Students Learn Horticulture—Nineteen young men are attending the Niagara Parks Commission training school just below the Whirlpool. In three years they learn enough horticulture, floriculture and aboriculture to fit them for top jobs. Director of the school is J. B. Liddell (left), who came to Ontario from the Royal Botanical Gardens at Edinburgh. Few students anywhere have as pleasant surroundings (right) for their classes. Requirements for entry are three successful years of high school and, preferably some practical knowledge of horticulture.

CHRONICLES OF GINGER FARM

By Gwendoline P. Clarke

Everyone seems to be fed up with the weather—rain, wind, cold, thunderstorms—and still more rain. Water, water, everywhere. It is too bad for the farmers who have not yet finished seeding—but there is not one thing anyone can do about it. We were watching the skies anxiously ourselves towards the end of last week but thank goodness we were just able to get through before the rain came. We were so glad. It is a tiring business—to say nothing of the worry when seeding drags on through the weeks. It must be particularly discouraging to those who have recently taken up farming—we old-timers are more or less hardened to the vicissitudes of farm life!

* * *

I wonder if this unusually active period of buying and selling farm lands is general throughout the province? In all the years we have been here we have never known so many farms change hands in such a short time. In this district it doesn't seem long since we rated as "newcomers." Now, by comparison, we can almost be classed as "old-timers" as, one by one, neighbors pull stakes and move into town. I wonder how many will be contented? Often we hear of retired farmers who are so lonesome in their town homes they hardly know what to do with themselves. Probably the women settle down more happily than the men—glad of the opportunity to give more time and thought to their homes without the interruptions incidental to farm life. They like to be able to step out, do their own shopping and then walk home again. If they have nostalgic yearnings very few admit it.

* * *

And then what of the newcomers to the country—the man from the city who suddenly decides farming is the life for him! Sometimes I wonder . . . perhaps that type too, keep their feelings to themselves. "The simple life" is often eulogised through lack of actual experience. Personally my heart aches—and my indignation rises—when I hear of a middle-aged man, quitting his job, putting his money into a hundred-acre farm and expecting his wife and family to adjust themselves to an entirely different way of life, possibly without the conveniences to which they have always been accustomed. For them "the simple life" very soon becomes mighty complicated. Of course, a few acres with a comfortable home, that's something else again. I can think of nothing better in these days of over-crowded living quarters. But a hundred acres—oh no! Not if you haven't been used to farming.

Then there are those who think of farming, with a stable full of cows, as a part-time job — quite possible if properly organized! Usually there comes a rude awakening; enthusiasm wanes—and another farm is up for sale.

* * *

But the newcomers that I think we all welcome, and who should be given every encouragement, are the young couples setting up for themselves. You just sort of go along with them, sensing their courage, their energy and their ambition—and you hope to heaven life will not deal too harshly with them. Disillusionment can be a bitter experience for those who cannot rise above it, but a challenge to those who can. Sure, these young farmers will make mistakes, sometimes costly ones—they are young yet in experience. But what they lack in experience they make up for in initiative. Most of them are progressive—the chances are they will give that "new look" to farming—and their wives, if they are the right kind, will be right there with them. The future of agriculture lies in the hands of these young people. They probably will not be required to face the physical hardships that their grandparents knew, at the same time every age has its problems. So we say, more power to the younger generation. The world needs you—your strength, your vitality and your brighter outlook.

Answer To This Week's Puzzle

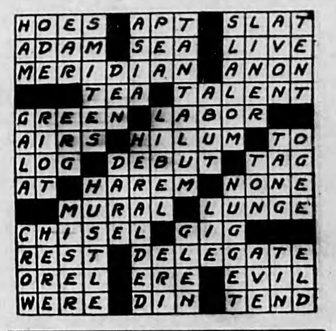


TABLE TALKS

Muffins and Jam

Strawberry Rhubarb Conserve

- 2 cups (½ pound) prepared rhubarb
- 1 cup seedless raisins
- 2 cups sugar
- 1 cup corn syrup
- 1 large orange
- 4 cups (1¼ pounds) prepared strawberries
- ½ cup blanched walnuts, coarsely chopped

To prepare rhubarb, wash and cut into ¼-inch pieces. Place in deep kettle. Add raisins, sugar and corn syrup. Remove peel from orange and cut away one-half of inner white part. Chop peel and add to rhubarb. Cut orange pulp, entirely free from membrane, into small pieces and add to rhubarb. Meanwhile, wash about 1½ quarts fully ripe strawberries. Drain and hull. Add to rhubarb mixture. Bring to a boil, stirring occasionally. Reduce heat; simmer, stirring occasionally until thick, about 30 to 35 minutes. Remove from heat and cool about 5 minutes. Blanch walnuts by covering with boiling water for about 3 minutes, then drain and cover with cold water. Drain; chop and add to rhubarb mixture. Pour Conserve into hot sterilized glasses. Paraffin. Makes 7 glasses. (6 fluid ounces each).

Serve with:

Breakfast Muffins

- 1½ cups sifted flour
- 3 teaspoons double-acting baking powder
- ½ teaspoon salt
- 3 tablespoons sugar
- 1 egg, well beaten
- 1 cup milk
- 3 tablespoons melted shortening
- ¾ cup wheat flakes

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk and add all at once to flour mixture; add shortening. To mix, draw spoon from side of bowl toward center (15 times), turning bowl gradually. Chop spoon through batter (10 times). Add cereal and mix (about 5 strokes). Turn into greased muffin pans, filling each about ⅔ full. Bake in hot oven (425 degrees F.) 22 minutes, or until done. Makes 9 large muffins.

...THE GREEN THUMB...

By Gordon L. Smith

With so much to be done outdoors right now, it is very easy to forget about your house plants.

But many fascinating kinds — in varieties sometimes hard to get from a florist — can readily be grown from seed, which should be sown now, so that they will have time to develop into blooming size by the autumn.

Flowering maple, a favorite of grandmother's era, has been much improved by recent hybridizers. Pendant, bell-shaped flowers one to three inches long come in delicate shades of yellow, red, pink, salmon, orange and white — some with light veinings of contrasting color.

Patience plant, another old favorite, blooms all year round. Those that have flowered indoors during the winter may be set out in a shady spot to bloom through the summer. Because they grow so readily from cuttings and are so easy to grow from seed, such plants are often hard to buy and you will be amazed at the results from a packet of mixed hybrid seeds. But don't forget the one great requirement of these ever-blooming flowers—plenty of water.

Begonia semperflorens is another ever-blooming candidate for a sunny spot in your window. Christmas Cheer, with its scarlet-crimson blossoms above dark green foliage and Christmas Pink, with bright pink bloom and lighter green foliage, are also well worth while.

Seeds of begonias are so tiny that it is best to plant them in very finely-sifted soil, and just barely covered. With all such seedlings, watering should be done with great care. The soil should never be allowed to dry out entirely, as the drying of the tiny root-hairs is fatal.

Geraniums, often grown from cuttings, are also easy to raise from seed. But don't disturb the flat in which the seeds are planted, as some seedlings may appear within two weeks while others may take four times that long before showing.

Periwinkle is a charming annual which makes an exceptionally good house plant because it endures heat well. It develops slowly into a 12-inch plant with pholx-like flowers and waxy green foliage. Primroses take six to eight months from seed and require cool growing conditions; although there is one variety, with salmon pink bloom, which is supposed to be quicker, and flowers within four months after seeding.

Seeds sown in shallow bulb pans or flats are easier to care for than those in open ground. Fine seeds should be pressed very carefully into finely sifted soil, covered very lightly with soil or sand, and the container soaked until the surface looks damp. Glass or newspaper should be placed over the top until the sprouts appear. Once up, they require sunshine and a constant supply of moisture.

Your seedlings should be moved into small pots, or later on into larger ones, only when the roots begin to crowd. Grown outdoors all summer, carefully watered and fed, they should develop into husky plants for your fall and winter window garden.

About 10 per cent of the total area of the Philippines is under cultivation for rice.

All of us are called on at one time or another to make a speech — to make a presentation, to acknowledge a gift, to welcome a visitor.

Do you get tongue-tied when it's your turn?

Suppose your club is having a debate and you feel strongly on the subject; are you able to express your opinion?

Think out your first sentence word-perfect and scribble a few phrases to help you make your point.

Let's say the topic is "Inadequate Schooling." Your first sentence would have to be a bombshell.

"Every day, twenty-five harried teachers try to control AND teach over 1500 students. That's 60 of our children for one person to handle."

You go on, reminding them how hard it is to handle two or three children in the home. You give statistics on teacher's salaries and then offer a possible solution, one that the group can act on.

There are so many situations that you can meet with confidence and poise once you know the ins and outs of public speaking. See our Reader Service booklet No. 83 for various speech samples, parliamentary procedure and voice improvement.

Send THIRTY CENTS in coins for "Self-Instruction In Public Speaking" to Reader Service, Room 604, 371 Bay Street, Toronto. Print name, address, booklet title and No. 83.

Just For Fun

"Mose" said the Southern Colonel to his colored houseman, "I'm going to have guests for dinner on Sunday and I want you to get a nice turkey. But be sure it's a tame turkey — not a wild one like you served last time as my guests are Northerners and might not like the gamey flavor of the wild kind."

Sunday dinner arrived, and a noble-looking turkey adorned the board, sure enough. But when he was halfway through his portion, the Colonel angrily summoned his houseman.

"Mose," he said, "I thought I told you to be sure and get a TAME turkey!"

"And dat's what I sho enough did, Boss," was the reply.

"Then how do you account for these — two buckshot I bit out of the slice I'm eating?"

"Dat's a tame bird all right, Boss, I wouldn't tell you no lie. De fac' of de matter is, dem buckshot was meant for ME, not for de turkey!"

How Chinese Do It

Since my arrival in this country—wrote a Chinese visitor to London—I have observed with dismay the English way of making tea. In time of shortage it is unnecessarily extravagant and I have been able to convince friends here they can save nearly a third of their ration by making tea properly.

After warming the teapot only one and a half teaspoons of tea are required for an ordinary-sized pot. The tea is only just barely covered with boiling water and is allowed to stand half a minute. A little more water is then added and allowed to stand; this is repeated until the pot is filled. The pot must never be completely emptied before adding the water for a second pouring.

Koreans developed moveable type 50 years before Gutenberg printed the Bible.

Make It Stick

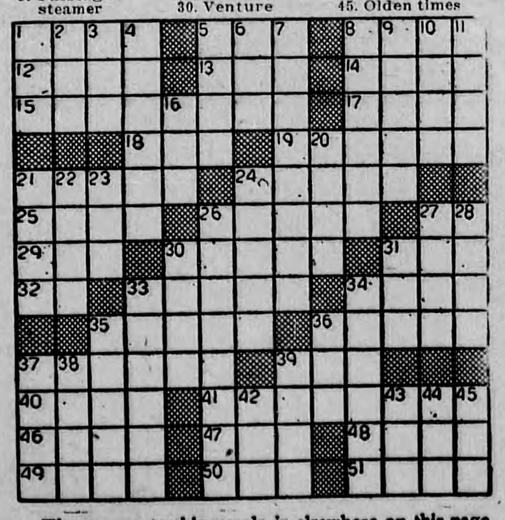
Putty applied to barewood is likely to "unstick" and fall away after a few months. That is why craftsmen recommend that a priming coat of paint be applied to the wood beforehand so that the putty can adhere better. It is not necessary for the paint to be thoroughly dry before the putty is applied.

Painting over the putty after the job is done also helps the filler to "Stay Put" while at the same time masking the puttying job.

CROSSWORD PUZZLE

ACROSS
1. Cultivators
5. Likely
8. Lath
12. First man
13. Boundless expanse
14. Reside
15. Noon
17. Presently
18. Beverage
19. Aptitude
21. Verdant
24. Work
25. Manners
26. Eye of a bean
27. Toward
29. Record
30. First appearance
31. Label
32. By
33. Train of wives
34. Not any
35. Wall painting
36. Sudden thrust
37. Cutting tool
39. Ship's boat
40. Residue
41. Depute
46. Russian city
47. Rather than
48. Vice
49. Existed
50. Noise
51. Look after

DOWN
1. Son of Noah
2. Poem
3. Attention
4. Strikes
5. Continent
6. Size of coal
7. Metal
8. Ski race
9. Passenger steamer
10. English river
11. Canvas lodge
16. Private room
20. Border
21. Festival
22. Disorder
23. Work unit
24. Printed defamation
26. Proclaimed
27. Strong taste
28. Molding
30. Venture
31. Unit of ship capacity
33. Hurry
34. Lump of metal
35. Skinflint
36. Recline
37. Bird
38. Present
39. Dingle
42. Worm
43. Hail
44. Metal
45. Olden times



The answer to this puzzle is elsewhere on this page.

TIRED FEET
Soothe them with
MINARD'S LINIMENT
35¢ LARGE ECONOMICAL SIZE 65c
Rub on freely, and note quick relief. Greaseless. Fast-drying. No strong odor.
18-46

DOES INDIGESTION WALLOP YOU BELOW THE BELT?
Help Your Forgotten "28" For The Kind Of Relief That Helps Make You Rarin' To Go
More than half of your digestion is done below the belt—in your 28 feet of bowels. So when indigestion strikes, try something that helps digestion in the stomach AND below the belt.
What you may need is Carter's Little Liver Pills to give needed help to that "forgotten 28 feet" of bowels.
Take one Carter's Little Liver Pill before and one after meals. Take them according to directions. They help wake up a larger flow of the 3 main digestive juices in your stomach AND bowels—help you digest what you have eaten in Nature's own way.
Then most folks get the kind of relief that makes you feel better from your head to your toes. Just be sure you get the genuine Carter's Little Liver Pills from your druggist—35¢

LITTLE REGGIE By Margarita