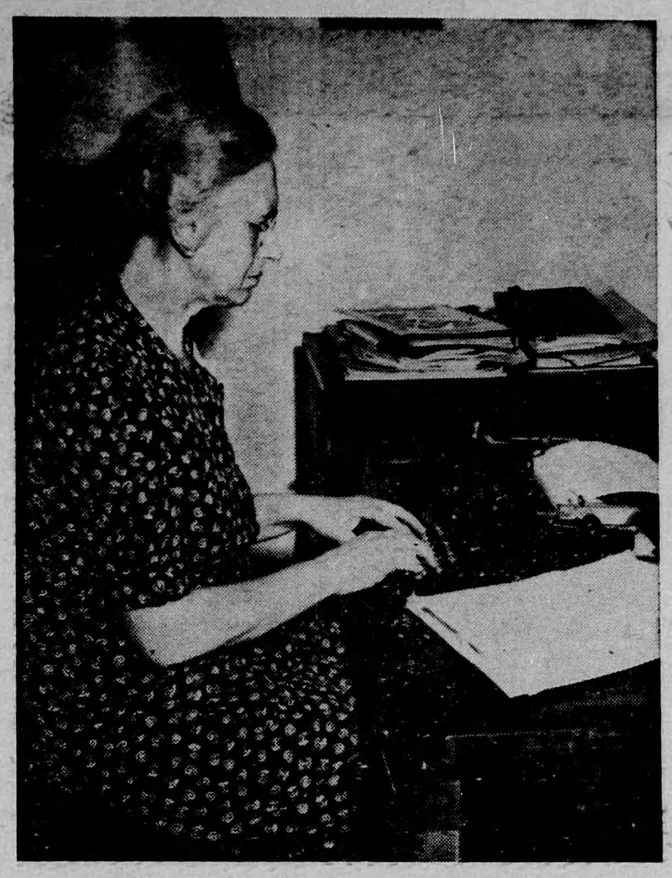


Another "Chronicle" In The Making

For years now one of the most popular features appearing on these pages has been "Chronicles of Ginger Farm". Many of our readers have expressed curiosity regarding the author, Gwendoline P. Clarke, and wondered whether the farm was a real place, or just the creation of an author's imagination. So above is Mrs. Clarke, photographed while writing one of her articles during a few moments "stolen" from the never-ceasing duties of farm work, while elsewhere on this page is a picture of the farmhouse itself.

The Clarkes are originally from Suffolk County in England — and writing seems to be in Mrs. Clarke's blood, as her grandmother wrote under an assumed name in the Victorian era, and her brother was a sub-editor in the great Reuters News Agency.

Coming to Canada in 1919 the Clarkes first went to the Prairies, and four years later journeyed back to Ontario, where they settled on a hundred acre farm near Milton West. Mrs. Clarke's idea of doing some writing in the small amount of spare time available to a busy farmer's wife seems to have sprung directly from a "challenge" made by a sister who was a graduate in journalism.

* * *

This sister insisted that successful writing was impossible for anyone who lacked a diploma — and a typewriter. Mrs. Clarke thought differently, and went merrily ahead submitting articles in longhand to various papers and magazines. The first piece she ever had accepted brought her $1 from The Farmers' Advocate. The returns from her first sale of any size went toward the purchase of the typewriter which she still uses.

She has been writing "Chronicles of Ginger Farm" which appears in this and other Ontario papers, for the past five years, and has also had considerable success with other "free lance" work. She has no set routine for such work, tapping out her columns when she finds time — and recalls occasions when they were scribbled down in the hayloft, between loads. Possibly one of the reasons why her writing bears such a stamp of authenticity is because it has to compete with the endless 'chores" of a busy farm wife.

* * *

The Clarke family numbers four in all — Mrs. Clarke; her husband, better known to readers of "Chronicles of Ginger Farm" as "Partner"; son Bob, back on the farm after overseas service with the Canadian army; and one daughter who, after several years in Toronto, is now on her way to see something of the world — a move which her mother thoroughly approves.

"Work is easy to get these days" she writes in her latest column, "so why shouldn't young people — if they have the ambition—work their way and see the world?"

That's the sort of thing which keeps the "Chronicles", even if written by a person of thoroughly mature years, always fresh and youthful in spirit — as fresh and youthful as the new growth which comes out of the soil each year on "Ginger Farm".

★

Who'll Win

Pat was engaged putting a water main into the poorhouse. Saturday came and the boss saw Pat dolefully examining his pay packet. "Mistake in your wages, Pat?" he asked.

"Oh, no," said Pat, "but I was just wondering whether me or the water would be in the poorhouse first."

★

Carpet at Only $50 For a Square Yard!

Need a new carpet for your living-room? Well, here's one that might suit—and costs only about $50 per square yard. At that rate you could cover a room 15x15 feet for something around $1250.

You think that sounds rather steep? But this carpet is nylon—and the very first of its kind.

"Like a rare book, or a great etching," or like a "great art treasure" the manufacturers describe it and sell each length with a numbered,dated, registered, parchment certificate.

The price tag isn't entirely set by the new material. The firm make top-priced carpeting in any fabric. They figure the "new" pattern which introduced nylon to floors would cost $36 to $46 in wool.

It's a deep, two-level scroll pattern.

The company describes it:

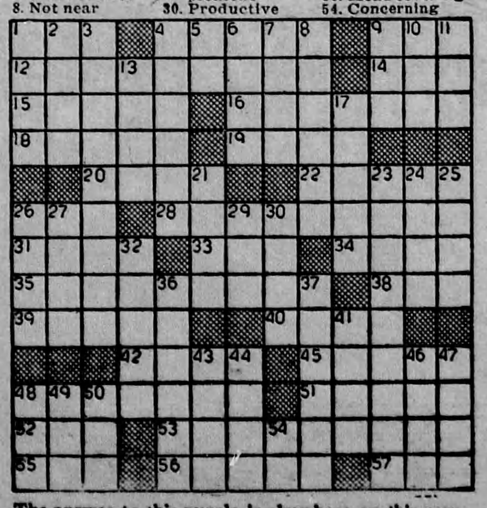
"From billowy masses of snow-white nylon staple," the stuff is "dyed in singing, vibrant color" (green, beige, gray and combinations thereof) to make a carpet "in heroic scale, in continuity flowing curves that seem never to repeat, and in depth of pile that adds cloud-like softness to firm cushioning."

Advantages of nylon underfoot are about the same as on the leg, the manufacturers say. It launders easily, doesn't tempt moths and ought to wear indefinitely.

CROSSWORD PUZZLE

ACROSS
1. Suitable
4. Writing material
9. Constrictor
12. Lucky
14. Skill
15. Courtways
16. Love story
18. Attain
19. Adam's grandson
20. Prow
22. Masonic doorkeeper
26. Small shield
28. Lay waste
31. Protegee
33. Brazilian money
34. Serf
35. Automobile brake
38. Salt
39. Fortification
40. Indian
42. Burrowing animal
45. Keep back
48. Abashed
51. Baffle
52. Yarn measure
53. Carrying too much load
55. Caress
56. Baseball teams
57. Before

DOWN
1. Distant
2. Study
3. Cherished
4. Shoved
5. Article
6. Peel
7. Short Jacket
8. Not near
9. Forbid
10. Killer whale
11. Devoured
13. Address
17. Apart
21. Simple
23. Weakness
24. Volcano
25. Dance
26. Pitcher
27. Approached
29. Writing implement
30. Productive
32. Play
36. Sun dial pointer
37. Warbles
41. Chinese wax
43. Israelite tribe
44. Happy place
46. European river
47. Man's name
48. High peak
49. Understand
50. Head covering
54. Concerning



The answer to this puzzle is elsewhere on this page.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

We are back in the chicken business again — with a hundred eight-week-old pullets. And for the first time in our farming experience we are raising white chickens — hybrids, Leghorn and Plymouth Rock crossed. Most of them look like Leghorns, only a little heavier; others have a few black feathers here and there. After they arrived we kept them shut up for a couple of days to get used to their new home. On the third day Partner and I were putting up snow fencing to make a run for them. I could hardly wait to get it finished, so anxious was I to see the chickens running around. As Partner worked on the last post I said to him — "Now can I let them out?" He nodded, so away I went to give the chicks their liberty. Eagerly they crowded through the hatchway and then, when most of them were out, with one accord they made a bee-line for the fence.... and through it! Just as slick as that. Partner watched them and then exclaimed — "Well, I'll be darned! What are we putting up a fence for, I wonder?"

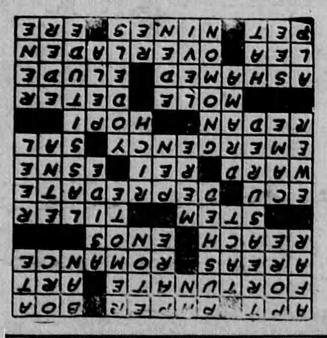
* * *

It was really too funny for anything. We expected some of the smaller birds might get through but the majority of them certainly looked too big to wriggle through the narrow slats of the fence. It just is that the chicks are so well feathered they look bigger than they really are. However, now they are used to their new quarters the fence does act as a deterrent, and it also keeps stray dogs and cats from getting into the pen. In time the chicks will find their little bodies too fat to squeeze through the slats in comfort — but by that time they may have learned to make good use of their wings.

In between preparing for, and looking after the chicks Partner and I have spent most of our time in the pantry on our remodelling job. The day came when it was necessary to have electricians come in to move the stove and put in a plug for the refrigerator. Before they came we disconnected the stove, turned it and everything else out of the pantry into the dining-room and kitchen so we could lay the linoleum. The boys fortunately were busy with the trucking job, and away for dinner. It was after four o'clock before the electricians arrived—and in the meantime the house never looked worse. And then the door-bell rang.... and there on the step was our minister. Did you ever know it to fail? I just had to laugh when I opened the door. However, he also appreciated the ridiculousness of the situation. He said he was only going to stay a minute ... but once in the living-room the three of us got into a lively discussion — in fact it was almost an argument — and we forgot all about the time, and about the muddle of the other part of the house.

That same day we received our first letter from Daughter — from Fort William. She has shaken the dust of Toronto from her feet — for which we are very glad. Why anyone, with nothing to tie them down, should stay years in one place I'll never know. Move on and see the world while you're young — that's my idea. Bob did his wandering in uniform. Daughter had been in Toronto quite a number of years, about five years too long in my estimation. Not that I have anything against Toronto but a person can stay too long in the best of places. Work is easy to get these days so why shouldn't young people — if they have the ambition — work their way and see the world? Daughter got a job right away — she manipulates one of those complicated calculating machines that look like one big headache to most of us.

Answer To This Week's Puzzle



You've Wondered What It Looked Like—Here It Is!—For the past several years countless lovers of rural life have followed with intense and increasing interest the happenings on "Ginger Farm" as described by the woman who lives there, Gwendoline P. Clarke. Many no doubt have wondered just what the place actually looks like; so this exclusive picture was taken to show them the comfortable, old-fashioned farmhouse, situated near Milton, Ontario.

TABLE TALKS

by Jane Andrews.

Every year countless cans of home-preserved fruits, vegetables and other foods go to waste because of spoilage — and most of this spoilage comes directly from improper methods of canning, or lack of care during the process.

Fermentation

Caused by yeast organism and may develop in all types of canned fruits or fruit juices. Can be identified by cheesy alcoholic odor; sour taste; bubbles. Pressure, built up inside, may even break jar seal or seam of can. Not actually harmful, but unpleasant to eat.

Instead of open kettle method use boiling water bath method, because more organisms may be picked up from the air when you fill your jar or can from an open kettle. When you heat the food in containers, you destroy these organisms. Always be sure you have a good seal.

Swells

May occur in fruits, fruit juices, tomatoes and such vegetables as greens, mature peas, shelled beans, corn. Develops a few days after processing and may be detected by frothiness and bad odor — or in vegetables rancid smell. Gas sometimes swells cans and bursts jars. Not really dangerous but thoroughly unpleasant.

Use clean sound food, clean equipment and containers. Be speedy as possible in gathering, preparing, processing food and cooling containers. Keep food cool when preparing it for canning; store cans in cool place. Don't use any sugar with vegetables.

Flat Sour

May develop in tomatoes, tomato juice, and vegetables such as peas, corn, greens, beans and pumpkin. No gas and no change in appearance of food. But food has sour odor, acid or bitter flavor, cloudy liquid. Although not actually poisonous, food should not be eaten.

Take same precautions as for Swells. Bacteria that cause Flat Sour develop best at 100-130 degrees F. temperature. Don't let food stand at this temperature before, during or after canning. Have food hot when sealed. Cool jars or cans quickly after canning.

Mould

May develop on any canned food. Fuzzy grayish growth — slimy texture in food. Musty odor. Not dangerous in small amounts on tomatoes or fruit — remove with part of food near it, then boil rest of food 10 minutes before eating. Remove from jellies or jams. Dangerous on meats or vegetables, which should be burned or buried with lye.

To prevent mould be sure you have good seal on jars or cans and protective paraffin covering for jams and jellies. Use pressure canner for meats and non-acid vegetables. Use boiling water bath instead of open kettle to keep mould organisms from forming on fruits and tomatoes.

Putrefaction

May happen with fat meats, greens, corn, mature beans or peas. Food darker than normal, slimy or soft. Gas is present, also foul odor. Burn food or bury with lye. Never taste suspected food — boil 15 to 20 minutes, while stirring. If foul odor increases, destroy immediately.

Cause of putrefaction is under-processing. Follow reliable time tables and use pressure canner.

Botulinum

May be present in all under-processed meats and vegetables and Is Deadly Dangerous. Sometimes shows no signs although protein foods may have gas present, cheesy, rancid or rotten odor, cloudy liquid. Boil any suspected food 15 to 20 minutes while stirring. If odor either develops or increases, destroy as above. Before even tasting, all canned meat or low-acid vegetables processed by any other method than pressure canner should be boiled at least a quarter-hour.

Cause of botulinum is also under-processing. Vegetables and meats should be processed in pressure canner — following times given in reliable recipes or bulletins. Use every precaution against this type of spoilage as it is most dangerous.

Fiery, Itching Toes and Feet

Here is a clean, stainless antiseptic oil that will do more to help you get rid of your trouble than anything you've ever used.

Its action is so powerfully penetrating that the itching is quickly stopped; and in a short time you are rid of that bothersome, fiery torture. The same is true of Barber's Itch, Salt Rheum, Eczema—other irritating unsightly skin troubles.

You can obtain Moone's Emerald Oil in the original bottle at any modern drug store. It is safe to use—and failure in any of these ailments is rare indeed.

DOES INDIGESTION WALLOP YOU BELOW THE BELT?

Help Your Forgotten "28" For The Kind Of Relief That Helps Make You Rarin' To Go

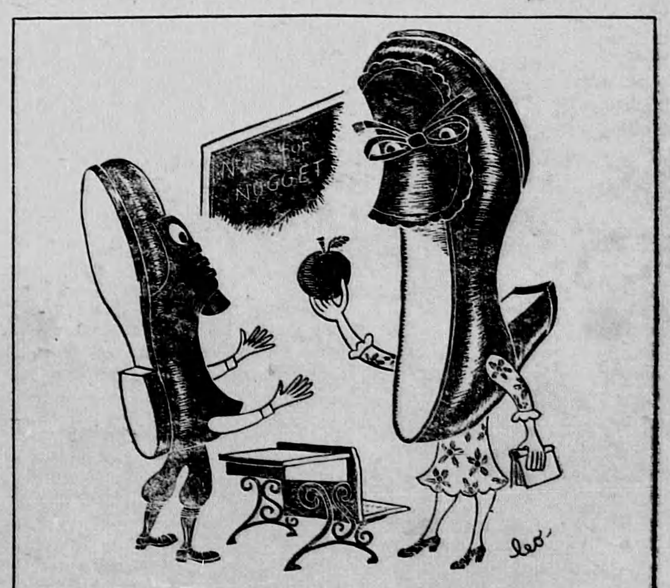
More than half of your digestion is done below the belt—in your 28 feet of bowels. So when indigestion strikes, try something that helps digestion in the stomach AND below the belt.

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—35c

All automobile paints used today, except black, contain aluminum flakes to give a special sheen.



"Get an apple *from* the teacher ...use **NUGGET** every day!"

31-48

DID YOU "NUGGET" YOUR SHOES THIS MORNING?

REG'LAR FELLERS—Coming Our Way? By GENE BYRNES