Finest Quality—
Easy to Use

"SALADA"
TEA BAGS

TABLE TALKS

by Jane Andrews.

Bernard Shaw was once asked why he—a professed hater of the Scots — had a housekeeper who hailed from the 'land of Cakes.' His answer was typical of the man. "Because," he said, "the Scots are the only people in the world who really understand oatmeal."

Whether Shaw is right or not about that, it isn't for me to say. However, I think that a lot of you will realize the delightful possibilities of oatmeal—I really should say 'rolled oats' — after you've tried these.

OATMEAL PANCAKES

2 cups quick cooking oats
2 cups scalded milk
2 eggs
⅓ cup melted shortening (or salad oil)
⅓ cup sifted flour
2 teaspoons double-action baking powder (or 2½ teaspoons any other type)
1 tablespoon sugar
½ teaspoon salt

Method

Pour 2 cups scalded milk over 2 cups quick-cooking oats, stir, and let stand till cool. Then beat in 2 egg yolks and the ⅓ cup melted shortening. Sift together ⅓ cup sifted flour, the baking powder, sugar and salt. Add to oats mixture. Fold in the two egg whites, stiffly beaten. Drop by spoonfuls on hot griddle (greased, if necessary) and brown on both sides. Yield; eighteen pancakes. (Private note—especially good with honey.)

* * *

With the hens starting to lay more plentifully, (I hope) maybe you'll feel that you can spare enough to make a Chiffon Pie for some festive occasion—or just to top off a Sunday dinner, for that matter. And here I'm going to take time out for a few seconds to speak once again about the convenience of what are known as "crumb" crusts.

You can make these crumb crusts from vanilla or chocolate cookies, graham crackers, or corn flakes—to mention just a few of the possibilities. They're all made the same way except the corn flakes, which uses brown sugar as well as the melted butter.

Roll about 2 dozen crackers — enough to make a cup-and-a-half of crumbs. Pour in ½ cup melted butter. Toss with a fork to mix well. Press into a 9-inch pie pan. Chill and fill. That's all. (Chilling crust before filling makes it cut better).

For the corn flakes crust you roll enough corn flakes to make 1½ cups crumbs. Mash a quarter of a cup of brown sugar into a half-cup melted butter with a wooden spoon, only a minute over a low heat so butter and sugar won't separate Pour over the crumbs as before. Press into a 9-inch pan. Chill and fill.

Now, at long last, we come to that filling. Lemon Chiffon is the general favorite, but there are dozens of variations.

LEMON CHIFFON FILLING

1 envelope gelatin
¼ cup cold water
4 eggs
¾ cup sugar
¼ teaspoon salt
¼ cup lemon juice
¼ teaspoon grated lemon rind

Method

Soak 1 envelope gelatin in a quarter-cup cold water. Beat together 4 egg yolks, half-cup of sugar, and a quarter-teaspoon salt. Add the lemon juice and lemon rind. Cook over boiling water, stirring constantly until thickened. Stir in gelatin. Chill until thick and syrupy. Beat the four egg whites with a quarter-cup sugar and fold into egg yolk mixture. Turn into crumb crust. Chill until firm, about three hours.

After that? Serve—and watch it disappear.

They Want Some Changes Made

In the April issue of the Farm Journal, published in Philadelphia, there is a column devoted to suggestions from readers regarding things they would like to see invented, designed, changed, and so on. Those sending these suggestions in are, of course, residents of the United States. We are wondering how many of them will appeal to Canadian men and women.

Put Button Loops on the underside of neckties so they can be kept out of the soup.—Mrs. W. C. Fischer, Los Angeles, Calif.

Make Lawn Mower handles adjustable for persons of different heights. — Mrs. H. R. Ziegler, Kenton, Ohio.

Maintain A Self-serve "remnant" counter at lumber dealers, where one could shop for single boards, or odd pieces of material.—Mrs. Edna Hale, Dugger, Ind.

Make Exposed Gears for farm machinery from some heat-treated alloy tough enough to resist dust abrasion.—Albert M. Wolf, River Forest, Ill.

ARE YOU ASKING FOR ACCIDENTS?

How good are the brakes and lights on your car? If they are only average, you may be asking for trouble.

Suppose you're driving at night under good conditions — clear weather, dry paved road. And suppose your brakes, lights and eyesight are "average good."

If a dark obstacle is on the road ahead, says a Department of Public Safety, you can't possibly get your car stopped until you're 50 to 75 feet beyond it.

The result. You have to hit the obstacle or swerve to miss it. Either way, you'll be lucky to avoid a smash-up.

The solution: Check your lights and brakes. And slow down at night.

HURRY

The insurance office was rung by an excited woman.

"I want to insure my house," she said. "Can I do it over the phone?"

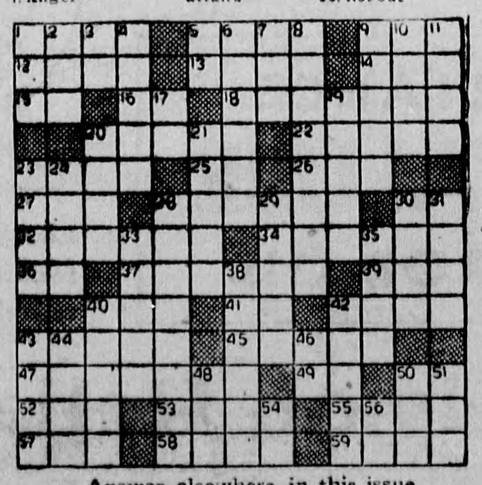
"I'm afraid not, Perhaps we'd better send a man along."

"I've got to do it immediately, I tell you," came the frantic voice. "The place is on fire!"

CROSSWORD PUZZLE

ACROSS
1. Sunken fence
5. Sour
9. Opening
12. Hebrew letter
13. Rodent
14. Solid water
15. Pronoun
16. Exists
18. Send
20. Uneven
22. Inactive
23. Style
25. And (Lat.)
26. Worthless dog
27. Ground pine
28. Cover with stars
30. By
32. Casual observation
34. Everlasting (Fr.)
36. Land measure
37. Renew
39. Collection of facts
40. By way of
41. European country (ab.)
42. Top cards
43. Cut of meat
45. Mexican dish
47. Making leather
49. Negative
50. College degree
52. Moreover
53. East Indian tree
55. Baseball team
57. Vapor
58. Tale of adventure
60. Character in Arthurian legend

DOWN
1. Dried grass
2. Beverage
3. Pronoun
4. Burning
5. Exclamation
6. Military students
7. Anger
8. Fragile
9. Donor
10. The maples
11. Impudent
17. Thus
19. Harden
20. Kind of cheese
21. Looks for
23. Variable star
24. Across
28. Shattering
29. Allure
30. English queen
31. Afternoon affairs
33. Pertaining to Arius
35. Division of mankind
38. Customs
40. Sells
42. Unaccompanied
43. Male deer
44. Irish epics
46. About
48. By birth
50. Bird of the cuckoo family
51. Garden plot
54. Mountain (ab.)
56. Not out



Answer elsewhere in this issue

Mary Had a Little Lamb—Really!—Mary had a little lamb . . . it followed her to school one day . . . Seven-year-old Mary Shoemaker was followed to her Trenton, N.J., school one day by her two-year-old pet lamb, who got something the nursery rhyme gamboler didn't get—a bottle of milk. Here, Mary feeds "Frisky" as her classmates look on.

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst:

When I was 19, I married a man I'd known only three weeks. It ended in divorce. Now I am afraid my son is going to make the same mistake.

"He is 19, and entered the military service right from high school.

Now he writes me, asking that I sign legal papers to let him marry a girl he has known only a short time. I have refused, telling him he should wait until he is out of the service and 21. If he still wants her then, he has my blessing.

"He has no way of making a living, and since I have two young children by my second husband, I cannot help him.

Was He Indulged?

"My present husband, to whom I've been married 11 years, has done everything he could for the boy. My son wanted farm life, and I made my husband give up a good position four years ago to buy a farm. But the boy didn't like farming, and we had to move back here.

'I wonder whether we did too much for him? I'm worried, Anne Hirst. We both wonder where we failed as parents, that he should want to do such a thing as this.

"A BEWILDERED MOTHER"

* In refusing to give your consent to this marriage, you did the only thing you could do.

You brought up your son, you say, to have "the best of everything." It is natural for a mother to do that, but it is not always best for the boy. For him at 15 to have demanded a farm, and gotten it at the sacrifice of his stepfather's position, gave him a wrong sense of his own importance. He became accustomed to asking for what he wanted, and getting it. It is no wonder that now, having fallen in love, he thinks he has the right to his own way, giving no thought as to how he could support a wife, nor the possibility that marriage itself might be a fatal mistake.

He will be angry and resentful that you refuse to countenance this marriage. Now, at 19, he will have to learn the painful way that his own desires are not pre-eminent. He will have to practise patience and restraint, and the lesson will not be easy.

For their own sakes, each child should learn early in life that he is but one member of the family group, and that he cannot have everything he wants at the expense of the others.

Keep in constant touch with him through your letters, explaining that you have only his happiness at heart, and telling him that when he returns from overseas you hope he will bring the girl home so you can all get to know her

* * *

When a child has been indulged from infancy, the day comes when he must learn self-discipline alone. That makes it hard for all who love him. Bring your problems to Anne Hirst, addressing her at Box 1, 123 Eighteenth St., New Toronto, Ont.

HOW CAN I?

By Anne Ashley

Q. How can I make cold cream?

A. Take two ounces of oil of sweet almonds, one ounce of pure glycerine, ½-ounce of spermaceti, 20 grains of white wax, and six drops of oil of rose. Melt all this together, setting the cup over boiling water; then beat until perfectly cold and snowy white. Put up in glass or china.

Q. How can I remove paint from cloth?

A. Equal parts of ammonia and turpentine will remove paint from cloth, and for removing stains from bathroom fixtures use a cloth dampened with perosene.

Q. How can I sour milk when needed in recipes?

A. Two tablespoons of lemon juice added to one cup of sweet milk sours it to the acidity desired for sour milk recipes.

Q. How can I make a dish of noodles look more appetizing?

A. A noodle cheese ring filled with creamed shrimps makes a delicious dish. This, combined with an attractive fruit or vegetable salad, light dessert, and plenty of coffee, will afford an ample luncheon menu, not hard to prepare.

Q. How can I purify a sponge?

A. If the household sponge has acquired a sour smell, it can be sweetened by merely rubbing a lemon into it thoroughly; then rinse three or four times.

Q. How can I remove perfume stains from linen?

A. Try an application of peroxide of hydrogen.

Q. How can I avoid the strong taste of onions?

A. By pouring boiling water over them after they have been sliced, and then draining and pouring cold water over them.

How'd You Like Some Whale Meat?

Hundreds of millions of dollars worth of red-blooded meat, as tender and flavoursome as prime beef, are being wasted every year in the Antarctic. Such is the claim made here by Dr. Harry E. Lillie, noted Scottish surgeon and whaling authority, in a report prepared for the Canadian Geographical Society on the international whaling industry.

Dr. Lillie, who in 1946-47 was in the Antarctic as surgeon to a Scottish fleet and who has since been engaged in surgical research work in Canada, contends that enough whale meat is being wasted each season to feed Europe for more than three months on present rations.

In his report, Dr. Lillie traces the history of the whaling industry from its earliest times. Known best, perhaps, as a source of valuable oil, used both industrially and in food processing, whales, he believes, have equally as great a role to play as a source of meat.

Dr. Lillie is opposed, however, to the present method used for killing whales — the explosive harpoon. This he describes as the most cruel and wasteful weapon possible. He believes universal adoption of a more humane method of killing, such as electrocution, is immediately essential.

A whale hit by an explosive harpoon may take anywhere up to three hours to die, and even than additional harpooning may be necessary to end the painful struggle. During this time putrefaction organisms spread rapidly throughout the entire animal. These organisms in time give the meat a fishy, oily flavour which detracts from its appeal as food for humans.

Dr. Lillie believes that if all countries engaged in whaling in the Antarctic were to kill be means of electrocution it would be possible to make huge quantities of "this nutritious, tasty meat" available to many countries. He is convinced that the use of whale meat would help materially in relieving the present world food shortage.

At the present time, five countries —Norway, United Kingdom, the Netherlands U.S.S.R. and Japan—are engaged in whaling in the Antarctic regions. Canada although a signatory to the International Whaling Convention is not engaged in the Antarctic operation although last year experimental whaling was carried on off the coast of British Columbia.

Helpful Hints For Homemakers

Make washable shoulder pads out of a rubber sponge cut to the desired shape and thickness. These pads dry quickly and don't become lumpy. Cover and sew in place.

* * *

When airing clothes, fold rubber jar rings over the line, and hook the hangers into these double loops. Clothes won't slide or fly off the line.

* * *

When mending a large hole in a sweater, reinforce the hole with net. This forms a good foundation for darning, and will prevent puckering.

* * *

When you wash Baby's bonnet, fit it over an inverted bowl to dry. Helps the bonnet hold its shape.

* * *

Use pinking shears to cut patches for work or play clothes, then don't bother to turn under the edges. Patches don't fray.

* * *

Make your baby a bib from a wash cloth. Fold wash cloth lengthwise through center. Cut out the corner made by the fold, to make a circle that will just fit Baby's neck. Bind neck-edge with bias tape, leaving enough tape at each end for ties.

* * *

Roast wieners in an old-fashioned corn popper instead of on a stick. They'll keep their juices better, and you can roast several at once without danger of their falling into the fire.

* * *

Make frosted "angel food" from plain day-old bread. Trim off crusts, cut the bread into strips. Glaze strips on all sides with sweetened condensed milk. Roll in shredded cocoanut and brown under a low flame.

* * *

Melt chocolate on a large piece of waxed paper, placed in a saucepan. When chocolate is melted it will slide off the paper easily, leaving a clean pan.

* * *

For a few drops of lemon juice, stick a fork into one end of the lemon and squeeze through the perforations. Lemon can still be kept for future juict need.

* * *

Use a tiny funnel for separating the yolks from the whites of eggs. The white slips through the hole easily, leaving yolk in top of the funnel.

* * *

Try washing fresh garden peas and cooking them in their pods. Shells rise to the top and can be skimmed off in a few seconds—and peas have an extra fresh, sweet flavor.

* * *

Sprinkle clothes right on the line, if you have a garden hose (turn to a fine spray). Roll clothes as you take them down. Take down those that don't need sprinkling before you turn on the spray.

* * *

Use new galvanized garbage cans for storing out-of-season garments and blankets in the attic. They have tight lids, are light and easy to handle.

SMART BIRD

The landlord of a tavern had a parrot which could talk about anything from horse-racing to dice.

One day a stranger entered and said his parrot could talk better.

After an argument a match was arranged for $10, the parrot which said the most in ten minutes to be the winner.

When the stranger's bird arrived, both parrots were put on a table. The local parrot did not speak at all, and the landlord had to pay his $10 to the stranger.

When he was putting his parrot back the landlord said to the bird: "You're a smart one, you are!"

The parrot whispered in his ear: "Listen, you make a return match for fifty bucks and I'll talk the so-and-so's head off."

SEQUIN JEWELRY CRAFT

If you can use a needle and thread, you can make unusual sequin jewelry. We've assembled a kit with everything you need. Contains sequins, beads, ear screws, pinbacks, chain, cement and complete instructions. Wear the latest thing in jewelry! Make matching chatelaine and earrings. Brighten your dress! Give handmade gifts your friends will treasure. Write for kit No. 1—$1.00, postpaid. Send today to your nearest store. Limited stock, don't wait, write today: Lewis Craft Supplies Ltd.; Branch stores: 38 Water St., Saint John, N.B.; 645 Yonge St., Toronto: 425 Graham Avenue, Winnipeg.

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PARKER HOUSE *Rolls*

Better Bake Plenty

Measure into large bowl, ½ cup lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min., THEN stir well. Scald 1 c. milk and stir in 5 tbs. granulated sugar, 2½ tsps. salt; cool to lukewarm. Add to yeast mixture and stir in ½ c. lukewarm water. Beat in 3 c. once-sifted bread flour; beat well. Beat in 4 tbs. melted shortening. Work in 3 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough in bowl, grease top and let rise again until nearly doubled. Punch down dough and roll out to ½" thickness. Cut into rounds with 3" cutter; brush with melted butter or shortening. Crease rounds deeply with dull side of knife, a little to one side of centre; fold larger half over smaller half and press along the fold. Place, touching each other, on greased pans. Grease tops. Cover and let rise until doubled in bulk. Bake in hot oven, 400°, about 15 min.

New Fast-Acting Dry Yeast Needs NO Refrigeration!

Thousands of women every week are switching to the new Fleischmann's Royal Fast Rising Dry Yeast. It's fast — it's *active* — keeps for weeks in the cupboard. Perfect results in rolls, buns, breads!

Get a month's supply!