"So Long, Ma"—"Mary" was a downcast chimp when authorities decided that her 14-month-old offspring, "Little Joe," was big enough to rate a cage of his own. While keeper Bill Wills helped "Little Joe" wave goodby, "Mary" made no secret of the fact that she felt terrible about it

TABLE TALKS

by Jane Andrews.

Within a few weeks a new "crop" of June brides will be starting out on a career of home-making; and as instruction in proper methods of cookery is much more widespread than it was even a few years ago, a good many of them will be far better equipped to deal with kitchen problems than were their mothers or grandmothers.

* * *

Still, a few general hints might not be amiss. And as over a quarter of our food budget—according to the offiicial records—goes for meat, here are some facts worth knowing and remembering.

* * *

1. Tender cuts, such as steaks and chops, should be seared to brown the surface fat and preserve juices. Long cooking destroys flavour and wastes meat.

* * *

2. In cooking meat for stews, simmer just below boiling in a small quantity of water. Add salt after the first half-hour, not before.

* * *

3. In grinding meat for patties, meat loaves and the like, use the coarse knife of the food chopper and run meat through twice. This gives a better flavour to the meat, and your meat loaves will slice without crumbling..

* * *

4. In pan-frying round steak, first score the meat lightly with a very sharp knife. Then brush with vinegar. This softens the connective tissues and makes the meat more tender.

* * *

5. In baking meat loaves, pour off the juices every half-hour. This allows the bottom of the loaf to make instead of stew, and also gives a golden brown crust.

* * *

Now for some recipes. There are a great many Hollanders coming to this country, and very fine citizens most of them are turning out to be. But although they take readily to our Canadian ways, we may be sure that they've brought along with them recipes for some of their favorite dishes. One of these undoubtedly is that of a family dinner main dish, which they call "Gevulde Kool" but which I'm passing along to you under the name of

STUFFED CABBAGE

1 small head cabbage
¾ pound minced pork
¼ pound minced beef or veal
2 thin slices of bread that have been soaked in water
1 teaspoon salt
Pepper, nutmeg
2 tablespoons butter.

Method: Remove eight to ten outer leaves from the cabbage and cook them in boiling salted water ten minutes. Reserve the remaining cabbage for salad or other uses.

Drain cooked cabbage and put a leaf or two on a square of double-folded cheese-cloth. Mix the meat with the bread and season with the salt, pepper and nutmeg. Put a thin layer on the cabbage arranged on the cloth.

Cover with a leaf or two, add another layer of meat and continue till leaves and meat are used, finishing off with leaves. Gather the four corners of the cloth and tie. Lower into salted water and simmer an hour and a half.

Remove cabbage from cloth, place in a greased baking dish, dot with the butter and cook at 400 degrees F. till light brown. Yield: four to five portions.

* * *

Here's a grand way of using rhubarb, especially if you're fond of candied ginger. If you're particularly fond of it, you can increase the amount given as much as you wish. This is a very delightful pudding, with bread as the bulk ingredient and a delicate rhubarb flavour. The quantities given yield from six to eight servings.

GINGER-RHUBARB PUDDING

1 egg
½ cup granulated sugar
⅛ teaspoon salt
1 cup milk
¼ teaspoon vanilla
2 cups coarse soft bread crumbs
1 teaspoon grated lemon rind
1½ cups finely diced fresh rhubarb
1 to 2 tablespoons chopped candied ginger
¼ cup chopped nuts
1 tablespoon butter or margarine.

Beat the eggs slightly; beat in the sugar and salt.

Stir in the milk, vanilla, bread crumbs and lemon rind. Add the prepared rhubarb, chopped candied ginger and chopped nuts and combine well.

Turn mixture into a baking dish that has been brushed with butter or margarine.

Dot top with butter or margarine.

Place baking dish in a large pan and surround with hot water.

Oven-poach in a moderate oven, 350 degrees, until pudding is set—about one hour.

Serve hot or cold.

* * *

I started off this column with some hints for "beginning" housewives; so I think I'll finish with the sort of recipe that's liable to come in extremely handy, especially in such emergencies as unexpected visitors.

This is just a plain cake, but it's very good; and has the great advantage that it's quickly made. If baked as layers, just 25 minutes does the trick; double that time if made in loaf form.

QUICK PLAIN CAKE

¼ cup shortening
1¾ cups pastry flour
¼ cup corn starch
3 teaspoons baking powder
¼ teaspoon salt
1 cup white su r
1 egg
¾ cup milk
1 teaspoon vanilla

Method: Cream shortening; sift in the dry ingredients. Add egg, milk and vanilla; beat until smooth. Pour into two 9" layer cake pans, or loaf pan 8" x 12", lined with waxed paper and oiled. Bake in a moderate oven (350 degrees) 25 minutes for layers, 50 for loaf.

What's The Answer?

Once outside the city, a Sunday walker would never know, unless he had read about it in the papers, that he was living in the Atomic Age; he would swear that he was still living in the Motor Age. And as he walks along any country road he will wonder whether the atomic scientists, working with a billion dollars' worth of equipment supplied by the taxpayers, will ever be able to turn out so universally useful, so revolutionary, a contraption as the one Henry Ford turned out half a century ago, working alone in his bicycle shout out there in Detroit. Will these same atomic scientists, given ten years, sufficient funds and an army to guard their work from prying eyes, produce so great a boon to mankind as the electric light that first glowed in Edison's crude laboratory over there in Jersey? Will the gentlemen who can split atoms deserve so well of their country in the long run as the pioneers who only split rails? These are questions born of a spring day, and the answers seem as uncertain as the sunshine.

The GREEN THUMB

by Gordon Smith

A Cutting Garden

A corner of the vegetable garden or some place at the back of the lawn is often set aside to grow flowers especially for indoor bouquets. When a large supply of blooms is wanted frequent cutting leaves the regular borders a bit shy. Any of these flowers suitable for cutting purposes will thrive on the same sort of cultivation that the vegetables get. Certain flowers, indeed, like gladioli, sweet peas and others of which the foliage is not very attractive are best grown with the vegetables.

Will They Thrive Here?

One reads or hears of lots of beautiful flowers, shrubs and even vegetables that many not grow well in many parts of Canada. These things were developed for the Southern States or England where the climate is milder or the growing season longer.

One wastes money and time in trying them in our vigorous clime. To guard against the discouragement, one is advised to stick to those flowers, shrubs and vegetables that are specially recommended for Canadian conditions. The latter are the varieties and types listed in the Canadian seed catalogues. These have all been tested under Canadian conditions and they are the only ones recommended by the Canadian authorities.

* * *

Sound Nursery Stock

Shrubs, vines, trees and similar things which we buy as started but dormant plants are known as nursery stock. Healthy stock should be pliant and moist, with plenty of stout buds. It will come along quickly with hardly a check if handled carefully. These things should be kept cool and moist and if they cannot be planted in their permanent location right away they should be 'heeled in,' that is temporarily planted in a trench with the soil heaped up well above the roots. When replanting it is advisable to supply plenty of water and keep watered for the first few weeks. Planting is best done in the cool of the evening or on dull days, and some shade from hot sun is advisable with tiny things.

* * *

A Short Cut

To get an early start with such tender, hot-weather-loving things as cucumbers, melons, squash and tomatoes there are little waxed paper caps now on the market. A little bed about a foot across is made of rich soil, preferably with some manure in it, the seed is planted and over this goes the cap firmly held down with earth around the edges. The plants will germinate quickly and the cap will protect them even when the mercury falls several degrees below freezing. Later when weather warms up the caps are discarded.

A Berkeley, Calif., exterminator announced his remarkable success in catching rats by feeding them frozen pudding flavored with sherry. He gets the rats so drunk that he can reach them with his bare hands, he says.

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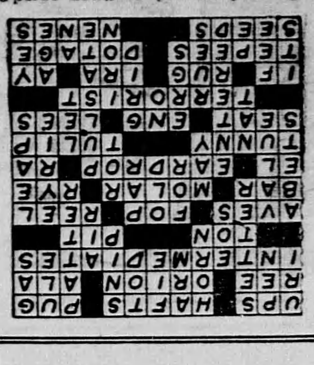

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Give leather a long, bright life with Nugget Shoe Polish.

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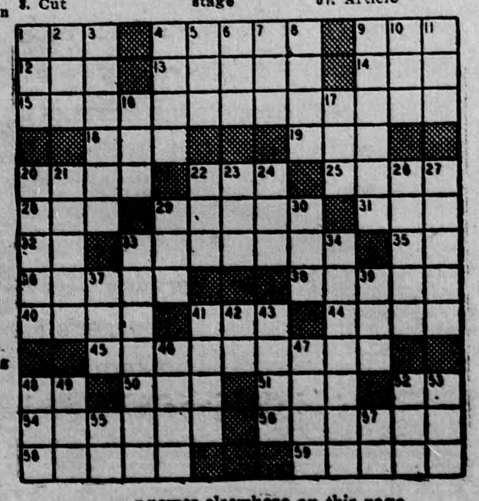
DID YOU "NUGGET" YOUR SHOES THIS MORNING?

CROSSWORD PUZZLE

ACROSS
1. Good times
4. Handles
9. Upturned nose
12. Female ruff
13. Constellation
14. Wing
15. Those between limits
18. Weight
19. Deep hole
20. The birds
22. Dude
25. Fishing device
28. Broad stripe
29. Double tooth
31. Cereal
32. Spanish article
33. Earring
35. Sun god
36. Huge fish
38. Flower
40. Saddle
41. One of the Siamese twins
44. Dregs
45. Believer in government by intimidation
48. Provided
50. Floor covering
51. Man's name
52. French champagne
54. Wigwams
56. Senility
58. Plants
59. Hawaiian geese

DOWN
1. Swiss canton
2. Animal enclosure
3. Dog
4. Wind instrument
5. Limb
6. Exclamation
7. Thicket
8. Cut
9. Running talk
10. Rubber tree
11. Vapor
16. Aurora
17. Ventilate
20. Seconds
21. Worth
22. In favor of
23. Antique
24. Equality
26. Eagle's nest
27. Springs
29. Month
30. Decay
33. Came on the stage
34. Throb
37. Man's nickname
39. Rent
41. Work units
42. Negative
43. Grating
46. Regrets
47. Press
48. Of that thing
49. Charge
53. Grow old
55. Affirmative
55. Hebrew letter
57. Article



Answer elsewhere on this page.

CANADA PRODUCES NEWSPRINT FOR ALL THE WORLD

In all likelihood, the newspaper you read is printed on Canadian newsprint; for Canada produces 4 times as much newsprint as any other country in the world. 3 out of every 5 newspaper pages throughout the world are Canadian paper.

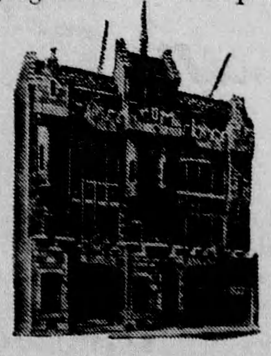
Why Seagram's sells Canada first

This is an adaptation of one of a series of advertisements designed by The House of Seagram to promote the prestige of Canada and help sell Canadian products to the markets of the world.

The campaign is appearing in magazines and newspapers published in various languages and circulated throughout the world. The peoples of many lands are told about the quality of Canadian products and see Canadian scenes illustrating these products.

The advertisements are in keeping with the belief of The House of Seagram that the future of every business enterprise in Canada is inextricably bound up in the future of Canada itself; and that it is in the interest of every Canadian manufacturer to help the sale of *all* Canadian products in foreign markets.

❖ ❖ ❖



A campaign such as this not only helps Canadian industries but also puts money in the pocket of every Canadian citizen. One dollar of every three we earn comes to us as a result of foreign trade. The more we can sell abroad the more prosperous we will be at home. It is with this objective that these advertisements are being produced and published throughout the world.

The House of Seagram