Daddy's In Debtor's Prison—In Haddam, Conn., Mrs. Earl J. Goodrich and her nine children wait word of their 41-year-old husband and father, jailed under Vermont's "poor debtor's law." Goodrich was imprisoned after he failed to keep up $50-a-month payments on an $800 settlement for reckless driving. The children range in age from two months to 14 years.

TABLE TALKS

Jane Andrews.

Modern Russian ideals ,and modern Russian procedures, are highly unpopular with all right-thinking people on this side of the Atlantic. But long before Stalin had a name, or at least that particular name, Russian people came to settle in Canada and the United States, bringing with them some of their customs, and memories of their favorite dishes.

You don't have, to come from behind what is now the Iron Curtain to thoroughly enjoy some of those dishes; and you'll find them served in noted restaurants in many places. One great favorite is called:

PELEMINI

One egg and 1 cup of water are added to enough flour to form a thick dough. Roll it—better in parts—until quite thin. With a small glass or cookie cutter cut rounds and put in the middle of each a piece of filling (as described below), turned round like a nut. Close the pelmeni so that each piece looks like a half moon and boil the pieces for about 20 minutes in boiling water with a little salt, or in broth, in an open kettle. If broth is used, pelmeni may be eaten with the broth. But usually pelmeni are taken out of the water as soon as they rise to the surface, and are eaten with some melted butter, sour cream and grated cheese.

To reheat leftovers, roll in crumbs and fry in oil. They are excellent the next day.

* * *

FILLINGS FOR PELMENI

In Siberia, where pelmeni are prepared in fall for the whole winter and kept in barrels, the filling for the amount of dough described above would consist of:

½ lb. chopped beef and
½ lb. chopped pork (both grade A)

They are to be mixed with salt, pepper, a grated onion, a little broth (about a cup).

* * *

A different filling makes a different dish. For varenniki the filling consists of white cheese mixed with a little sugar, butter, and an egg yolk. Instead of eating with grated cheese ,sugar is used along with the butter and sour cream.

* * *

Another kind of varenniki, used in the Ukraine, is made with black cherries for a filling. They are also eaten with some melted butter, sour cream, and sugar.

* * *

With meat prices still soaring, more and more floks are buying fowl instead; so here's a recipe which sounds a little more complicated than most ways of dishing up chicken, but which I can assure you is well worth the extra bother. It makes a grand "main dish" when you're having guests, which is probably why it's called:

COMPANY CHICKEN

Chicken:

Cut in pieces 1 (3½ lb.) fryer
Wash thoroughly; pat dry. Save wings, back, neck, giblets for soup.
Melt in large heavy skillet
½c shortening
Put in paper bag
¼ c. flour
1 tsp. pepper
1 tsp. salt

Shake chicken in flour, a few pieces at a time. Brown well on both sides. Drain on paper towels. (Save drippings for gravy.)

Batter:

In medium-sized bowl, sift together
¾ c. yellow corn meal
¾ c. sifted flour
3 tsp. baking powder
1 tsp. salt
In second bowl, beat until light
4 eggs
1½ c. milk
3 tblsp. melted butter

Stir into dry ingredients, then beat with rotary egg beater until smooth.

Pour into greased, heavy 10-inch baking dish (3 inches deep).

Arrange browned chicken on top.

Bake in moderate over (350 deg.) 1 hour, or until batter puffs up golden brown.

Gravy:

Bring to boil
2½ tblsp. drippings
2 c. water
Meanwhile, put in jar with cover
½ c. water
3 tblsp. flour
Shake until free from lumps.
Stir into stock; simmer 3 or 4 minutes.
Sprinkle with salt and pepper; spoon over chicken.
Serves 6.

* * *

So that none of that "company bird" goes to waste, it might be a good idea to precede it with this vegetable-noodle soup. I know of one man who said that, good as the chicken was, he liked the soup just as well or better.

CHICKEN VEGETABLE-NOODLE SOUP

Simmer
neck, wings, back, giblets in 3 c. water
Add
1 tsp. salt
Dash of pepper
Bit of chicken fat
When meat falls from bone, remove from stock, cool and cut up.
Simmer in stock until tender
1 onion
2 carrots
½ c. chopped celery
1 c. noodles
Salt and pepper
Add chopped meat and serve.

* * *

RHUBARB PIE

Pastry for 9 inch pie
1 cup white sugar
⅛ teaspoon salt
1½ tablespoons corn starch
3 cups rhubarb cut in 1 inch pieces
1 tablespoon butter or margarine.

METHOD: Line 9 inch pie pan with pastry. Mix together sugar, salt and corn starch. Sprinkle one-quarter of this mixture on raw crust. Fill with rhubarb. Add remainder of sugar-corn starch mixture. Dot with butter. Cover with top crust. Bake in hot (450 degree) oven for 15 minutes. Reduce heat to 350 degrees and continue baking from 25 to 30 minutes, or until rhubarb is cooked.

Private Enterprise Biggest Essential

I am one of the unrepentant who believe that free enterprise is essential to a healthy nation. I think freedom is necessary in order to provide scope for enterprise; but I also think that enterprise—real interprise, even adventurous enterprise — is necessary to achieve the maximum development of the vast resources of a new country like ours.

In advocating freedom of enterprise, I do not mean that governments should not have a large measure of responsibility for promoting vigorous economic activity and for contributing actively to human welfare.

I believe that social security, or insurance as I prefer to describe it, like ordinary insurance, can be a stimulus and not an impediment to enterprise.

I am convinced it is the duty of governments, federal, provincial and municipal, to do everything they can effectively to improve human welfare and to maintain conditions favorable to successful enterprise and thereby to high levels of employment and prosperity. We all want high levels of employment and prosperity, but we have always said the bulk of employment should be provided by private enterprise. I do not think it would be wise for any government to kill the geese that we are counting on to lay the golden eggs.

—From an address by
Rt. Hon. Louis St. Laurent, K.C.

Anne Adams

Beautiful team for town or country! Princes dres is so heavenly for sunning, new beachcomber pockets are smart. Jacket is useful with other dresses too!

Pattern 4833: in sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 ensemble, 4⅝ yds. 35-in.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send **TWENTY-FIVE CENTS** in coins (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth St. New Toronto, Ont.. Print plainly **PATTERN NUMBER**, your **NAME** and **ADDRESS.**

"These are hard times for actors, laddie."

"They are. I must say you're looking very seedy, old pal."

"Seedy? I'm so seedy I tremble every time I pass a canary."

The SUNDAY SCHOOL LESSON

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

Hosea Reveals God's Forgiving Love
Hosea 11:1-4, 8-11; 14:4-9

Golden Text: I will heal their backsliding, I will love them freely. —Hosea 14:4a.

No Old Testament prophet expresses God's love with more tenderness than Hosea. His own heart-rending experience helped him to enter into God's attitude to Israel. He knew what it was to be forsaken by the one he loved. He knew the grief that comes in seeing that one sin greviously. Yet his love continued in spite of Gomer's action. He could convey God's message to backsliding Israel. God's love is seen in such expressions as, "When Israel was a child, then I loved him, and called my son out of Egypt:—I taught Ephraim also to go, taking them by their arms—I drew them with cords of a man, with bands of love: and I was to them as they that take off the yoke on their jaws, and I laid meat unto them—How shall I give thee up, Ephraim? How shall I deliver thee Israel?—I will heal their backsliding, I will love them freely."

Here is a message for backsliders today; for those who have known God's grace but have turned to the beggarly elements of the world. Peter describes their action in the words of a proverb. "The dog is turned to his own vomit again; and the sow that was washed to her wallowing in the mire." II Pet. 2:22. But God cares.

"Oh! for the wonderful love He has promised,
Promised for you and for me;
Tho' we have sinned, He has mercy and pardon,
Pardon for you and for me."

Let us no longer spurn God's love, but turn from our sin to Jesus Christ as our Lord and Saviour.

New And Useful

Chocolate Aspirin

Chocolate aspirin for children is packaged in tablet form, is granular in consistency to prevent melting the chocolate and possible decomposition of aspirin.

* * *

Jug Is Insulated

Not vacuum, but an insulating material between double walls keeps liquids hot or cold in a two-cup pitcher. Made of a metallic plastic alloy and said unaffected by food acids, soaps and detergents, it's called odorless, tasteless, non-toxic. "Drip-proof" lip, a spout-sealing cover that turns to allow pouring, special suction vent for continual liquid flow. Red, green, blue, ivory.

* * *

Three-Purpose Shaw

First portable, rotating-top power saw for cutting wood, metals, ceramics on same machine, claims distributor. By means interchangeable blades, saws brick, tile, concrete blocks, lumber, pipe, sheet metal, BX cable, conduit, etc., saves time, labor, firm says. Weighs 340 pounds, has self-contained gasoline engine, working table is calibrated in degrees and carpenter pitch to rotate 360°, can saw wood any length, width up to four inches thick, cuts all lumber for average size home in one day, company states.

Sewing Tips That Save Time.....

The following tips, from a garment trade expert, will enable you to give home-sewn garments a real professional look, beside saving you time and bother.

Picking Your Pattern

Buy an easy-to-fit, easy-to-finish design with straight seams at the shoulders and sides. Try to find a becoming style with few pieces and simple detail.

Study your pattern carefully, selecting the version you want to make. Circle it on the envelope and inside cutting chart. Let these be your blueprints for action.

Choosing Your Fabric

Check your pattern envelope first for fabric suggestions. The manufacturer knows the materials best suited for each design and the smartest fashion-wise.

Buy well-labeled goods. You'll want to know if it's shrinkproof, washable, colorfast, crease-resistant; if it's all-wool, cotton, nylon, and so on. Knowing your fabric leads to style success.

The fabrics most easily handled are cottons and lighter woolens with good body, in solid color, or small allover prints. If you are a beginner, by-pass plaids, checks, border prints, or stripes that require tricky matching.

Match your sewing materials to your fabric at the start — zipper, thread, binding, hooks and eyes—in color.

Patterns Meet Fabric:

Press the fabric. Spread it on a surface large enough to hold all the pieces at once, and straighten carefully.

Watch the grain of the goods in laying out your pattern pieces. Be sertain that all pieces to be cut from a fabric with a nap are going in the same direction. Follow cutting chart to the letter.

Work with plenty of pins (good quality—Size 4 or 5) and sharp scissors. Before cutting, mark every symbol with tailor's chalk or thread. A dress that's well marked almost puts itself together.

Don't cut deep notches. It's easier to cut pattern notches out instead of in—paricularly if the fabric frays.

Basting:

When hand-basting, work on a table. Remove pins as you go, and a backward stitch now and then for firmness.

By loosening the tension of your sewing machine, you can whirl through a firm basting stitch in a hurry. This is a short cut many women prefer.

Slip-baste plaids or stripes on the right side for easy matching.

Insert a piece of paper in the seam of a bias edge—such as a neck piece—to keep it from stretching as you work.

Stitching

To avoid puckering and marking your material, test the tension of your machine on a scrap before you begin stitching.

Take a short cut to secure stitches at the beginning and end of each seam or dart by retracing several stitches on the machine. If your machine doesn't reverse stitch, lift presser foot slightly with one hand, and with the other, draw cloth slowly toward you. This fastens thread.

Darts are firm if you **baste** them **from** the point to the widest part. **Stitch** from the widest part **to** the point.

Press each seam open as you finish it. Then fitting and finishing will be easy.

Stretch jersey a little for a neat job. However, always watch not to stretch bias fabric where is it joined to a straight piece. A puckered seam results.

Before hemming a bias-cut skirt, pin it to a hanger and let it hang at least 24 hours. It will sag at the bias grain, and the inevitable uneven hemline can be adjusted accurately to save alter changing.

Finishing Touches:

Try dress on, wrong side out, for an easy final fitting.

Finish seams with care. Pink seams on materials that aren't easily frayed. Overcast or edge-stitch seams on raveling slik and wool. Turn a fine French seam for lingerie garments.

Before turning a curved seam, slash along the edge to relieve bulkiness.

A professional-looking hem is a "must." To be certain it's even, wear heels when marking. Allow about 2 inches for a neat finished hem.

Make neat gathering easy by running three parallel rows of stitching about ⅛ inch apart. Pull thread of each and adjust the fullness equally. Elastic thread wound on bobbin with regular thread is another answer to simple shirring.

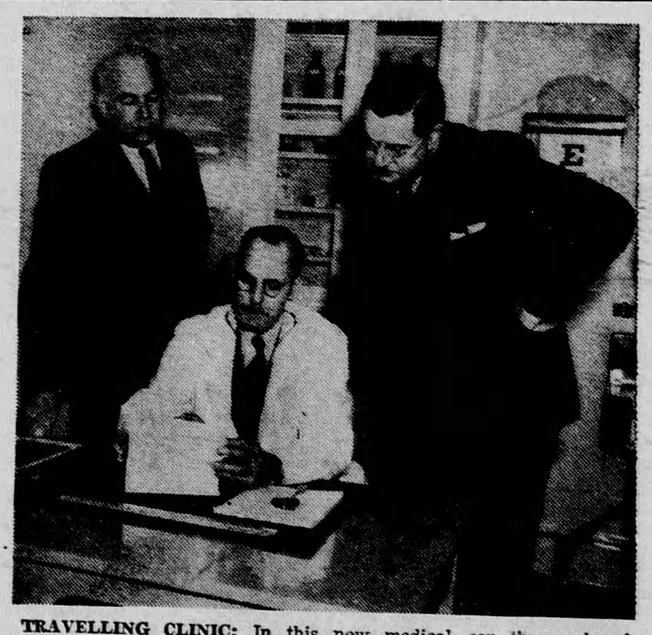
Use your ironing board for laying in pleats. Pin at top and bottom. Press in, then baste.

Sew buttons on fine wool fabrics with a small stay button underneath to relieve any strain on the fabric.

Final pressing turns the trick. Use a well-padded sleeveboard for short seams, a tailor's cushion for curved seams, particularly armholes. Regulate your iron carefully and use a pressing cloth or steam iron for your wools, acetate rayons, lined and faced garments.

Half a ton of mail goes out each day from the library of The Canadian National Institute for the Blind to our 17,272 blind Canadians. Included in this are volumes from the 15200 Braille books, the 3,884 moon type books and the almost 1,000 talking books comprising some 31,672 records.

Two mind readers met after an interval of some months. One of them immediately exclaimed in a hearty voice: "You're all right! How am I?"



TRAVELLING CLINIC: In this new medical car thousands of railway employees across Canada will receive the benefits of a preventive medicine policy followed by the Canadian National Railways. Taking a personal interest in the plan is **Donald Gordon**, president of the C.N.R., who is shown, right, with **Dr. K. E. Dowd**, chief medical officer, left, and **Dr. W. E. Thompson**, medical officer who will conduct the examinations in the car.

Four medical cars are in the travelling clinic fleet operated by the C.N.R. One covers the Atlantic Region, Quebec, and the Canadian National and Central Vermont lines in New England. Another operates in the Southern Ontario territory and on the Grand Trunk Western lines. A third covers Northern Ontario and Manitoba, and a fourth serves the remainder of the western provinces to the Pacific Coast.

A tour of duty keeps a car away from headquarters for about two years, and during that time it is office and home for the railway's doctor.

JITTER — **By Arthur Pointer**