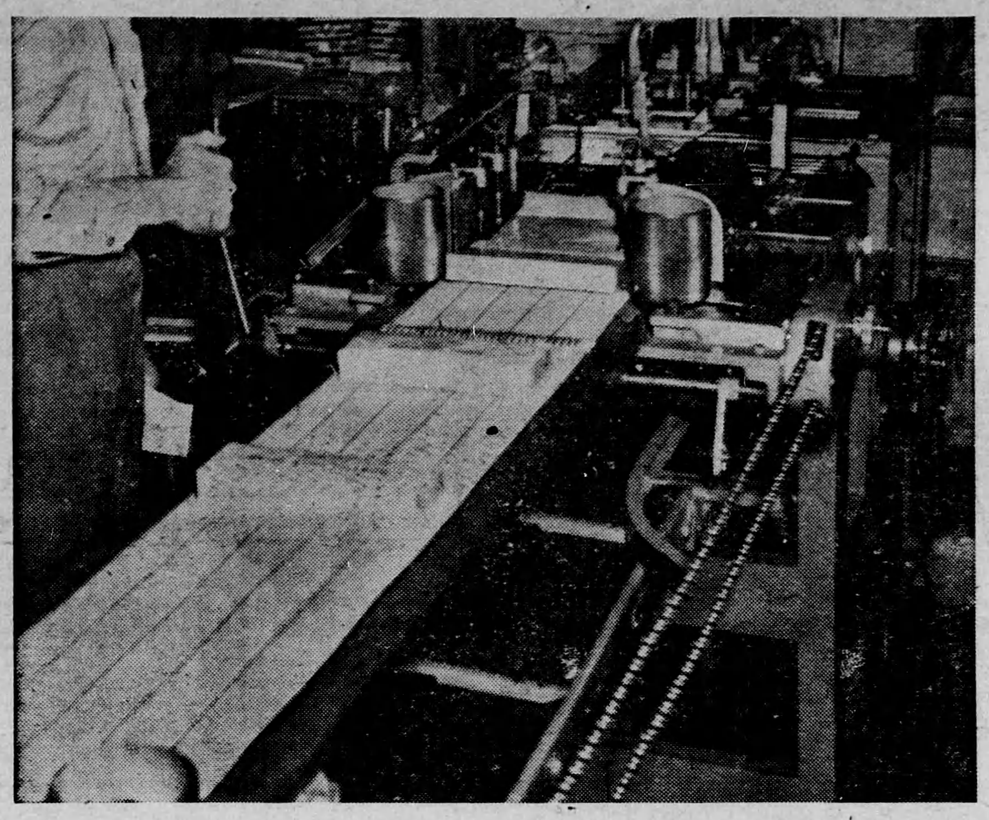
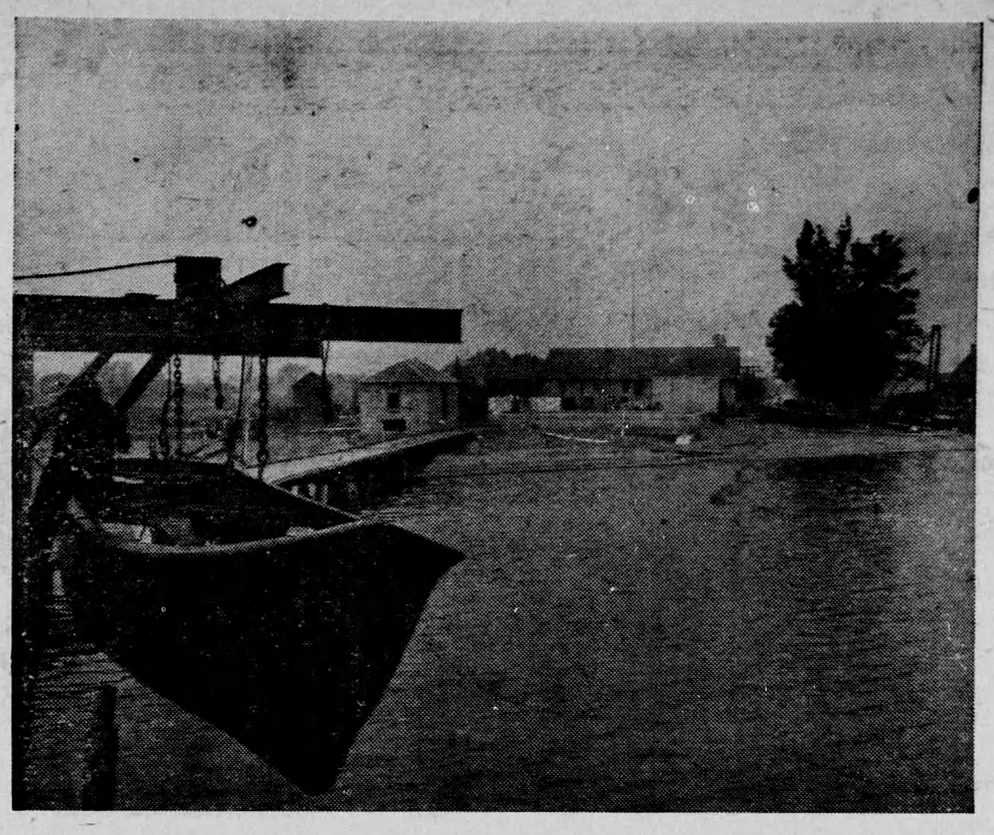


Don't Look Much Like Fish, But That's What They Are—Although the principal market for their huge catches of mackerel, whitefish, perch etc. is in the United States, the Omstead Brothers are continually developing new ideas to make fish more attractive as food for the average Canadian. Situated at Wheatley, Ont. the Fishery is operated by five brothers, two of whom are still of school age and work only during the summers. Started some 30 years ago this is now the largest inland pound net fishery in the Dominion. This exclusive picture, taken inside the plant, shows fish in the course of preparation for the freezer lockers in retail stores, where it will appear in one-pound, ready-to-use packages.



Home of Canada's Largest Inland Pound Net Fisheries—Situated on the shores of Lake Erie at Wheatley, Ont.—about 25 miles southwest of Chatham—the Omstead Brothers Fishery has been in operation some 30 years, and has grown into the largest project of its kind in the Dominion. Pound net fishing is a highly developed type, using special all-metal boats which—because of lack of docking space—are hoisted up on derricks when not actually in use. Special pile-driving barges are used in constructing the nets, which stretch out into the lake as far as four miles. Whitefish, mackerel and perch are the principal products. This picture, taken especially for these pages, gives a general view of the plant.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

That big day to which we had been looking forward for so many weeks—the day on which my friend from England was due to arrive—has come and gone. Thirty years have fallen away and in our resumed friendship we hardly realise they ever existed. Time changes the colour of one's hair, produces lines and wrinkles, alters the contour of one's figure (alas!) but after all is said and done it does little to the real person—the same character is there, the expressions and mannerisms that we remember make their appearance at unexpected times just as they always did.

When I met Cicely at the airport I had only one moment of panic; that was when I had watched about twenty persons pass through the gate and still no sign of anyone I thought in any way resembled her. And then I saw her . . . and without the least doubt at all as to her identity I went to the gate to meet her. So there we were—after thirty years.

* * *

Incidentally, that was also the day when the men started cutting wheat — and had quite a bit of trouble with the binder. It was also the day when the hatchery man phoned that he was bringing our second lot of chickens—half grown, thank goodness, and all pullets. Even at that the thought of more chickens on that day was the last straw since Bob and I were going to the airport and Partner, I thought, would have quite enough to do without acting as "chicken-sitter." So the arrival of the chicks was postponed for a day.

* * *

Do you know what?—I have asked Cicely to jot down a few of her impressions of Canada and Canadian living so here they are verbatim.

"I arrived in Canada by air from England on July 21. The journey took just over twenty-four hours. Owing to bad weather we had to take the route via Iceland but due, probably to the skill of the pilot, the Atlantic crossing was smooth, and the attention and courtesy of the stewardess helped to make the trip for me a very pleasant experience.

And now what are my impressions of Canada gained in these few days? The countryside is vast but lovely with its woods and maple-lined roads—and I love the pretty blue chicory. I said I wanted to take a root back to England but was told in no uncertain terms of the nature and character of this lovely flower that I admired so much. Ontario seems a land of queer noises — trains that screech like "All Clear" sirens; the constant ringing of party line telephone bells that nobody seems to answer. The local shops, I thought, were large and well-filled, and the newspapers absolutely enormous.

* * *

The countryside as a whole seems very similar to that of England but the shopping centre with its wooden stores, and the residential district with wooden houses among the trees, quite continental in appearance. Naturally I am enjoying the quantity and variety of food that comes to the table and I am sure many an English housewife would envy what goes into Tippy's supper dish every night. And the bread . . . I just cannot get over the lightness and whiteness of the bread!

* * *

As for the eggs—I never saw such enormous eggs. I can't quite get used to the idea of there being no twilight. It is light—and then so suddenly it is dark. I love Canadian farm life—at least what I have seen of it so far—soon I shall be an accomplished hen and chicken feeder. Last night I even tried to milk a cow and got at least a tumbler-full of milk, so I am looking forward to several weeks happy and useful holiday in Canada."

★

Considerate

"Look heah, Rastus, you all know what you're doin'? You goin' away for de weekend and there ain't a stick of wood cut for de house."

"Well, what you all whinin' about, womin? I ain't taking de axe am I?"

★

The GREEN THUMB

by Gordon Smith

After periods of heavy rainfall it will often be found that many of the fertilising elements have been "leached" out of your soil—and a supplementary feeding at this season is generally a good investment because of the various vegetable crops.

For even if your soil preparation in the spring was adequate late crops may by this time be in need of this extra feeding. Nitrate of soda applied at the rate of five pounds per 1,000 square feet is good for this purpose.

* * *

When you notice small sticky spots appearing on sidewalks, or on the tops of cars parked under shade trees, you can be pretty certain they are due to the aphids. The sweet and sticky secretion from these insects is often called honeydew—which is the attraction for the hordes of ants which often accompany the aphids.

Norway maple is one of the greatest favorites of the aphids, but they will settle on poplar, birch, hawthorn and sometimes even cherry and apple trees.

Sprays of nicotine are the usual treatment, but they must be given regularly and repeatedly as several different generations of aphids can make their appearance in a very short time.

* * *

A new variation of the time-tested "soil soaker" is a new irrigator—which fits any hose—that has just come on the market. The new contraption consists of a small round cylinder perforated with many tiny holes through which the water bubbles, soaking and aerating the soil at one and the same time.

* * *

More and more gardeners, in order to improve the quality of the soil, are making a point of sowing some "green manure" crop in vegetable gardens, in annual flower beds, or in any other garden patch that can be spared during the early fall or early spring.

Fall wheat is a fine crop for this purpose and so is rye. You will need about one pound of either for 400 square feet—or about two bushels to an acre. Scatter the seed over your beds in late August or early September, then cultivate it in.

* * *

Don't delay too long the pruning of your rambler roses; in fact the best plan is to tackle the job as soon as possible after flowering is done. Pruning should be done every year, because of the heavy growth.

All you have to do is cut out, close to the ground, all the canes that have flowered this year. Tying and training the new canes should begin immediately after the cutting is done.

* * *

If you want pansies to edge a flower bed or border a walk next spring, start growing the plants from seed right now. Fresh seed, planted in a coldframe or flat within the next two or three weeks, should germinate abundantly The seedlings should be then pricked out and properly spaced, and the young plants finally moved to their permanent places in October.

* * *

"Even a modest garden contains, for those who know how to look and to wait, more instruction than a library."—AMIEL.

TABLE TALKS

by Jane Andrews.

There are many who claim that they simply do not like squash as a table vegetable when, as a matter of fact, they have never tasted it when properly cooked. For squash can be very tasty, as well as healthful, whether it is the crookneck variety, the Italian or Zucchini squash, or the saucer-shaped pattypans. Here are some recipes you are almost certain to enjoy; but one thing is very important. Squash of any kind should be used when young and tender—not after the shell grows tough and hard.

Squash, Pan-fried

Slice squash about three quarters of an inch thick; dip slices into milk, then into fine bread crumbs seasoned with onion, salt, pepper, etc. Saute in butter or cooking fat 10 to 12 minutes or until golden brown and crisp and serve hot.

Spanish-style Squash

One small summer squash and one medium-size eggplant cut in small dice. Arrange in buttered baking dish in alternate layers with two sliced tomatoes. Grate one medium onion and sprinkle over vegetables. Add touch of paprika or any other seasonings you choose. Cover all with crushed corn flakes, dotted liberally with butter or fat. Bake in moderate oven (350 degrees) 50 to 60 minutes. Makes from 4 to 6 servings.

Squash, Stuffed With Corn

Take four whole yellow squash of the straight variety and cook in boiling water 15 to 20 minutes, or until tender. Drain and cool, then remove the pulp, saving the shells. Mash the pulp, then combine with one cup cooked corn, a third of a cup fine bread crumbs, a quarter teaspoon salt, dash of pepper, one beaten egg and two tablespoons cream. Refill the squash shells and top each with slice of tomato. Spread over the tomato slices a combination of one teaspoon minced onion, one teaspoon minced parsley and two tablespoons melted butter. Bake in a shallow pan in moderate oven, (375 degrees) for 20 minutes.

Venezuela is the northermost nation in South America.

BOILS

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Answer to Last Week's Puzzle

C	A	S	H		T	A	J		A	R	O	W
A	L	O	E		A	D	O		R	O	B	E
M	I	R	A		D	O	N	A	T	I	O	N
S	T	E	V	E		R	A	G		L	E	D
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A	P	E		E	O	S			A	R	E	A
C	R	A	N	N	Y		D	E	P	A	R	T
T	O	D	Y			C	O	N		R	E	A
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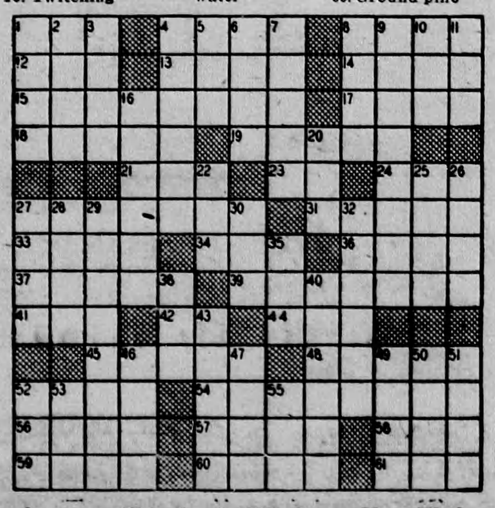
D	I	M		R	A	N		D	A	R	E	D
O	P	E	R	A	T	E	S		S	I	R	E
R	I	T	E		E	A	T		E	P	I	C
S	L	E	D		S	L	Y		S	E	E	K

CROSSWORD PUZZLE

ACROSS
1. Heavy nail
4. Relief
8. Strokes gently
12. New Zealand tree
13. Soon
14. Leave out
15. Piece
17. Dainty
18. Strainer
19. Mistake
21. Chess pieces
23. Pronoun
24. Man's name
27. Support for a climbing plant
31. Steersman
33. Wander
34. Swamp
36. Long narrow opening
37. Encourages
39. Votes
41. Write
42. Exist
44. Light repast
45. Narrow fabrics
48. Positive electric pole
52. Seed covering
54. Became less
56. Closing musical measures
57. Roof edge
58. Boy
59. Sheep
60. Surveyor's nail
61. Indefinite amount

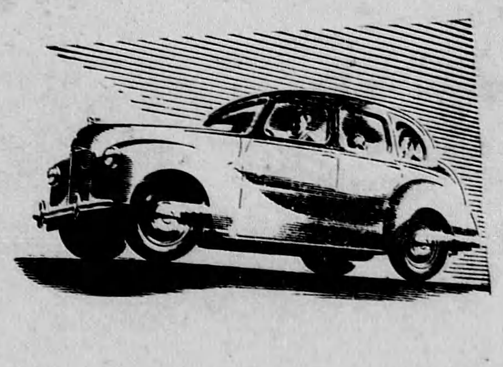
DOWN
1. Handle
2. Vegetable
3. Rafter
4. Girl
5. Unity
6. Solitary
7. Vestibule
8. Outdoor game
9. City in Texas
10. Twitching
11. Pigpen
16. Boring tool
20. Ribbed cloth
22. Pen point
25. Part of a plant
26. Siamese coins
27. Device for catching
28. Garment
29. Close of day
30. Weep bitterly
32. Land surrounded by water
35. Channel from the shore inland
38. Undermine
40. Inclined
43. Persians
46. Too bad
47. Trade
49. Wide-mouthed jug
50. College official
51. Swirl
52. Playing card
53. Line
55. Ground pine



Answer to This Puzzle Will Appear Next Week

AUSTIN

The Car For Every Purse And Person



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