The GREEN THUMB

by Gordon Smith

At the back of the flower beds, along fences or in place of fences, one can use growing screens Even a fence or wall in good condition will look more attractive if partially hidden in this way, and as for the more common type which is not so attractive it can be completely screened by annual or perennial vines. There are all sorts of planting material available for this purpose and found listed in any good catalogue. The perennial types are well known. Many people do not realize that one can get quite good and quick results from annuals too. Dahlias, ornamental sunflowers, cosmos, spider plants, are only some of many things that will reach three or four feet in height in a few weeks. And there are quick-growing vines, too, like scarlet runner beans, sweet peas, hops and morning glories.

* * *

First Plantings

In every garden there is one spot or corner which dries out before the rest. This is the place to plant the very early things—hardy vegetables and flowers than can go in the ground just as soon as one can get out and dig. Frost and snow later on will not hurt these, and some of them must make their first growth while soil and air are cool.

Among the vegetables in this category will be radish, leaf lettuce, spinach, early onions and the hardiest of the garden peas. Of course, this refers to first planting only. Main plantings should go in later and final plantings after that. With vegetables it is important to string out the plantings so that the harvest will be equally extended. All the vegetables mentioned can be planted at least three times, a fortnight apart, and some like lettuce and radish, carrots, beets, beans, etc., can be planted at intervals right up to July.

Among the hardy flowers will be things like cosmos, marigolds, pensies, sweet peas and anything else listed as very hardy in Canadian seed catalogues. Some of these are so resistant to frost that they sow themselves and come on as volunteer plants in the spring.

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Spread Them Out

A really imposing showing can be made with a few annual flowers and with a minimum of effort. Cosmos, giant marigolds, zinnias, petunias, portulaca, nicotine, calendula, alyssum, nasturtiums, etc., are easily grown almost anywhere in Canada. Some of the larger flowers can actually be used in the place of shrubs. Cosmos, gladioli, dahlias, giant marigolds and zinnias should have about two feet each way—petunias need about a foot of room.

New And Useful

For Bed Smokers.

New device to eliminate fire hazard of cigarette smoking works on similar principle to miner's lamp. Mesh tubing protects burning cigarette, takes off heat while keeping below "flash point." Said to prevent cloth, paper, etc., from igniting if cigarette comes in contact with them. Maker recommends for hospitalized persons, outdoor sportswear, smoking in open car, etc.

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Fish Turn on Light.

One-cell flash-light bulb device attaches to fishing rod, flashes when tug comes on line. After light flashes, line—which has been slipped through special clip preparatory to casting—comes free so fisherman man battle with fish.

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Better Mouse Trap?

Mouse catching device features pads covered with harmless, odorless pitch, says firm. Pitch lures mice, which get stuck to gummy material.

* * *

Black Snaps in Flash.

That Polaroid camera that produces a positive picture within a minute after exposure of the film now will be available for black and white prints. Previousy turned out sepia prints.. Gives semigloss finish, of same permanence as ordinary pohtographs. says inventor.

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Light Waders

New Vinylite plastic waist-high waders are said to have only fraction bulk, weight usual. For fresh-water or surf casting, duck hunting, trapping, won't deteriorate in sun, salt water, are highly flexible, says maker. For use with tennis shoes, felt-soled wading shoes, have seamless double-weight feet, pockets said waterproof.

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Retards Fire

New flame retardent chemical is said suitable for farm buildings, grain elevators, homes, hotels, etc. Reported to be used by U.S. Navy for "flameproof" hospitals and by Atomic Energy Commission.

* * *

Garbage Bounces

New rubber garbage pail springs right back into shape if dropped, jumped on, etc.

He Buys 'Em By The Pound—Garage owner James A. Chambers presents a new dog, just rescued from the city pound, to little Ann Marie Williams, Learning that the pound had hundreds of pets that must be disposed of, Chambers put up the money for 200 youngsters to bail out dogs and claim them for their own.

Modern Etiquette

By Roberta Lee

Q. When it the proper time for the bridegroom to give the minister his wedding fee?

A. The bridegroom does not give the fee to the minister personally. He should place the money or check in an envelope and give it to his best man, who will hand it to the minister following the ceremony.

Q. What is the proper way to point the prongs of the fork when cutting food and when eating it?

A. The prongs of the fork should point downwards when cutting the food, upwards when conveying it to the mouth.

Q. Should salads always be cut and eaten with the fork?

A. All salads are cut and eaten with the fork. If hard hearts of lettuce are served, however, and they cannot be managed with the fork, it is permissible to cut them with the knife.

Q. If there are several male members of a family, may one invitation to a formal affair be addressed jointly to include them all?

A. No; each man, other than the husband, should be sent a separate invitation.

Q. Is it still customary to use black-edged correspondence when one is in mourning?

A. Yes, this is still done, although it is not done quite as much as formerly.

Q. Would you consider it courteous and thoughtful to fill in a word for another person who is talking, or to finish a sentence for him?

A. No; this is exceedingly rude and is most annoying to the speaker—unless, of course, he asks for assistance.

Q. How should one serve and eat potatoes that are boiled in their skins?

A. They should be served in individual dishes. The skins may then be left in the dish, the potato placed on the meat plate for eating.

Q. How can a bride-to-be thank the friends who attended showers that were given for her?

A. She may thank each guest as she opens the gift, and then write a note of thanks a day or two later.

Q. Is is obligatory that relatives and friends send gifts to a newly engaged girl?

A. Not at all. Of course, it is perfectly all right and is sometimes done, but there is nothing obligatory about it. Usually the receipt of the wedding invitation is time enough for gift-giving.

Grandma Was Right

Grandma was right about catching cold! Remember how she used to say: "Keep your feet dry and get a good hot meal inside you, and you'll be all right."

Now the scientists are catching up with her.

Biochemists report that chilling and overexertion "make it easy for viruses to infect an organism."

One group of rats was kept at below freezing tempeartures. Another group was given a thorough workout on a treadmill. A third group—the control—was left alone.

Overexertion was worse than chilling in encouraging the virus. Both were bad.

What was that Grandma said about a hot meal?

Another group of scientists fed chickens on low-protein and high-protein diets. The high-protein chickens fought off disease better.

Maybe Grandma should have given us more bacon and fewer wheat cakes. Otherwise, she had things pretty well sized up.

HOW CAN I?

By Anne Ashley

Q. How can i give an added flavor to my coffee?

A. Try adding a few drops of vanilla to the coffee immediately before serving.

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Q. How can I remove lemon juice and other acid stains from a garment?

A. By the use of ammonia. This also applies to perspiration stains which have changed the color of a garment.

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Q. How can I prolong the wear of silk hosiery and silk underwear?

A. Add a small amount of vinegar to the last rinse water. The vinegar will dissolve the soap and ensure longer wear.

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Q. How can I prevent cracking of linoleum when rolling it?

A. Do not try to roll linoleum for storing until it has been placed before a fire for a few hours and has become thoroughly warm. Otherwise, it is sure to crack.

Q. How can I keep baby's mouth clean?

A. A solution of one teaspoon of boracic acid to twenty teaspoonfuls of water is excellent for this purpose. Use a clean swab made by twisting clean absorbent cotton tightly around a toothpick, and wash out the mouth twice daily. This may prevent many complications of the stomach.

"If you want to be really bright brush up with NUGGET"

Nugget Shoe Polish gives a perfect shine . . . preserves leather . . . makes shoes last longer.

OX-BLOOD, BLACK, AND ALL SHADES OF BROWN

3-50

DID YOU "NUGGET" YOUR SHOES THIS MORNING?

TABLE TALKS

by Jane Andrews

Fresh, green salads—rhubarb—strawberries—there isn't much need of any introduction to a cookery column featuring such things. However, just in case some of you have forgotten it, I'm going to stick in a few lines from one of my all-time favorites in the way of books,—THE HISTORY OF MR POLLY.

* * *

"It was a profusely budding Spring day, and greens such as God had never permitted before in human memory (though indeed they come every year and we forget) were mirrored vividly in a mirror of unprecedented brown."

* * *

Now for those recipes.

GARDEN MEDLEY

Serves 6 to 8

Toss together lightly and chill.
- **1 quart young beet greens,** coarsely torn.
- **2 cups fresh spinach** coarsely torn (any fresh greens may be substituted for the above)
- **¾ cup chopped onion**
- **½ cup chopped celery**
- **6 hard-cooked eggs,** sliced
- **1½ teaspoons salt**
- **¼ teaspoon pepper**

Add just before serving
- **½ cup French dressing**

Toss again and serve immediately.

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GREEN-AND-WHITE SALAD

Serves 4 to 6

Combine
- **1½ cups shredded leaf lettuce** (or any greens desired)
- **1 cup sliced raw cauliflower**
- **3 tablespoons chopped sweet pickle**

Chill thoroughly.

Combine
- **3 tablespoons salad oil**
- **3 tablespoons vinegar**
- **½ teaspoon salt**
- **2½ teaspoons sugar**
- **⅛ teaspoon pepper**
- **⅛ teaspoon paprika**
- **½ teaspoon grated onion**

Shake thoroughly in covered jar.

Pour over greens. Toss lightly.

Serve immediately.

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RHUBARB CREAM PIE

Makes one 8-inch pie

Melt
- **2 tablespoons butter**

Add
- **2 cups diced rhubarb**
- **1 cup sugar**

Cook slowly until rhubarb is tender.

Combine
- **¼ cup sugar**
- **2 tablespoons cornstarch**
- **2 egg yolks,** well beaten
- **¼ cup light cream**
- **⅛ teaspoon salt**

Add to rhubarb and cook until thick.

Cool; pour into baked 8-inch pie shell.

Top with meringue.

Bake at 350° (moderate) 12 to 15 minutes.

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RHUBARB BUTTER CRUNCH

Serves 6

Combine
- **3 cups diced fresh rhubarb**
- **1 cup sugar**
- **3 tablespoons flour**

Place in greased, 6 x 10-inch baking dish.

Combine
- **1 cup brown sugar**
- **1 cup raw rolled oats**
- **1½ cups flour**

Cut in
- **½ cup butter**
- **½ cup other shortening**

Sprinkle over rhubarb mixture.

Bake at 375° (moderate) 40 minutes.

Serve warm with cream

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STRAWBERRY-RHUBARB SALAD

Seves 6

Combine
- **2 cups rhubarb,** cut in ½-inch pieces
- **⅓ cup sugar**
- **¾ cup water**

Cook slowly until just tender.

Sweeten
- **2 cups sliced strawberries** with
- **⅔ cup sugar**

Soften
- **2 tablespoons unflavored gelatine in**
- **¼ cup cold water**

Dissolve gelatine in hot rhubarb mixture.

Add the strawberries and
- **1½ tablespoons lemon juice**

Chill until slightly thickened.

Pour into molds; chill until firm.

Unmold on **drained pineapple rings on crisp lettuce leaves.**

Pass mayonnaise.

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STRAWBERRY CREAM PIE
- **1 cup sugar**
- **4 tablespoons cornstarch**
- **½ teaspoon salt**
- **2½ cups milk, scalded**
- **2 eggs, slightly beaten**
- **3 tablespoons butter**
- **½ teaspoon vanilla**
- **1 nine-inch baked pie shell**
- **1 pint strawberries, sliced**

Method: Mix sugar, cornstarch and salt. Gradually add milk and cook in a double boiler until thick. Add a small amount of hot mixture to eggs; then stir into remaining hot mixture. Cook until thick, stirring constantly.

Remove from heat; add butter and vanilla; chill. Pour into baked pie shell. Cover with strawberries; chill. Top with sweetened whipped cream just before serving.

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STRAWBERRY-RHUBARB PIE
- **1 cup beet or cane sugar**
- **¼ teaspoon salt**
- **¼ teaspoon nutmeg**
- **3 cups cooked rhubarb**
- **1 recipe plain pastry**
- **1 cup strawberries, sliced**
- **2 tablespoons quick-cooking tapioca**

Method: Combine sugar, salt, nutmeg, tapioca, orange juice and nutmeg, tapioka, orange juice and rhubarb. Place in pastry-lined pan. Top with strawberries and dot with butter. Arrange pastry cut in shapes of daisies over top.

Bake in 400-degree oven for 10 minutes, then in 350-degree oven for 30 minutes.

FOR BETTER CITIZENSHIP · · · MAKE DAD YOUR PAL:

FATHER'S DAY

SUNDAY JUNE 18 TH

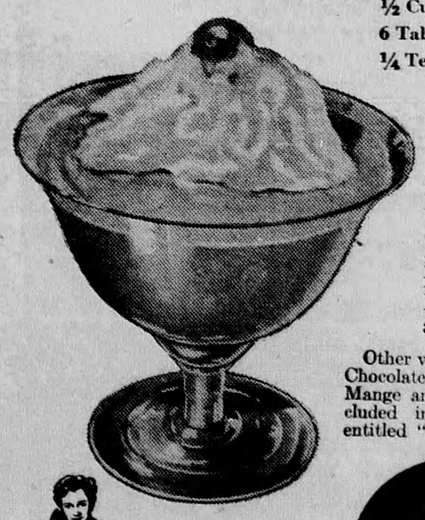
for those who KNOW!

DESSERTS

Made with CANADA CORN STARCH

Blanc Mange

½ Cup Sugar
6 Tablespoons Canada Corn Starch
¼ Teaspoon Salt
4 Cups Milk
1½ Teaspoons Vanilla



Mix sugar, *Canada Corn Starch* and salt in top of double boiler. Gradually add milk, mixing until smooth. Place over boiling water and cook, stirring constantly, until mixture thickens. Cover and continue cooking 10 minutes longer, stirring occasionally. Remove from heat. Add vanilla; cool. Pour into moulds or serving dish and chill. Makes 6 to 8 servings.

Other variations including Floating Island, Chocolate Blanc Mange, Custard Blanc Mange and Pistachio Blanc Mange are included in Jane Ashley's Recipe Folder entitled "For Finer—Delicious Desserts".

FREE: Jane Ashley's Tested Recipes—Send postcard to Home Service Department CC 20, The Canada Starch Company, Limited, P.O. Box 129, Montreal.

CANADA CORN STARCH