CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

Well, did you think over what I asked you last week, and have you come to a decision? I mean in regard to cats and birds living on the same farm. Can we keep both —that was the question? I still say yes, but only if we love both. I think that because we have plenty of birds around here and yet we have always had at least one cat as a house-cat and anywhere from one to six at the barn.

Take Joseph-Mark for instance. I have never yet seen our Joe with a bird — his meat diet is mostly mice. Joe has very regular and definite habits. First thing in the morning he is wating at the back door to come in. So, when the men go to the barn, in comes Joe. He then has all the milk he will drink —but it has to have the chill off—milk straight from the refrigerator is not his dish. Then he has about two slices of brown bread, broken into small pieces and eaten dry. That is the way he likes it. When he is satisfied he walks off to the living-room, curls up in a stuffed chair, and sleeps—often until well on into the afternoon. When he wakes he has another feed and goes outside. If we are working in the garden he plays around with Honey; if not he goes to the barn and hunts mice. After supper he comes back to the house and stays wherever we happen to be until he is put out for the night.

So, all day long, around the house and in the garden, the birds mate, sing and build their nests unmolested. The only time they are worried is when Joe walks down the little path to the barn. Then the robins start up a chorus of protest to which Joe pays absolutely no attention at all. Why should he —mice are much easier to catch anyway!

Of course I must admit there are cats and cats—and the only way to have a cat that you can really feel any affection for is to train it from a kitten. You can't teach an old cat new tricks any more than you can a dog. So, if you have a cat with deplorable habits the only way is to have it disposed of painlessly—and then start off with a nice, wee kitten. Look after it, make a pet of it, and give it house-room. If a cat grows up with a sense of security, with the knowledge that he can come to the house for rest and relaxation, then you can have birds and cats too. Cats love comfort—the comfort of a soft chair or a box behind the kitchen stove, where they will sleep the greater part of the day —if you let them. But a hunted cat soon becomes a hunting cat—so treat your cat according to the type you want him to be.

And now to house-cleaning. Last week I started wor' on a big bedroom. It has a chimney in it, the base of which is just below the chmney hole in this same room. owever, the chimney, as such, has not been used for several years so the hole in the wall was papered over and was used only as the headquarters for all chimney swifts in the neighbourhood. When we stopped using the chimney we should have had it capped ... but we didn't ... so with every heavy rain diluted creosote ran down the wall. When I stripped off the brown streaked paper that was over the chimney hole I was simply amazed—and horrified. What did I find? Hay, straw, feathers, dust and dirt—to a depth of about eighteen inches! It was plugged absolutely tight. We scooped out enough nesting material to fill a big pail 3 times. Naturally this porous conglomeration acted like a sponge every time it rained and made the wall far worse than it need have been. So friends, if you have an unused chimney that is giving trouble, better do a little investigating.

I wonder shall I ever start house-cleaning without being rushed. I just had one room done and was starting on this big one when a letter came from Partner's sister to say she is sailing hom England on the twenty-fourth of this month! That same evning came a telephone call from my sister that she and my nephew Klemi would like to come out for the day on Sunday. The quick, cold lunch I had planned for the day of rest had to be forgotten. When people come to visit who are used to restaurant mealsI like to give them an appetising home cooked meal. So they came—and while they enjoyed the quietness of Sunday in the country, we enjoyed the treat of hearing my nephew play his violin, which he had brought with him. One thing he played was particularly lovely— a selection from Mozart, specially arranged for the violin by Fritz Kreisler. The professional touch does something to those intricate notes that makes a violin almost talk. But how these musicians must work. Klemi practices six hours a day—and yet to hear him play you wouldn't think he needed to practice at all. To him music and life are synonymous.

Big Shakespearean Festival — Earle Grey, whose company will present a three-week Shakespeare Festival in Toronto this midsummer, is seen as he appeared in one of the Shakespearean comedies recently staged under his direction in Toronto.

TABLE TALKS

by Jane Andrews.

My old grandfather, who went to his reward many years ago, used to have a saying which went something like this, "Soandso hasn't got sense enough to pour sand out of a boot, even with the directions printed on the heel."

Manufacturers of different food products must often have similar thoughts. They print very careful directions on their packages telling exactly how that product should be used. Most of us take a hasty look at those directions, then go ahead in our own sweet "rule-of-thumb" manner. After that, we complain—and even write letters to the manufacturers—saying that the stuff is no good.

So, at the risk of repeating an often-told tale, I'm going to quote part of a letter received from the makers of Certo, which I think is especially timely with the jam and jelly-making season coming on.

"It is important to realize that the recipes which accompany the pectin of a reputable manufacturer are so carefully balanced as to be almost formulas. In the case of our best-known brand of pectin, years of testing and re-testing have perfected those recipes. Do not alter those kitchen-tested recipes! Pectin recipes call for a larger amount of sugar per cup of fruit or juice than the long-boil method of jams and jellies and conserves. But actually, there is no more sugar per pound of finished product. The short boil pectin method retains all the precious fruit juice—so you get up to 50 per cent. more jam or jelly from the same amount of fruit. Do trust those tested recipes and follow them exactly, even though the amount of sugar may seem generous.

"Experienced jelly-makers will tell you that in all jam or jelly recipes results are better if you work in small batches — making up the same recipe a number of times if necessary, rather than doubling or tripling amounts. This rule holds with recipes using commercial pectin; you must not on any account double or triple these recipes, as that would throw out the boiling time and risk results.

"Something which jam and jelly makers should realize is that jams and jellies do not all set immediately they are made. For some fruits, the recipes which have been developed for commercial pectin have been so adjusted that they do not set firmly until perhaps as long as a week or 10 days—in these cases, the slower setting assures a more tender, delicate jam or jelly."

And now, after all that good advice—which I hope some of us will take—here's a new recipe which I think you'll find something "extra-special." It's for

DATE DELIGHTS

Filling

1 cup chopped dates or figs
½ cup brown tugar
2 tablespoons water
2 tablespoons orange juice
½ teaspoon grated orange rind.

Mix dates with sugar, water, orange juice and rind. Cook slowly, stirring to prevent burning, until thickened. Cool before using.

½ cup shortening
¾ cup brown sugar
1 egg
1 cup bran
2 cups sifted flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
¾ cup sour milk or buttermilk

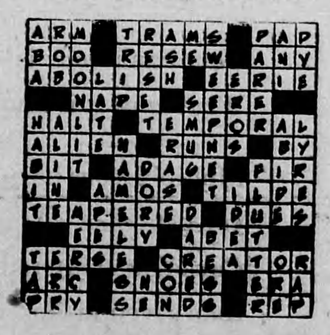
Blend the shortening and sugar thoroughly, add egg and beat well. Add bran. Sift flour with baking powder, soda and salt; add alternately to first mixture with milk. Spread one-half of the dough in a greased shallow baking pan. Drop filling by teaspooneful on top of dough and spread evenly. Cover filling with remaining dough. Bake in moderately hot oven (400° F.) about 25 minutes.

Yield: two dozen cookies (two inches square).

Pernicious Anemia

Beef should be twice as effective as pork in preventing pernicious anaemia, according to findings of biochemists at the University of Wisconsin. The reason is that beef contains twice as much vitamin B12 as pork. This B12 is now recognized as the anti-pernicious anaemia factor that scientists have been seeking for 20 years.

Answer to Crossword Puzzle



The SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

JESUS DEATH AND BURIAL

Luke 23:33-38; Mark 15:34; Luke 23:46-47; Matt. 27:57-60.

GOLDEN TEXT.—I am the good shepherd: the good shepherd giveth his life for the sheep. John 10:11.

The death of Jesus Christ is a fact which very few of even the fiercest critics have disputed. He was crucified before a large throng of people. After six hours on the cross the soldiers examined and and found him dead. They pierced his side with a spear, and blood and water gushed out.

Particularly significant are the words Jesus spoke from the cross. A man's true character is brought into clearer light when he is dying. The superficial and hypocritical is cast aside. But the words of Jesus only serve to emphasize the roliness of his nature already evidenced in his life. The first recorded words were, "Father forgive them; for they know not what they do." This prayer for his enemies illustrates his great love for all men. Next we hear him speaking the word of hope to the dying thief who had first railed upon im but later repented. Jesus said, "Today shalt be with me in paradise."

The greatness of Jesus Christ is further seen in the provision he made for his mother in his dying hour. He said to her. "Woman, behold thy son!" and to the beloved disciple, "Behold thy mother." He gave his mother into John's tender care.

From noon until three p.m. there was great darkness. Near three o'clock he cried, "My God, my God, why has thou forsaken me?" The Son of God suffered, bled, and died, alone. Our finite minds cannot comprehend His agony as He bore our sins. A little later he cried, "I thirst." But He refused that which would dull his consciousness. Then there was the shout of triumph, "It is finished." He was victor.

His final words were, "Father, into thy hands I commend my spirit." It was no gamble Jesus took. Freely He gave up his life. Of His own will He took it again.

His body was taken from the cross and laid in a new tomb. A large stone was rolled to its mouth. It was sealed with the Roman seal and a stone was rolled to its mouth. t was sealed with the Roman seal and a strong guard posted. What happened on the third day we shall study next Sunday.

When Tiny Girls Made "Samplers"

The earliest known mention of samplers in England is in 1502, yet somehow we find it difficult to dissociate the sampler from colonial America. The lettered legends on these bits of fabric hold for us so personal an element of social history that it is difficult to associate them with any other period or place.

The earliest samplers in this country were long and narrow. The upper portion was filled with elaborate running designs. In the centre appeared a "tree of life" or other allegorical motif. At the bottom was cut or drawn work with an occasional alphabet worked in as an integral part of the design. Only two of the authentic samples of seventeenth-century samplers exist. Eighteenth-century samplers were made a large numbers throughout the colonies, but more particularly in New England, Long Island, New Jersey and Pennsylvania. The first were English in type, but were followed very shortly by the development of a distinctly American style.

Stitching and embroidery were taught in all schools for girls. One class of sampler comes from this source. The other class is composed of samplers made by very young girls as a means of learning not only stitching, but the alphabet and figures. Such samplers were often made by girls of but five and six years of age and, while simple compared with those made in the boarding schools, are still marvelous examples of patience and skill.

About 1721, American samplers began to display Biblical scenes. A few of these are known with the legends in Latin. Alphabets were separated from the patterns by rows of cross-stitch, Greek fret, or equally simple designs. Running designs display the "India pink," tulip with vines, and the "tree of life." Pennsylvania at this time contributed samplers displaying the Lord's Prayer and the Ten Commandments. Many fine samplers were almost needlework pictures, so large and prominent is the picture part compared with the borders, and so exquisite is the needlework.

From "New Geography of American Antiques," by Carl W. Drepperd and Lurelle Van Arsdale Guild.

Better Place

A widow visited a spiritualist medium who satisfactorily produced the deceased husband for a little chinfest.

"Dear John," the widow questioned, eagerly, "are you happy?"

"I am very happy," the spook assured her.

"Happier than you were on earth with me?" the widow asked.

"Yes," John asserted. "I am happier now."

"Oh, do tell me, John," the widow cried. "What is it like in Heaven?"

"Heaven!" the spook snapped. "I ain't in Heaven."

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MINARD'S LINIMENT

According to a survey, only a third of the men depend upon their womenfolk to select their clothes. The other two-thirds look like it.—Webster City Freeman-Journal.

That smart new frock you admired in the store window ... the blouse your daughter liked so well in the magazine ... you can easily make them yourself —for about one-third the ready-made price! And you can alter clothes that are "out of style" to suit the latest fashions!

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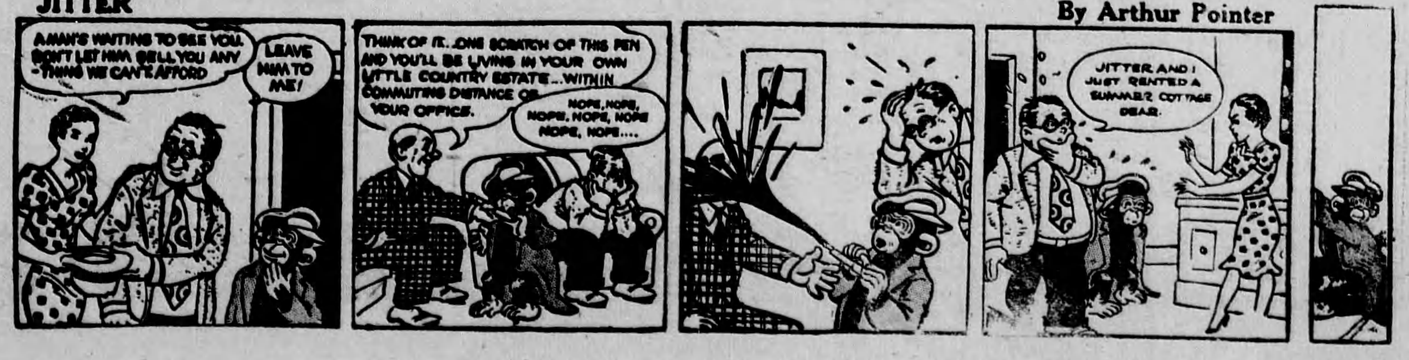
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