Finding Fortunes In Their Gardens

What would be your reaction if you found buried treasure in your garden?

Such things are constantly happening. Mr. F. Pryke, of Wormley, Hertfordshire, recently dug up over $2,000 in notes and silver in his garden, and declared afterwards that it gave him the shock of his life.

A woman in southern England, who found a pot of Charles II coins buried in the pigsty, after dreaming it was there, got her shock a little later. Having paid off a number of debts with the money obtained by selling the coins, she was contacted by officials, who sternly informed her that all such treasure trove belonged to the Crown. They told her that the pot, with its contents, should be handed over forthwith.

Not knowing what else to do, she gave them her batch of receipted bills, faltering that she hoped these would do as well.

Though concealment of treasure trove is still a criminal offence, since 1931 it has been the usual practice for the hoard to be returned to the person who unearthed it. If, however, the find is of historical interest, its full value in cash is given back instead.

But not always! Not so many years ago a tractor driver, ploughing a field at Tetney, near Grimsby, turned up an urn containing hundreds of rare Anglo-Saxon coins. He did not notice it, however, and the reward fell to the other landworker whose sharp eyes spotted the object when he was crossing the field next day.

A five year-old boy enjoyed a share in treasure trove discovered at Stamford in the Vale, Bucks, in 1944. While a large tree was being removed from his father's garden, he amused himself by jumping in and out of the hole made by the roots, presently noticing some coins mingling with the loose soil.

As a result of the gardener's investigations, a jar of sovereigns and half-sovereigns, worth nearly $1,000, was uncovered. At the inquest held on the find the jury decided that the boy should receive thirty per cent of the total value, and that the rest should go to the gardener.

Many of the most important discoveries of treasure trove have been made by youngsters. A lad who was looking after a farmer's sheep near High Wycombe, also in Buckinghamshire, chanced to pick up a flint, and out tumbled a number of golden coins dating back to the pre-Christian era. They had been carefully packed in a natural cavity in the stone, which was about the size and shape of a large egg, and were of great value.

Many rare coins were thrown away by schoolboys near Beaworth, in Hampshire. An ancient leaden box they found buried in a country lane contained about 7,000 of them. The lads, thinking they were old buttons, used them in a game of "ducks and drakes" on the surface of a nearby pond.

Fortunately, the story of the find soon became known, and the bulk of the treasure, which consisted of coins minted in the reigns of William the Conqueror and his son, William Rufus, was saved.

A very different discovery was made in a hamlet near Flint. Returning white-faced from market rather late one night, a woman gasped out to her neighbors that she had just seen a gostly skeleton, wearing a golden breastplate, standing on a local mound known as the "Hill of the Fairies."

Villagers ridiculed the story at the time, but six years later the hillock was removed for agricultural purposes, and a complete skeleton with corselt of pure gold was revealed.

An average of about $40,000-worth of treasure is dug up in Britain every year, but it is kown that much still remains unearthed.

New Hamper Whisks Away Wash

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Its Wheels Eliminate Drudgery

ONE of the most back-breaking tasks on laundry day is, for many women, that of dragging heavy laundry from one room to another.

If you're tired of struggling to get your soiled clothes from the bathroom to a larger room for sorting, or of carting them from the hamper out to where your washing machine awaits the Monday wash, here's good news for you.

With these difficulties in mind, makers of a well-known clothes hamper line have recently created a new model which should eliminate a part of your wash-day problems.

The new hamper features ball-bearing wheels, which have been substituted for the usual rear legs. This makes it possible to roll the hamper about the house with ease. It also doubles as a laundry cart if you do your washing at a launderette.

The hamper is propelled by a handle bar which snaps down out of sight when not in use. Wheels are also inconspicuous when the hamper is backed against a wall.

A newly-developed hamper-on-wheels makes it easy for this young home-maker to transfer her soiled clothes from bedroom to washing machine on laundry day.

TABLE TALKS

by Jane Andrews.

Don't suppose I need tell any of you that the prices of most everything we eat — meat especially — is going up. The chart published herewith, although it refers specifically to price trends south of the border, fairly well mirrors what is going on in Canada as well.

However, this is the only time in the year when most of us would consider becoming even partial vegetarians, what with home gardens producing so many appetizing delicacies. And with the high prices of meats in mind, this week's column will deal with recipes that allow using vegetables almost wholly as tempting main dishes for luncheon, supper or perhaps even, at a pinch, for family dinner.

MAIN DISH PEPPERS

2 large or four small green peppers
1 small onion, chopped
¼ cup finely chopped celery leaves
2 tablespoons butter or oil
1½ tablespoons flour
¾ cup milk or tomato juice
1 cup cooked fish
1 cup boiled rice
½ teaspoon salt
Dash Tabasco
½ cup fine dry crumbs, buttered

(1) Cut large peppers in half lengthwise or cut a slice from stem ends of small ones. Remove seeds. Boil in salted water till almost tender and drain.

(2) Sauté onion and celery leaves in fat till tender. Blend in flour, add milk or juice and cook, stirring, till thickened.

(3) Add fish and rice. Season to taste with salt and Tabasco.

(4) Pile fish mixture in peppers and sprinkle with buttered crumbs.

(5) Arrange filled peppers in a shallow baking dish, add water barely to cover the bottom of the dish, and bake in a moderate oven (375 degrees F.) twenty minutes, or till crumbs are brown. Yield: four servings.

SQUASH AND TOMATO PIE

1½ pounds yellow squash
1 nine-inch baked pastry shell
1 cup medium white sauce
1 cup grated Canadian cheese
2 teaspoons grated onion
¼ cup grated nippy cheese, optional
3 tomatoes, halved
½ teaspoon salt
1 small clove garlic
2 tablespoons melted butter.

(1) Cut squash into half - inch slices and cook in a small amount of salted water till just tender. Drain, pressing the squash lightly to remove excess water. Turn squash into pastry shell.

(2) Mix white sauce. Canadian cheese and grated onion, and pour over squash. If desired, sprinkle with the nippy cheese. Arrange tomato halves over top.

(3) Place salt in a small bowl and rub with garlic till salt has absorbed most of the garlic. Add butter. Spread over tomato halves.

(4) Bake in a moderate oven (350 degrees F.) till tomatoes are lightly cooked and pie is hot, or about fifteen minutes. Yield: six servings.

FRESH LIMA BEANS EN CASSEROLE

3 pounds lima beans in the pod or one pint shelled
1 can condensed mushroom or tomato soup
1 tablespoon grated onion
1 teaspoon dry mustard
½ cup bread cubes or crumbs, buttered.
½ cup grated cheese
4 strips bacon.

(1) Cook shelled beans in a small amount of salted water, covered till tender. Drain, reserving broth.

(2) Mix soup, onion, mustard and a half-cup of the broth. Add cooked beans and turn into a one-quart greased casserole.

(3) Sprinkle with buttered crumbs and cheese. Arrange bacon on top.

(4) Bake in a moderate oven (375 degrees F.) about twenty-five minutes or till crumbs are brown and bacon is crisp. Yield: four to five servings.

SAUTEED EGGPLANT WITH FRESH TOMATO SAUCE

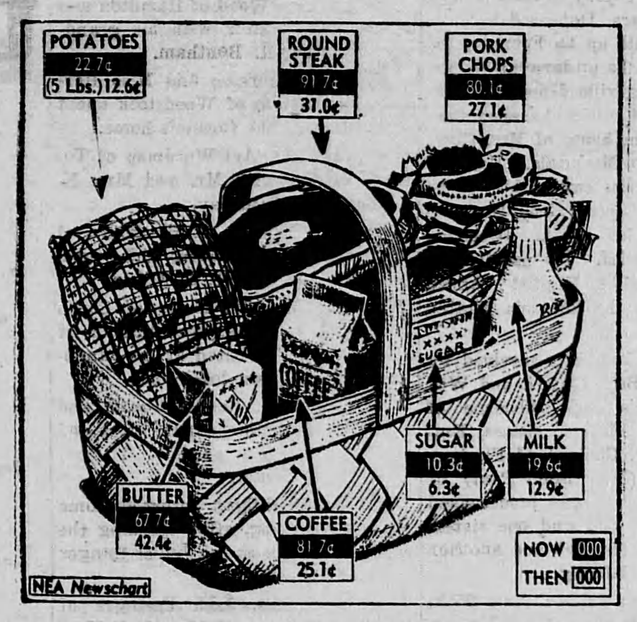
1 onion, chopped
⅓ cup olive oil, approximately
1 clove garlic, minced
Flour
4 ripe tomatoes
Salt and pepper
1 medium eggplant
¼ cup milk
2 tablespoons chopped parsley

(1) Sauté onion in one tablespoon oil till yellow. Add garlic and cook till golden brown, stirring often. Blend in one teaspoon flour.

(2) Core, peel and chop tomatoes. Add to onion mixture and cook, stirring occasionally, till thickened to sauce consistency. Season to taste with salt and pepper.

(3) While sauce is cooking, prepare eggplant. Peel, slice a half-inch thick, season lightly with salt and pepper, dip quickly in milk and then in flour. Sauté in olive oil till brown and just tender. Drain on unglazed paper.

(4) Arrange eggplant in a shallow casserole and pour tomato sauce over it. If necessary, reheat in a moderate oven (350 degrees F.) Sprinkle with chopped parsley.



Just As In Canada, The U.S. Housewife Has Her Worries—Is the little lady complaining that the ten bucks you give her for groceries doesn't buy very much? Brother, she's so right! Prices on many foods are almost twice as high now as when OPA price controls were ordered on April 12, 1941. Newschart above, showing average comparative prices of seven basic items in the housewife's market basket, is based on a 19-city survey. Coffee has taken the biggest leap, but is followed closely by pork chops and round steak.

COW GAVE WRONG STEER

Motorists and hikers who were strangers to the district kept finding themselves lost and on the wrong road in the Wimborne area of Dorset not long ago. They were puzzled, because all of them had carefully followed inscriptions on a signpost in the parish of Holt

When the parish council heard of the trouble, they ordered an investigation. The clerk, who is headmaster of a boys' school, began to wonder whether some of his pupils could possibly be responsible, when he found that the signpost had been partly turned so that its arms pointed in the wrong directions.

Then he found the culprit—a cow which had got into the habit of rubbing itself against the signpost so vigorously that it moved it.

The council had the signpost reinstated in the correct position and solemnly decided to take no action against the cow!

Even Scientists Are Puzzled

When you remove a boulder on the seashore you will see hundreds of little creatures scuttling away to hide The same thing happens when you lift a stone in a field.

The creatures—fleas, wood-lice beetles, centipedes, earwigs — are not afraid of you. Science tells us that they run away demoralized because they hate the light and are desperately trying to find a dark corner.

Anyone who has entered a house infested with cockroaches has seen the same things. When entering a dark room and suddenly switching on the light scores of "black beetles" (as the housewife calls cockroaches) careen over the floor in search of the nearest crevice.

On the other hand, the same light which disperses the cockroaches attracts the moths, mayflies and daddy-long-legs. There they go, whirling madly around the globe, dashing towards it and retreating.

Why, Oh, Why?

Scientists call this "tropism" and define it as "an obligatory movement in a particular direction in relation to some particular stimulus." Thus the cockroach is obliged to move towards the shade by the particular stimulus called light.

What the scientists don't know is why the cockroach is obliged to do so. They know it was not taught to behave that way but was "moved by instinct."

Take a young spider from the newly opened cocoon and place it under a jar. Even though the cables will not stick to the glass it will begin to spin a web with all the intricate movements necessary. It continues until nothing but a confused mass of silk threads is the result.

Because of this many scientists have concluded that most insects are nothing but mechanisms, without mental activity. They say the spider's action was not the result of thought but a purely mechanical one.

The movement of the insects under the stone is also mechanical.

But what impelled the first spider to start spinning a web? What impelled the first cockroach to run away from the light?

If you know the answer you've beaten the scientists.

Music-Hall Favorite Now Eighty-Six

When darling of the music halls Vesta Tilley (Lady de Frece) cut her eighty-sixth birthday cake the other day she is reported to have said to her sixty-six-year-old brothe: "It's not the last by a long chalk." The cake, with white and blue icing, had been sent by an old admirer. It was wheeled on a trolley.

Countless thousands of men and women of the older generation have affectionate memories of Vesta Tilley, famous as a male impersonator in songs like "Following in Father's Footsteps,"

Vesta Tilley retired from the stage in 1920 after fifty-one years. Still as slim as ever, she declares she has had "such a happy, happy life." Some time ago she said: "I don't think I should like to be a girl today. These must be very difficult years for young people.

The GREEN THUMB

by Gordon Smith

Peonies may be planted successfully any time from the first of September until freezing weather. A careful selection of varieties will provide early summer flowers for six to eight weeks, depending on the season. For exhibition blooms or garden perennials, the important characteristics are abundant flowers of good form and clear color, strong stems and symmetry of growth.

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Since even these high standards are met by innumerable varieties, the final choice will be determined by which colors will fit into the June garden. There are single, double and semi-double forms, and even more variety in shape of flower than these descriptions imply.

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The greatest range of color is offered by the hybrids, and they are also the first to flower. The huge single Chalice is one of the best white peonies available and the first to bloom. White Picotee is edged with violet. Two clear yellows, boh single, are Daystar and Moonrise; Green Ivory has yellow tones in its greenish petals.

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Shades of pink vary from the plae tint of single Lotus Bloom to rose pink Ludovica, which is an enormous semi-double flower. Lovely Rose is a creamy pink, and Camelia flushed peach pink; both are semi-doubles.

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Among the red hybrids are two fully double peonies: Red Charm and dark red Evelyn. The brilliant red Montezuma is a semi-double. The fine single-flowered red hybrids are difficult to choose unless the colors are actually seen. Flame is brilliant; Golden Glow, orange scarlet, and Bright Knight, a similar shade but darker. Cardinal's Robe is a true scarlet and Chocolate Soldier an extremely dark red. Burgundy is the best of the purples, so deep in color that it is almost black.

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The Chinese peonies (P. albiflora) start to open about two weeks after the hybrids. All of the ones listed here are single. Four fine white varieties are Le Jour, which has red stigmas; White Perfection; Krinkled White, which opens blush; and Watchman, the last of the whites to bloom.

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Angelus is blush, and Sea Shell a medium pink with red stigmas. Josette and Mischief are light pink, and the slightly pink Shaylor's Sunburst fades to white when the flowers are fully open. Sunmist is blush and Yellow King a light pink with bright yellow center.

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The semi-double peonies include many of the most beautiful varieties grown. Some have conspicuous rings of stamens between the rows of petals and others have several rows of guard petals with a center of yellow stamens. Three fine whites are Mildred May, Lily White and Titania.

The tall Minnie Shaylor is blush with large, red stigmas, and Rare China almost the same but slightly pinker. The soft pink Silvia Saunders is rather small, but charming and Phyllis Kelway is a tall, showy pink. Red Goddess has the clearest hue of any peony of that color.

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Two velevety medium red varieties are Arcturus and Kickapoo, which look exactly the same but bloom at different times.

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The Japanese-type herbaceous peonies have one to three rows of guard petals. The loveliest of all is the pure white Golden Standard, whose robust habit of growth makes it a fine garden subject. The new Christina is also white.

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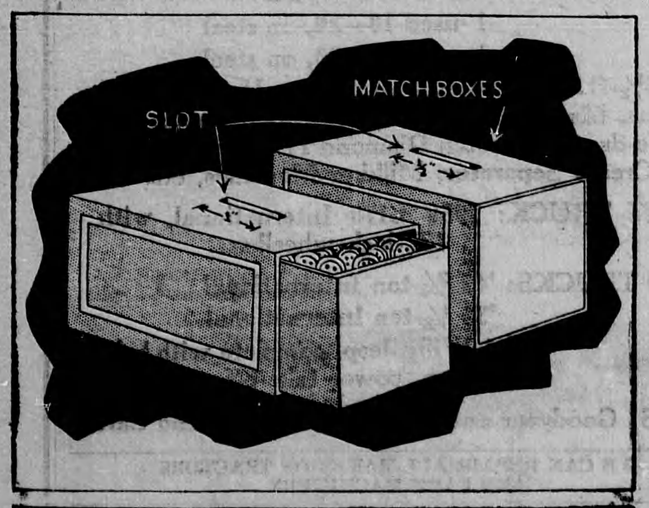
Double peonies have one drawback in the garden; even the sturdiest varieties are sometimes knocked down by severe storms. Many of the oldest of these are still among the best. Festiva Maxima has just celebrated its hundredth birthday, but its distinctive white flowers with red spots will long continue to be popular. Edulis Superba is still older; it is a good dark pink and very fragrant. Monsieur Jules Elie is the best pink double peony there is for cutting and Felix Crousse is the finest red for that purpose.

How to FIX-IT

BY HAROLD ARNETT



BUTTON "BANKS" • MATCH BOXES WITH SLOTS CUT IN THE TOPS AND LABELED FOR SIZE AND COLOR MAKE NEAT BUTTON "BANKS" TO KEEP IN YOUR SEWING CABINET...

JITTER By Arthur Pointer