 to 40 minutes. Six servings.

Creamed Fried Onions

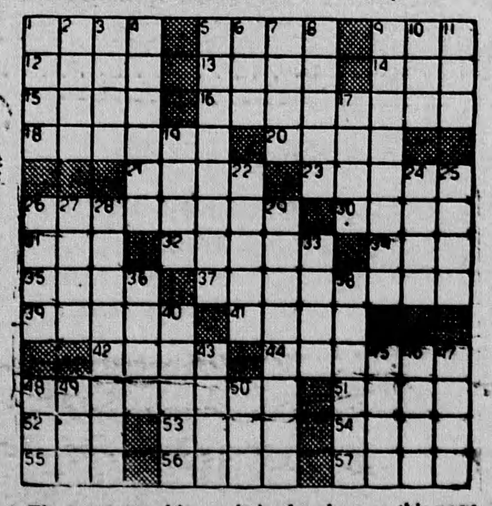
2 tablespoons mild-flavoured fat
4 cups sliced onions (4-6 medium)
4 tablespoons flour
2 cups hot milk
Salt and pepper to taste

Melt in frying pan. Add onions, cover and cook slowly until tender, about 15 minutes. Stir in flour and cook 1 minute longer. Pour in the hot milk and cook until thickened. Season to taste. Serve with sliced hard-cooked eggs, liver or meat.

CROSSWORD PUZZLE

ACROSS
1. Senatorial robe
5. Wise men
9. Sunken place
12. Winglike
13. Iris plant
14. Mouths
15. Cotton fabric
16. So. American bird
18. Universe
20. Trimming
21. Poker stake
23. Hoisting device
26. Induce
30. Foot covering
31. Scotch chemist
32. Fence crossing
34. Bits
35. Moccasins
37. Raises
39. Blackthorn fruits
41. Radiate
42. Calf flesh
44. Pass
46. Upset
52. Wild hog
54. Tune
55. Dill
56. Gift to the poor
58. Fish
59. Clears
60. Canter

DOWN
1. Soapstone
2. Artificial butter
3. Former lightweight champion
4. Pleasant odors
5. Assert wrongly
6. Bow
7. Young woman
8. Perfect
9. Rather
10. Exist
11. Make (Scot.)
17. Tops
19. Burden
22. Roman urban official
24. Geological formation
25. Oceans
26. Young dogs
27. Of a historical period
28. Convalescence
29. First principles
33. Wickedness
36. Crystal gazer
38. Kettledrum
40. Spirit of evil
43. Crescent
45. Horseback game
46. Hominy
47. Scotch-Irish
48. Paddle
49. By way of
50. Steep



The answer to this puzzle is elsewhere on this page.

CHRONICLES OF GINGER FARM

By Gwendoline P. Clarke

May 24th has always been the traditional date on which all good farmers "turn out" their cattle to grass. If the cattle are turned out sooner it means one of two things—either the farmer is out of hay and considered it unprofitable to buy it, or he is inexperienced and doesn't know any better. Cattle are usually kept in until that date to give the pasture a chance to develop a sturdy growth before being chewed off by grass-hungry cattle. Also, until May 24, there is usually a lot of rain, and if cattle are allowed to run in wet pasture a great deal of fodder is wasted by being tramped down into the mud. So, this May 24th custom is, I believe, quite usual in many parts of Ontario, although the tendency these days, is to keep the cattle in even longer.

Yet, today, and this is early in April, the CBC glibly announced, "it is expected the butter shortage will be greatly relieved when cattle are turned out to grass, which is usually about April 15th!"

Sometimes one wonders where in the world the CBC digs up its information—or rather its mis-information.

* * *

True, the butter shortage may be somewhat relieved by that time—only for a very different reason. At least, that is how a "dirt farmer" views the situation. Calves have a way of arriving fast and furious in early spring, and with the calves there is naturally an increase in the milk supply—often far exceeding the milk shipper's daily quota. The extra milk, must of course, be sold somehow, some here. On some farms it is separated and sold to the creamery. More butter! On other farms the extra milk goes as "surplus" to the city dairies—and what they do with it is anybody's guess. The farmer would often like to know.

* * *

But why, oh why, should a shortage of anything be advertised? We find out soon enough when we can't get what we want. To broadcast the existence of a shortage of anything is one sure and certain way to create panic buying. I was even guilty of it myself last week without even realising what I was doing. Bob was going to town and I needed butter—our usual two pounds. But when the radio spread its dire news abroad I said to Bob—"Maybe you had better bring back three pounds—perhaps there won't be any next week." See what I mean?

* * *

In the country? Ah, yes! Do you know the miracle of spring is beginning all over again? Snowdrops are blooming; green shoots of daffodils and narcissi are several inches high—some even have buds just appearing. There is also a lighter shade to the willow branches, and shrubs have pin-points of color on their tightly twisted buds.

But alas, it is precious little time I have for seeing it all just at present, as I am completely bogged by extra work in the house. We are in the process of having a few alterations done around here. First the carpenters arrive; they pull down one partition and insert a new one; rip out the door and put in a window; and, although the work is in one corner of the house yet old plaster, shavings and sawdust get tramped into every room. After the carpenters, a couple of bricklayers and plasters arrived. Now their work is also finished which means there is plenty of painting for me to do before the plumbers appear on the scene. And having a boy around on crutches doesn't help very much. By the way, I have suddenly discovered a man with one foot tracks in more dirt than one with two.

There are no railways in Afghanistan; merchandise is carried either by camel or pony.

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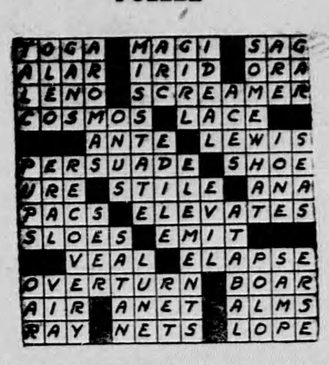
HEADACHE & Other Pains

ANSWER TO THIS WEEK'S PUZZLE



Baghdad, famed Mohammedan of culture, learning and romance, was built between 762 and 766 A.D., by Abu Jaffar.

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"Fellahs—I think I'll pop over to the grocer's right now and buy up enough Post's Grape-Nuts Flakes for a full house."

LITTLE REGGIE — **By Margarita**