Fawn Is Farm Pet—Bambi, 2-weeks-old fawn, found by Eileen and Sally Griffith, daughters of Mr. and Mrs. R. Griffith, 2nd Concession, Sarnia Township, nuzzles Eileen while Sally smiles.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

Sentences taken from their context are supposedly misleading. But that theory doesn't always apply—not these days. Sentences—or even a few unrelated words, often stand out sharp and clear, revealing far more than the speaker realises. For instance, I passed two girls on the street, presumably young married women. Said one—"Have you finished your shopping?" The other answered—"No, I have to go to the butcher's yet—and do I dread the thought of buying meat!" No explanation is necessary, is it?

* * *

Here is another tid-bit which followed a women's meeting in the country. Mrs. Aye said to me next morning—"Did you see Mrs. Bee's modernized kitchen?"

"Yes," I answered, "it was lovely, wasn't it?"

"It sure was—so lovely that I was right down sick about it after I got home!"

Thereis a story in those few words too, isn't there?

* * *

But there is more to it than that. It is a matter of decision and then being satisfied afterwards. Knowing both these women and their families I know that each has things the other hasn't got. For instance Mrs. Aye hasn't got a streamlined kitchen but last year there was added to her house a lovely large screened-in sunporch with the most gorgeous view imaginable. A place to eat, work, sleep or laze in to one's heart's content. I'm telling you that porch is really something.

* * *

Mrs. Bee hasn't got so much as a front entry but inside the house there is this wonderful kitchen—you just feel you have stepped into one of those magazine advertisements of the modern kitchen, complete with dining-alcove. Still another family, satisfied with just an average house for conveniences, seem to have found their heart's desire in the newest and smartest things in cars.

You see what I mean, don't you? Not many of us can have all we want but if and when the time comes when we can make a bit of a splurge then we naturally have to decide in our own way what we want the most. And if we decide on a sunporch rather than a streamlined kitchen then surely we should not envy the woman with her modern kitchen.

* * *

Last week I had to make a decision myself. I had the offer of an electric refrigerator. Partner told me to please myself. Well, I thought of the work it would save, trailing up and down the cellar stairs; and of the food it would save—I have such trouble in keeping meat from going bad. Gone also would be our ice-box troubles. How often have I brought ice back from town only to find the men conspicuous by their absence. And if you think carrying a fifty-pound chunk of ice down cellar is fun you want to try it some time. Ice tongs are useless in my hands. My method was to wrap the ice lovingly in a clean towel, hug it to my chest and finally arrive, damp, cold and breathless at the ice-box down cellar. Then there was that extra heave necessary to get my slippery burden into the ice chamber—usually it would slither out of my arms halfway to its destination and often break in two on the cellar floor. Are you surprised that only in extremely hot weather did we bother with the ice-box at all? It is different in town where ice is delivered right to your box.

* * *

All of which leads up to the fact that I went all out in favour of a refrigerator and now it is here and in operation—and I am pretty sure I am not going to regret my choice. The only trouble is we are having to rearrange the pantry, more or less building around the refrigerator. Young John was watching one night—Partner at his carpenter work and I painting this thing and that—finally he remarked, and with reason—"Every time you get something new it makes a lot of work, doesn't it?" And was he right!

* * *

And here is another story in one sentence: Yesterday a farmer's wife was telling me about their hired man and said—"He is quite green but of course he wants good wages. We don't really mind the wages—it's having to board him too that gets us down."

Times change, don't they—remember when an extra man to feed was neither here nor there on a farm?

The GREEN THUMB

by Gordon Smith

The next few weeks are an ideal time for pruning your spring flowering shrubs such as lilac, forsythia, wisteria, bridal wreath and mock orange.

Once these shrubs have ceased flowering you can attack the old shoots — thick as a thumb and dark colored — cutting them out at the base in order to induce new wood which will flower more freely. One third or one quarter of the shrub removed each year [illegible] an easier one.

Tran[illegible]ing

Twenty years or so ago gardeners and nurserymen were beginning to wonder why transplanting couldn't be done in the summer instead of just during the spring and fall. So they began experiments which turned out so well that it is predicted now that most horticulturists, within a few years, will be practicing "all season planting".

The future will also find nurseries offering plants of all kinds especially prepared for planting, not at any one set season, but at the gardener's convenience. This will reverse the old rule whereby the gardener had to set his schedule to suit the plant's condition of growth.

* * *

Roses are an example of what is meant. Alert nurserymen nowadays are offering roses established in pots—some in bud, others in full bloom. They may be planted any time during the frost-free months. Sometimes they have been started in a greenhouse, so that a new rose bed may be planted as early in the year as weather permits.

* * *

It is likely that similar practices will before long be taken up in the field of flowering shrubs. In the first warm weeks of spring the shrub border bursts into bloom almost overnight; and it is only then that the owner remembers that he neglected to order that flowering quince or other shrub which he wanted to set out.

For as a matter of fact, most of the flowering and deciduous shrubs can be easily and successfully transplanted during the summer months, the period immediately following the blossoms being ideal for many varieties.

* * *

Of course, certains precautions must be taken. The following rules apply to almost all plants moved during the summer months. First—the shrubs should be well-established nursery plants. Second — the ground should be moist before digging and each plant should be dug with a ball of earth attached. Third—the foliage must be protected with with burlap or canvas during the moving and plants should not be allowed to stand in the full, hot sun. Fourth — in the actual planting, which should be done with great care, the ball of earth should be placed in a well-prepared hole and water then "flooded in". And, Fifth—foliage should be sprayed with a fine mist each evening for a few days and any branches, where the foliage has died, cut back.

TABLE TALKS

by Jane Andrews.

The hens are working overtime these days. This is the month when eggs are plentiful enough to use liberally.

Buttermilk Cake

⅔ cup shortening
1 cup sugar
½ cup corn syrup
3 eggs, separated
2 cups pastry flour
3 teaspoons baking powder
¾ teaspoon baking soda
¼ teaspoon salt
¾ teaspoon each—cloves, allspice, and nutmeg.
2 teaspoons cinnamon
1 cup, plus 2 tablespoons buttermilk

Cream shortening; gradually add sugar and corn syrup; beat well. Add well-beaten egg yolks. Add sifted dry ingredients alternately with buttermilk; fold in stiffly beaten egg whites. Pour into pan 8" x 12" which has been lined with waxed paper and oiled. Bake in moderate oven (350 degrees) 50 minutes. When cool, spread with Glazed Chocolate Icing.

Glazed Chocolate Icing

3 tablespoons corn starch
½ cup cocoa.
¾ cup sugar
⅛ teaspoon salt
2 cups warm buttermilk
1 egg
1 teaspoon vanilla

Make a paste of corn starch, cocoa, sugar, salt and ½ cup of the warm buttermilk. Add remainder of buttermilk and cook in top of double-boiler til smooth and thick, stirring occasionally. Pour a little of the mixture over slightly beaten egg; stir and return to double boiler. Continue cooking 3 minutes; add vanilla. Cool slightly before spreading on cake.

Custard Bread Pudding

1 cup soft bread crumbs
3 tablespoons corn syrup
2 cups scalded milk
2 eggs, separated
¼ teaspoon salt
½ teaspoon vanilla
2 tablespoons melted butter
2 tablespoons strawberry jam
3 tablespoons corn syrup

Add bread crumbs and 3 tablespoons corn syrup to the scalded milk. Mix well, add well-beaten egg yolks, salt, vanilla and butter. Pour into greased casserole. Bake in moderate (350 degree) oven till set, about 45 minutes. Remove from oven, spread with jam and cover with meringue made from stiffly beaten egg whites and 3 tablespoons corn syrup. Brown in moderate oven. Serves 6.

Scrambled Egg With Bread Cubes

3 tablespoons butter
1 cup bread cubes
6 eggs
½ teaspoon salt
Dash of pepper
½ cup milk

Heat butter; add bread cubes and pan-fry till golden brown. Beat together eggs, salt, pepper and milk. Turn into frying pan with bread cubes and cook, stirring and scraping till eggs are set. Serve with Melba toast. This quantity will serve 6.

★

But He Taught

"Did you learn anything to-day?" his mother asked him.

"Nothing," he replied. "All that happened was that a woman there wanted to know how to spell 'cat,' so I told her."

★

Answer To This Week's Puzzle

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

★

Correction

The delivery boy from the fish market presented his package to the servant girl with the simple announcement. "It's C.O.D." The girl bristled up and replied, "You needn't spell it out for me—and besides the cook asked for haddock!"

★

STOP the ITCH of Insect Bites—Heat Rash

Quick! Stop itching of insect bites, heat rash, eczema, hives, pimples, scales, scabies, athlete's foot and other externally caused skin troubles. Use quick-acting, soothing, antiseptic **D. D. D. PRESCRIPTION.** Greaseless, stainless. Itch stops or your money back. Your druggist stocks **D. D. D. PRESCRIPTION.**

LIFE can Begin AFTER 40, IF..

Around 40 our energy lessens. But, experience has taught us to do our work with less effort. The years ahead should yield the greatest accomplishments, the most enjoyment and happiness. They can, too, if we avoid the kidney and bladder disorders such as Backache, Headache, Rheumatic Pains, Lassitude, Loss of Sleep and Energy which so often attack those around 40. For over half a century Dodd's Kidney Pills have been helping men and women to keep kidneys and bladder in good order. If you are nearing 40, or past it, for the sake of your health and a happier future use Dodd's Kidney Pills today! 125

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MAKE LOTS FOR EVERYBODY!

Get 50% MORE Jam or Jelly from your Fruit with CERTO

RESULTS ARE SURE!

WHAT IS CERTO?

Why does Certo give you so much more jam and jelly? And why do Certo jams and jellies look better . . . *taste* better?

It's all quite simple. Certo is nothing but "fruit pectin" — the natural substance in fruit that makes jams "jam" and jellies "jell". It's extracted and refined to help you make *better* jams and jellies more easily and quickly.

THE CERTO SHORT BOIL

With Certo you don't have to boil and boil and boil 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.

CERTO DOES THIS

1 Gives you 50% more jam or jelly because you save all the precious fruit juice that wastes away in steam in long boiling.

2 Cuts to a fraction the time spent over the stove.

3 Retains the lovely, natural fresh-fruit taste and colour. That's still more important because with Certo you use fruit at its peak of flavor and colour — not the under-ripe fruit used in long-boil recipes.

SUCCESS SURE — EVEN FOR BEGINNERS

However inexperienced you may be, you'll have *no failures* if you follow *exactly* the recipes provided with Certo. Different fruits need different handling. There's a separate kitchen-tested recipe for each one.

A Product of General Foods

LOOK FOR BOOK OF 72 TESTED RECIPES UNDER THE LABEL

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

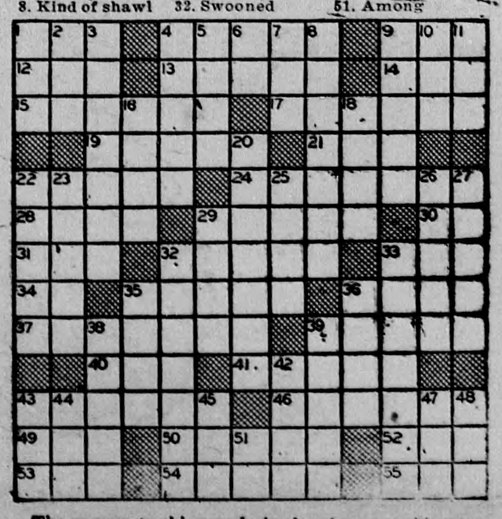
MAKE YOUR JAMS AND JELLIES THE QUICK, EASY MODERN WAY . . . WITH CERTO. GET CERTO AT YOUR GROCER'S TODAY

8-28

CROSSWORD PUZZLE

ACROSS
1. Sweet potato
4. Ruff
9. Cover
12. Individual
13. Hebrew prophet
14. Artificial language
15. Called
17. Hunter
19. Scheduled
21. Dry
22. Salt water
24. Let go
26. Plundered (archaic)
29. Rent again
30. Parent
31. No matter which
32. Bothersome
33. Existed
34. Object in question
35. Elevate
36. Peel
37. Dress fabric
39. Storage rooms
40. Tavern
41. Diminutive
43. Small
46. Horn
49. Indian mulberry
50. Omit in speaking
52. Flightless bird
53. Owing
54. Force units
55. Harden

DOWN
1. Still
2. Era
3. Chagrin
4. Subject
5. Was carried
6. Ourselves
7. Chess pieces
8. Kind of shawl
9. About
10. Activity
11. Seed container
16. Coin
18. Proper
20. Attired
22. Interweave
23. French annuity
25. Additional
26. Clever
27. Moves gently
29. Destroy
32. Swooned
33. Batter cakes
35. Hindu princess
36. Red wine
38. Limber
39. Narrow roads
42. Ford
43. Tablet
44. Small shield
45. Man's name
47. Scotch uncle
48. Unvarying procedure
51. Among



The answer to this puzzle is elsewhere on this page.

JITTER By Arthur Pointer