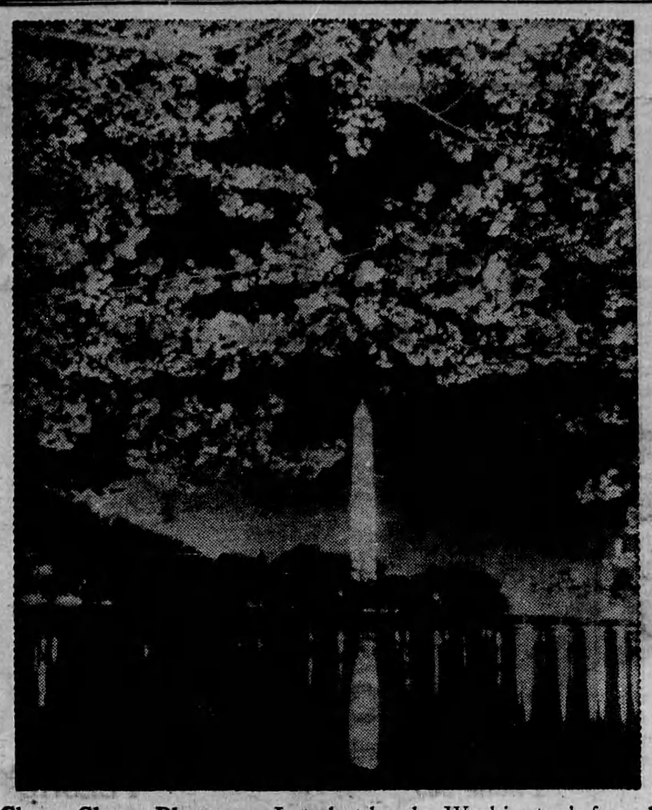

Cheery Cherry Blossoms—Late but lovely, Washington's famed cherry blossoms burst into bloom—and immediately the changeable spring weather subjects them to near-freezing temperatures

In Could Happen In Your Home

The following incident, based on an actual happening, was reported recently by a well known safety specialist.

"What did you think of the discussion tonight, Mary?"

"Very good. I wish more people were concerned about accidents. But so few people get to these meetings to discuss how to live safely."

"Maybe you missed one point," Larry chuckled. "Remember the speaker said everybody needs preaching to about safety."

"Oh, I suppose that's right. But we haven't had an accident for years. Except the time Mother fell on the stairs last fall, and she's getting old."

"Nellie, just for the fun of it let's looks at our stairs when we get home. We'll check 'em with the check sheet we got tonight."

At home, Larry got out the check sheet. "Read off the items, Nellie," he said. "I'll check them."

"Isn't this rather silly, Larry? We know our stairs are safe. We walk on them every day, and Mother is the only one who has fallen on them."

"Aw, come on anyway. Let's check them just for fun."

"Well, all right. First item is: Stairs well lighted so each stair is easily seen."

Larry walked up the stairs, then walked part way up. "Okay."

Then: Hand rail sturdy and well constructed; at least two spindles to each step from the hand rail; carpeting well secured; landing at least three feet square.

"Larry, what does this one mean? 'The rise plus the run of each stair is 16 to 18 inches, with the run at least 8 inches'."

"The run is the step tread less the part that sticks out. The rise is the distance from the top of one step to the top of the next."

Larry started measuring. "These are 10-inch run and 7½-inch rise," he said. Then, at the first step above the landing, he asked, "Where did you mother fall?"

"Just above the landing as she was coming down."

"Nellie, your mother wasn't just clumsy with age. This step has an 8¾-inch rise and the first step below the landing has a 6¾-inch rise. It's a wonder more of us haven't fallen here. Come to think of it, I've stumbled many times going up these stairs."

Sure, it's important to clear stairs of trash, mops, brooms, etc. But it's just as important to make sure they're constructed safely and correctly. Larry and Nellie removed the hazard they found by raising the landing three-fourths of an inch.

Well-Dressed Man Pretty Corny

If Frank L. Teuton is followed by a pack of pecking pullets wherever he goes, he won't be surprised. He'll just chalk it up to his suit.

Because Teuton is sporting a neat suit made of corn. It looks like an ordinary tan gabardine, but it is 100 per cent corn fiber fabric. And his light grey hat is corny, too.

Teuton and his suit were the hit of the 38th annual Farm and Home Week program. The fiber from which the garment was made was developed by the Bureau of Agriculture and Industrial Chemistry.

"The new 100 per cent corn fiber fabric is moth-proof and mildew-proof," Teuton, who is head of the bureau's information division, explained.

The corn fiber is made from a protein called zein, which is actually a waste product of corn starch.

Many wives envy their husbands for being so happily married.

HOW SIMPLE — By Harold Arnett

SIGN TRICK

HOOKS MADE OF BENT NAILS DRIVEN INTO REVERSE SIDE OF SIGN MAKE PRODUCE SIGNS TO BE HOOKED ON FENCE EASILY CHANGEABLE.

CAN REFILLER

SMALL CONTAINERS WITH SPOUTS CAN BE REFILLED FROM BOTTLES BY USING CORK BORED FOR SPOUT. PRESS SPOUT TIGHTLY INTO CORK, AND INVERT BOTTLE AND CONTAINER. PRESS SIDES OF CONTAINER TO FORCE AIR OUT AND DRAW FLUID IN.

TABLE TALKS

by Jane Andrews.

A highly popular United States magazine, in its latest issue, has a feature article regarding "The Most Takled About Woman in Canada."

This turns out to be—to no one's surprise—none other than Kate Aitken, whose multiplicity of interests, diversity of occupations and, most especially, apparently boundless store of energy, never fail to amaze all who ever come in contact with her.

With so much interest being shown in Mrs. Aitken, both here and throughout the world, I thought that this week I might pass on to you a few of her recipes. These were created earlier in her amazing career, when she was just beginning to make a name for herself as a food specialist, but I can assure you that they are none the worse for the passage of the years.

* * *

Crown Roast of Spare Ribs

Temperature: 450° F. for 15 minutes; 350° for 1¼ hours

2 strips pork spare ribs, 4½" to 5" high (approx. 2 lbs..)
2 cups soft bread crumbs
1½ lbs. round steak, ground
½ lb. lean pork, ground
½ cup chopped celery
2 medium-sized onions, chopped (approx. ½ cup)
½ cup chopped raw cabbage
⅛ teaspoon pepper
1 teaspoon salt
¼ teaspoon poultry spice
2 tablespoons Mazola.

Method: Sew together small end of one strip of spare ribs to large end of other strip, overlapping slightly and having curved surface out. Complete circle by sewing other end similarly. Place circle in Dutch oven or small, round roasting pan. Mix together remaining ingredients; press firmly into spare rib ring. Sear in hot oven (450° F.) for 15 minutes; reduce heat to 350° F. and continue baking 'til meat is well browned. Before sending to the table, impale on the spare ribs, small pan-browned potatoes. Serves 8.

* * *

French-Canadian Braised Beef

2 lbs. stewing beef
¾ cup Benson's or Canada Corn Starch
2 teaspoons salt
⅛ teaspoon pepper
2 medium-sized onions, chopped (approx. ½ cup)
¾ cup Mazola
1½ cups hot water
½ cup green peas, canned or fresh
1 cup thick, sour cream.

Method: Cut meat in individual serving pieces. With edge of saucer, pound Benson's or Canada Corn Starch into both sides of meat; sprinkle with salt and pepper. Heat Mazola in Dutch oven or saucepan; cook onion 'til golden brown. Add meat and sear well on both sides. Add water; cover tightly and simmer gently until very tender (about 1½ to 2 hours). Twenty minutes before serving, add green peas. Just before serving, add sour cream and blend well. Serves 6.

* * *

Boston Cream Pie

Temperature 350° F. Time 20-25 minutes

¾ cup shortening
½ teaspoon vanilla
¾ cup white sugar
2 eggs, well beaten
1½ cups pastry flour
2½ teaspoons baking powder
½ cup milk.

Method: Cream shortening; add vanilla. Gradually beat in sugar. Add well-beaten eggs; blend mixture with dover beater. Add sifted dry ingredients alternately with milk. Line the bottom of two eight-inch layer cake pans with waxed paper; oil with Mazola; pour in batter. Bake in moderate oven 20 to 25 minutes, or until done. When cool, put together with cream filling. Cover top with bold patterned paper doily. Shake powdered sugar over doily, then lift it off carefully. The top of the cake will show a very delicate sugar pattern.

* * *

Small Fudge Cake

Temperature: 350° F.; time 30 minutes

¾ cup shortening
2 squares unsweetened chocolate (1" squares)
¾ cup white sugar
¾ cup Crown Brand Corn Syrup
½ cup water
1 egg
1 teaspoon vanilla
1 cup pastry flour
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
¼ cup sour milk.

Method: Melt shortening in top of double boiler; add grated chocolate. When melted, add sugar, Crown Brand Corn Syrup and water; beat until blended. Remove from heat; let cool. Add unbeaten egg and vanilla; mix thoroughly. Add sifted dry ingredients alternately with sour milk. Pour into pan 8" x 8" x 2" lined with waxed paper and oiled with Mazola. Bake in moderate oven. When cool, ice with Bittersweet Icing.

* * *

Bittersweet Icing

2 squares unsweetened chocolate (1" squares)
1 cup milk
2 cups white sugar
3 tablespoons Crown Brand Corn Syrup
2 tablespoons butter
1 teaspoon vanilla.

Method: Put chocolate, milk, sugar and Crown Brand Corn Syrup in saucepan. Dissolve and blend over low heat. Bring to rolling boil and continue boiling to soft ball stage (238° F.). Remove from the heat; add butter and vanilla. Let cool to lukewarm; beat until of consistency to spread. If necessary, let stand over hot water before icing cake.

The SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren B.A., B.D.

AMOS TEACHES ABOUT WORSHIP

Amos 4:4; 5:4-9; 14-15, 21-24.

Golden Text: But let judgment run down as waters, and righteousness as a might stream.—Amos 5:24.

To-day's lesson begins with a fine touch of irony. Amos is saying in effect. "If you go to church, you can sin. If you go to church some more you may multiply your transgression, especially if you are generous in bringing your sacrifices and tithes." Of course he means nothing of the kind. You can't buy your way to heaven. "Hate the evil, and love the good and establish judgment in the gate.—I hate, I despise your feast days, and I will not smell in your solemn assemblies. Though ye offer me burnt offerings and your meat offerings I will not accept them.—But let judgment run down as waters, and righteousness as a mighty stream."

God hates hypocrisy. People who put on a show of being religious and yet are living contrary to the express commands of God as set forth in the Holy Scriptures are nauseating to Him. A seven-day week religion is the only kind that will pass muster with God.

If there is anyone who is smaller than a hypocrite, it is the man who tries to hide behind one. There are a few counterfeit ten dollar bills in circulation, but I do not despise all ten dollar bills. Because these are people who pose as Christians and yet live sinfully is not an argument against Christianity. But before you profess to be a Christian, be sure that Christ has come into your life and that you are living a life that is well-pleasing in His sight. We may ask ourselves the question of the song:

"Do we live so close to the Lord
to-day,
Passing to and fro on life's busy
way,
That the world in us can a likeness
see
To the man of Calvary?

As an open book they our lives
will read,
To our words and acts giving daily
heed;
Will they be attracted, or turn
away
From the Christ we love to-day?

Chorus

Can the world see Jesus in me?
Can the world see Jesus in you?
Does your love to Him ring true?
And your life and service, too?
Can the world see Jesus in you?"

Overheard: "Congratulations on the happiest day of your life." But I don't get married till tomorrow." "I know."

Love—More Deadly Than Drink

Love is seventeen times more deadly than drink, according to the latest Paris suicide statistics. For every person who ends his own life because of alcohol seventeen do so because their "affairs of the heart" have gone wrong.

Even so love is one of the least spectacular reasons why some French men and women decide that life is not worth living. A musician hanged himself because, following an operation, he was unable to carry the big drum in a local band.

A dress designer took poison because, at the age of forty, she was getting fat. A taxi-driver deliberately drove his vehicle into a river to demonstrate his indignation when an American walked away without tipping him.

Experts, juggling with statistics, have uncovered many interesting facts about suicide—some explainable, others not. Highest suicide rates in the world are found in Germany, Austria, Switzerland, Czechoslovakia, the Scandinavian countries, and Japan. The lowest are in Spain, Italy, and Ireland.

More people seem to commit suicide in May and June than at any other time of the year. The rate hits a low point in December.

Also, more people commit suicide in the morning, from 6 a.m. to noon, than at any other time of day.

Although the suicide rate is highest among the Teutonic races, there is no indication that the desire to kill oneself is a racial characteristic, and therefore inherited. Rather, it is more reasonable to assume that suicide is a cultural characteristic.

In Japan, for instance, it is quite in order for a noble to kill himself by hari-kiri, which is probably the most painful form of suicide. There is absolutely no stigma attacked to the act. It is even a form of heroism, and may be done for such a trivial reason as a protest against government policy.

One important factor affecting the suicide rate is the existence of laws against it in certain countries.

In most of continental Europe there are no such laws. If you want to take your own life you are welcome to do so. But in Canada, the U.S.A. and most Empire countries you may be sent to prison if you fail in the attempt.

Sometimes the motives behind suicide are difficult to determine, but much is learned from the notes left behind by those who take their own life. These generally mention such things as ill-health, financial problems, drug addiction, pride, dishonour.

At the same time, however, curious paradoxes occur. There was the case of the man who was so terrified at the prospect of an impending appendictis operation that he shot himself.

Sometimes people who have a fear of high places will jump to their death. They become obsessed with the idea that safety lies on the street below or at bottom of a cliff, and choose the quickest way to get there. Some of the most baffling suicide cases have been traced to such a cause.

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HONEY-BUN RING

● Scald ¾ c. milk, ⅓ c. granulated sugar, 1½ tsps. salt and ¼ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. 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 mins., THEN stir well.

Add cooled milk mixture and stir in 1 well-beaten egg and 1 tsp. grated lemon rind. Stir in 2 c. once-sifted bread flour; beat until smooth. Work in 2 c. (about) once-sifted bread flour. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and grease top of dough. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and roll out into an oblong about 9" wide and 24" long; loosen dough. Combine ½ c. lightly-packed brown sugar and ½ c. liquid honey; spread over dough and sprinkle with ¾ c. broken walnuts. Beginning at a long side, loosely roll up like a jelly roll. Lift carefully into a greased 8½" tube pan and join ends of dough to form a ring. Brush top with melted butter. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, 45-50 minutes. Brush top with honey and sprinkle with chopped walnuts.

JITTER

By Arthur Pointer