CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

Well, it looks as if the groundhog knew what he was doing last month when he crawled back into his hole—there is a cold, biting wind this morning and quite a flurry of snow. Like it or not we have to take what comes, so we may as well make the best of it.

Now it has turned cold again I am glad I did what I did last week. Oh no, it wasn't a big job of housecleaning or anything like that. It was nothing more or less than a round of gadding! In fact I believe I was out somewhere every day last week—and sometimes twice, all except Saturday. And that is something unusual for me. And while gadding doesn't help the work along at the time, I believe it does help one to shake off a sort of lethargy that comes with staying at home too much. Anyway, here I am again, all set for a good week's work, so I haven't quite reached the stage complained of by a friend of ours who said—"Seems to me I can't work and run around as well, so I guess I'll have to quit work."

One thing I like about gadding is the contacts one makes. I did so enjoy meeting a lady the other day, who, for ten years, has been working on an historical research project. To my way of thinking history is about the most absorbing and fascinating study there is. I love to dig up facts concerning the early pioneer days in Canada, and so, with very little encouragement I was soon off on that track again. The trouble is it takes up so much time. Hunting through some old press clippings afterwards I made a discovery about our own farm which I had previously overlooked. It appears that in May, 1822, the early settlers in this district—all of them Scotsmen—arranged to meet on the trail by Lot 2, Concession 3—which is this farm, but before it was a farm. The purpose of the meeting was to discuss the advisability of starting some kind of school for the children in the district. From that meeting plans were made from which emerged the first log school house in this section where between 60 and 70 pupils were enrolled the first year. Many of them had quite a distance to walk through bush country as there were no busses to pick them up along the road in those days!

Another interesting evening I had was when I was invited as guest to a Book-of-the-Month Study group. I got quite a kick out of that—just sitting back wondering what the reaction of the group would be towards the book under review which I had read years ago but which was unfamiliar to all but two of the group. The book was "Tom Jones"—if you have read it you will know why I was amused at possible reactions. If you haven't read it—well, never mind.

Then there was the Canadian Club which featured lantern slides of Quebec. It was splendid. For anything of that sort I much prefer lantern slides to moving pictures. With the latter beautiful scenery is flashed on the screen and gone again before one can take in all the details. Scenic loveliness is not something to hurry over but to linger with so that one can enjoy and appreciate the wonderful coloring and variations in light and shade. Lantern slides are a grand way of acquainting us with parts of Canada which we may never even have a chance to visit.

To finish out the week Partner and I went to see "Hills of Home"—more beautiful scenery, this time of bonnie Scotland. And of course, there was Lassie! Saturday night Partner and I stayed home and listened to the hockey broadcast.

And what of the farm? Well, another calf arrived so that means another cow to milk. The hens are still laying and our cats and dogs continue to provide us with interest and entertainment. But we are minus one animal that we parted with without regrets. It was a skunk that had already killed three of our Sussex hens. So Bob set four trap units runway and in half-an-hour the skunk was caught. It was well it didn't take any longer because I was having a great time keeping the dogs and Joseph-Mark from doing a little investigating on their own. So far I haven't done any gadding this week but we have already received or entertained three neighbours, two insurance agents, one gentleman of the Jewish faith and five small boys looking for pigeons.

Answer to Crossword Puzzle

A	L	A	S		A	S	A		C	L	A	M
L	E	N	T		I	T	S		L	I	V	E
D	O	O	R		L	A	P		A	N	E	W
S	N	A	I	L		T	E	N	S	E	S	T
			P	O	C	O	N	O	S			
A	P	E		C	A	R		T	E	N	E	E
R	E	R	E	A	D		R	I	D	E	R	S
K	A	R	A	T		S	A	C		W	E	E
			S	E	R	E	N	E	R			
F	L	O	T	S	A	M		D	E	M	I	T
L	A	N	E		T	I	P		D	I	C	E
A	V	E	R		E	T	A		A	M	E	N
T	E	R	N		S	E	W		N	E	S	T

Easy-To-Make Two Purpose Bag

Here is an idea for a useful, easy-to-make bag which may serve two purposes. It can be a clothespin bag, to hang on the line or from a belt at the waist when clothes are hung or removed from the line. It may be hung from the blanket rope in the automobile. Magazines, writing equipment, make-up kit, gloves, or anything that needs to be easily accessible may be stored in it.

To make the bag, a wire clothes hanger and a piece of strong cloth such as cretonne or awning cloth are the materials needed.

Cut the material an inch wider than the straight bar of the hanger and double the depth you wish the bag to be when finished. Three quarters of a yard doubled is quite satisfactory.

Make a narrow hem on both long edges. Turn an inch-wide hem in one end of the cloth, fold the material crosswise, letting the hemmed end come to an inch and one-half below the unhemmed edge. Sew the sides of the bag together. Now, hem the raw edge over the bar of the hanger.

APT DESCRIPTION

In Union City, N. J., a young woman whom Walter Blazeck had picked up robbed him of $150 and his car. When police asked him to describe her, he offered: "Overattractive."

New Travelling Clinic.——In keeping with its policy of bringing preventive medicine to its employees the Canadian National Railways has now placed in service a new all-steel medical car. This modern clinic is equipped with the latest instruments for first aid, physical examinations and vision testing. The new car will make a continent-wide tour of the system and for the next two years will be office and home for a railway medical officer. Shown inspecting the car; left to right, are: Dr. K. E. Dowd, chief medical officer C.N.R., Nurse B. Boudreau and E. R. Battley, chief of motive power and car equipment.

Miracle Of Grogan's Mill—14 year old "Bubba" Long, whose whole life has been spent suffering from rheumatic fever, asked for a "bushel of letters" on a big radio program. He got an estimated 100,000 pieces of mail, many of them enclosing money—almost $20,000. Bubba's father works at Grogan's Mill and people are calling the event "The Miracle of Grogan's Mill."

TABLE TALKS

by Jane Andrews

One of the greatest of all food controversies is in regard to fried chicken—southern style. There are almost as many theories regarding the proper method of preparing this succulent dish as there are about the best way to mix a mint julep.

So today I thought perhaps you'd like to have a recipe guaranteed to be authentically "southern"—and it has nothing to do with fried chicken, Maryland, as that entails batter and deep fat. So here we go for:

FRIED CHICKEN, SOUTHERN STYLE

Select chickens of from two to two and a half pounds weight; and if you have the butcher disjoint them for you, ask him to use a knife rather than the cleaver, as the latter splinters the bones, leaving them uneven and unsightly.

Some Southern cooks use two frying pans, one for the white meat, the other for the dark. Thus the pieces that require about the same length of cooking are grouped together—the white-meated portions are done more quickly than the dark, of course.

Season the chicken, including the giblets, with salt and pepper; dredge with flour. (Either roll in flour or shake in flour in a paper bag.) Melt chicken fat in two frying pans so that it's about a half-inch deep. When hot arrange the white-meated pieces in one, the dark in the other. If only one pan is used, put the dark in first, as they take longer to cook. Turn often, being careful not to pierce the flesh so the juice will escape. Cook from 30 to 40 minutes (depending on age and tenderness of the birds) or till tender and a deep brown in color.

The gravy is almost as important as the chicken, and here again there are different schools of thought. In Tennessee they favor a brown gravy, made with water; in Alabama, a cream gravy, done with milk. But be sure and make plenty, which ever style you choose.

CHICKEN GRAVY

For each cup of gravy desired leave two tablespoons of fat in the pan together with any brown crusty portions of chicken that have dropped off. Pour off all the fat in excess of desired amount. Blend in flour, allowing two tablespoons for the same amount of fat. Cook, stirring till flour is brown. Slowly add water or milk, one cup for each two tablespoons of fat and flour. Cook, stirring till thickened. Boil one minute. Season to taste.

* * *

To go with the chicken and gravy, nothing could be more appropriate than hot buttermilk biscuits. And people down South declare that we northerners make our biscuits too thick and too big are not much bigger than a half around. They favor biscuits that dollar—thin and crispy, brown on top and a glossy white inside.

OLD SOUTH BUTTERMILK BISCUITS

2 cups sifted enriched flour
1 teaspoon salt
½ teaspoon soda
1 teaspoon double action or 1½ teaspoons of tartrate or phosphate baking powder
4 tablespoons shortening
¾ cup or slightly more of buttermilk

Method

Have your oven very hot. (500 degrees F. is about right). Sift together the dry ingredients twice. Chop in the shortening with a pastry blender or two knives till the mixture resembles coarse corn meal. Add enough buttermilk to give a soft dough. Stir till the mixture forms a ball.

Now turn out on a lightly floured board and knead for about thirty seconds. Roll to a quarter-inch in thickness and cut with a small biscuit cutter. Put on a greased baking sheet. If a glazed surface is wanted, brush the tops with sweet milk. Bake at 500 degrees F. for about 12 minutes, or until brown. Yield; about two dozen biscuits of an inch and a half in diamter.

And if, after eating this combination I've described today, you should find yourself breaking out into "You-all's" and "Honey chile's" don't blame me. It will be that Southern influence.

THE SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

Jesus Among People Of Other Races
Mark 7:24-37

Golden Text:- God is no respector of persons: but in every nation he that feareth Him, and worketh righteousness, is accepted with Him. Acts 10:34-35.

In the first year of His ministry Jesus laboured mainly in Jerusalem and surrounding territory. Here was the magnificent temple, the center of Jewish worship. The next year he devoted particularly to Galilee, but the third year he went beyond the borders of his own race. When approached for help by a Greek woman from Syrophenicia he replied in the mood of the day, "Let the children first be filled: for it is not meet to take the children's bread, and to cast it unto the dogs." But she was not deterred by the reference to the Gentile dog. She must have deliverance for her demon-possessed daughter. Her insistent faith was rewarded. Jesus cast out the devil.

But though Jesus tested this woman's faith by speaking as his countrymen, his statement also served to bring into bolder relief his own attitude to people of other races. To this woman, to the deaf and dumb man of Decapolis and to many others he accorded the same mercy and love that he did to the children of Abraham. His ministry was to all.

It was written into the American Constitution that "all men are born free and equal." But four decades passed and much blood was shed before the Emancipation was proclaimed whereby the black slaves were freed. But those in glass houses shouldn't throw stones. We have our racial prejudices in Canada, too. We shouldn't allow immigrants to enter our country if we are not prepared to equally share the benefits and privileges with them. We should remember that we, too, are really foreigners here, for this land originally was inhabited by Indians.

Let us bear in mind that God "hath made of one blood all nations of men to dwell on all the face of the earth.' Acts 18:26. This consideration should eliminate racial prejudice and help us to love and help men of all nations as Jesus did.

HEADLIGHT DAZZLE

A British survey attributes headlight dazzle to an incorrect alignment of lamps rather than to failure on the part of drivers to use deflecting mechanisms. It was also found that low-mounted passlamps are more likely to dazzle than deflected headlights. A regulation made by the Minister of Transport as a result of the survey provided that on and after Jan. 1, 1949, a lamp mounted with its center less than two feet from the ground would not be held to comply with the Road Vehicles Lighting Regulations of 1936 unless the lamp were used only in fog or when snow was falling. It is proposed later to fix an upper limit of 3 feet 6 inches and a lower limit of 2 feet for headlamps and passlamps on all cars registered for the first time on or after Jan. 1, 1951.

You can't tell whether a man is delightfully witty or just boorish until you know how much money he has.

PILES

When you remove the internal cause of piles you get worthwhile results that last. That's the simple reason for PYLTONE'S great success. No matter what you have done for this torture, or how long-standing and stubborn your case, modern science has the answer in PYLTONE'S PILE REMEDY (a liquid taken by mouth). Your first bottle proves this or the price refunded at once. That's our guarantee of PYLTONE'S quality. $1.75 at all modern druggists.

CUTS, BURNS and BRUISES

Healing, Soothing and Antiseptic. Dr. Chase's Ointment brings quick relief. Regular Size 49c, Economy Size, 6 times as much $2.25. A healer for over 50 years.

Dr. Chase's Ointment

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DODD'S KIDNEY PILLS A TREATMENT FOR BACKACHE HEADACHE RHEUMATIC PAINS BLADDER TROUBLES NUMBER 4087 THE PROPRIETARY

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.

It's so different today

Robin Hood and his **Merrie Men had** to score a hit with a bow and arrow or they didn't eat! To score a hit today shoot over to the grocer's for Post's Grape-Nuts Flakes—that *convenient*, ready-to-eat, easy-to-digest cereal made not from one but TWO grains—wheat and malted barley.

What a treat!—that gorgeous Grape-Nuts flavor in crisp honey-golden flakes. Good for young and old because Post's Grape-Nuts Flakes provide *nourishment* . . . useful quantities of carbohydrates, proteins, minerals and other food essentials. Served in a jiffy—eaten on sight. Ask your grocer.

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JITTER — By Arthur Pointer