Help The + Red Cross

"SALADA" TEA

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst:
I am 23 years old, and I find myself in love with a married woman who is 22. She is not happy with her husband. They have two children.

"Her husband goes out a lot, but doesn't take her with him. He does not work, neither does she. They don't get along at all. They come out to our house quite a bit. I have heard him tell her she can get a divorce any time she wants to—he can always get a girl, he says!

"A husband who tells his wife that, can't love her any too well. She knows I am writing you, so please try to help us.

MIKE AND BROWN EYES"

* I well understand your unhappiness in seeing an attractive young woman so unhappy with a husband who publicly insults her.
* You are young yourself, and idealistic. Her plight around all your chivalry. You picture her as a forlorn maiden in the clutches of a modern villain, a rogue who neglects and mistreats her, who boasts about his conquests. You believe her heart is breaking under his recklessness. And you see yourself as the knight sans reproche who will rescue her from this misery, and carry her away on his charger to an eternal dream of happiness.
* How different can be the reality! If by some miracle these two could be divorced and you were to marry her, you would find yourself chained to a woman who could not manage one husband, and burdened with the responsibility of two children that belong to another man—children whom you neither know well nor understand, yet to whom you would have to be a good and understanding father.
* Remember, too, that this man's boasting may be all talk. A husband does not usually use such language to his wife in public if he is really serious about separating. Many a weak man gives himself away by his big words.
* Keep yourself out of this. It is too bad you have, evidently, disclosed your feelings to this wife; that you had no right to do, nor had she to listen. Don't see her alone; if they come again to your home, leave. You must have no interchange on her now. If she intends divorcing her husband, let it be because she has good reason to—not because she thinks she is in love with another man.
* Keep yourself busy with nice girls who are single. There are plenty of them about to amuse you, and take your mind off a married woman. At your age, it is wise to realize that you will probably be in love with more girls than one before you are settled enough to marry anybody.

"Dear Anne Hirst:
Two years ago I met a man through business. He has a wife and two children. I fell in love the first time I saw him. I thought he and his wife were an ideal couple—and a year ago she told me they had been separated for three months. They both claim no love exists between them, and no ties, except financial.

"Finally he fell in love with me. I don't think either of us has ever known what it means to love before! We are both 40. I was brought up in a Christian home, and I want to do what is right and best for all of us. He told his wife he was madly in love with me, but she still never give him a divorce for fear it will ruin her prestige.

"We both hold responsible positions. I was offered a good job in another town, but when I went to be interviewed I felt the world had come to an end. If I could get a job in a certain field I would find a comfort there, and as long as I knew he was getting along all right I could stand to stay away.

"I want my life to mean something. I certainly don't want to hurt anyone. Please advise me.

THE OTHER WOMAN".

DON'T HURT YOURSELF

* In your anxiety not to hurt others, don't overlook hurting yourself.
* So long as you work with this man, or stay where you can see each other often, your love will flourish. Since it cannot be fulfilled, it can only grow more and more tragic. You will live in increasing resentment which might readily become a bitterness which could consume you.
* Be realistic.
* Take yourself away from this daily association. Find the sort of work you feel yourself fitted for (in another city, if you can) and bury yourself in it.
* You need new faces, new ideas, new surroundings. Nothing else will help you so much. Among them, you will be able to resign yourself to the inevitable, and at the same time develop fresh interests and ambitions that will help make your life the useful life you want it to be, "meaning something" to others as well as yourself.
* You have courage, and a will which will not be denied. Once you make the break, you will wonder why you hesitated so long.
* You and this man can keep in touch frequently enough to be assured, of each other's well being. Then you will find peace, at least—which you can never know so long as you are together.
* We

When temptation comes, run away. We never can know how strong we will be in the face of it, so why cofet tragedy? Anne Hirst will help you find the courage you need. Write her at Box 1, 123 Eighteenth St., New Toronto, Ont.

Modern Etiquette
by Roberta Lee

Q. If a letter is being written to a friend, or to a social acquaintance, should the prefix "Mr.", "Mrs.", or "Miss" be used in the signature?

A. No. Sign it "John Smith" or "Mary Anne". Only in business letters written by women is the title "Miss" or "Mrs." used, and this should be enclosed in parentheses.

Q. Is it proper to fold the napkin when one has finished eating?

A. No; leave the napkin lying loosely beside the plate.

Q. Is it obligatory to invite the clergyman to attend the reception after the wedding?

A. It is not obligatory, but it is the courteous thing to do, especially if he is a friend of the family.

Q. Is it obligatory that one answer a wedding invitation?

A. If the wedding invitation includes an invitation to the reception, it must be answered promptly. If just an invitation to the marriage ceremony, no answer is required.

Q. Should soup be sipped from the side or the tip of the spoon?

A. Always from the side.

Q. Is it always obligatory that man shake hands with one another when being introduced?

A. Always, unless it is very inconvenient to do so, such as reaching across a table.

Q. What hand should a man use to take off his hat when he stops to speak with a woman?

A. It would be less awkward if he used his left hand, so that the right one is free to shake hands if the woman should offer him her hand.

Q. May one use a spoon for eating peas when dining at a formal affair?

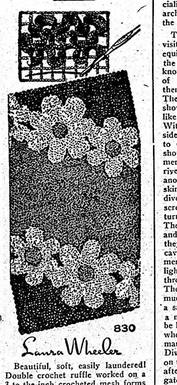
A. No, never. Always use a fork for conveying peas to the mouth.

Q. What is the correct way to address a young woman president of an organization?

A. "Madam President."

Q. Should one tip a hotel bellboy for paging, and what is the amount that is customarily given?

A. Yes, one should tip for paging, and ten cents or a quarter is sufficient.



830

Laura Wheeler

Beautiful, soft, easily laundered! Double crochet ruffle worked on a 3-to-the-inch crocheted mesh forms the pile of this rug.

Bathroom pretties—rug and seat cover! Inexpensive Pattern 830; crochet directions for both!

Laura Wheeler's improved pattern makes needlework so simple with its charts, photos and concise directions.

Send TWENTY-FIVE CENTS in coins (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth St., New Toronto, Ont. Print plainly PATTERN NUMBER, your NAME and ADDRESS.

HELPFUL HINTS FOR BUSY HOUSEWIVES

Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

* * *

The yolks of eggs, left over when baking require the white only. If dropped into a pan of boiling and salted water will cook and be ready, for your noon salad.

* * *

When cooking pancakes dip the spoon in milk or water and the batter will drop off the spoon easily.

* * *

When peeling tomatoes scrape the skin gently with the back of the knife, then peel in the usual way. It will be found that the skins will slip off easily.

* * *

If an egg has a very thin shell, or is chipped, and likely to crack when being boiled, add a few drops of vinegar to the water.

* * *

To bake potatoes quickly, boil them in salted water for ten minutes, then put them into the oven. The boiling water will heat them through more rapidly than if they were placed cold into the oven.

Alarm Wrist Watch

A discovery that will be of great benefit to a large number of people has been made because a watchmaker heard a cricket chirruping as he walked in the mountains of Switzerland. If such a tiny insect could make a sound clearly audible from a distance of a dozen yards, why, he thought, could he not make an alarm bell that was small enough to go in a wrist watch but yet noisy enough to wake a sleeper? The upshot of his mountain walk was an alarm mechanism that works on the principle of the cricket's chirrup. The cricket makes his distinct and penetrating noise by rubbing the file-like edge of one wing against the other. The watch maker produced the same effect by setting a light hammer to vigrate against a thin metal diaphragm. The result is that now, in a case no bigger than that containing an ordinary wrist watch, lies both the mechanism and the alarm bell. "This new alarm wrist watch," says R. E. Humphries, describing the discovery, "should be particularly important in our habits, because for the first time you can carry the equipment, as an alarm clock around with you. You can set it to remind you of your appointments."

ISSUE 12 — 1949

Pup With "Those Loving Eyes."—"Skippy" a toy French poodle was named the "dog with the most loving eyes" at a recent dog show. He is being fed by an admirer, Arleen Sajecki, while his master, 14-year-old Tommy Killean, looks on approvingly.

Under-Earth Diving In Wookey Hole

Wookey Hole—the very name has an eerie and secret sound—is a famous cave beneath the Mendip Hills in the west of England, a cave with vaulted chambers, through which runs the subterranean Axe. Edmund J. Mason, a very keen amateur archaeologist who is archaeological adviser to the local Cave Diving Group, gave a BBC radio talk about this wonderful cave and described the work done there recently by divers. With other spelaeologists they carried out the first archaeological work to be done on the bed of a subterranean river.

They worked at night when all visitors had gone and took their equipment into the cave and down the long flight of concrete steps known as Hell's Ladder; at the foot of another fan-shaped flight led them to the first great chamber. They switched on the lights, which showed the great stalagmite shaped like a face which is called the Old Witch of Wookey. A path at the side of the cave leads from chamber to chamber and underwater lights showed the entrance, to the submerged arches through which the river flows from one chamber to another. Assistants dragged the skin-tight rubber suits over the divers, their glass face pieces were screwed in place, their oxygen turned on and down they went. They descended in the first chamber and came out in the third, and while they were working the lights in the cave were turned off so that the men on the path could see the blue light the divers carried showing through the water as they surfaced. The divers brought up various muddy objects which were placed in a sandbox and packed around with a mixture of sand and sawdust to be handled with infinite care. Spots where the objects were found were marked on the chart of the river. Diving operations sometimes went on till four in the morning, and then, after a few hours sleep, the investigators met to discuss the results of the operations. For the archaeological team the work was by no means complete for the material found has to be preserved, labelled, recorded and then submitted to experts, who report on the approximate age at death, racial characteristics, and many other things. From the animal bones the zoologist can tell what food the people ate and which animals they domesticate. The pottery indicates the period to which they belonged.

But when all this is settled, the question is still, how did these remains get into the river? Was it a convenient place for the disposal of dead bodies from some religious significance attached to burial or even to human sacrifice in the underground river? Is there any connection? said Mr. Mason, "between these skeletons and the witch stalagmite or in the steps of one known origin carved in the floor leading to the river. Again there is the possibility that the burials were made in some dry part of the cave and were subsequently washed into the river by flood waters or even placed in the river bed at some time when it was dry. On the other hand, did some later people throw the bones into the river while tidying up the cave for their own occupation?"

All this has yet to be discovered. The divers have cleared the river bed, but much more material may lie hidden in its muddy banks. There is also a house to push on upstream to discover yet more hidden chambers. A small band of enthusiasts is in training to carry out underwater excavation on the banks by means of pressure hoses. Wookey Hole may still hold more secrets which man can wrest from beneath the subterranean river.

Rout Evil With Good

Many children turn to "funny books" simply because there is no material of reading interest in their homes. It is shocking to discover how many parents omit books in the family budget.

Children will read good literature, if it is put within reach. As a matter of fact, once exposed, most children will get a reasonably balanced literary diet if it is made available to them.

Make a few more libraries more easily accessible to more children, could be an answer. Certainly, if there were a few good books and leave them where children can stumble on them, there will be something to take the place of the trash kids have been finding.

It must not be forgotten, either, that a large part of "funny book" sales are to adults, not to children.

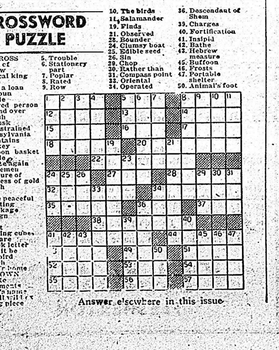
If good books are provided, and youngsters still get an overdose of crime, sex, and violence, that will be the time to talk about swinging the ax of censorship.

How long since you bought a good book for your own boys and girls?—Commercial Appeal (Memphis).

A WOMAN spends the first half of her life looking for a husband and the last part wondering where he is.—Washington Journal.

Name's "Tiger" But Belies The Name—And proves that he's a really civilized cat by giving a warm, friendly welcome to "Whitey" the rat. A child recently left the white rat on a doorstep with a note, asking the finder to care for it. The rat was turned over to the police but Mrs. Carpowicz offered to take it into her home. Strangely enough Tiger did't object.

CROSSWORD PUZZLE



ACROSS
1. Word of mirror
6. Biblical king
12. Tribe
13. Corona loan
15. Pronoun
16. Beetle
18. Ill-bred person
20. Extend over
21. Affirm
23. Ocean
26. Most attained
27. Pennsylvania mountains
28. Monkey
31. Balloon basket
32. Pertaining
34. Portal
35. Horsemen
36. Measure of fineness of gold
37. Reach
38. Ewe
39. More peaceful
41. Floating wreckage
42. Hasten
43. Halt
44. Ebony
46. Gaming cubes
47. Deshare
48. Greek letter
49. May it be
50. Lark bird
51. Bitter poison
52. Ship's cover
53. White
54. Testimonials
55. Man's name
56. Ship's keys
57. Long plate

DOWN
1. Ward off
2. Ancient
3. Ancient Greek
4. Ancient Greek
5. Trouble
6. Stationery part
7. Poplar
8. Rated
9. Row
10. The birds
11. Salamander
19. Plods
22. Observed
24. Blunder
25. Wooden coat
29. Edible seed
30. Sin
33. Chop
35. Rather than
36. Compass point
37. Oriental
38. Operated
40. Dancer
41. Dancer
42. Bathe
43. Hebrew measure
45. Pronoun
46. Fruit
47. Portion
50. Animal's foot

Answer elsewhere in this issue

HEADACHE

SPLITTING

RELIEVED IN A JIFFY!

And the RELIEF IS LASTING

For remarkably fast relief from headache get INSTANTINE. For real relief get INSTANTINE. For prolonged relief get INSTANTINE!

Yes, more people every day are finding that INSTANTINE is one thing to ease pain fast. For headache, for rheumatic pain, aches and pains of colds, for neuritic or neuralgic pain you can depend on INSTANTINE to bring you quick comfort.

INSTANTINE is made like a doctor's prescription of three proven medical ingredients. A single tablet usually brings fast relief.

Get instantine today and always keep it handy

Instantine

12-Tablet Tin 25¢

Economical 48-Tablet Bottle 69¢

4796 SIZES 9-18

"Look pretty for your Steady Freddie! This gay little dater has a sweetheart neckline gaily ruffled and bowed; flirty little ruffle at wrist. Swingy skirt!

Pattern 4796 comes in Teenage sizes 10, 12, 14, 16. Size 14 takes 3¼ yds. 35-in.; ¼ yd. contrast.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send TWENTY-FIVE CENTS (25¢) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send your order to Box 1, 123 Eighteenth Street, New Toronto, Ontario.

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THE MODERN CHEMICAL CABINET
(British Made)
Specially designed for Hunting, Outstages, Camps, Cabins, Mines, and Aluminum construction, vitreous enamel finish. Pleasing appearance. Economical to operate. No running water required. No ventilator necessary. No elaborate drainage system. Completely odorless. Operated with "DESTROLINE". Chemical. Cabinet only requires emptying about twice a year. Emptying is simply pulling a handle. The permanent, harmless, non-odorous slides are released to a small 4 x 4 x 2 feet soak away.
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Sales Agent wanted in every district for installing the best Chemical Cabinet in the World.
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SOLE DISTRIBUTORS IN CANADA.
Agents wanted in certain areas.

FAN TANS are festive!

Recipe

Measure into large bowl, ½ c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle slowly with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 min., THEREafter well. Scald 1 c. milk and stir in 6 tbsp. granulated sugar, 2 tsps. salt; cool to lukewarm. Add to yeast mixture and stir in ½ cup lukewarm water. Beat in 3 well-sifted bread flour; beat well. Beat in 4 tbs. melted shortening. Work in 2 c. more once-sifted bread flour. Knead until smooth and elastic; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough; in bowl, grease top and let rise again until nearly doubled. Punch down dough and roll out, half at a time, into a rectangle a scant ¼" thick; lift dough; cover, with cloth, and let rest 5 min. Brush with melted butter or shortening; cut into strips 1½" wide. Pile 7 strips together; cut into 1½" pieces. Place cut-sides up in greased muffin pans; separate slices a little at the top. Cover and let rise until doubled in bulk. Bake in hot oven, 400°, 15-20 min.

New Fast-Acting Dry Yeast Needs NO Refrigeration!
It's a fact! Fleischmann's Royal Fast Rising Dry Yeast keeps for weeks and weeks on the shelf. And it's full-strength and fast-acting whenever you're ready to bake!
If you bake at home—use this modern form of yeast for finest results in your breads, rolls and buns. Get Fleischmann's Royal Fast Rising Dry Yeast at your grocer's to-day.
Get a month's supply!

CHRONICLES OF GINGER FARM
by Gwendoline P. Clarke

Well, it looks as if the groundhog knew what he was doing last month when he crawled back into his hole—there is a cold, biting wind this morning and quite a flurry of snow. Like it or not we have to take what comes, so we may as well make the best of it.

Now it has turned cold again I am glad I did what I did last week. Oh no, it wasn't a big job of housecleaning or anything like that. It was nothing more or less than a sound of gadding! In fact I believe I was out somewhere every day last week—and sometimes twice, all except Saturday. And that is something unusual for me. And while gadding doesn't help the work along at the time, I believe it does help one to shake off a sort of lethargy that comes with staying at home too much. Anyway, here I—an again, all set for a good week's work, so I feel quite contented—in the stage complained of by a friend of ours who said—"Seems to me I can't settle down around as well, so I guess I'll have to quit work."

One thing I like about gadding is the contacts one makes. I did so enjoy meeting a lady the other day, who, for ten years, has been working on an historical research project. To my way of thinking history is about the most absorbing and fascinating study there is. I love to dig up facts concerning the early pioneer days in Canada, and, with very little encouragement I was soon off on that track again. The trouble is it takes up so much time. Hunting through some old press clippings afterwards I made a discovery of some of the things which I had previously overlooked. It appears that in May, 1822, the early settlers of this district—all of them Scotsmen—arranged to meet on the trail by Lot 22, Concession 3—which is this farm, but before it was a farm. The purpose of the meeting was to discuss the advisability of starting some kind of school for the children in the district. From that meeting plans were made from which emerged the first log school house in this section where between 60 and 70 pupils were enrolled the first year. Many of them had quite a distance to walk through bush trails as there were no busses to pick them up along the road in those days!

Another interesting evening I had was when I was invited as guest to a Book-of-the-Month Study group. I got quite a kick out of that—just sitting back wondering what the reaction of the group would be towards the book under review which I had read years ago but which was unfamiliar to all but two of the group. The book was "Tom Jones"—if you have read it you will know why I was amused at possible reactions. If you haven't read it—well, never mind.

Then there was the Canadian Club which featured lantern slides of Quebec. It was splendid. For anything of that sort I much prefer lantern slides to moving pictures. With the latter beautiful scenery is flashed on the screen and gone again before one can take in all the details. Scenic loveliness is not something to hurry over, but to linger with so that one can enjoy and appreciate the wonderful colouring and variations in light and shade. Lantern slides are a grand way of acquainting us with parts of Canada which we may never even have a chance to visit.

To finish out the week Parther and I went to see "Hills of Home"—more beautiful scenery, this time of bonnie Scotland. And of course, there was Lassie! Saturday night Parther and I stayed home and listened to the hockey broadcast.

And what of the farm? Well, another calf arrived so that makes another cow to milk. The hens are still laying and our cats and dogs continue to provide us with interest and entertainment. But we are minus one animal that we parted with without regrets. It was a skunk that had already killed three of our Sussex hens. So Bob set four "traps" with runways and in half-an-hour the skunk was caught. It was well it didn't take any longer because I was having a great time keeping the dogs and Joseph-Mark from doing a little investigating on their own. So far I haven't done any gadding this week but we have already received or entertained three neighbours, two insurance agents, one gentleman of the Jewish faith and five small boys looking for pigeons.

Easy-To-Make Two Purpose Bag

Here is an idea for a useful, easy-to-make bag which may serve two purposes. It can be a clothespin bag, to hang on the line or from a belt at the waist when clothes are hung or removed from the line. It may be hung from the blanket rope in the automobile. Magazines, writing equipment, make-up kit, gloves, or anything that needs to be easily accessible may be stored in it.

To make the bag, a wire clothes hanger and a piece of strong cloth such as cretonne or awning cloth are the materials needed.

Cut the material an inch wider than the straight bar of the hanger and double the depth you wish the bag to be when finished. Three quarters of a yard doubled is quite satisfactory.

Make a narrow hem on both long edges. Turn an inch-wide hem in one end of the cloth, fold the material crosswise, letting the hemmed end come to an inch and one-half below the unhemmed edge. Sew the sides of the bag together. Now, hem the raw edge over the bar of the hanger.

APT-DESCRIPTION

In Union City, N. J., a young woman whom Walter Blazeck had picked up robbed him of $150 and his car. When police asked him to describe her, he offered: "Overattractive."

Where Do Shooting Stars Come From?

When they streak suddenly across the night skies they are known as shooting stars or meteors. When those not completely burned up by air friction make a landing on a farm and embed themselves in the soil, they are known as meteorites. Where they come from has long been a mystery. At Chicago evidence was offered that all meteorites are fragments of a shattered planet that once traveled a serene course around the sun.

The theory itself is quite obvious and quite ancient. Astonomers have long been aware of an empty space in the planetary system between Mars and Jupiter. But the idea of a shattered planet fell into disrepute in recent years when the ages of meteorites were calculated by the same methods employed in dating earthly rock formations—by their radioactivity and their helium content. These indicated that besides being of different centuries, some are stone, others nickel and iron—the meteorites have varying ages.

Dr. Carl A. Bauer, a Harvard astronomer, answered that one. Some meteorites, he pointed out, could have been prematurely aged by the atom-smashing impact of cosmic rays while flying around in space.

Bauer built up a picture of an ancient planet that was broken up several hundred million years ago. It was smaller than the Earth but similar in construction, with a nickel-iron core and a stony shell. The nickel-iron meteorites would have come from the planet's insides, while the stony ones represent "a thin outer mantle that is similar to rocks observed near the surface of the earth."

Strong support for this idea came from Dr. Harrison Brown of the bomb (he was assistant director of University of Chicago. After completing his war work on the atom-the Oak Ridge chemistry division). Brown made a study of 107 meteorites that have fallen on the Earth within the last century. He applied delicate chemical techniques developed during the Manhattan project and concluded that "all the fragments came from an exploding planet which had a molten core of nickel-iron at about 3,00 degrees centigrade."

The new method of analysis used by Brown are so accurate that they are expected to help work out the whole history of the solar system, including the formation of the sun and the earth, and the question whether other planets can or could support life. Brown has a grandiose idea that the 30-year-old scientist for this contribution.

Finger Painting Fun For Little Folks

Finger painting is something different for you to do. You can make many pictures with the stuff "paint" that can't be made with water colors and crayons.

You or your mother can make the starch paint by using ½ cup of laundry starch. Mix the starch with enough cold water to make a smooth paste. Add 1½ cups of boiling water and cook until the paste it's glossy and thick. Then let it cool.

You can do your painting on wrapping paper, but white paper will give you the best results because the coloring will show up more brilliantly. You will find 8-inch by 12-inch sheets to be best.

One precaution before you start: Cover the table you use with old newspapers. Put about ¼ cup of starch paste on a piece of paper. Drop some coloring onto the starch mixture. You can use water colors or washable inks. Vegetable coloring that mother uses in her cooking also works as tint for the starch paste.

Spread the starch over the page with your fingers. When the coloring is well mixed into the starch and covers the entire page, begin making designs. For various effects use your fingers, fingernails, palm, thumbs, closed fist, heel of your hand, finger tips and fingernails.

What should you paint? How about drawing something you have seen? You might paint a bird or an animal. If you don't like the first picture you paint, erase the work with one sweep of your hand and begin again. Maybe the next time you can make repeated flower designs.

HOLLYWOOD.

A writer in London says a report has reached those parts to the effect that Hollywood brides now keep the bouquets and throw away the bridegrooms. I wonder if he's heard about the starlet named Mary, who had a little wolf, and fleeced him white as snow?

Miracle Of Grogan's Mill—14 year old "Bubba" Long, whose whole life has been spent suffering from rheumatic fever, asked for a "bushel of letters" on a big radio program. He got an estimated 100,000 pieces of mail, many of them enclosing money—almost $20,000. Bubba's father works at Grogan's Mill and people are calling the event "The Miracle of Grogan's Mill."

TABLE TALKS
Jane Andrews.

One of the greatest of all food controversies is in regard to fried chicken—southern style. There are almost as many theories regarding the proper method of preparing this succulent dish as there are about the best way to mix a mint julep.

So today I thought perhaps you'd like to have a recipe guaranteed to be authentically "southern"—and it has nothing to do with fried chicken, Maryland, as that entails batter and deep fat. So here we go for:

FRIED CHICKEN,
SOUTHERN STYLE

Select chickens of from two to two and a half pounds weight; and if you have the butcher disjoint them for you, ask him to use a knife rather than the cleaver, as the latter splinters the bones, leaving them uneven and unsightly.

Some Southern cooks use two frying pans, one for the white meat, the other for the dark. Thus the pieces that require about the same length of cooking are grouped together—the white-meated portions are done more quickly than the dark, of course.

Season the chicken, including the giblets, with salt and pepper; dredge with flour. (Either roll in flour or shake in flour in a paper bag.) Melt chicken fat in two frying pans and that it's about a half-inch deep. When hot arrange the white-meated pieces in one, the dark in the other. If only one pan is used, put the dark in first, as they take longer to cook. Turn often, being careful not to pierce the flesh so the juice will escape. Cook from 30 to 40 minutes (depending on age and tenderness of the birds) or till tender and a deep brown in color.

The gravy is almost as important as the chicken, and here again there are different schools of thought. In Tennessee they favor a brown gravy, made with water; in Alabama, a cream gravy, done with milk. But be sure and make plenty, which ever style you choose.

CHICKEN GRAVY

For each cup of gravy desired leave two tablespoons of fat in the pan together with any brown crusty portions of chicken that have dropped off. Pour off all the fat in excess of desired amount. Blend in flour, allowing two tablespoons for the same amount of fat. Cook, stirring till flour is brown. Slowly add water or milk, one cup for each two tablespoons of fat and flour. Cook, stirring till thickened. Boil one minute. Season to taste.

To go with the chicken and gravy, nothing could be more appropriate than hot buttermilk biscuits. And people down South declare that we northerners make our biscuits too thick and too big are not much bigger than a half around. They favor biscuits that dollar-thin and crusty, brown on top and a glossy white inside.

OLD SOUTH
BUTTERMILK BISCUITS

2 cups enriched flour
1 teaspoon salt
½ teaspoon soda
1 teaspoon double action or 1½ teaspoons of tartrate or phosphate baking powder
4 tablespoons shortening
¾ cup or slightly more of buttermilk.

Method

Have your oven very hot. (500 degrees F. is about right). Sift together the dry ingredients twice. Chop in the shortening with a pastry blender or two knives till the mixture resembles coarse corn meal. Add enough buttermilk to give a soft dough. Stir till the mixture forms a ball.

Now turn out on a lightly floured board and knead for about thirty seconds. Roll to a quarter-inch in thickness and cut with a small biscuit cutter. Put on a greased baking sheet. If a glazed surface is wanted, brush the tops with sweet milk. Bake at 500 degrees F. for about 12 minutes, or until brown. Yield: about two dozen biscuits of an inch and a half in diameter.

And if, after eating this combination I've described today, you should find yourself breaking out into "Yoo-oolly" and "Honey-chile" don't blame me. It will be that Southern influence.

Shakespeare Festival

The Festival of Shakespeare plays at the Memorial Theatre in Stratford-upon-Avon, since it was first held in 1864, has progressively developed into an international event in the theatrical world, beloved of devotees of the theatre everywhere.

The 1949 Festival plans have just been announced. The Festival will run from Saturday, the 16th of April, to Friday, the 15th of July, and, under the direction of Anthony Quayle, and with such famous producers as John Gielgud and Godfrey Tearle, will attempt to better the outstanding successes of last year.

Diana Wynyard, returning as the leading actress, will play Lady MacBeth in the opening production, and then in various plays throughout the season. Godfrey Tearle will be seen as MacBeth, one of the few great Shakespearean roles he has yet to play; he is also cast as Cardinal Wolsey in "Henry VIII" and will appear again as Othello—these in addition to his work as producer. These preliminary advices of the proposed programme give promise that this season will again be in the brilliant tradition of Stratford. Many Canadians will again make their way there for the Festival, and might be well advised to make advance hotel reservations as soon as possible.

The SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

Jesus Among People Of Other Races

Mark 7:24-37

Golden Text:- God is no respector of persons: but in every nation he that feareth Him, and worketh righteousness, is accepted with Him. Acts 10:34-35.

In the first year of His ministry Jesus laboured mainly in Jerusalem and surrounding territory. Here was the magnificent temple, the center of Jewish worship. The next year he devoted particularly to Galilee, but the third year he went beyond the borders of his own race. When approached for help by a Greek woman from Syrophenia he replied in the mood of the day, "Let the children first be filled: for it is not meet to take the children's bread, and to cast it unto the dogs." But she was not deterred by the reference to the Gentile dog. She must have deliverance for her demon-possessed daughter. Her insistent faith was rewarded. Jesus cast out the devil.

But though Jesus tested this woman's faith by speaking as his countrymen, his statements also served to bring into sharp relief his own attitude to people of other races. To this woman, to the dead and dumb man of Decapolis and to many others he accorded the same mercy and love that he did to the children of Abraham. His ministry was to all.

It was written into the American Constitution that "all men are born free and equal." But four decades passed and slaves were set free before the Emancipation was proclaimed whereby the black slaves were freed. But those in glass houses shouldn't throw stones. We have our racial prejudices in Canada, too. We shouldn't allow immigrants to enter our country if we are not prepared to equally share the benefits and privileges with them. We should remember that we, too, are really foreigners here, for this land originally was inhabited by Indians.

Let us bear in mind that God "hath made of one blood all nations of men to dwell on all the face of the earth." Acts 18:26. This consideration should eliminate racial prejudice and help us to love and help men of all nations as Jesus did.

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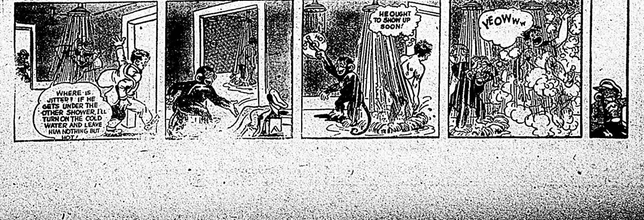

By Arthur Pointer

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