

# Voice of the Press

Canada, The Empire and The World at Large

## CANADA

### ON ADVISING THE FARMER

How easy it is for some persons with imagination and gifts with a flow of words to sit in a comfortable arm chair feet cocked on a desk and dictate to a stenographer instructions how a farmer can better his conditions. One of these effusions recently reached our desk and here it is:

"The application of engineering to agriculture has for its purpose the utilization of engineering principles, methods and equipment to decrease the unit cost of farm products, to reduce the amounts of tireless labor in producing crops and caring for livestock and to increase the satisfaction of farm living."

What a wonderful thing this must be for the farmer. The application of engineering to farming is going to show how he can the more easily plow, sow and harvest, how best to unload his grain in the mow, cut and hoist the corn into the silo! milk his cows and with the minimum of energy and in the cheapest manner; weed the turnip patch and get the weeds out of his corn and potatoes while the farmer's wife is to be told how to perform her multiplicity of chores about the house so as to increase the satisfaction of farm living.

If the authors of some of the non-sensical stuff emanating from city offices were to write their articles leave them on the desk until the following morning, and then read them before they began the work of the day, we feel sure much of it would find a place in the waste paper basket.—*Perth Express.*

### VERY LIKELY

Much of the sighing for good old-fashioned meals is sighing for a thirteen-year-old stomach.—*Brantford Sun.*

### A DANGEROUS PRACTICE

As well as being against the law, it is dangerous to use trucks to convey children or adults to picnics or other gatherings. The other day five little girls were seriously injured when part of the side of a truck gave way. Trucks are not built for such work and carrying passengers in vehicles not adapted for that purpose is a dangerous practice.—*Niagara Falls Review.*

### SAD BUT TRUE

A fellow doesn't realize how old he is getting until he finds that one deep breath won't blow out the candles on his birthday cake.—*Regina Leader-Post.*

### PROBLEM FOR JEEVES

P. G. Wodehouse well known British author, has had a tax lien filed against him in the United States for \$250,702—\$123,826 original levy and penalties and interest of \$126,877. It is effective against the many royalties he receives for the stories he sells across the line and his film right. It looks as if Jeeves would have to put on his thinking cap in dead earnest to get the popular writer out of this tax-tack on his bank account.—*Brantford Express.*

### DEATH DUTIES

The important role of the death duties as part of British revenue is seen in the fact that the estate of the late Viscount Tredgar will contribute almost \$6,000,000 to the treasury of Great Britain.—*Niagara Review.*

### THE COUNTRY'S FOUNDATION

More and more the average man is coming to realize that the cornerstone of the national edifice is a contented and successful farm population. In smaller cities such as Belleville this is the truism accepted by everyone—that the farm's wealth and prosperity underlies city wealth and prosperity.—*Belleville Intelligencer.*

### OVERCROWDED

Young people thinking of studying to be teachers are given cause to pause and think by the announcement that 900 applications were received for two teaching vacancies at Deseronto High School, and 263 for a vacant public school principalship in Gananoque.—*Lindsay Post.*

### THE HAIR BRUSH

Judge Blackley, in the New York Supreme Court, does not adjudge Beatrice Countess Tavares, guilty on a charge of cruelty because of her use of the reverse side of the brush on the reverse side of her young son. He decrees: "The hair brush is a recognized institution in all well regulated families"—*Moncton Transcript.*

### CHICAGO PROGRESS

And it does seem that progress is a very funny thing when the chief sensations of a fair launched with the purpose of showing the advances of practical science are a nudist wedding and a fan dance. Apparently progress in the eyes of Chicago, is represented by moving backwards toward the simplicities of the Garden of Eden.—*Hamilton Herald.*

### HIS WEAKNESS

Barbara Hutton complains that her hubby, Prince Alexis Mdivani, is paying more attention to the polo ponies she gave him as a wedding present than he is to her. He's a groom but not the right kind.—*Border Cities Star.*

### THERE WAS

Another man lit a match to see if there was any gas left in his car, and the coroner's jury was informed that there were a couple of gallons.—*Stratford Beacon-Herald.*

### EMPIRE EXPORTS

There were some remarkable increases in Canada's domestic exports to British Empire countries in June. Compared with a year ago the increase to Great Britain was from \$17,997,000 to \$26,497,000, the gain being \$8,500,000 or 47 per cent; Australia from \$341,000 to \$1,630,000 a gain of \$789,000 or 93 per cent; British South

Africa from \$278,000 to \$1,082,000, the increase being \$704,000 or 155 per cent.—*Brandon Sun.*

### MAKING A DISCOVERY

Some June bridegrooms are finding life one grand refrain, instead of one grand sweet song. Refrain from cards, smoking, booze and fishing trips.—*Kitchener Record.*

### CRUELTY

If there is a humane society in the St. Catharines district, it needs to do some educative work among the people of the city and surrounding district. It was some inspired mind in St. Catharines a month or two ago that hit upon the extraordinary idea of allowing the children to see a movie show for two startling legs. Whether the children put the stirlings to death in some way before tearing off the legs we cannot tell, but it was found that they were offering the legs of robins and other birds at the ticket office, and so public spirit forced this scheme to be abandoned.—*St. Thomas Times-Journal.*

### COST OF WAR

Of every dollar we pay the federal treasury in taxes sixty cents goes to pay for our part in the Great War. So Brooke Claxton reminds us in Canadian Business. There are indirect costs as well. Two-thirds of our international trade, exports and imports, has disappeared as a result of growing economic nationalism abroad.—*Calgary Alberta.*

### 5 LOST EVERY DAY

Two women's bodies are found, one by accident in search for the other. Lists of girls missing from British homes are combed, and the public is shocked to learn that they number to 10,000 Scotland Yard, seeking to identify the Brighton victim, have named a large army of them. In London women disappear at the rate of five per day. A few are found alive or dead, but the fate of the rest is a deeper mystery than that which now engages the police at Brighton.—*Manchester Sunday Chronicle.*

## THE EMPIRE

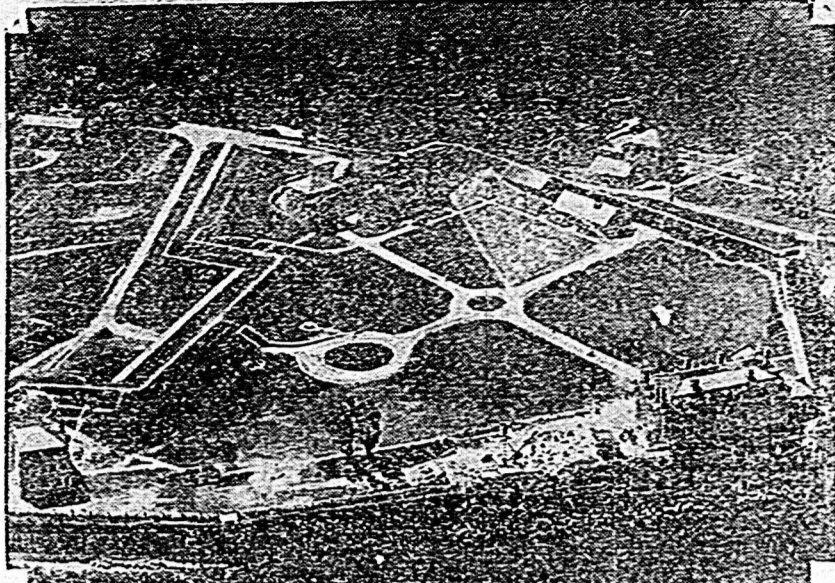
### N.Z. Beef For Britain

It should be remembered that the success gained with chilled New Zealand lamb in the British market came neither by luck nor favor. It was won by hard work, close attention to detail, and by scrupulous care to assure that every carcass corresponded to what its grading implied. A London butcher suggests that the position of the Argentine supplier in the London market is not unassailable. But if New Zealand wishes to gain a place the task must be tackled resolutely and systematically. It is a commonplace that this country has not, at least in any quantity, beef cattle of the quality demanded by the British consumer. The answer to that is to acquire the foundation stock and breed on the proper lines. As indicated in the advice already quoted, it would be no use trying to break into the market with inferior beef. There is plenty of that already. But it is also suggested that there is ample room for the best, again a reasonable proposition. That it demanded by the British consumer, farming industry should consider very seriously, and then determine if it is prepared to engage in a contest for a share of the British beef market.—*Auckland News.*

### EDUCATION COSTS IN U.S.A.

South Africa is probably the only country in the world that spends a quarter of its national income (about 9,000,000 pounds a year) on education. Twenty years ago that expenditure was 2,500,000 pounds. In this country education is not only free to rich and poor alike, but it is also compulsory to a higher standard than in most other countries. Primary and secondary education (that is, free education) costs South Africa three pounds and 10s a year per head of the European population (man, woman and child), and nearly one pound per head of the total population, white, black and colored. In the Transvaal the expenditure is even greater, and is said to be the highest in the world. Out of an annual revenue of not much more than 4,000,000 the Transvaal spends nearly 3,000,000 on education, which is equivalent to more than 4 pounds per head of the European population of the Province and to one pound 2s 9d per head of the total population. It is true that the latter figure is less than the expenditure in the United Kingdom, which is about 1 pound 17s per head, but it has to be borne in mind that the free education costs the native population only 1s 3d per head of the native population and about 1s 2d per head of the total population.—*Johannesburg Times.*

## Old Fort Niagara Fully Restored



After seven years of labour and an expenditure of \$500,000, Old Fort Niagara has been restored. Photo shows the view of the Old Fort from the Lake Ontario side. Left to right in foreground, British Blockhouse, Millet Cross, Lombardy Poplars, Rush-Bagot memorial and old French castle; along the wall at right, British Hot-shot oven, artificer's cabin, French powder magazine, French barracks and British Blockhouse; beyond the barracks may be seen the Dauphin battery covering the Portes des cinq Nations (behind blockhouse).

## RURAL HIGH SCHOOL EXPERIMENT HIGHLY PRAISED

By J. W. Edwards, B.A., B.S.A., B. Paed.,

Principal Ridgetown High and Vocational-Agriculture Schools

### THE RIDGETOWN EXPERIMENT.

Such a course has been introduced at Ridgetown and Ridgetown may well be proud of its secondary school system for there is no other just like it in the Dominion of Canada. Delegates from Australia, Western Canada and many parts of Ontario have visited the school during the past seven years, and all have been most favorably impressed.

The school was established as an experiment to find a practical solution for the problem of vocational education for boys and girls in the smaller and more rural centres. The trustees at that time were men of considerable vision. Some of these men are still members of the board and could not be pried from office they are so enthusiastic about the new school. It was their opinion that the high school course was not providing the right kind of a training for a great many students who had to be absorbed by the community and that as the community had to pay the bills it should be benefiting to a greater degree.

Accordingly courses were introduced providing agricultural subjects and farm mechanics for boys and household science and arts for girls. In addition to the essential academic subjects such as English, history, geography, etc., are taught by the same subjects such as English, history, geography, etc. Both are of high school grade and pupils from the vocational school may write departmental subjects and secure standing in the subjects taken the same as those in high school classes. This arrangement, coupled with the fact that vocational school students make transfers to high school without loss of time, absolutely eliminates any feeling that one course of studies is inferior to the other.

Another feature of the vocational school course is the advantage to the student who attends school for one or two years only. Boys attending for one year only receive training in mechanical drawing, woodworking, rope splicing, belt lacing, horticulture, poultry, soil physics and livestock, not taught in high school, and girls, sewing, cooking and home management. Boys attending two years receive further work in farm mechanics (including forge work), seed selection and other agricultural topics; girls, further work in cooking and home management. Girls who complete the three-year course receive a diploma and may stop school or transfer to high school to complete a normal entrance course, or resume their studies elsewhere to become dietitians, nurses or teachers or millinery and sewing. Boys at the end of three years may graduate to the farm, take a fourth year in the vocational department to qualify for entrance to the O.A.C., or they may continue their studies at high school.

But perhaps the most unique feature of the system is the attention that is given to adult education. Ridgetown is, I believe, the only rural high school in the province that conducts a winter short course for young men and women who have stopped school. This is a day course and during January and February and has been offered now for four years. Last winter 21 boys and 24 girls attended and at the end of the course expressed themselves unanimously in favor of an extension of the course to eight commercial law were added for boys, and household budgeting for girls and these subjects proved popular.

There is absolutely no question of the value of such a school to any centre that serves a rural community. Nothing that has been accomplished at Ridgetown is impossible elsewhere once the facilities are provided. There is no doubt but that our whole rural educational system needs a good overhauling and that other communities would be served by agricultural departments, as in their secondary schools, such as we have at Ridgetown. Our courses

are by no means perfect and changes are being made from time to time. I believe that evening classes might be introduced for our young men and women giving instruction in subjects which would be of benefit to them as citizens, and I am of the opinion that the first year high school course should be made more general with languages set over until the second year to give fifth form students a better chance and the first year student more time to adjust himself to new conditions. These are troublesome. In some cases these students attend the regular classes, if the class is not too large, but most of their time is spent with special instructors who are added to the regular staff. The practical subjects taken are similar to those taught elsewhere in the school and some time is given to stimulating an interest in good reading, in municipal affairs and public speaking. Last year farm book-keeping, business administration and some times and we are not yet out of the woods, and economics must still be practiced but it is not possible that there are public projects that might be set over for so important an undertaking as the modernizing of this branch of our rural educational system. The Dominion Government has recently extended the program of its Technical Education Act until 1925. Ontario is supposed to have obtained its full share of the grant, but perhaps some consideration might be given to the united claims for a new deal to the rural high schools and the farming population of Ontario.

There has been a great deal of talk about the intermediate school, but apparently we can not expect too much from it. Dr. Rogers, director of education for the province, speaking on this subject, said that he could see no hope for the establishment of the intermediate schools in rural communities unless the administrative unit was changed and school districts consolidated. I believe that reform must be effected by making our high school courses more elastic. Everybody—every man, woman and child has a stake in education. Passive acceptance of present day educational machinery is not good enough if, through our organizations, something better can be obtained for the boys and girls of our secondary schools. Boards of trustees and citizens with the welfare of the communities at heart, and the young men so courageously engaged in the new Canada movement should champion the cause of our rural high schools and see to it that they are modernized so that they will command the interest of the pupil and the approval of the public.

From personal observations I am convinced that these suggested reforms would at least have one well-earned result. Some 20,000 pupils in rural high schools in Ontario now struggling needlessly with courses leading to university entrance, would know a new happiness when transferred to work adapted to their needs, and rural life would in time benefit by the higher standards of more efficient, more open-minded and rational citizens.

Loudspeakers installed in one Manchester factory have increased the output of the work-girls, and, as they are on piecework, their wages have gone up in proportion. There is music for one hour in the morning and an hour and a half in the afternoon.



## Woman's World

By Mair M. Morgan

### TRY THESE

The next time anybody wants to give you a present and asks you to choose it, lay aside all baseness, and make it individual looking dishes, if you haven't any. Then see what fun you will have serving casserole dishes to the home-folks and company.

There's no better luncheon dish than salmon done in a ramekin and served plain or with a celery sauce. If you like celery accompanied also by the noodle ring. Also, have you ever tried baking macaroni and onion together? If not begin now.

### Salmon Ramekin

Here's what you need for the ramekin of salmon.

Three tablespoons quick cooking tapioca, one half teaspoon salt, dash of Cayenne, two cups flaked salmon, one half teaspoon minced parsley, one cup milk, one half cup fine bread crumbs buttered.

Combine quick-cooking tapioca, salt, Cayenne, salmon, parsley and milk. Turn into greased ramekins or custard cups. Cover with crumbs. Bake in moderate oven (350 deg. F.) for 25 minutes, or until done. Garnish with parsley. Serve with or without celery sauce. Serves 6.

### Celery Sauce

As a base for the celery sauce take 2 tablespoons butter, 2 tablespoons of flour, 1 cup milk, one quarter teaspoon salt, and a dash of white pepper.

Melt butter in saucepan. Add flour and stir to a smooth paste. Add milk gradually, stirring constantly, and combine cooking and stirring until thickened. Season with salt and pepper. This makes one cup white sauce of medium thickness. For a thinner sauce use one and one half tablespoons flour. For celery sauce, add one half cup cooked diced celery and season to taste. Makes about one and one quarter cups sauce.

### Spaghetti and Noodles

To make the spaghetti and onion dish, parboil your spaghetti (or macaroni) as usual. Then alternate layers of thinly sliced onions and the macaroni or spaghetti in a well buttered baking dish. A thin white sauce is poured over to cover the mixture and the dish is baked forty-five minutes in a moderate oven.

For the noodle ring, you need two cups noodles, 1 tablespoon butter, 2 tablespoons flour, one cup milk, one half cup grated cheese, 2 eggs, one half teaspoon Worcestershire sauce, one half teaspoon salt, one eighth teaspoon pepper.

Cook noodles in boiling salted water for ten minutes. Drain. Melt the butter, stir in flour and slowly add the milk, stirring constantly. Season with salt, pepper and Worcestershire sauce. Add cheese and cook until melted. Remove from fire and add noodles. Remove from fire and add noodles and well beaten yolks of eggs. Fold in the whites of eggs beaten until stiff and dry. Turn into a well buttered mold and bake forty-five minutes in a moderate oven.

### Interesting Salads

The leafy salad is very popular because of its simplicity. It is easy to serve and variety is given through arrangement and the seasoning of the dressing used with it. Take the head lettuce for example; it may be cut in quarters, cut in slices across, or it may be shredded. The first two ways are good with a French dressing, any of the numerous varieties of mayonnaise, or with just oil or vinegar and sugar. The shredded is liked with a hot bacon dressing (wilted lettuce) or mixed with a well-seasoned sour cream dressing. These leafy salads are rarely served as the feature part of the meal, but an autumn luncheon will not be out of order if it consists of one of this family of salads, a sandwich with a protein filling, and a beverage.

Many vegetables are being used raw for salads, although they may also be cooked, and remember that vegetables are interesting in combination. Note the following:

### Salade Aux Fine Herbes

2 cups cooked carrots, 1 cup celery, 2 cups cooked potatoes, 4 sweet pickles, 2 tablespoons minced onion, 1 teaspoon Worcestershire sauce, salt and pepper to taste, mayonnaise to moisten, 1 stalk Chinese cabbage.

Dice carrots, celery, potatoes, and pickles. Toss together with seasonings and mayonnaise. Line a salad bowl or platter with shredded Chinese cabbage and turn it into the salad. Have vegetables thoroughly chilled before combining.

And here is another:

### Jack and The Beans

3 cups red kidney beans, one-half dozen small radishes, 1 teaspoon of chives, 1 hard-cooked egg, salt and pepper mayonnaise.

If canned beans are used, drain off the liquid. Wash radishes and slice very thinly. Chop the chives finely. Chop the egg together excepting the yolk. Serve a mound on a leaf of lettuce (leaf lettuce may be used); sprinkle with chopped yolk and radish with a few grains of paprika.

A salad need not be elaborate to have appetite appeal. Two great favorites are

(a) Mounds of shredded raw carrot with preferred dressing. (b) Round slices of cabbage with French or Roquefort dressing.

For something a little different in a fruit salad we have the suggestion to add an interesting tang.

### Pommes Supreme

3 cups diced apples, 2 nectarines, 1 cup blueberries, few grains of salt, mayonnaise and whipped cream. Peel apples or not as desired. Toss together with the berries and salt. Pile on sprigs of watercress and serve with dressing of half and half mayonnaise and whipped cream.

### Alligator Pear

The alligator pear makes a very easy salad that is considered a great delicacy. Because of its richness it has a satisfying way of appeasing the appetite. To prepare: Chill alligator pear; cut in half lengthwise, remove pit and fill cavity with spicy French dressing. If possible allow the dressing to stand in it a while before eating.

### Chicken Salad

The cheese or meat salads are perhaps not quite so well established as the chicken salad, but they can be just as light and attractive. One thing that will add to the attractiveness of the chicken salad is the care with which the meat is cut. It may be shredded, diced or cut up with a knife or a scissors, but whatever the method the pieces should be dainty and at the same time large enough so that when one is eating the salad he will know beyond a doubt that chicken really is the basis of the salad. Chicken salad is easily extended by the addition of well-cooked veal or peas. But for a genuinely good recipe, try this one.

Three cups cooked chicken, two cups diced celery, one half cup chopped walnuts, one half cup chopped stuffed olives, boiled dressing or mayonnaise, salt and pepper to taste.

Mix ingredients together and chill thoroughly. Place a slice of tomato in a nest of lettuce and pile high with the salad. Top with a sprinkling of paprika.

### Cheese Salad

Right here a word may be said for the cheese salad. The kind most frequently used is cottage cheese, seasoned with salt, pepper or sugar; again the addition of a few chives to it gives a satisfactory luncheon or a supper dish. Many fancy salads are made of cottage and cream cheese by molding them with various flavor combinations in the refrigerator. The yellow cheeses if they are cut in small cubes may be worked into substantial meals.

### Whole-Meal Salad

For the family meals, or for informal entertaining, the whole-meal salad is popular.

Three cups ground cooked ham, 2 cups cooked broken macaroni, 12 sweet pickles, three tablespoons onion minced, one quarter cup chili sauce, salt and pepper to taste, mayonnaise.

Method: Toss all ingredients together and serve in a bowl of lettuce leaves or shredded cabbage. If desired, garnish with sections of hand-cooked eggs.

### Household Hints

To prevent a lumpy custard mix the sugar and custard together with a little cold milk, then pour over the boiling milk.

### To Freshen Butter

Soak rancid butter for two hours in cold water to which a good pinch of bicarbonate of soda has been added with briskly, and then form into a pat. The flavor will be much improved.

### Protective Screens

Window screens should be varnished or painted to prevent the surfaces directly below from becoming rust-stained. Screen enamel may be used, or house paint may be employed for this purpose, if thinned to the proper consistency with turpentine.

By BUD FISHER

## MUTT AND JEFF



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