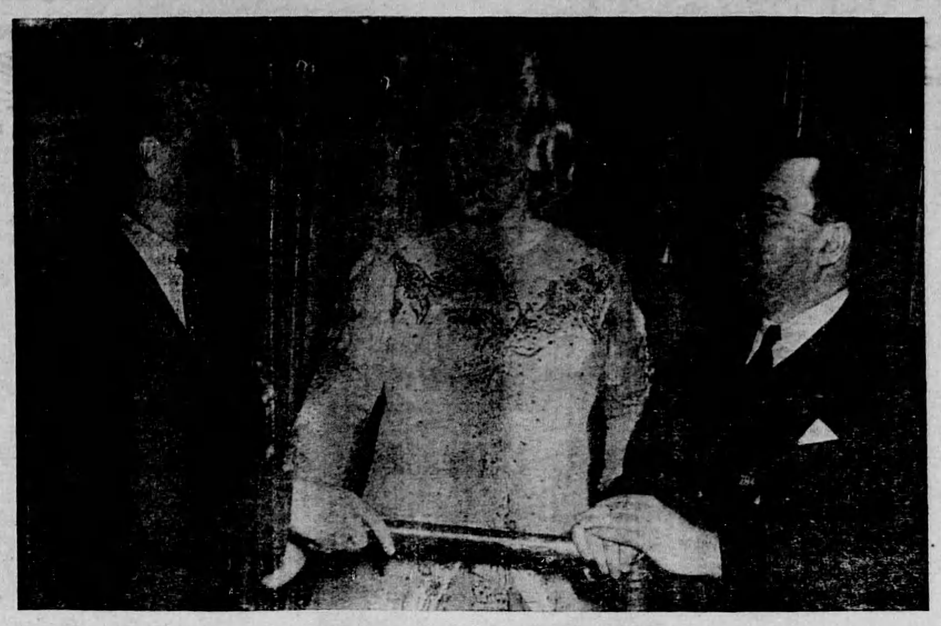


Opera Star, Insurance Executive, Cabinet Minister Support Crippled Children Benefit — Marjorie Lawrence, opera star, who made a miraculous recovery from polio and still performs supported by a special stand, sang her first Canadian performance in aid of the Easter Seal Fund for Crippled Children at Maple Leaf Gardens recently, and is shown congratulating Mr. Earl Putnam, (left), President of Canada Health and Accident Assurance Corporation, Waterloo, Ontario, for his $1000.00 cheque presentation to the fund during the radio show. Honourable Paul Martin, Minister of National Health and Welfare (right) also appeared on the program.

CHRONICLES OF GINGER FARM

By Gwendoline P Clarke

Dear Town People, living snugly in your comfortable dwellings, protected from the four winds of heaven by other houses, and by shops and buildings — I wonder if you know hat a high wind feels like. you don't and would like to know, try staying in the country sometime in one of those old farm houses, ma of which seem to have been built on the very spot where the wind can ge' a clean sw ep at them. Oh, it's a grand and 'orious feeling, I can tell you, to have the wind beating at your doors and windows and to see the odd shingles go swirling by until you wonder if there will be any left on the barn roof at all by the time the wind has dropped.

And perhaps you want to hurry the potatoes for dinner, and you put an extra stick of wood on the fire. But it crackles and blazes so merrily you get all jittery in case the 'oes should catch fire. So you shut off the drafts again and let the potatoes go hang. A late dinner is better than a burnt house.

* * *

And then someone comes to the door — ten to one it's an agent because it is always agents and such like who choose the roughest days t call. But you open the door and the visitor comes in. And so does the wind. It whips the daily paper off the table, scatters it all over the floor, opens up a few doors that haven't been shut properly, gets the dog so excited he barks like fury. This in turn frightens the kitten, so she jumps on top of the sewing machine, where she stands with back arched, ready for battle.

By the time you have everything collected and quietened down you are either so mad you tell the agent you don't want anything, and never will want anything, or else you feel so sorry to see him out in such wind you ask him to stay to dinner.

* * *

Of course with the wind we also get the dust. Go where you will, lemon-oil the place as you like, in a hour it is always possible to once again write your name in the dust.

Oh yes, it's a great life in the country with a strong wind blowing, and then Spring at last arrives —you go down to the cellar—you look first at the coal-bin and you try to figure out how long the coal will las at so many shovel-fuls a day. The potato bin is the next thing to catch your eye—it too, is dwindling too fast. But the fruit and tomatoes are hanging out pretty well—it may not be necessary to live on prunes for very long after all. Prunes—they are what Partner calls—"C.P.R. strawberries."

* * *

By the way, if you put fruit away last year without sugar and have more fruit than jam, now is the time to make use of it. Take one pint jar of fruit, add to it two cups of sugar, boil until it seems ready to set and you have twenty-four fluid ounces of good, wholesome jam. Just lately I have taken to making marmalade and the family seems to like it. I followed the grape-fruit knife, then cut the fruit cipe that comes with bottles of commercial pectin. But I have my own method for preparing fruit. I peel it very thinly with a curved grape-fruit, orange and lemon rein sections and slip out the pulp. It is much quicker than the ordina y way. Of course I use my pressure cooker for making the marmalade so that once the fruit is prepared the rest of the business takes no longer than half-an-hour.

Starting solid foods is an entirely new experience for your baby. Be patient! Begin with a small amount —say, two or three tastes the first day, four or five tastes the second day, and so on. Gradually, the baby will get used to the new food, and make it part of his regular diet.

As a rule, you can take it for granted that the baby will like a new food. In most cases, he will accept it, but if he firmly refuses to taste the new food, take it away. Chances are, when you offer it again in a week or so, the baby will have completely forgotten his objection. Make an issue of his refusal to eat, however, and he may retain his dislike for the food—perhaps permanently.

Whether you're expecting your first, or bringing up your fourth, there's help for you in our Reader Service booklet No. 203. Contains the latest data on feeding, bathing, clothing, toilet training, recognizing illnesses. Based on the findings of many doctors and nurses, it is a valuable guide for mothers.

Send **THIRTY CENTS** (in coins) for "Baby Care" to Reader Service, Room 421, 73 Adelaide St. West, Toronto. Print **NAME, ADDRESS, BOOKLET TITLE** and **NO. 203.**

TABLE TALKS

What goes better for supper than a homey sort of savoury stew, or an old-fashioned deep dish meat pie — especially when it's made from lamb, curried, and attractively served with rice? M-m-m-m — it's something that makes a hit with the whole family. Here's a recipe that's really worth while.

Curried Lamb Stew

1½ pounds stewing lamb
salt, pepper, paprika
3 tablespoons fat
3 cups water
¾ cup sliced onions
1½ cups celery, cut in small pieces
1½ teaspoons curry powder
3 tablespoons flour
¼ cup cold water
⅓ cup pickle relish
3 cups hot cooked rice

Cut lamb into 1 inch pieces. Season with salt, pepper and paprika. Brown in hot fat in heavy skillet. Add water, onion and celery (if you can get it!) Cover and simmer 1 hour. Mix curry powder and flour with cold water. Add to lamb, stirring until slightly thickened. Cook slowly 10 minutes. Stir in pickle relish. Serve on fluffy rice. Serves 6.

Supper Casserole

1 pound sausages
¼ cup diced green pepper
3 cups cooked noodles
⅛ teaspoon nutmeg.
2 teaspoons lemon juice
1 cup grated cheese
1 cup apple sauce

Lightly brown sausages over slow heat. Remove from pan. Cook diced green pepper in sausage fat until tender. Mix green pepper and 4 tablespoons sausage drippings with hot, cooked noodles and place half in a 1-quart casserole. Place apple sauce, mixed with nutmeg and lemon juice, on top of noodles. Sprinkle with half the cheese. Cover with remaining noodles. Place cooked sausages on top and sprinkle with remaining cheese. Bake in moderate (350 degree) oven 10 minutes. Serves 6.

Queen-Mother Helps Find U.S. Dollars

The spirit which has always carried the British people along in the face of shortages and adversity is by no means dead. Wanting to help in the battle for United States dollars, so badly needed to finance necessary British purchases in that country, Queen Mary decided to do her bit.

Not long ago the Queen Mother personally worked a set of six tapestry chair covers, then presented them to the British Women's Home Industries. They were offered for sale to American buyers, and brought the surprising sum of ten thousand dollars.

When a woman of Queen Mary's age and exalted position takes needle in hand to help the general cause, it is just further evidence that while Britain may be down temporarily, she's a long way still from being finally counted out.

About 4,000 years ago ancient Britons planted crops by pushing a pointed stick in the ground and dropping a seed into the hole.

Some Notes From The Farm Front

By John Russell

In the present troublous times it is encouraging to note that, on the whole, Canadian farmers have resisted a temptation to which many succumbed — to their later sorrow — after World War One. Only a comparative few have sought to extend their holdings, and no boom in farm land with speculative prices has developed.

As a result farmers are not nearly as over-extended as they were in 1919-1920. Instead they are investing in durable goods such as cars, trucks and implements; and with the extension of rural electrification ready markets for electrical appliances of many kinds are found in rural areas.

* * *

One of these days you may be driving your tractor or car with solid gasoline, which you will buy by the pound and handle with as much safety, and in much the same way, as a pound of butter or box of soda biscuits.

Solid gasoline is already a reality; but it is regarded of such military importance that it is still kept a "top secret" and is not yet available for commercial use. One great advantage of this solid gasoline is that it is—believe it or not—fireproof.

* * *

The farmer is better off than he has been for a long time — writes A. P. Pickman — but, after all, what other business could or would keep running year after year on the minute return on investment and labor which farming gives? The farmer works from 60 to 75 hours a week. He must be a bit of a veterinarian — nutrition expert — agronomist — mechanic and meteorologist. He is the executive, personnel, purchasing, sales and accounting divisions, all in one. Fortunately he finds his chief reward, not in his scanty monetary returns, but in a way of life which is satisfying to him, and which he wouldn't trade for any other.

* * *

Synthetic hormones are putting a profitable punch into the farmer's eternal struggle for better and bigger crops. Apple and pear growers are already getting millions of dollars every year because of chemicals which spur fruit production; and within a few years probably a dozen other commodities will be added to the hormone horizons being explored, as scientists believe that as yet they've only scratched the surface of hormone research.

* * *

According to some authorities, tobacco users would do well to wash their hands thoroughly before setting out tomato plants, also before staking or pruning them. Highly contagious plant viruses are sometimes present in tobacco, and there is danger of transmitting them if some of the virus is present on the gardener's hands when he works with his tomatoes.

* * *

Wheat growing in the west is still pretty much of a gamble. In 1919 a prairie farmer got $2.50 for a bushel of wheat, cash in his pocket at Saskatoon. Thirteen years later —in 1932—he got 26 cents a bushel.

Fluctuations such as that explain the situation of one Western man who said that, on the whole, he was pretty lucky. He had borrowed $8,000 to buy his farm; paid $10,000 in principal and interest; and now only owed $9,000 on the property.

* * *

If you happened to be visiting the Belgian Congo and saw Canadian apples on sale, you'd hardly believe your eyes. But early this year some 800 boxes of choice Canadian apples reached that distant region, and caused much favorable comment because of their quality and the care with which they were packed. Their early arrival was much appreciated as South African apples do not reach the Belgian Congo market till March or April.

* * *

A real opportunity to develop a new market for Canadian seed potatoes is seen in Italy. Imports of this commodity are estimated at something like 50 thousand metric tons a year, and in the past has come almost exclusively from Northern Europe. But much educational work will have to be done before the Italians accept the Canadian potato, as their taste is for the yellow-fleshed, non-starchy variety to which they have become used in the past.

* * *

Unthrifty apple trees have been brought back to health and good yields by one grower who plants from 4 to 8 young trees right close to the old trunk and grafts them right into it .For this purpose he uses almost any sort of young tree, even crab apples. Water and plant food taken by the young trees from the soil go into the main trunk, and their roots finally replace those of the sick tree.

* * *

And then there was the farmer who was a very, very careful driver. When he came to a railroad crossing he stopped — looked — and listened. And all he heard was the noise of the car behind him crashing into his gas tank.

Answer To This Weeks Puzzle

F	R	U	G	A	L	■	B	A	R	O	N	S
R	E	P	I	N	E	■	U	N	I	S	O	N
A	T	■	F	A	T	U	O	U	S	■	R	E
M	I	T	T	■	T	R	Y	■	K	A	M	E
E	R	A	■	D	E	N	S	E	■	M	A	R
S	E	T	T	E	R	S	■	A	R	I	L	S
■	■	T	E	A	S	■	A	S	I	A	■	■
S	O	L	E	N	■	T	R	E	M	B	L	E
A	M	E	■	S	W	O	R	D	■	L	E	R
V	E	D	A	■	E	W	E	■	V	E	G	A
O	L	■	C	R	E	N	A	T	E	■	A	S
R	E	S	E	E	D	■	R	A	T	I	T	E
S	T	A	R	T	S	■	S	T	O	N	E	S

ROOMS BEAUTIFULLY FURNISHED $1.50 up

HOTEL METROPOLE
NIAGARA FALLS
OPP — C N R STATION

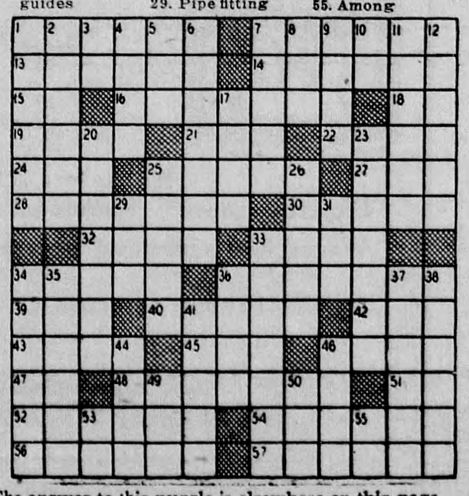
Adding Machines
New and Rebuilt
Immediate Delivery
Hand and Electric
CALCULATORS 60 Cycles
FRIDENS — MUNROES
MARCHANT — FACIT
ALLEN
THOMAS & CORNEY
TYPEWRITERS LIMITED
88 Adelaide St. W. Toronto
ADelaide 8291

SWEETEN A Sour STOMACH
PHILLIPS'
MILK OF MAGNESIA
TABLETS
BRING QUICK RELIEF
MINT-FLAVORED

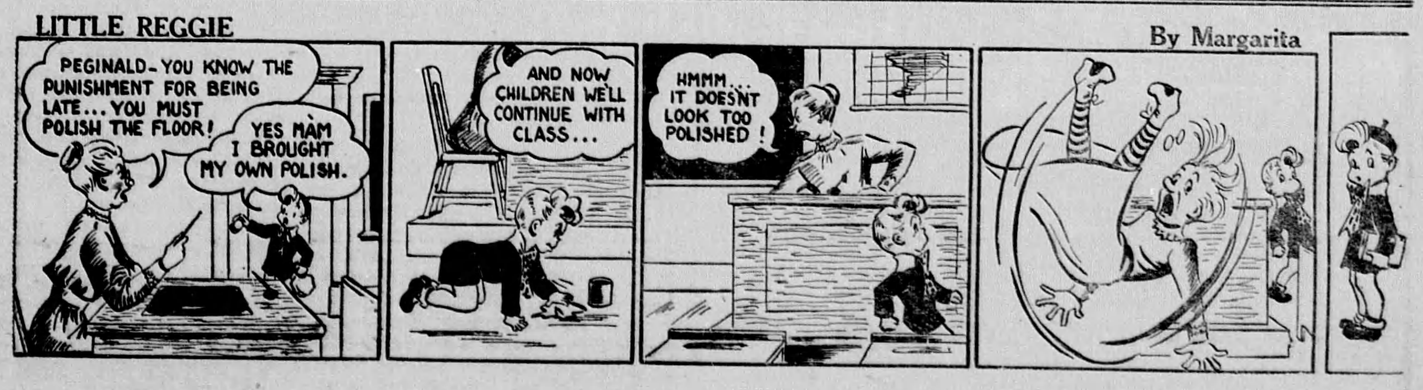
CROSSWORD PUZZLE

ACROSS
1. Thrifty
7. Noblemen
13. Complain
14. Concord
15. By
16. Supply
18. Concerning
19. Baseball glove
21. Attempt
22. Glacial hill
24. Age
25. Thick
27. Deface
28. Dogs
30. Seed Coverings
32. Social affairs
33. Continent
34. Razor clam
36. Shake
39. Rice paste
40. Edged weapon
42. Celtic Neptune
43. Ancient Hindu scripture
45. Sheep
46. Brilliant star
47. Oil (suffix)
48. Scalloped
51. In proportion to
52. Plant again
54. Flightless bird
56. Sets out
57. Pebbles

DOWN
1. Fashions
2. Withdraw
3. Higher
4. Donation
5. Odds and ends
6. Epistles
7. Navigation guides
8. Babylonian god
9. Venture
10. Mouth
11. Regular
12. Scoffs
17. Vases
20. Told tales
23. Friendly
25. College officers
26. Relieved
29. Pipe fitting
31. Edge
33. Unpaid debt
34. Smacks
35. Egg dish
36. Village
37. Amba
38. Deletes
41. Wild plants
44. The maples
46. Forbid
49. Steep
50. Make lace
53. Continent (ab.)
55. Among



The answer to this puzzle is elsewhere on this page.

LITTLE REGGIE

By Margarita