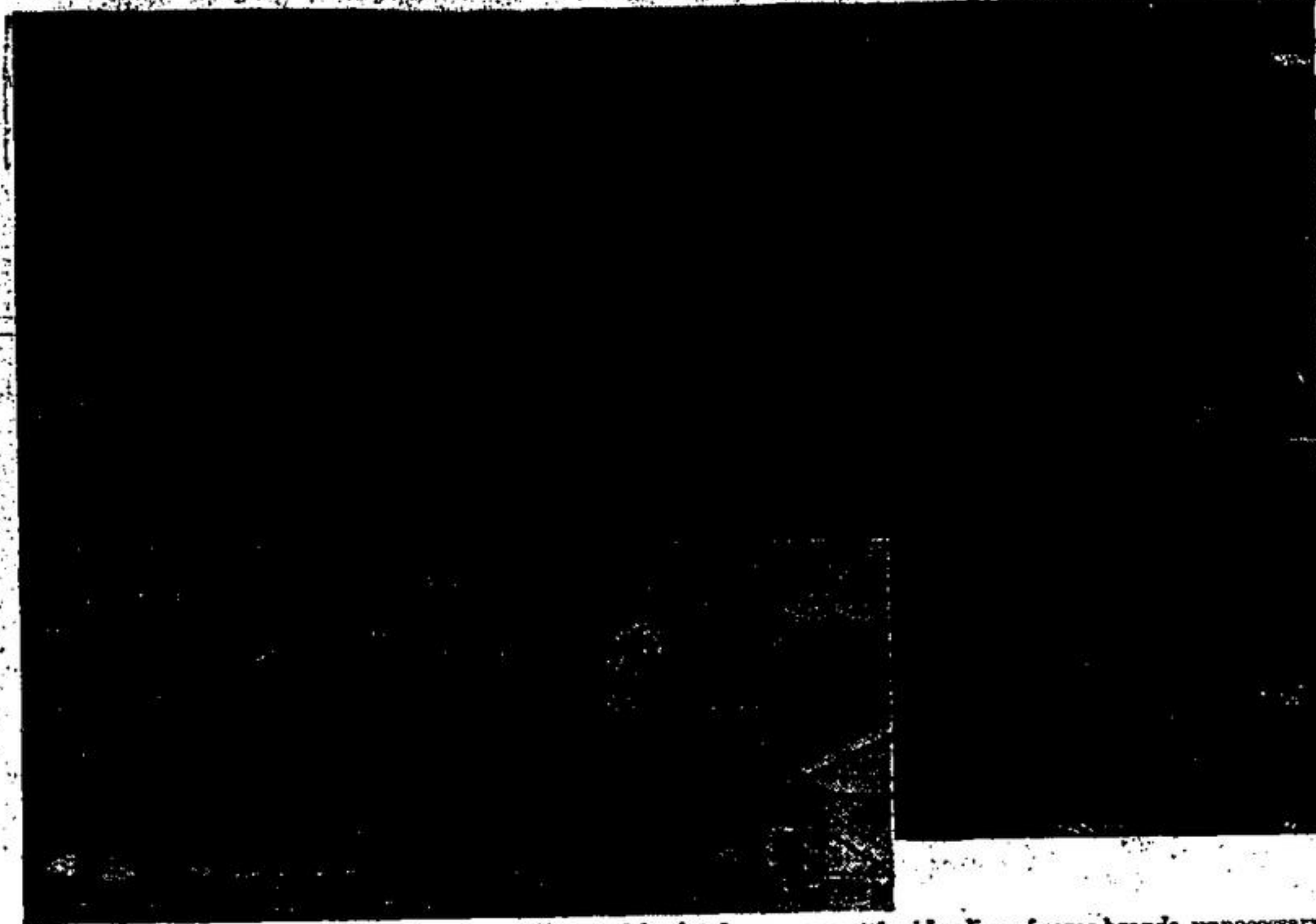


**Bumper Tobacco Crop**



This year a record crop of tobacco was harvested in Canada—110,000,000 lbs. Due to the intensive work of Dominion Department of Agriculture plant breeders the improved varieties now grown in the Canadian producing areas make the importation of cigarette and pipe tobacco, except for blending of some brands, unnecessary. All Virginia type cigarettes made in Canada are of home grown leaf. These pictures show a field of high grade tobacco and workers getting leaf ready for curing and storing.

**NARDI-LANE WEDDING IN TORONTO**

Isabelle Lane, daughter of Mr. and Mrs. J. W. Lane, Toronto, became the bride of Vincent (Jimmy) Nardi, in a ceremony in Bathurst St. United Church. White and yellow 'mums and red roses formed the setting in which Rev. Gordon Downer performed the ceremony. The soloist, Mrs. Robert Clark, was accompanied by Mrs. C. Watson at the organ.

The bride, given in marriage by her father, wore a gown of eggshell satin with a sweetheart neckline, fitted bodice and full skirt ending in a train. Her full-length veil of French tulle was held by a satin headpiece. A pearl necklace, the gift of the groom, was her only ornament. Her flowers were a cascade of red roses and bouvardia. Attending the bride were Mrs. Harold Forster, matron of honor, and Miss Elizabeth Campbell, bridesmaid. Both wore midnight blue velvet gowns, with sweetheart necklines and matching headpieces trimmed with American beauty ostrich plumes. They carried cascades of roses and 'mums. The two flower girls, Elaine Morrow and Carole Lane, Georgetown, cousins of the bride, wore powder blue jersey dresses with mittens to match and carried nosegays of roses and 'mums. Robert Lane, brother of the bride, was the best man, while the ushers were Kenneth Rutledge and Harold Forster. The reception was held at Prince

Arthur House. The bride's mother received in a corset gown with matching corset, assisted by Miss Hall, wearing a turquoise gown and orange to match. The couple left for a short honeymoon up north. The bride wore a fuchsia coat, black fur trim and black accessories, and carriage of roses. They will make their home in Saint Ste. Marie, Ont.

**JOSEPH HILTZ WAS PIONEER DISTRICT RESIDENT**

A life-long resident of this district, Joseph Henry Hiltz passed away on Sunday, November 10th. Eighty-two years of age, he was the son of the late Thomas Hiltz and Rhoda Acker, and was born in 1864 on a farm near Bellinford. He had resided in Georgetown for 52 years, where he carried on his trade as painter and decorator.

Predeceased by his wife, who was Ellinor McCutcheon, he leaves one son, Gordon, and two daughters, Mrs. J. McQuarrie (Eva) and Mrs. W. Brown (Betty) all of Georgetown, and one brother, John S. Hiltz of Toronto.

The funeral took place on Tuesday from the McQuire Funeral Home, with Archdeacon W. G. O. Thompson in charge of the service. Pall-bearers were Perc Oleave, Lorne Oleave, Jack McGibbon, Ray Thompson, John Long, and Thomas Sykes. Interment was made in Greenwood Cemetery, Georgetown.

**Good Storage Needed For Fat Preservation**

Fats and oils become rancid if stored where light, air, moisture, or heat can affect them. To keep fat fresh, melt it, pack it down firmly in a tightly covered container, such as a tin can or an opaque jar, and store it in a dark, cool place. Fats and oils also absorb odors readily, so keep them away from strong-flavored foods. Fats that contain bits of meat, meat juices, or other proteins are likely to spoil rapidly. For this reason, use promptly meat drippings, fat skimmed from gravy or soups, and butter. Many fats can be saved and used again. Fat for deep-fat frying can be used a number of times if it is not overheated, and if, after using, it is strained through several thicknesses of cheesecloth or other clean white cloth. Keep it in a cool place.

Take care never to burn fat! Smoking is the signal that the fat is beginning to break down; fat that has smoked gives food an unpleasant and disagreeable flavor and rapidly becomes rancid. Do not put fresh drippings into a can containing old fat that may have become a little rancid, as the fresh fat will acquire the rancid flavor, warns the New York State college of home Economics.

**Potatoes Prove Rich Source of Nutrients**

To save a lot of women from suffering unnecessary delusions, extension specialists in foods and nutrition, stress the fact that one potato has about the same number of calories as a slice of bread. It is also considered essential to an all-around good diet.

Although the potato isn't acclaimed for its vitamin C content, nutritionists deduce that farm families in the north on winter diets lacking citrus fruits, tomatoes and other rich sources of vitamin C have survived without signs of scurvy largely because they ate so many potatoes.

Time is saved and it is much more convenient to prepare potatoes with the skins on, for learning to remove a thin peel is a skill that is difficult to acquire. Actually, potatoes cooked with the skins on, are far more nutritious, since the food value cannot escape, in flavor and food value, the steamed potato holds first place, the boiled potato comes second, and the baked potato third, as ranked by nutrition experts.

**Cold-Frame**

For the cover of a satisfactory cold-frame, a storm sash will work just as well as a regular hotbed sash. The frame itself can be constructed of old boards. A few cracks will cause no trouble, if leaves, straw, or soil is banked along the side. A basement window, preferably on the south side of the house, is an ideal location, with the frame built around it. The heat will then enter from the basement. When the sun is shining on warm spring days, the front edge of the sash should be propped up for ventilation, otherwise too much heat will be created inside the frame. When it is warm enough, remove the sash so the small plants become accustomed to the full sunlight. Seeds of hardy vegetables, such as cabbage, onion, head lettuce, and of hardy annual flowers, such as larkspur, bachelor buttons and calendula, may be planted in boxes in early March and placed in such a frame, using the basement window as a door. When large enough to handle, they should be transplanted to provide space for stocky growth. These plants will be ready for the garden as soon as the soil can be prepared. Frost-tender plants, such as tomato, pepper, eggplant, zinnia and marigold, should be seeded in early April and set in the open when danger of frost is past.

**Army Communications**

In spite of the increasing use of radio, wire is still the basic means of army signal communications. In the European theater and in Italy the telephone, telegraph and teletypewriter are carrying the major burden in the transmission of messages. The requirements for field and assault wire in the European theater alone exceed 3,000 miles a day. Noteworthy progress has been made in the tropicalizing of signal equipment by moisture-proofing, fungus-proofing and hermetically sealing components and equipments. Through the use of synthetics and alternate materials and by improved production techniques in the manufacture of thousands of procurement items, substantial savings in critical materials have been effected.

**Ironing Pad**

Distribute the ironing over the entire ironing surface. This keeps the pad from packing unevenly and the ironing shoe from getting too hot in unused spots and scorching cover and pad. To freshen the padding when it packs with use, take off the muslin cover, then the padding. Be sure to check the way it fits on the roller or table. Fluff it up, reverse it, air it and replace it. Avoid ironing over anything hard that might injure the ironing surface. Turn buttons, snaps, zippers, and other hard, bumpy things toward the padding. Make an extra pad cover to use when one is being washed. Use original cover as a pattern.



**HOCKEY!** World's fastest sport sweeps official off his feet, and Globe and Mail cameras stop him in mid-air!... typical of sports shots that reach you first in The Globe and Mail!



**HOME!** Globe and Mail pictures help you share the happiness of the home-comings.

**PICTURES TELL THE STORY**



**FOOD!** Canadian farmlands yield a rich harvest! The Globe and Mail brings you more farm news... grain movements, livestock prices, crop news... to keep you fully informed!

Fire sirens rend the stillness of the night. A crowd roars approval of a well played game. A lost child is found. A farmer reaps the well-earned fruits of toil. A fighting son comes home to greet his loved ones. Day after day, the photographic staff of The Globe and Mail is on the spot where news is born... at the fire, the game, the farm... everywhere... to bring you the pictures behind the news. Associated Press expedited wire photo service assures world photographic coverage of all events!

Pictured here are news shots from our files... They are typical of the pictorial news you enjoy...



**FIRE!** Sweeping swiftly through a warehouse building in downtown Toronto—first pictures appeared the following morning in The Globe and Mail.

**CLOSE SHAVE!** Only the news that the driver escaped with minor injuries is needed to complete the story this Globe and Mail photograph tells!



**I WANT MY MOMMY!** Sympathetic petrolman plus careful, lost child—caught by Globe and Mail cameras—bring human interest into the news.

