Cooling Off Period—While everyone else just talks about it, this young lady and her three pooches know what to do about a heat wave. Six-year-old Yolanda Countsoto uses the bucket and tub method to lower the temperature for, left to right, Happy, Brownie and Buck. Yolanda is looking for someone to give her the same treatment.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

Last week's column was written in between preparations for feeding threshers—and with the uncertainty as to whether or not they were coming for supper. However, I took a chance and it worked out all right. Instead of supper I had them for dinner next day.

So now that little job is over—and the wheat turned out well, considering the drought. After the wheat was threshed, my men turned their attention to second-crop hay—cutting, coiling and hauling it into the barn. And it was good hay—thanks to recent rains. Our oats and barley are still out in the field because every time the men talk about drawing in, it either rains or there is a threshing to go to. Today, for instance, the weather is fine—but Bob is away to a threshing. Tomorrow there will be no threshing—so I suppose it will rain. Ah, me! The joys of farming . . . the uncertainty! But we are sure of one thing regarding tomorrow—it's going to be HOT. Ninety here yesterday—and the probs are the same for today—but around Moose Jaw it was 107! You have to know the shadeless prairie to realize what that means.

A little while ago I was alone one of our fences picking chokecherries. There was a nice breeze blowing from the west, and of course I was on the shady side of the fence. It was really quite pleasant and I could not help thinking what a difference it would make to prairie farm land . . . what a blessed relief . . . if there was even as much shade as one gets down here from an ordinary overgrown fence brush. So today every time I feel inclined to grumble about the heat, I am going to remember instead how much worse it would be on the treeless scorching prairie.

Remembering that maybe I shall feel more inclined to go on with my chokecherry jelly. This is my first attempt at making it. Maybe I wouldn't be doing it now but my sister-in-law from Mattawa said, "What I would do if I were here with all those chokecherries around." I hate to think we may be missing out on something so I thought I could at least give the jelly a try—using half apple and half chokecherry. But I wish I could trade these chokecherries for the blueberries that grow in the Mattawa district. The high cost of living makes one feel inclined to try anything these days if it results in a slight reduction in grocery bills.

And eggs. . . . I am sorry for housewives who have to buy eggs. But yet, believe me, if you were buying the feed for hens to lay those high-priced eggs you would soon realize the profit is not as big as you probably imagine it to be.

Perhaps this little tip may help you out a bit. If you have an egg with a slight crack in it, and you want to boil it, try sticking a bit of Scotch tape over the crack. Then drop the egg into boiling water, into which about a teaspoonful of salt has been added. The crack may spread but your egg-white will never boil out.

And that reminds me . . . do you remember I sent out an S.O.S. last year about peeling hard-boiled eggs as I was having so much trouble? Well, I had ever so many letters telling me what to do—but I still had trouble until one writer said—"Your eggs are too fresh—they should be at least 3 or 4 days old." That was just it . . . and the reason is so obvious when I began to think of it. The air space of an egg increases with age. In fresh eggs the air space is practically nil—so the shell sticks closer than a brother.

Funny what a long time we sometimes take to learn the simplest things. For instance, after 30 years I have just found out how to make a good apple pie. Raisin, yes . . . but apple, no. Then one of my friends who makes an apple pie that just about melts in your mouth told me she always used brown sugar . . . and I had never used anything but white. Now I can make an apple pie that everyone enjoys. Another of life's mysteries solved. Maybe after a while I'll know how to keep house—but that won't be until I've learned how to iron a tablecloth! At present I choose the line of least resistance—send my best ones out to be laundered.

You Don't Need A Speed Boat—All that's necessary for the newest thing in water sport is this self-propelled aquaplane. The tiny, motor-driven craft is capable of speeds up to 30 m.p.h. Martha Mitchell is the speedster.

Modern Etiquette

By Roberta Lee

Q. Is it proper to ask a married man to serve as best man at a wedding?

A. Yes; but be sure to include his wife in any of the festivities that the bridal party may engage in.

Q. If it is necessary to remove a piece of bone from the mouth, while at the table, should one use a fork, spoon or napkin?

A. None of these things should be practised. Merely use the thumb and forefinger and lay the particle on the plate.

Q. Is it proper for a man to leave the elevator first, if there are women on it?

A. Yes; if the elevator is crowded and he at the door; otherwise, he should step aside and allow the women to leave first.

Q. When the ceremony is over at a church wedding, should the members of the families be allowed to leave first, before the other people?

A. Yes, this is the proper procedure.

Q. If one is called upon to serve as master of ceremonies, must one rise every time there is an announcement or introduction to be made?

A. Most certainly.

Q. What is the correct way to eat stuffed celery?

A. Lift it to the mouth with the fingers.

THE SUNDAY SCHOOL LESSON

By Rev. Barclay Warren

PSALMS OF JUSTICE
Psalms 49:1-7; 82.

Golden Text:—Justice and judgment are the habitation of thy throne: mercy and truth shall go before thy face. Psalm 89:14.

It has been said that if the wealth of the world were equally divided among all the people, in three years it would be back where it is now. Allowing for the exageration that accompanies such generalizations, the truth of the suggestion must be admitted. Jesus said, "Ye have the poor with you always." Mk. 14:7. If no economic system can completely abolish poverty, at least we can have justice. The apostle James exhorts: "My brethren, have not the faith of our Lord Jesus Christ, the Lord of glory, with respect of persons. For if there come unto your assembly a man with a gold ring, in goodly apparel, and there come in also a poor man in vile raiment; and ye have respect to him that weareth the gay clothing, and say unto him, 'Sit thou here in a good place' and say to the poor, 'Stand thou there, or sit here under my footstool:' are ye not then partial in yourselves, and art become judges of evil thoughts?—If ye have respect to persons, ye commit sin, and are convinced of the law as transgressors." 2:1-9.

Money is power. But money cannot redeem from sin. Furthermore, it does not give a priority when one stands before the Judge. Indeed it involves serious responsibility. He with the others must defend the poor and fatherless and do justice to the affilicted and needy. He must rid the poor and needy out of the hand of the wicked. The love of money is the root of every kind of evil. In getting money, let us bewar lest it get us. God will judge all men. If we would head His "Well done," then we must be faithful stewards over all that He has given us. We must practise the kind of justice that He will execute upon all men. How prayerfully and carefully we ought to live.

Pickups From Here and There

When the white man discovered this country, the Indians were running it. There were no taxes, no debt, and the women did all the work. Let's get the Indians back. — Emmetsburg Reporter.

The trouble with most adults is that they think their school days have ended. — Lake Mills Graphic.

Scientists have traced man back to a fish. We have a hunch they're on the right track. — Dubuque Telegraph.

It seems like Europe has always been a jigsaw puzzle with a peace missing. — Lennox Time Table.

All the world loves a lover — but not on a party line. — Manning Monitor.

A chip on the shoulder indicates that there is wood higher up. — Lake Park News.

Half the people are trying to get something for nothing — the other half are trying to give nothing for something. — Guthrie Center Guthrian.

People are funny. Crows are shot because they are said to be expensive to have around. But storks are more expensive to have around, and nobody shoots them. — Zearing Tri-County News.

It's the woman who pays — but usually with some man's earnings. Mason City Globe-Gazette.

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LITTLE REGGIE — By Margarita

TABLE TALKS

by Jane Andrews.

According to some of the male members of my family, there's something about home-made ketchup that none of the "boughten" kind can match. (They always make such a comment about this time of year, when they hear me remark that for once I'm not going to make any.)

Anyway, here's a really grand recipe, and I'm going to describe each step in the making in detail, so that you should find the directions easy to follow—I hope. For finest results be sure and use only red, RIPE tomatoes; and, of course, the vinegar and spices should be the very best you can procure.

TOMATO KETCHUP

12 pounds ripe tomatoes
2 cups cider vinegar
1½ tablespoons broken stick cinnamon
1 tablespoon whole cloves
1½ teaspoons celery seed
3 cloves garlic, finely chopped
2 medium onions, sliced
¼ teaspoon cayenne pepper
1½ cups sugar
2 teaspoons paprika
1½ tablespoons salt

Method—(1) Dip the tomatoes into boiling water one minute, then into cold water to loosen the skins. (Putting them into a cloth or the end of an old pillow-case makes the dipping easier.) Peel. Combine your vinegar and spices; cover; and cook for half an hour. Remove from heat and let stand.

(2) While the spices and vinegar simmering, place the peeled tomatoes in a kettle and mash with a potato masher. Add onions and pepper. Heat to boiling point, then let simmer for 15 minutes, stirring often.

(3) Run the mixture through a sieve (or food-mill). Return to stove and add the sugar. Simmer until the mixture is reduced to half its original volume.

(4) Strain the spices and vinegar and discard the spices. Now add this liquid to your tomato mixture; add paprika and salt. Simmer until it is the desired consistency.

(5) Pour ketchup while it is boiling hot into hot, sterilized jars and seal. When jars are cool, label and store in a cool place. This recipe makes about three pints of rich ketchup—and, of course, there's no law against you "doubling up" on the quantities if you think the folks will want more.

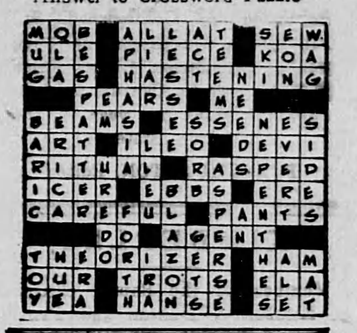
Next—well, do you think you could stand for a new pie recipe? That is to say, it was new to me up to about a month ago; but since I "tri it out" on the folks I had several requests for repeats. It's

GREEN APPLE PIE IN CHEESE CRUST

3 cups green apples, sliced
2 cups sugar
1 teaspoon lemon juice
½ teaspoon nutmeg or cinnamon
3 tablespoons butter
2 cups flour
2/3 cup shortening
¼ cup very cold water, (ice water if you have it).
1 teaspoon salt
½ cup grated cheese

Method—Sift and measure flour and resift with salt. Add grated cheese. Cut fat into flour and rub it in with the fingers, working very quickly. Sprinkle iced water over mixture, a little at a time, tossing lightly with a fork. Do not overmix. Chill dough before using. Line pie-plate with crust. Sprinkle one-third of sugar and spice mixture over the pastry, spread with apples which have been pared, cored and sliced, and cover with remaining sugar, lemon and dots of butter. Cover with top crust. Bake in a 450-degree oven 10 minutes, reduce to 350 degrees and bake 30 minutes longer.

Answer to Crossword Puzzle



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