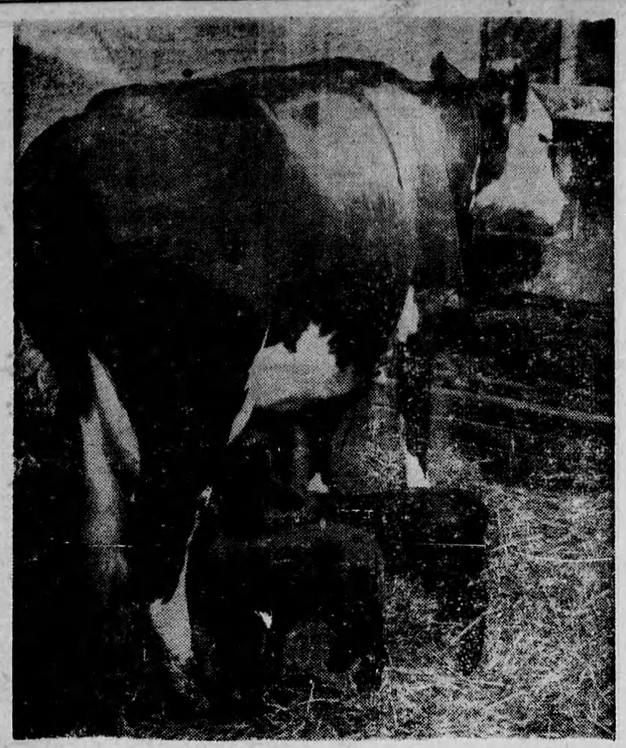


Twins on New Diet — Maggie, motherly Hereford owned by Harry A. McCloskey, Guelph district farmer, has adopted twin lambs, orphaned when their mother died defending them from savage dogs.

... THE GREEN THUMB ...

By Gordon L. Smith

Care of the Lawn

A great deal of the effort and money spent trying to get a fine lawn established can be largely wasted because of improper methods of mowing. Many gardeners are surprised to learn, too late, that shearing off the grass at a height of an inch or so may cause enough damage to make expensive repairs necessary.

This is especially the case during the drought and heat of summer; but even in more moderate weather too short cutting prevents the development of a well-rooted stand of grass.

Excepting lawns of bent grass, which need special handling, the best height for grass on the average lawn is around two inches. An inch and a half should be the absolute minimum. This sounds much taller than it actually appears; and this amount of top growth does much to encourage the formation of deep, compact root systems, well able to withstand weather variations, and thick enough to crowd out a lot of weeds.

Encourage Weeds

Cutting your lawn too short permits excessive growth of weeds and also leaves crowns and roots uncovered and so in danger of scorching in hot weather. Almost any lawn may burn off a bit if the sun is exceptionally severe but higher turf is much more resistant.

If not too heavy, grass clipping should be left on the lawn where they act as a light top dressing, shading the roots and adding to the humus content of the soil. In wet weather the clippings are often too numerous and require raking off: but even if lawns have to be raked in the spring few need it in the summer when the clippings are so beneficial.

And don't expect to keep a lawn in good shape without a properly sharpened lawn mower. Dull blades tug at the grass instead of shearing it, and are particularly hard on a new lawn. The still delicate root systems may be considerably damaged with a dull mower although, for that matter, even old lawns will suffer if the ground is moist when the cutting is done.

Soak Garden Well

Once planted and growing, about the only summer care the garden should need will be thinning, weeding and cultivation. If the soil is very dry and if at all possible soak the garden once a week. Bear in mind that one good soaking, whether with vegetables, flowers or lawn, is worth a dozen sprinkles. A little chemical fertilizer applied carefully according to directions is also a good thing at this time. It will hurry along growth and with vegetables will increase tenderness.

There is nothing quite like the thrill of being able to boast to a neighbor that your flowers or vegetables are days ahead of his. But there is also much solid satisfaction in having good and beautiful things from the garden long after those next door are done. Perhaps the commonest mistakes of all amateur gardeners are planting too soon and stopping too soon. Plant another crop of carrots, beets, beans, spinach, lettuce now.

... TABLE TALKS ...

"Jam" and "Jell" More This Year!

Jam and jelly making can be a more thrilling job for today's homemaker than it was for her grandmother! Now, the jam and jelly maker can buy commercial pectin—the natural jellying material of fruit, in convenient, standardized form. And that opens up a whole variety of delicious jams and jellies and conserves, that were not possible before. Fruits like peaches and pears and blueberries, which in themselves contain little pectin — raspberries and strawberries and cherries, which "jell" softly if at all—can now be made into perfectly "set" jams and jellies, chock-full of the fresh flavor, and with all the natural bright color, of the fresh Summer fruit itself. Then there are such novelties made possible by commercial pectin, as Mint Jelly—emerald-green and delicious, to add real flourish to a main-course of hot or cold lamb.

* * *

There are other advantages to making jams and jellies with commercial pectin! For example—there is the fact that you can use fruit that is dead-ripe . . . at the peak of its delicious flavor and rich color. With commercial pectin, there's no need to use "slightly under-ripe fruit" as the old-fashioned cook books advise, to get a jelly that will unmould. Flavor is also helped by the brief cooking time. Just a half-minute of boiling to bring jellies to the "jelling" stage—one or two minutes' boiling of sugar-and-fruit, for jams. And results are so sure.

* * *

Just a few words of explanation about commercial pectin, and pectin recipes. Remember that the pectin recipes distributed by competent food authorities and by the pectin manufacturers, have been carefully tested—and are properly balanced for perfect setting. Do not alter quantities—do not double recipes—cook only for the specified time. And—having selected a recipe from a reputable source—do trust its correctness, and use the amount of sugar given. Pectin jams and jellies call for more sugar per cup of fruit than the old-fashioned recipes; but a pound of finished jam or jelly contains no more sugar than a pound made the long boil way.

* * *

Here's why:— To "set", a jelly must have certain definite proportions of fruit acid, fruit pectin and sugar. In the older method, it was necessary to boil the mixture until enough water evaporated to concentrate the pectin naturally present in the fruit, to the point where the mixture would "jell". In those cases where fruit is naturally rich in pectin (as for example, grapes and crabapples) this point is more quickly reached. When the fruit is low in pectin, longer boiling is required—and sometimes there is not enough pectin to make a satisfactory "jell", no matter how long the mixture is boiled. By adding commercial pectin—a concentrate of the pectin naturally present in the fruit—the proper concentration is reached very quickly, with practically no evaporation of the fruit juice . . . and no loss of flavor! That explains why you get more jam and fruit, when you use added pectin; it also explains why more sugar is called for, per cup of fruit, than for the old-fashioned method. Actually, you use no more sugar per pound of finished jam or jelly.

* * *

Don't be disturbed if some of your mixtures do not set the day they are made; the recipes take into account the fact that many jellies grow progressively firmer for a week to a month after they are made.

Counties in Denmark are subdivided into 1,300 parishes, each administered by a parish council.

CHRONICLES OF GINGER FARM

By Gwendoline P Clarke

This might be called "Sunday on the Farm" because it is typical of what often happens on any ordinary farm. You see, Sunday, theoretically, is a day of rest. But somehow the livestock don't always fall in with the idea—as you will realize when you have read a little further.

* * *

The work of the day was almost done. Partner and son Bob were milking; young John was away for the day and I was out in the driveway speeding a parting guest. As she started her car I looked towards the road and there I saw four horses turning in at our gateway. I went down in the car to head the horses back where they belonged. But I was too late. By that time they were heading across the field. It is a hayfield and beyond eating a little grass there wasn't much harm they could do—providing I could keep them from getting into the grain field, the gate of which was wide open and too heavy for me to lift. I didn't want to call the men—milking is one job at which farmers do not like to be interrupted. So, since the horses were at the far end of the field I thought it was safe to wait until the milking was done. But I changed my mind when, glancing towards the road again, I saw our neighbour's cattle were also on the loose, including the bull. It was proof positive that across the road here was no one at home.

* * *

Of course I went down to the road again. There were cattle everywhere—on the road, in the lane and in two fields. My first thought was to get them all in one place. I was a little dubious as to how the bull might act so I first looked around for a means of escape should he appear at all belligerent. I knew he was supposed to be quiet but with a stranger you can never tell. There was a barbed wire fence quite handy. I decided that if I had to I could roll under the fence while the two strands of wire would keep the bull at bay. It took me a good half-hour to get all the cattle in one field but I did it. Not by chasing them but by heading them off if they started going where I didn't want them to. But alas, I forgot the fence at the top of the field had been taken down for road construction. However, by this time my men were through milking. Bob phoned other neighbours and by the time they came there were seven of us on the job. Of course the cattle and horses were all out on the road again and even with seven men and a dog it took us quite a while to round them up and into the back field on their own farm.

* * *

Then minutes after we got back we saw the owner return home for his evening chores. Wouldn't it have been a nice home-coming had he got back and found all his horses and cattle away—heaven knows where?

I am not pretending that any of us enjoyed this little extra chore but no farmer worthy of his salt could just sit back and let a neighbour's cattle and horses roam the country at will to endanger themselves and to be a menace to the motor-driving public. After all what use are neighbours if they cannot help in an emergency? We know, should the occasion arise, our neighbour would do just as much for us. But thank goodness the occasion never has arisen so far—and we certainly hope it never will.

* * *

Insofar as this little story concerns myself it amuses me—and for this reason: A few weeks ago strangers called to see us and one of them said to me "What chores do you do around the farm, Mrs. Clarke?" Believe it or not, I couldn't think of a thing—except that I look after the chickens when we have them. I couldn't say I help with the milking because I don't. But of course I have thought of lots of jobs since that a town woman wouldn't have to do—washing the separator and pails, gathering eggs umpteen times a day, running to the other end of the farm if a call comes for one of the men; helping doctor injured or ailing livestock, assisting as midwife to a heifer; boarding casual labourers—workmen of all kinds expect to be fed when they work in the country, including carpenters and plumbers. Cleaning eggs, packing eggs and shipping eggs—yes, eggs provide a year-round daily chore. And then as I have already told you, there are cattle and horses to look after. I don't suppose I ever cross the yard without making sure no cattle beast has leaped the fence, poked his or her nose through, or under a wire, or in any other way made a bid for freedom. Later there are horses to drive on the hayfork, binder canvases to fix . . .

But why go on? — there are jobs galore and yet I couldn't think of a single thing when this stranger asked me what chores I did around the farm!

New—and Should Be Useful Too

From time to time, in this space, we give brief descriptions of new inventions that have come on the market. Now has come the suggestion that there is still room for the invention of gadgets which would make life smoother and easier in a machine age. Here are just a few of them.

Telephone. A phone that positively will refuse to ring while you are alone in the house, and enjoying a bath.

New Doorbell. This would have an electric eye, also a speaker system that would say, "No, we don't want any more magazines till we have worked our own way through college."

Auto Horn that would refuse to toot "Goodbye" as guests leave a house around 3 a.m.

Ash Cans that won't bounce, thereby reducing ash collector's pleasure to one bang per throw.

Theatre Seats that won't remain empty in the middle of the row until after the picture is well under way.

Alarm Clocks that will get you up in plenty of time to catch your train without waking you till you're ready.

Typewriters that will absolutely refuse to write drivel (Such as this?).

CANADIAN STYLE

Air-Sped—Here is model Rosemary Massey all set to take off on Style's Air-Sped Fashion Show, presenting fall fashion previews across Canada.

Excellent Herbs

Excellent herbs had our fathers of old —
Excellent herbs to ease their pain—
Alexanders and Marigold,
Eyebright, Orris and Elcampane,
Basil, Rocket, Valerian, Rue,
(Almost singing themselves as they run)
Vervian, Dittany, Call-me-to-you,
Cowslip, Melilot, Rose of the Sun.
Anything green that grew out of the mould
Was an excellent herb to our fathers of old.

From "Our Fathers of Old"
by Rudyard Kipling.

Appropriate

Then there's the one about the budding poet who called a prominent publisher on the phone.

"What do you pay for blank verse?" asked the poet.

"Blank checks," was the prompt and chilling reply.

HEMORRHOIDS
2 Special Remedies
by the Makers of Mecca Ointment

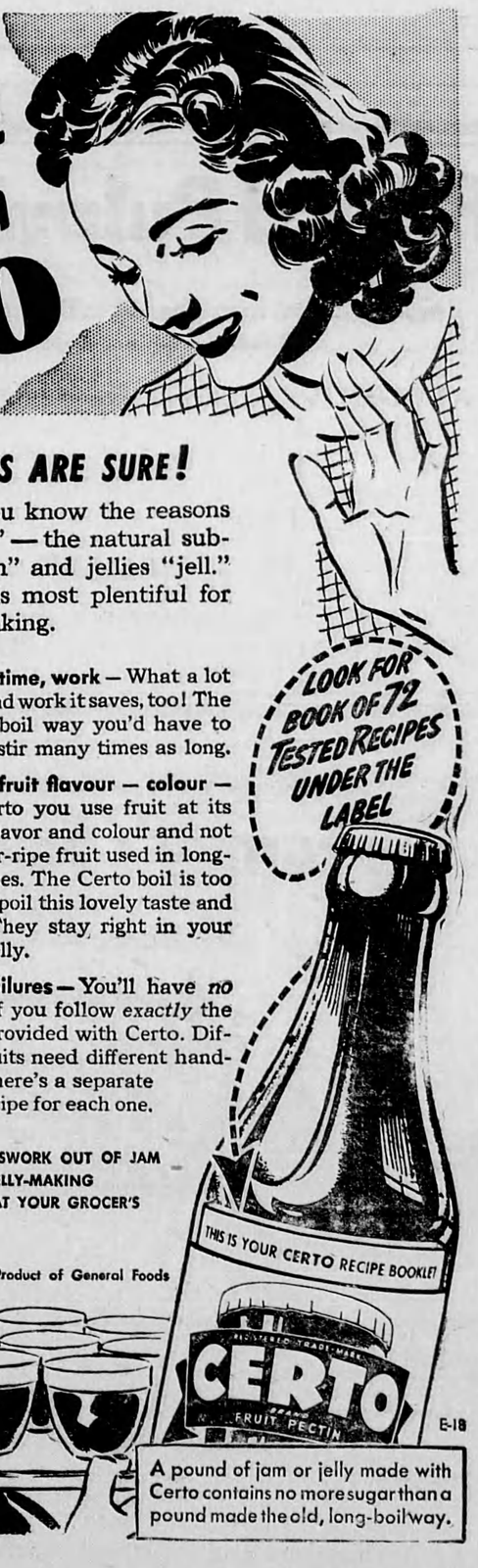
Mecca Pile Remedy No. 1 is for Protruding Bleeding Piles, and is sold in Tube, with pipe, or internal application. Price 75c. Mecca Pile Remedy No. 2 is for External Itching Piles. Sold in Jar, and is for external use only. Price 50c. Order by number from your Druggist.

Here's Speedy Relief for
Tender, Aching, Burning Feet

Your feet may be so swollen and inflamed that you think you can't go another step. Your shoes may feel as if they are cutting right into the flesh. You feel sick all over with pain and torture: you'd give anything to get relief.

Two or three applications of Moone's Emerald Oil and in a few minutes the pain and soreness disappears. No matter how discouraged you have been, if you have not tried Emerald Oil then you have something to learn. Ask for a bottle today at good drug stores all over Canada.

DIDN'T I TELL YOU?
You get 50% MORE Jam or Jelly with CERTO



AND RESULTS ARE SURE!

Sounds almost unbelievable — until you know the reasons why. Certo is nothing but "fruit pectin" — the natural substance in fruit which makes jams "jam" and jellies "jell." It's extracted from fruits in which it is most plentiful for *better, quicker, easier* jam and jelly making.

1. Short boil — That's why, when you use Certo, you don't have to "boil down" your fruit to make it set. A one-to-two-minute full, rolling boil is enough for jams . . . *a half-minute-to-a-minute* for jellies.

2. Extra yield — The short Certo boil saves all the precious fruit juice which, in long boiling, goes off in steam. You get an *extra* yield of 50% more jam or jelly.

3. Saves time, work — What a lot of time and work it saves, too! The old long-boil way you'd have to boil and stir many times as long.

4. Fresh fruit flavour — colour — With Certo you use fruit at its peak of flavor and colour and not the under-ripe fruit used in long-boil recipes. The Certo boil is too short to spoil this lovely taste and colour. They stay right in your jam or jelly.

5. No failures — You'll have *no failures* if you follow *exactly* the recipes provided with Certo. Different fruits need different handling, so there's a separate tested recipe for each one.

TAKE THE GUESSWORK OUT OF JAM AND JELLY-MAKING
GET CERTO AT YOUR GROCER'S

A Product of General Foods

E-18

A pound of jam or jelly made with Certo contains no more sugar than a pound made the old, long-boil way.

LITTLE REGGIE — By Margarita