CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

One day last week I was in the city. Business kept me occupied until noon. After lunch, it being so close to Christmas, I thought a little last minute shopping might be in order. Perhaps I might chance on something new or novel—perhaps, who knows, I might even find the Christmas spirit. So I dived through the revolving door of the nearest department store and came up for breath on the inside. You see those doors were turning so fast, with so many folk going in and out, one had to literally make a dive for an empty stall, or miss it entirely.

Inside there was the usual crowd—lonely, embarrassed males shopping in the lingerie department; teen-agers in the record shop; young married couples doing a lot of looking but little buying—probably furnishing their dream-home-to-be after they leave their one-room apartment in Mother's home to set up for themselves.

And in the flower shop a young fellow, hands in his pockets, looked longingly and unbelievably at roses forty-five cents a piece. Another, an elderly man, was buying a few delicate snapdragons . . . did he have an invalid wife at home, or in the hospital, and was he trying to bring a little brightness into her life?

Down in the gift shop a middle-aged couple were inquiring the price of a silver tea-service. Was it for a wedding present, I wondered? Apparently $125 was a little more than they expected so they wandered away.

One look at the bargain basement and I fled. Women jostled each other at every counter and in the aisles. A few meek men trailed along behind their women-folk, carrying bulging shopping bags. Tired, dishevelled and protesting children were dragged along. The air was stifling. "No," I said to myself, "I'll never find the Christmas spirit down here—there isn't room!"

Back upstairs I watched the reaction of the sales-clerks. Most of them were astonishingly polite and obliging, the only hint of impatience was when a customer could not make up her mind. Somehow I felt a little of the Christmas spirit had found a resting place behind the department store counters.

However, I soon tired of the stores and went to visit my sister-in-law. A little old lady got on the street-car firmly grasping a four-year-old grand-daughter by the hand. "Grannie, when do we get off—eh, Grannie—when do we?"

"Soon, dear — very soon." And Grannie looked every bit as excited over whatever was in store for them as the wee girl. The tram stopped . . . the little lady and the little girl hurried to get off. The conductor saw them—leaning forward he called—"Hi, lady, not this stop . . . next stop is Wellesley."

Ah, the Christmas spirit, I though. Why else should the conductor worry if the two had to walk a couple of blocks? We started up again; this time I noticed a man, deathly white—and strap-hanging! There was obviously something wrong and I quickly offered him my seat. He spoke not a word but shook his head. It was then that a man sitting next to me came to life—"He can have my seat," he said. The white-faced man accepted. It was then that I noticed his blue hospital jeans.

Later some school girls boarded the car; this time there were almost enough seats, but not quite. A minister got on; one of the girls, to my great delight, immediately jumped up and offered him her seat. That, I thought, is not the Christmas spirit. It is just ordinary, everyday decency and respect with that child.

Before going to the station that night I stopped at a florist's and treated myself to a large Boston fern. It was after the rush hour so I took a chance on what would happen to my fern on the street-car. But right away I got in a mix-up. There was I, one arm full of fern, the other hugging my bag and a parcel . . . and no ticket! Somehow I unearthed a loose quarter in my pocket, got my tickets and then couldn't tear one off. Seeing my predicament another passenger came to my rescue, tore off a ticket and dropped it into the box. Such a little thing to do, but without that Christmas spirit in the air my fellow passenger might not have noticed me at all.

But oh, how nice it was to be back at Ginger Farm!

The Co-operative Bank of Newburyport, Mass., spent $500 in renovating a vacant house. Then they discovered that the house didn't belong to them — theirs was two doors away.

4623
SIZES
12 - 20, 40

Out of the romantic era comes this adorable blouse! Pattern 4623 has gay scalloped front, tuck at shoulders, full sleeves. Wear with your new whirl. OR slim skirts!

Pattern 4623 comes in sizes 12, 14, 16, 18, 20; 40. Size 16 takes 3¼ yds. 29-inch.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send TWENTY-FIVE CENTS (25 cents) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send your order to Box 1, 123 Eighteenth Street, New Toronto, Ontario.

Beating Mary's Record, Sally Has Three Little Lambs—Sally Ann Chitwood, fifteen years old, is seen fondling her well-bred woolly lambs before entering them at a show. Their names are Tom, Dick and Harry and they average 110 pounds each.

How to Launder Fine Fabrics

Now that our table linen is no longer limited to the large white damask tablecloths which our grandmothers considered the only thing for a lady's table, and the shops are full of all sorts of enticing and colorful luncheon sets, doilies, runners and so forth, we must give a little thought to the method of laundering, if they are to retain their original attractiveness.

White table linen may be washed just as other white cottons and linens; that is, first soak them in lukewarm suds, wash them in fresh hot suds, thoroughly rinse them and dry in the sun.

For colored pieces, however, unless one is positive the colors are fast, a little care should be taken to preserve the original attractiveness of the material.

Just as for colored hankies the safe procedure is to wash all types of colored table linens in lukewarm or cool suds, to thoroughly rinse them in clear, lukewarm water, roll in a Turkish towel to remove the excess moisture, immediately unroll and hang to dry at once.

Some of the thinner materials are ready to iron at once. Articles with embroidery or appliqued designs look best if ironed on the wrong side over a soft pad such as several thicknesses of a Turkish towel.

This makes the embroidery stand out and look more like new. When ironing linen it is important to iron the material until thoroughly dry, as if left damp it tends to have a puckered effect when dry.

Square or oblong articles and also round doilies should be ironed with the thread of the material in order to keep the min shape.

Linen table mats edged with lace or crochet require special care in ironing. The mats should be pinned in the correct shape to the ironing sheet when wet, placing the pins close together where the lace joins the linen. Iron with the point of the iron and keep the mat pinned out till the lace is quite dry.

A lace cloth needs careful handling and the very mildest of soaps should be used for washing it in warm water. If washed in a wringer place table cloth in a bag or pillow case to prevent tearing.

Before laundering, all tears and holes should be repaired, and if a tablecloth is going thin, the linen should be carefully darned or backed with a reinforcement of linen or net.

After each meal get after stains and spots, washing out in cold water, coffee, tea and dish-gravy stains. Brown gravy, ice cream and butter stains should yield to a hot, soapy water washing.

Fruit stains should be treated by placing the marred portions over a bowl and pouring boiling water from a kettle held at a height so that the water hits the stain with force. No matter what the stain get after it at once.

If the table linen is put away stained and spotted, it will take much rubbing and strong agents to remove the spots. This will tend to shorten the life of your napery.

Do not use starch on linen that is put away and used frequently, and do not use starch if the cloth is of linen or lace or all lace. It is best not to launder a really fine lace banquet cloth. Such pieces should be sent to a good dry cleaning establishment.

When you put away fine napery, place it carefully between sheets of blue tissue paper. Keep the linen, if possible, on a shelf of its own.

Double Check

A lieutenant who had just taken charge of the meteorology department at one of the Army Air Forces navigation schools noticed that his secretary's telephone rang every morning at approximately a quarter to twelve. She would glance at the wall clock, announce the time, and hang up.

Finally he asked who was doing the calling. "I don't know," she said. "I never thought to ask. They just call up and ask the time, and I tell them."

Being a tidy soul, the lieutenant instructed her to find out who was calling, and why. The next day, the secretary told him that it was the post fire department. "They want the right time so they can sound the noon siren," she said.

"Well, how do you know that our clock has the right time?" he asked.

"I don't," she said. "Not now. I've been checking it by the noon siren."

What A Mess

When God gave out brains, I thought
He said trains,
And I missed mine!
When He gave out looks, I thought
He said books,
And I didn't want any!
And when He gave out noses, I thought
He said roses,
And I ordered a big one!
When He gave out legs, I thought
He said kegs,
And I ordered two fat ones!
When He gave out ears, I thought
He said beers,
So, I ordered two long ones!
When He gave out chins, I thought
He said gins,
So I said "Give me a double!"
Heck, am I a mess.

TABLE TALKS

by Jane Andrews.

If you're expecting company — possibly your Womens Club—I'm sure that both you and they will be pleased with this Date Pudding, which has the advantage that it can be prepared well ahead of time. It's made like a layer-cake, with filling added. Here's the recipe:

Date Pudding

5 eggs
½ cup flour
¾ cup sugar
1 teaspoon baking powder
1 cup chopped nuts
1 cup chopped dates
1 teaspoon vanilla

Method

Beat egg yolks. Add sugar and flour, sifted with baking powder, then the nuts, dates and vanilla. Last, add well-beaten egg whites. Bake in a very slow oven in two 9-inch square pans. Maybe you have a favorite filling which you'd prefer to use. However, this one is easy to prepare—and very good.

Filling

1 cup milk
1 egg
¾ cup sugar
1 teaspoon corn starch
1 tablespoon butter

Method

Cook in double boiler until it is thickened. Cool; and when ready to serve place between pudding layers. Serve in squares. Whipped cream — although not essential — adds that finishing touch.

Some sort of treat to put in those lunch boxes is a problem with many, and I'm sure that these sand tarts will be warmly received, no matter whether the lunch-boxes in your family travel schoolward, or to work.

Sand Tarts

1 cup brown sugar
½ cup shortening
1 egg, beaten
1 teaspoon vanilla
¼ teaspoon salt
1½ cups flour
2 teaspoons baking powder
Cinnamon and sugar

Method

Cream shortening and brown sugar. Blend in the egg, saving out a little of the white, and add the the vanilla. Add flour, sifted with the baking powder and salt. Mix well. Chill. Roll thin, cut with cookie cutter, brush with lightly beaten egg white, then sprinkle with cinnamon and sugar —(one tablespoon sugar to one-fourth teaspoon cinnamon). Bake in a 350-degree oven for 10 minutes.

* * *

There are probably 57 varieties—or more—of doughnuts, most of them good, and if you've never tried this kind, you've been missing something. Just a word of warning, though. If you expect them to last, better keep them under lock and key—that is, if your folks are anything like mine.

Cocoa Doughnuts

1 cup sugar
½ cup cocoa
3 tablespoons fat or shortening
1 teaspoon vanilla
2 eggs
1 cup sour milk
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
4 cups flour (approximately)

Method

Mix and sift flour, baking powder, soda, salt, spices and soda. Gradually add sugar to eggs, beating until light; add shortening, add the flour mixture alternately with milk, stirring lightly until the ingredients are combined. (Use enough flour to make the dough just the right consistency to roll.)

Roll one-fourth inch thick and cut with a doughnut cutter and fry in hot, deep fat until lightly browned. Dip in chocolate frosting or powdered sugar.

I must confess that I'm not much of a peanut butter "fan" personally; but there are so many who love the stuff that maybe you'll find a use for this sauce, to be used as a topping for ice cream.

Peanut Butter Sauce

1 egg
4 tablespoons peanut butter
¾ cup sweetened, condensed milk

Method

Beat egg lightly, fold in milk, add peanut butter, blend well.

Nearfly 1,000,000,000 people live in the lands of southeastern Asia, in about seven or eight per cent. of the earth's land area.

Merry Menagerie—By Walt Disney

"If their kid doesn't stop pulling my tail, I'll let the mice take over the joint!"

GIRL OR WOMAN WANTED

For housekeeping position. Nice home. Pleasant People. Please write

Mrs. Sair,
44 Ridge Hill Drive,
Toronto 10, Ont.

STOP SCRATCHING
Relieve Itch in a Jiffy

Relieve itching due to eczema, pimples, athlete's foot and minor itch troubles. Use cooling medicated D. D. D. Prescription (ordinary or extra strength). Greaseless, stainless. A Doctor's formula. Soothes and calms intense itching quickly. 35c trial bottle proves it—or money back. Ask your druggist for D.D.D. Prescription.

"This Coming Year"

"This coming year I'd like to be a friend to everyone;
I'd like to feel each day well spent at setting of the sun;
I'd like to know that I have done at least one kindly deed,
Before I lay me down to sleep that I have given heed-
To some one's cry for sympathy, or friendship or that I
Have made the day seem brighter to some chance passer-by,
And that the world is better still in just some little way,
Because I've tried to live the very best I could each day.

"I'd like to be a ray of light when skies are overcast,
I'd like to help some one who failed to blot out all the past.
To start again despite the storms, and find the skies are blue,
To know that in this good old world there's lots that's fine and true,
I'd like to be the kind of person everyone will love,
And make the world seem just a little more like heaven above:
I'd like in all my dealings to be true and just and fair.
That God will help me do these things shall be my daily prayer."

—Author Unknown.

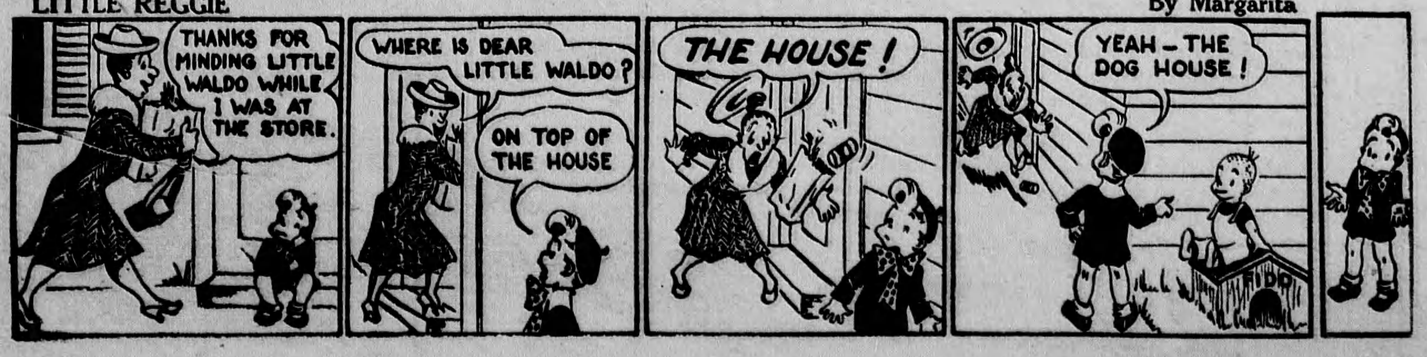
IS BACKACHE JUST A SIGN OF AGE?

Many people suffer an aching back *needlessly*—believing you must expect a few aches and pains when you're "getting on" in years!

But backache is often caused by the faulty action of kidneys and liver. See how much better you feel after taking Dr. Chase's Kidney-Liver Pills, and your kidneys and liver both filter out impurities from your bloodstream. That's because this time-proven Dr. Chase remedy treats two conditions at once—contains special remedial ingredients for both the kidney and liver disorders which often cause backache.

If you're feeling worn-out, tired, headachy—with painful joints and aching back—look to your kidneys and liver. Try Dr. Chase's Kidney-Liver Pills tonight. At all drug counters. 14

HOW TO RUN

By Tom Gregory

LITTLE REGGIE — By Margarita