Double Decker Omnibus Makes Five Room Home—They have housing problems in England too, and this old double-decker has been turned into a living room, kitchen, toolshed, two bedrooms and a bath. The driver's cab is now a toolshed. On the ground floor there are the living room and kitchen, while sleeping quarters and bath are "up top." The main room is equipped with all the comforts of home, including television.

Helpful Hints For Homemakers

A bright new muffin tin is better than a tray for serving meals to a sick child. Put each food in a separate muffin cup, and there will be no dishes to slide. A small glass of milk or fruit juice may also be set in.

* * *

Make buttons removable from a garment to be cleaned or washed, by converting them into studs. Sew a small pearl buttom on the back of each. Leave a short loop between the large and small button (unless the fancy button has a shank). Anchor each ornamental button in a small buttonhole, worked on the underlap of the garment to coincide with the regular buttonholes on the overlap. Removable buttons are now in place.

* * *

Baby's old bathinette is useful on washday. Sprinkle clothes on its waterproof top, fold and store inside where they won't dry out.

* * *

Two-inch velvet ribbon wound around the lower handle of the mop, keeps it from marking furniture you are dusting under.

* * *

"Jangle-bangles" for a costume party or program may be made inexpensively from bottle caps. Flatten caps, remove cork, and punch a hole in each cap for sewing on. Paint aluminum or a bright color.

* * *

Insert a funnel into ham before baking it, and fill the funnel with pine-apple juice. The juice gives a delicious, new flavor.

* * *

When making sweet rolls, work some dough into a thin rope and wrap it around sterilized, well-greased wooden clothespins. Be sure the ends stick out enough so the pins will be easy to remove after the rolls are baked. When cool, fill holes with jelly, spread, or thinly sliced wieners. They can be served hot or frosted, too.

* * *

Don't burn 'em up! Cut out the clever little pictures from old greeting cards—holiday, anniversary and getwell—and save them to decorate plain paper napkins, nut cups, and place cards. You'll receive many a compliment for this special touch. These cutouts give an air to plain stationery, too.

* * *

Stick bunion plasters behind the lower corners of large pictures; corn plaster behind small pictures. These hold the frames away from the wall and prevent that hard-to-remove dark streak from forming along the bottom.

* * *

Use two knitting needles when casting on the required number of stitches. Then remove one needle—you'll find the cast-on stitches loose enough for easy knitting of your first row.

FOR BRONCHIAL ASTHMA YOU CAN'T BEAT BUCKLEY'S MIXTURE

When Your BACK Begins to Ache

REACH FOR

BECAUSE—Backache is often due to an upset kidney condition; and for over half a century Dodd's Kidney Pills have helped bring relief from backache by treating the kidneys. Get Dodd's Kidney Pills today at any drug counter. Look for the blue box with the red band. You can depend on Dodd's. 155

CHRONICLES OF GINGER FARM

by Gwendoline P Clarke

Actually I am right here at Ginger Farm but in memory I am back a good many years, in a boarding house in the city of Moose Jaw. I was staying there alone . . . waiting. Partner had brought me there; stayed a couple of days and then had to return to our temporary home fifty miles west of the city.

I can see the boarding house now . . . piano crosswise in the living-room; big square window with a lovely window seat and lots of magazines. An archway led to the dining-room and a hall-way to the kitchen; behind the curtain was what, I believe, is known as a continental bed—one that could be tipped up sideways and fastened to the wall for daytime convenience.

Funny things one remembers. I forget the name of the land-lady, and the other guests who were there and yet I remember these little details in connection with the house—I suppose because they were different from anything I had seen at home. I also remember standing around in the hall about twelve o'clock one night waiting for a taxi to take me to the hospital. It did not come . . . and it didn't come! Finally my landladly phoned again . . . yes, a taxi would be there in a few minutes, they had sent one before but it had got into heavy snow on a side-street and lost a wheel. Was I glad I was not in the taxi when the wheel came off!

I finally reached the hospital without mishap. It was a small private hospital owned and operated by two sisters, one a nurse and the other a fully qualified dietitian. Everything was very nice, very efficient and the meals and service just grand. I was able to be around the next day and soon discovered there were only a few other patients, some with babies; some waiting.

I felt rather friendless and alone—as indeed I was, a stranger in a strange land, just six months out from England and Partner fifty miles away. But what probably contributed most to my lonesomeness was the fact that among the ladies-in-waiting was a girl who was evidently very popular and with plenty of this world's goods. I remember she had beautiful reddish hair, and wore a blue satin bed-jacket to match her blue satin eiderdown. From her hospital bed—which didn't look like a hospital bed at all, but a couch among a bower of flowers—anyway, from it she held court. There were many visitors and peals of laughter drifted into my little back room. She was definitely the glamour girl of the hospital, even to the nurses. Perhaps I envied her a little . . . I don't know. If I did it wasn't for long. The next day a baby was born to each of us. Daughter was just about perfect—just as any normal baby is to its mother. But Lady Blue Satin . . . her baby was born dead.

That is a terrible thing to happen in any language but this girl was apparently a spoilt darling and reacted accorlingly. Before the baby was born there had been kidney complications. She had been put on a strict diet and yet had persuaded her friends to bring her in some of the very things she wasn't supposed to eat. Nature plays no favourites but has a way of catching up with spoilt darlings. But for all that I felt awfully sorry for Lady Blue Satin. When I was going out of the hospital she called me in and asked to see the baby. She looked at her and said nothing. My lady was still wearing blue satin, her room still bedecked with flowers—but the glamour was gone. I never did know who she was.

The hospital, as I said before, was just about tops for efficiency and comfort, and yet, a month after I left it was closed by order of the Health authorties. Several mothers had died from blood poisoning, others were seriously ill — and all through infection getting into the hospital from an unsuspected source.

Why do I think of all this just now? Because this is the eve of Daughter's birthday. It is only natural to look back and think how much we have to be thankful for. And I wonder what happened to Lady Blue Satin!

And I wonder, is there a "pull" towards the district where one was born? Both our babies were born out West; when we came East it was largely on their account—to give them, as we thought, a better chance in life. Now Daughter is in Fort William and when Bob was in the army he thought B.C. was as good a place to live as any he had struck.

WILLIE WEATHER Says:

FROSTY

Jack Frost has been painting the window panes again. I often wonder how he can get around so fast—no matter where you go, he's been.

He must ride around on a high-powered icicle.

TABLE TALKS

by Jane Andrews.

All through the school year there are many thousands of boys and girls who find it impossible to get home during the daily luncheon period; and I imagine that around now, what with the condition of the roads, this number is greater than ever. And for many's the long year the problem of school lunches has bothered countless mothers.

So today I thought you might welcome a few suggestions along this line—most of which have the endorsement of the Saskatchewan Department of Public Health, which made a special study of the subject. So here goes.

The Lunch Pail

What kind? Metal is best because it must be washed—and scalded—regularly. There should be air holes for ventilation and, of course, a handle for easy carrying.

How To Pack

Line pail with wax paper or paper napkin. Wrap each food separately. Put the heavier foods on the bottom—the easily crushed sort on top.

What's a Good Lunch?

One that contains enough food—and the right kind of food. MILK—for bones and teeth. A VEGETABLE or a FRUIT, preferably both. BREAD—whole grain or Canada Approved. PROTEIN—such as meat, fish, cheese, eggs or peanut butter. HOT FOOD—such as soups, cocoa or scalloped dishes.

Now, just a word about these hot foods. Every school should have facilities for reheating food, and these are easy to make. Just a large kettle of hot water—a canner serves the purpose very well. It is necessary to have a rack in the bottom to keep the jars off the direct heat. This may be made of wire, or may be just a piece of board, about ¾ of an inch thick, with holes bored in it to allow the water, to come up around the jars.

Each child carries a jar of food in its lunch kit. If put on the stove to heat during morning recess, the food will be piping hot by noon. Jars should be taken home to be washed, and refilled for the following day.

What Foods for the Jar?

There are plenty that are suitable. Baked beans, milk pudding, shepherd's pie, vegetable stew, creamed chicken, vegetable chowder, spaghetti and meat with tomatoes, macaroni and cheese, creamed carrots or other vegetables, scalloped potatoes, liver or salmon loaf, creamed eggs, soup, cocoa with milk.

Luscious and Nourishing Lunch Suggestions

1. Vegetable milk soup, crackers, peanut butter on whole wheat, oatmeal cookie, apple. Recess snack—bran muffin.
2. Meat loaf sandwich, carrot strips, rice and raisin pudding, bran muffin, milk. Recess snack—apple or orange.
3. Macaroni and cheese, brown bread and butter, turnip strips, raisin biscuit, banana, milk. Recess snack—cookie.
4. Tomato soup, cheese on whole wheat bread, cabbage salad, cup cake, orange. Recess snack—cinnamon bun or muffin.

Interesting Sandwich Suggestions

Peanut butter and crisp bacon. Minced meat and grated carrot. Ground liver and pickle. Cheese and chopped nuts. Peanut butter and celery. Scrambled eggs and bacon. Cottage cheese and marmalade. Flaked fish and salad dressing. Grated cheese, raw carrots and salad dressing.

* * *

Seems as though I've used up pretty nearly all my space. However, the next time you're having Pork Chops for dinner, perhaps you'd like to try doing them a different way. Here's one method they use over in Norway—and very tasty too!

Norwegian Pork Chops

- 6 pork chops, 1 to 1½ inches thick
- 2 teaspoons prepared mustard
- Salt and pepper
- 1 tablespoon fat
- 1 medium-sized onion, minced
- 2 tablespoons flour
- 1 cup canned chicken consomme
- ½ cup light cream
- ¼ cup chopped cucumber pickle

Method

Spread chops with the mustard and season with salt and pepper. Brown well on both sides in hot fat in the pan. Add onion and cook for 10 minutes. Remove chops, pour off excess fat and stir in the flour. Add consomme and light cream, stirring until sauce is thickened and smooth. Return chops to skillet and cover with pickle. Simmer for 50 to 60 minutes, or until well done. Yield, 6 portions.

* * *

And here's what may be, to some of you, a new way of using sausage meat.

Ginger Sausage

Combine 1 pound sausage meat, 2 tablespoons minced parsley, 2 tablespoons minced onion, ½ cup chopped pickle, ½ cup bread crumbs, 2 teaspoons ground ginger, and 2 egg yolks. Whip the 2 egg whites until stiff and fold into mixture. Season well with salt and pepper, and form into small balls. Brown in hot fat, then cook over low heat till well done.

Answer to This Week's Puzzle

O	R	A	T	O	R	■	B	R	I	A	N	D
P	O	L	I	T	E	■	E	A	S	T	E	R
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T	I	N	G	E	D	■	W	E	A	K	E	N
E	C	A	R	T	E	■	S	T	R	E	S	S

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HOW-TO-FIX-IT

By Tom Gregory

LITTLE REGGIE

By Margarita