

Press Have Conferences With Cabinet Ministers

This is another in a series of Articles written by W. R. Legg and C. V. Chubb, who represent The Canadian Weekly Newspaper Association in a recent issue.

ARTICLE NO. 25 (By William R. Legg)

As mentioned in an earlier article, in addition to the conference which we had with Britain's Prime Minister, we had informal meetings with a number of the Cabinet Ministers.

Naturally as editors we were particularly interested in meeting the Minister of Information, the Hon. Brendan Bracken. Before his appointment to this post in July, 1941, Mr. Bracken was Parliamentary Secretary to Prime Minister Churchill.

Our conference with him was an interesting one. He told us something about what England is doing. "The people of England," he said, "are working harder than any other people have in any war. A series of nothing but misfortunes has not discouraged our spirit. The English people are all out in their war effort, but they will still do more. What ever happens, the English will never surrender. We will see this thing through to the absolute end."

"Some people think that after the war, England will give up her Empire and Imperialism. This is entirely wrong. We'll not sell our heritage for a mess of pottage. We have an immense contribution to pay to posterity, and we government will ever agree to the dismemberment of the British Empire."

The British lion is not a manny dying animal, nor will he be confined in an iron cage. Only in the years to come will the effort of England be really understood."

der that he told us there was no such thing as a saturation point in manpower.

He has made a wonderful success of his task, but it must be remembered that this would not have been attained without the enthusiastic cooperation of the entire population.

In answer to our question he said that there is very little official censorship. But when we asked him about their troubles in certain places, he impatiently replied that the newspapers had to make news, and "censorship has no news value."

He thinks that the war is teaching the United Kingdom a great deal about transportation which will have an effect after the war is over.

We had an interesting conference with the Hon. L. S. Amery, who is Secretary for India and Burma. He told us a great deal about the troublesome elements in India. Most of us went away with a new conception of the India problem. We also began to realize how little most people know about it.

Mr. Amery has travelled in most parts of the world, and as we left, he said, "I wish the war were over so that I could pay another visit to Canada."

The last conference we had was with Sir E. Stafford Cripps, who is probably better known to Canadians than any other minister except the Prime Minister. He has been a very successful legal counsel, and is now Lord Privy Seal.

He has a very attractive personality, a keen mind, and our whole impression of him was entirely favorable. It was an intensely interesting conference, for he spoke of Russia and his mission to that country, and about India and the future of his mission there.

Sir Stafford Cripps is a deeply religious man. A few days before we met him he had given an address in Bristol which aroused wide discussion. He declared that he felt the church had failed to give the leadership expected of it, and that it must be re-organized to a realization of its responsibilities. He thinks that the disestablishment of the Church of England is not far off.

Next to the conference with Prime Minister Churchill, this was the most interesting meeting we had. It gave us much food for thought.

Our conferences with Lord Woolton, Minister of Food, and the Hon. Herbert Morrison, Minister of Home Security, have been described in previous articles. Lord Woolton, whose name before he became a peer was Frederick James Marquis, has brought a fine business experience to his task. He was chairman of Lewis Limited, one of Britain's largest departmental stores, treasurer of Liverpool University, chairman of the Liverpool Medical Research Council, a director of Martin's Bank and director of the Royal Insurance Co. and of many other corporations.

The way in which he has handled the food situation in England compels the admiration of all.

The Hon. Herbert Stanley Morrison is another Labor man, having been secretary of the London Labor Party

and also of the National Labor Party. He led the group among Chamberlain's war policies. He became Minister of Supply, and later Minister of Home Security. His chief task is to look after Civil Defence, which was formerly known as Air Raid Precautions. His talk with us was covered in the month article which was about A.R.P. work.

"These ministers whom we met are charged with the work of conducting vital parts of the war effort. They give us a valuable insight into the way they have overcome their problems."

Green Grows The Vitamins Seeded Or No

Delayed Spring Should Bring Good Old Dandelion to Many Tables While Other Staff Takes Root

BY LOUISE WEAVER

The leafy greens we need this spring more than ever to give balanced nutrition to ration-restricted meals.

With homemakers using cereal foods and heavy desserts to make up for lack of meat, plenty of greens are a must.

Greens are a good source of vitamins A and C. The greener the color, the more vitamins and minerals are present. Among the common varieties are Swiss chard, kale, collards, lettuce, endive, mustard, turnip and dandelion greens.

Discard roots and imperfect leaves. Wash through six waters, lifting out the greens. Never pour off the water, as sand and grit would remain in the vegetables. Do not cook, so that would come loss of nutrients.

Cook the strong-flavored kale, and beet, dandelion and turnip tops without a lid in a small amount of boiling salted water. When selecting beet greens leave the tiny beets at the root ends and cook with the greens. These greens take about 20 minutes to become tender.

Herbs In Portions

When greens are young, tender and mild flavored spinach or Swiss chard use only the water that clings to them after rinsing and cook in a covered pan until tender — about 10 minutes. Drain off the liquid before serving, and reserve for soups or sauces.

Season all cooked greens with salt, pepper, butter or margarine. Most greens are improved in flavor when sprinkled lightly with lemon juice.

A pound of greens will serve four portions. Some persons like chopped bacon, salt pork or minced smoked ham (just a little) cooked along with the greens. Others like to add a cheese or savory cream sauce.

If greens are to be the main part of a meal, press them, cooked and seasoned, into a ring mold, well buttered. Set in pan or hot water. Cover and simmer 10 minutes. Unmold onto heated platter and fill with creamed meat, fish, mushrooms or diced hard-cooked eggs.

Tender greens also are good served crisp and raw in salads with sour cream, cheese or French dressing.

Soldier Voting In South Africa

New System for Counting Election Will Make Balloting History

PRETORIA, (CP) — The Union of South Africa has drawn up a voting system for soldiers for the general election this summer which will make international election history. In the next general election soldiers will vote for parties instead of individuals.

It was explained that because of the "diverse origin" of the troops the normal system of voting is impossible. In future soldiers will be given a ballot which, when filled in, will be sent to the Central Electoral Bureau. By means of a file index system, the voter will be entered with the constituency in which the soldier is registered and the electoral officers will be instructed by telegram to add so many votes to the various parties' candidates.

These days, when tea must yield the utmost in flavour, quality is of supreme importance. Ask for...

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"SALADA" TEA

Save Waste for Victory!

MEAT

RATIONING EFFECTIVE THURSDAY, MAY 27th

After midnight May 26th, it is unlawful for a consumer to buy rationed meats and for anyone to sell rationed meats to a consumer except on surrender of valid ration coupons.

WHAT MEATS ARE RATIONED?
Beef, Veal, Pork, Mutton and Lamb

WHAT MEATS ARE NOT RATIONED?
Poultry and Fish are not rationed. "Fancy" meats such as Heart, Tongue, Liver, Kidney, Brain, Sweetbreads, and cooked sausages such as Wursts and Bologna are not rationed. Meats containing 10% or more of bone such as spare-rib, oxtail, and pig's feet are not rationed.

HOW MUCH RATIONED MEAT AM I PERMITTED TO BUY?
An average of two pounds per week per person. You get less of meats containing no bone and more of meats containing considerable bone. See the chart of coupon values below.

WHAT COUPONS DO I USE WHEN BUYING MEAT?
The brown "A" coupons from your No. 2 ration book — the book you see now along with tea, coffee, sugar, and butter.

MEAT COUPON VALUE CHART

GROUP A - 1 LB. PER COUPON			
SMOKED MEATS Bacon (Sliced and Rindless) Side Bacon (Sliced and Rindless) Side Bacon (Sliced Rind on)	PORK CURED Boneless Bacon (Sliced, Not Smoked or Cooked)	COOKED MEATS Beef (Boneless) Ham (Boneless) Any Uncooked Group "B" Cuts—when Cooked	
GROUP B - 1 LB. PER COUPON			
BEEF - FRESH or CURED Chuck Roast or Steak (Boneless) Flank Steak (Boneless) Hind Shank Meat (Boneless) Minute Steaks and Cube Steaks (Boneless) Neck (Boneless) Rolled Rib (Boneless) Round Steak or Roast (Boneless) Sirloin Tip (Boneless) Stewing Beef (Boneless) Tenderloin	LAMB or MUTTON - FRESH Frontquarter (Boneless)	VEAL - FRESH Cutlets and Fillets (Bone in) Front Roll (Caul Wrapped, Boneless) Leg Roll (Caul Wrapped, Boneless) Round (Bone in) Sewing Veal (Boneless) Tenderloin	PORK - FRESH Belly (Boneless) Bots (Boneless) Ham (Boneless) Ham, Centre Cuts (Bone in) Picnic (Boneless) Picnic Skinless (Boneless) Tenderloin
		PORK - CURED (Not Smoked or Cooked) Bacon (Boneless) Belly (Boneless) Cottage Roll (Boneless) Ham Butt Roll (Boneless) Ham Centre Slices (Bone in) Pork Roll (Boneless) Shoulder Roll (Boneless)	PORK - SMOKED Bacon (in the piece, Boneless) Cottage Roll (Boneless) Ham (except Shank End, Bone in) Ham, Skinless (Boneless) Picnic (Boneless) Pork Roll (Boneless) Side Bacon (in the piece)
		COOKED MEATS Any Uncooked Group "C" Cuts—when Cooked	
GROUP C - 1 LB. PER COUPON			
BEEF - FRESH or CURED Brisket Point (Boneless) Flank (Boneless) Front Shank (Boneless) Front Shank (Centre Cut, Bone in) Hamburger Plate (Boneless) Porterhouse Steak or Roast (Bone in) Rib Roast or Steak (Bone in) Rump (Round and Square End, Bone in) Sirloin Steak or Roast (Bone in) Short Rib Roast (Bone in) T-Bone Steak or Roast (Bone in) Wing Steak or Roast (Bone in)	LAMB or MUTTON - FRESH Centre Loin Chops (Bone in) Loin (Flank off, Kidney and Suet out, Bone in) Patties (made from Necks and Flanks, Boneless)	VEAL - FRESH Blade (Bone in and Neck off, Shoulder Knuckle out) Loin Chops (Centre Cut, Bone in) Patties (Boneless, made from Shanks, Necks, Flanks) Round Bone Shoulder (Bone in) Rump (Bone in) Sirloin Roast or Cutlet (Bone in)	PORK - FRESH Belly Pork (Bone in) Ham, Butt End (Bone in) Ham, Shank End (Bone in) Ham Trimmed (Bone in) Loin, Centre Cut Chops (Bone in) Loin, Centre Cut (Bone in) Loin, End Cuts (Bone in) Loin, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in)
		PORK - CURED Ham, Butt End (Bone in) Ham, Shank End (Bone in) Ham, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in)	PORK - SMOKED Ham, Shank End (Bone in) Ham, Whole (Bone in) Picnic, Hock On or Hock Off (Bone in)
		COOKED MEATS Any Uncooked Group "D" Cuts—when Cooked	
GROUP D - 1 LBS. PER COUPON			
BEEF - FRESH or CURED Blade Roast (Bone in) Brisket Point (Bone in) Chuck Roast (Bone in) Front Shank (Whole or Knuckle End (Bone in) Neck (Bone in) Plate, Brisket (Bone in) Round Bone Shoulder Roast (Bone in) Sausage, Fresh Short Ribs (Braising, Bone in)	LAMB or MUTTON - FRESH Flank (Bone in) Frost (Bone in) Hind (Bone in) Leg (Bone in) Loin, Flank on (Bone in) Rack (Bone in) Rib Chops (Bone in)	VEAL - FRESH Breast (Bone in) Flank (Bone in) Front Shank (Bone in) Hind Shank (Bone in) Leg, Shank Half (Bone in) Leg, Whole (Bone in) Loin, Flank on (Bone in) Rack (Bone in) Rib Chops (Bone in)	PORK - FRESH Hock (Bone in) Sausage
		PORK - CURED Hock (Bone in) Mess (Bone in) Short Cut Back (Bone in)	PORK - SMOKED Hock (Bone in)

MEAT RATIONING AS IT AFFECTS FARMERS

Farmers may slaughter their livestock for their own consumption—but must turn in to the Local Ration Board at the end of each month, 1 coupon for each two pounds of their own slaughtered meat consumed on their own premises. Farmers need in no case surrender more than half of each month's valid coupons for such home slaughtered meat.

The remaining half of farmers' meat coupons may be used for ordinary retail purchases of meat, on the basis of coupon values as shown on the chart above.

Farmers may supply meat from their own slaughterings to other farmers for consumption on their own farm premises. Local farmer "Beef Rings" are also permitted. Farmers providing meat to other farmers, or "Beef Rings", must collect meat coupons on the basis of 1 coupon for each two pounds of meat, gross weight. Self-addressed and stamped envelopes for mailing in coupons can be secured at your Local Ration Board.

CONSUMER MEAT IN LOCKERS
Before June 30th all consumers (including farmers) who store meat in lockers must declare in writing to the nearest Branch of the Ration Administration, the quantity of rationed meat they have in storage over and above eight pounds per person in the household. Declarations must be accompanied by sufficient coupons from the ration books of the locker holder and his household, to cover the quantity of declared stored meat at the rate of 1 coupon for each two pounds of any meat in the above groups.

The number of coupons to be detached by the locker user need not exceed more than 50% of the total meat coupons in the possession of himself and his household. Locker users may retain for retail purchasing one of each similarly numbered pair of coupons.

NOTICE TO THE MEAT TRADE
Retailers of meat must collect coupons for any rationed meats sold on or after May 27th. They need not turn in coupons to their suppliers for meat purchased until June 10th. This arrangement is made to enable them to build up stocks. A Special Food Bulletin giving complete details of meat rationing is being mailed to all food stores.

RATION ADMINISTRATION
THE WARTIME PRICES AND TRADE BOARD

HE CAN STOP A REAL TANK TOO!



Bobby doesn't realize it—but while he talks to his team-mate about to-morrow's big game, a hard-pressed production man may be trying to get through a message on which lives depend.

Here's one more way in which youngsters can show their loyalty to the cause for which their fathers and big brothers are fighting. And let's be sure that we set them a good example by using the telephone only for necessary calls... and by keeping their brief. War calls must come first.

Still Time to Plant Soybeans

In view of the lateness of the season and the backwardness of spring work farmers would do well to plant crops which are normally planted late, such as soybeans, says F. Dimmock, Central Experimental Farm, Ottawa.

Soybeans are planted about the same time as corn. No extra machinery is needed as the seeding, cultivating, harvesting and threshing can be done with the regular equipment. The crop is usually seeded in 28 to 30 inch spaced rows and cultivated in a similar manner to corn. About 40 pounds of seed are required to plant an acre. Soybeans contain about 25 per cent of protein and are excellent for mixing with other grains to supply the necessary protein in the rations of dairy and beef cattle, sheep and brood sows. The crop from a few acres of soybeans will look mighty good in the bins when next winter protein requirements are being considered.

The most commonly grown varieties are Pagoda, Kabbot, Goldsoy, Mandarin, O.A.C. No. 211 and A. K. These are listed in order of maturity from early to late. While the supply of seed of Pagoda, Kabbot and Goldsoy is limited there are ample supplies of the other varieties. Mandarin has the widest adaptation being suitable for most areas in eastern and western Ontario and southern Quebec. O.A.C. No. 211 may be used in western Ontario while A. K. is adapted only to extreme southwestern Ontario. Additional information may be obtained from the nearest Experimental Farm, or the Division of Forage Plants, Central Experimental Farm, Ottawa.

NAZI "HOSPITALIZATION"

LONDON, (CP) — The Norwegian Telegraph Agency said that "by order of the Germans, sick prisoners in Ullevaal hospital, largest in Oslo, are being chained to their beds by their wrists."

