

Voice of the Press

Canada, The Empire and The World at Large

CANADA

OX COMES BACK

Adversity often reverses the gears and down in Alabama the mule is disappearing and the ox is taking its place, all on the ground of necessity and economy. Some three thousand have been broken to harness, their cost being a quarter of that of the mule, and the cost of feeding them being much less, to say nothing of the potentialities for beef when they are to be disposed of.—Halifax Chronicle.

GIFT OF HEAVEN.

Before the American College of Physicians, Dr. Nathaniel Kleitman undertook to expound the mystery of sleep. Pronouncing sleep the gift of heaven, the speaker exhibited no sort of resentment when some members of his audience took "forty winks" during his address and thus, in person, adopted the recipe and corroborated his own contention that "forty winks" are better for taking advantage of a refreshing nap.—Fredericton Gleazer.

FOREST FIRE LOSSES.

Canada sustains a loss of ten million dollars a year on the average through forest fires, said the Government Information Bureau recently, and of these eighty-five per cent. are due to human agencies and more than half to pure carelessness.—Moncton Transcript.

TOO OPTIMISTIC.

When the rural telephone system was started in Alberta, provision was made for 20,000 subscribers. At no time did the number of telephones in use reach 20,000 or more than 10,000 less than the capacity. At the present time there are 9,500 telephone subscribers on the rural lines and these are being operated at an annual deficit to the government of \$700,000.—Border Cities Star.

EXCLUSIVE.

All the indications would seem to prove that only on this earth are there human joys and sorrows; revolutions and counter-revolutions; wedding bells and christenings; auto horns and jazz; traffic cops and taxes; radio and telephones, and all the other things which go to characterize what is known as humanity.—Branford Expositor.

DEEP WELLS.

An artesian well has been bored in Dakota over 2,000 feet in depth and a fine flow of water has been obtained from it. The well bored at the instance of Sir Adam Beck in London will be remembered on account of the opposition it aroused. West Chicago has a well 3,081 feet deep. St. Louis has one 3,842½ feet down. At Putnam Heights, Conn., there is one at 6,001 feet. One near Leipzig is 5,735 feet in depth. And still we are told that the earth is full of subterranean fires. The water is cool and fresh and pure from these depths. What's the answer?—Hamilton Herald.

CANADIAN SHOPPING PERIODS IN ENGLAND.

The second of the series of four Canadian shopping periods, which are being organized in England during the present fiscal year by the Canadian Government Exhibition Commission in co-operation with the Director of Canadian Trade Publicity and the Trade Commissioners in the United Kingdom, was held in shop premises in Leicester from July 13 to 28.

Mr. J. A. MacDonald, Assistant Trade Commissioner, Bristol, writes that the public attendance was very satisfactory. Some 31,712 samples were sold, which represents a higher daily average for sales than at any previous Canada shop period with the exception of that held in Belfast in January of this year. The product sold included samples of Canadian canned fruits, vegetables, soups, fish, corn, tomato juice, and milk; macaroni products; bacon; ham; cheese; honey; maple syrup and sugar; table jellies; mushrooms; pickles and sauces. Numerous samples of Canadian cigarettes, tobacco, and matches were also disposed of. Certain new brands of honey, canned fruits, vegetables, soup, corn and tomato juice; pickles; macaroni products and tomato catsup were introduced to the trade in Leicester for the first time through the medium of the Canada Shop—Toronto Mail and Empire.

FICTION BLAMED.

With a good deal less crime fiction in circulation, there might be a little less real crime committed in the United States by the end of the year.—Quebec Chronicle-Telegraph.

COURTESY SHOULD BEGIN AT BORDER.

In launching at Ottawa the Canadian Travel Bureau, the new Dominion sponsored tourist organization, Dr. R. J. Manion stressed the value of courtesy. Courtesy, he said, should begin at the border points where tourists enter, and every individual Canadian coming in contact with a tourist, should be as courteous as helpful as possible. This is sound advice.—St. Thomas Times-Journal.

COST OF AN ACCIDENT.

A Toronto motorist has had to pay about \$300 for the repair of his car after being run into by a tourist from across the border who entered the province with a car he had bought for \$50. He has returned home and nothing can be collected from him. The question arises whether unfit cars should be granted entrance. Measures are taken to ensure that Ontario cars must fit.—Toronto Star.

NOT IRREVERENCE—BLASPHEMY
Now and again there comes to us an irreverent moment when we are inclined to think that the world will go on whether Mary and Dog are respected or not.—Ottawa Citizen.

COST OF DEPRESSION.

In 1929 the city of Hamilton expended during the year \$7,299,252, according to the financial report, and in 1932 the sum spent was \$4,523,179. From 1929 to 1931, according to Mr. R. J. Menary, assistant city treasurer, Hamilton spent on relief construction and direct relief a total of \$12,223,896, of which sum the Governments contributed \$6,005,674, the difference of \$7,220,522 coming out of the municipality's coffers. Civic expenditures balance civic revenues and when these figures are placed beside relief costs we are able better to appreciate how much the depression has cost Hamilton.—Hamilton Spectator.

"Why do you never see blasphemers in pawn shops?" asks a paragrapher. Most likely because, when a blasphemy is of no further use as a musical instrument, the thrifty owner fills it with onions and oatmeal, boils it and calls it haggis.—Border Cities Star.

AND TWO ON ONE BIKE!

Accidents in which bicyclists figure are becoming more numerous locally. While the greatest care on the part of motorists is called for, it cannot be too strongly urged, especially on young cyclists, that for their own and others' safety, they should refrain from taking risks. Particularly is the practice of riding two abreast to be condemned.—Hamilton Spectator.

FREE PRESS!

Young writers looking for markets will be interested to learn that German newspapers can accept non-controversial crossword puzzles, household recipes and garden hints.—Kingston Whig-Standard.

WHEN FLYING WAS NEW.

Under the caption "Ottawa 25 years ago," we find this in The Ottawa Journal:

The Journal was sceptical about the future of aircraft. It conceded that the airplane might become "a common means of amusement, of sport, of scientific observation," but saw little probability that it would ever be used in freight or passenger traffic, or in war except for observation, unless some new principle was discovered. Didn't they once say in England that no one could stand travel on a railway train going as fast as 25 miles an hour? And how many inventions in their embryo stage have been laughed at, not excepting the telephone of Alexander Graham Bell?—St. Catharines Standard.

THE EMPIRE

EASY MONEY DOES IT.

Why is business improving in Gt. Britain?—Because foreign countries have confidence in our ability to manufacture and deliver according to contract. —Because the banks, by paying virtually no interest on deposits are forcing millions into productive channels.—London Sunday Referee.

THE HYDE PARK WAY.

A valuable right of British citizens, long fought for and painfully won, is being lost in procession, assemble, and speak freely. Why should that right be curtailed just because Blackshirts and Redshirts want to bash each other about? Let the Blackshirts blow off steam. Let the Redshirts blow off steam. Neither of them will get much of a meeting without the other.—London Daily Express.

RUSSIA AND THE LEAGUE.
The re-emergence of Russia as one of the Great Powers can no longer be ignored, and it is in the interests of other nations, no less than in her own that she should take part in the affairs of the League.—Glasgow Herald.

DOMINION AND BRITISH FARMER
The only way out is to impose an import duty of 40 per cent. on foreign agricultural produce and one of 20 per cent. on Dominion produce. Once the tariff were imposed, British agriculture would have to sink or swim. It would certainly swim.—London Daily Mail.

Ten of Britain's most important cities will be linked by air mail tomorrow. This is progress. Rates will remain the same as for ordinary mails. Now the Postmaster-General should set about reducing the rate for mails through the services, say a penny by rail, and three-halfpence by

Hitler Savors Latest Triumph



The figures that registered a 9 to 1 triumph for Adolf Hitler in Germany's recent plebiscite are being scanned here by the leader-chancellor and his aides in the garden of the Berlin chancellery, after the vote had been counted. Left to right are Hitler, Dr. Paul Joseph Goebbels, minister of propaganda; and Minister Kerrl. Behind them in uniform is Adjutant Group-Leader Bruckner.

air. That would be good for business, as well as progress.—London Sunday Dispatch.

Next Generation May See Woman as President of U.S.

Chicago. — A woman president of the United States within the generation is predicted by Miss Lillian D. Rock, secretary of the National Association of Women Lawyers.

"I expect that within my own lifetime some brilliant woman will make her way from the ballot box to the presidency," she told the association's annual convention. "All of our country's presidents have gone forth from women. What is to prevent woman herself from going forth to occupy this exalted post?" Miss Rock asserted that the most important task facing the women lawyers was to increase the number of women judges. She charged that men lawyers and judges "are not sufficiently social-minded to even undertake the important task of interpreting the laws in the light of the new era."

Women, she said, are more social-minded than men because in the ages past women were the ones who kept the family together.

Young People Often Neglect Their Teeth

Young strong people frequently neglect their teeth, writes a doctor. They give them a perfunctory scrub at night, but they fail to notice the onset of prorrhoea or septic gums. I was called to a young man who was suffering from an acute inflammation of the ear. It was discharging freely showing that the ear drum had perforated spontaneously. He com-

plained of having contracted a chill two weeks previously, which he had neglected.

On looking at his mouth I found the lower gums very septic with every front tooth loose in its socket. When the ear discharge dries up this young man must have all these dead teeth out and treatment applied to the gums to make them healthy.

Drouth Booms Toys of Farm

Stimulates Young America's Interest in Agricultural Playthings

New York.—The persistence of the drouth which has kept the farmer in the headlines this summer, has provided at least one benefit. It has stimulated young America's interest in toys that reproduce agricultural and ranching activities in realistic miniature.

This juvenile enthusiasm for farm life in the playroom was answered by a farm and cowboy play display at the Toy Association, illustrating the educator's precept that children should learn by doing. Construction sets that formerly featured historical log cabins, or skyscrapers and bridges, exclusively, now offer complete barnyards for five year olds to build with authentic housing for cows, hogs, sheep and horses, and fences in the latest rural styles. Barnyards in iron or cardboard, to be tinted to juvenile taste, are popular. Miniature tractors and dump trucks have been perfected to give a realistic touch to farm life on the playroom floor. Complete gas stations give the

landscape a further touch of realism. Even electric train sets are now equipped with authentic pasture and barnyard scenes to line the tracks.

While the newspaper headlines have been filled with news of the government rescuing starving cattle, young America has developed an increasing enthusiasm for the life of a cowboy. Ten-gallon hats, be-furred trousers, holsters, lassos, all the traditional equipment of the range are play favorites. Cows and sheep are popular in the push-and-pull category.

Vital Statistics

Paul Rayson in the New York Sun

By way of minimizing the First symptoms of senility One only has to heed the sage Advice of those who act their age— Slow down a bit, don't be so keen On overworking the machine. At forty, even the soundest man Had better formulate a plan To hoard the years like miser's gold Against the time of growing old. At least, such seems to be the gist Of what I've read. But I insist That all this talk of powers that fail Can't make me emulate the snail! Statistics may appear to those Who favor patience and repose, Still, I prefer to think myself Not quite ready for the shelf. Ponce de Leon may have had Some crazy notions but the lad Believed his Magic Fountain would, Renew lost youth and lusthood. Honor to him whose hope ran high— Such assurance can't say die! These human cells of mine can bear A few more years of wear and tear! Let the Grim Reaper mind his mowing There's time enough—I'll keep on going.

Unemployed Men Make Preserves
Winnipeg.—Unemployed married men, temporarily ceasing their search for work, have applied their energies toward preparing supplies for the winter. In a community kitchen here, 24 men have been canning fruits and vegetables. Their wives were busy, too, but they kept away from the community kitchen and instead, applied their skill in the making of winter garments at the Women's Community Centre. More than 300 quarts of canned foods, including 15 jars of jelly were "put down" by the men. At first they received instructions from Miss G. Dutton, graduate in home economics at the Manitoba Agricultural College, but now they know the art of cooking tasty foods themselves.

Elderly People

Elderly people, when on a holiday, should take care to live a regular, simple life, without undue exercise. More harm than good results from a strenuous fortnight which completely wears one out. Climbing, going for long walks, bathing too soon after a meal, are all potential sources of trouble to the elderly. Moderation should be their watchword.



Woman's World

By Blair M. Morgan

LEFT-OVERS

Some left-over dishes are so delicious that no apology is necessary even when guests are present. Here are two recipes—one for a meat dish and the other for a vegetable delicacy. Note how each calls for sugar—an ingredient that brings out the flavor and goes far toward making the dish a success.

Ham Moulds

1 cup cooked ham, chopped fine
2 tablespoons butter
½ cup stale bread crumbs
2-3 cup milk
1 egg
1 teaspoon sugar
Salt and pepper
Melt butter. Add bread crumbs and milk. Cook five minutes, stirring constantly. Add ham, egg slightly beaten, and seasonings, including sugar. Pour into buttered custard cups. Set cups in pan of hot water. Bake in a moderate oven until firm. Serve with a white sauce.

Carrot Tips

Cut cooked carrots in cubes, reheat in a medium white sauce seasoned with salt, pepper and a little sugar. Cut bread into rounds and rings, using a doughnut cutter for the latter. Toast the rings and rounds. Arrange a ring on each round, and fill with the creamed carrots. Garnish with parsley.

ECONOMICAL AND TASTY

Simmons Collage Peach Ice Cream
4 tablets for junket
2 quarts milk
1 cupful sugar
2 teaspoonfuls vanilla
3 cups crushed, sweetened peaches

Warm milk and cream slightly, add sugar and vanilla. Dissolve tablet for junket in one tablespoon cold water, stir into milk mixture quickly, pour into freezer can and let set until firm and cool. Place can in freezer, pack with ice and salt and freeze to thick mush. Add the crushed, sweetened peaches. Finish freezing. Save part of peaches to serve on top.

Pumpkin Pie

1½ cup steamed and strained pumpkin
2-3 cup brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon salt
2 eggs (slightly beaten)
2 tablespoons melted butter
1½ cups milk
Mix first six ingredients together, add the melted butter and milk last. Line a pie plate with crust—build up around the edges. Bake in a moderate oven until it is set.

English Ravebit

1 cup stale bread crumbs
2 cups milk
2 tablespoons butter
Few grains cayenne
½ cup soft mild cheese cut in small pieces
1 egg
½ teaspoon salt
1 teaspoonful sauce

Soak bread crumbs in milk. Melt butter, add crumbs and cheese. When cheese is melted, add egg slightly beaten and seasonings. Cook 3 minutes, and pour over fried tomatoes or toasted crackers. Serves six.

DAINTIES FROM CANS

Keep a supply of canned goods on your emergency shelf and you need never worry about what to serve as a pleasing surprise dish when company comes. Here are two recipes for dishes that I feel sure will please the most discriminating taste:

Pea Souffle

1 cup pureed peas
4 tablespoons flour
4 tablespoons butter
1 cup milk
3 eggs
1 small onion chopped
½ teaspoon sugar
½ teaspoon salt
½ teaspoon paprika
Dash white pepper
1 tablespoon tomato catsup
Cook onion and seasonings in the fat until golden brown. Add flour and then milk as for a white sauce, stirring constantly. Remove from fire and add pea puree, heating until smooth. Beat in egg yolks thoroughly. Fold in stiffly beaten egg whites.

Pour into a well greased baking dish and bake in a moderate oven, 375 degrees for about 30 minutes—until the souffle has puffed and is a delicate brown.

Salmon Supreme

1 can salmon; 2 raw potatoes, sliced; 1 medium sized onion, sliced; 1 cup catsup; salt and pepper to taste. Slice a layer of potato in a glass baking dish, add layer of onion, salt and pepper to taste, then layer of salmon, then catsup. Continue until dish is filled. Bake for 1 hour. Garnish with French fried Bermuda onions.

How to French fry Bermuda onions: Cut onion in slices through rings so that each slice will make a large number of whole rings. Break slices into separate rings, drop these into thin batter, and fry in a frying basket. Batter: 2 eggs yolk; ½ cup sweet milk; ½ cup pastry flour; ½ teaspoon salt. Beat egg yolks light, add milk, flour and salt sifted together, beating ingredients together with egg beater.

COOKIES FOR SCHOOL LUNCH

If the youngsters had a vote, cookies would head the list of delicacies for that school lunch basket. With sandwiches, fruit and a vacuum bottle of milk or a chocolate milk shake, they provide just the nutrient value required for rosy cheeks.

Use these short-cut, economical recipes and give your Hobby or Betty two or three extra ones in the school lunch box as a treat for friends.

Peanut Butter Heruels

1 cup sweetened condensed milk
½ tablespoons peanut butter
½ teaspoon salt
¾ cup graham cracker crumbs
Thoroughly blend together sweetened condensed milk and peanut butter. Add salt and graham cracker crumbs. Mix well. Drop by spoonfuls on buttered baking sheet. Bake 15 minutes or until brown in a moderately hot oven (375 degrees F.). Remove from pan immediately. Makes 1½ dozen.

Fried Oatmeal Drops

1-3 cups (1 can) sweetened condensed milk
½ cup molasses
2 cups rolled oats
½ cup nut meats, chopped
½ cup seedless raisins
Thoroughly blend sweetened condensed milk molasses and rolled oats in top of double boiler. Cook over boiling water 10 minutes or until mixture thickens, stirring constantly. Cool. Add nut meats and raisins. Mix well. Drop by spoonfuls on a buttered pan. Bake 15 minutes in a moderate oven (350 degrees F.). Remove from pan immediately. Makes 3 dozen.

A HINT

Baking-snows and rolling pins will dry snow-white if wiped over with a cloth dipped in a saucer of water that has been mixed with a tablespoon peroxide of hydrogen.

FRUITS AS DESSERTS

This is the time of year when the homemaker should make a special effort to serve fresh fruit dishes. Peaches, pears, plums as well as raspberries, blueberries and blackberries are comparatively inexpensive and certainly high in food value. Serve them plain with cream, stewed or made up into any number of appetizing desserts.

COLD AIDS COOKIES

Cookie-making requires a special technique. Observe a few simple rules and you're sure to have success with yours. First of all, ingredients should be quite cold and must be put together quickly. Chill the dough before you roll it, dip the cookie cutter in flour before cutting each cookie and bake them in a hot oven.

GOOSE LIVER SAVOURY

Having cooked the liver inside the goose, take it out when it is cold, and pound it up with a little cream and butter, seasoning it with salt, pepper and a trifle of cayenne. This mixture should now be spread upon pieces of toast or fried bread which have first been very lightly spread with thin mustard, the French variety.

MUTI AND JEFF



By BUD FISHER