

Porcupines Don't Like Their Taste

by Lex Schrag
in the Toronto Globe & Mail

In a factory at Georgetown, Leonard J. Bell is making boats out of glass and synthetic resins. Now and then, just to prove the durability of his products, he tosses a 15-foot boat out of a second-story window. Instead of going "Crunch" the boat bounces.

Mr. Bell call himself Kippin-Ker. Lid. During the last war he was a flight engineer in the RCAF. He hopes there isn't another war. But meantime, he's doing his bit to help the Canadian Air Force and Navy get equipped.

He has orders on hand for 15-foot RCAF tenders to be used in the Arctic. These little craft will replace wooden boats, and will weigh only half as much. They will be cheaper, too.

The Kippin-Ker craft are made of fibreglas bonded with synthetic resin. Instead of spreading the glass salts over a form and spraying them, Mr. Bell puts them between two moulds, and then soaks the resin into them in a vacuum.

The big thing about plastic boats, Mr. Bell explains, is that porcupines don't like their taste. Porcupines, he says, delight in gnawing chunks out of resin-bonded plywood, but they find no nourishment in resin-bonded fibreglas. Porcupines apparently have peculiar tastes, because Mr. Bell has seen instances where they have chewed pieces out of aluminum equipment too.

Most wooden craft, says Mr. Bell, can be kept in first class condition, for only two or three seasons, but his product doesn't leak, rot or deteriorate. Another animal that does not indulge in fibreglas boats is the teredo, a nasty worm that comes equipped with a sort of brace-and-bit head. The teredo loves to bore into the bottom of wooden boats.

For the sportsman, Kippin-Ker has a 15-foot hull ready for an out-board motor. The hull sells for \$390, is twice as strong as a wooden craft, and weighs only 200 to 250 pounds. It has flotation tanks built into it, and the welding process which joins the several plastic castings, produces joints even stronger than the castings.

Just for the heck of it, Mr. Bell got a policeman to fire a couple of shots at a half-inch square of fibreglas plastic. The bullets didn't get through. Tested at 80 degrees below zero, the plastic didn't get brittle. So Mr. Bell figures he has something.

Besides boats, he is getting ready to build plastic oil fuel tanks for domestic use. If the shortage of steel worsens, these tanks will be mighty useful to people wanting to install oil heating.



Hello, Homemakers! From either the rich market garden lands or the asparagus bed beside the garage comes our first taste of spring. These slender stalks preface warm spring and the promise of another summer. Asparagus leads the succession of our abundant green-growing things. Meantime the novelty of our fresh home-grown vegetable may pall a bit if you do not always use the same precaution in cooking just until tender with the stalks standing in a glass coffee percolator or the top of a double boiler. For asparagus cuttings add the tops about 15 minutes after boiling has started. Cook another 10 minutes.

There is a variety of sauces to serve on asparagus in place of our favorite, Melted Butter. Some folks prefer Hollandaise which is easy make if you remember one point. Do not allow the hot water in the lower part of the double boiler to boil as you mix and cook the ingredients. Both overheating and overcooking tend to cause the mixture to separate.

ASPARAGUS DISHES

1. Casserole: Alternate layers of cooked asparagus, medium-thick, white sauce seasoned with celery salt, and sliced, hard-cooked eggs in casserole until dish is full. Top with buttered bread crumbs. Bake in a moderate oven until bubbly.

2. Supper Dish: Arrange layers of cooked asparagus and sliced, hard-cooked eggs in casserole. Cover with a can of undiluted mushroom soup mixed with a little prepared mustard. Top with crushed corn flakes mixed with grated cheese. Bake until heated through and cheese is melted.

3. Omelet: Lift the fold of a big omelet (ready for the table) and pour in a filling of well-seasoned creamed asparagus.

4. Main Course: A standard, unsweetened, well-seasoned custard mixture is also an excellent background for asparagus. To the mixture add seasonings such as chopped cress, nutmeg, onion and even a

little grated lemon rind. Bake in a ring mold, turn out on a platter and fill centre with chopped cooked meat.

5. Asparagus Fondue: To a 3 cup mixture of fine dry bread crumbs and milk stir in a beaten egg yolk and fold in a beaten egg white. Add cut-up cooked asparagus and pour in a loaf pan or custard cups as a Fondue. Bake in a moderate electric oven. Serve with a cheese sauce or chopped cress.

6. Asparagus on Toast: Place hot cooked asparagus on buttered toast and pour over a cheese sauce or an egg sauce.

7. Asparagus Soup: When you cook asparagus cuttings add parsley, celery leaves and a slice of onion. Strain off the liquid.

8. Asparagus Salad: Make a lemon gelatine base. Fold in whipped cream and mayonnaise as the jelly begins to stiffen. Place asparagus cuttings in the bottom of a mould and pour in the partially jellied mix.

9. Asparagus-Chicken Dish: Combine cooked asparagus, sliced stuffed olives, hard-cooked eggs and diced chicken in a plain cream sauce. Serve on split tea biscuits.

10. Sandwich fillings: Cook peas and cut-up asparagus together and put through colander. Season to taste and stir in a beaten egg. Heat to cook egg then cool as a buttered roll or bread spread.

11. Leftover Asparagus: Top chilled asparagus with mayonnaise which has been mixed with flaked salmon, chopped sweet pickle and minced hard-cooked egg. Surround with marinated tossed salad greens.

THE QUESTION BOX

Mrs. R. K. asks: Are there different varieties of asparagus, and how do you freeze the best one for this purpose?

Answer: The common variety in Ontario is the Mary or Martha Washington which is excellent to freeze. Select young tender stalks with tightly closed tips. Break off the tough purple white ends and discard. Wash thoroughly. Cut stalks in uniform length to fit containers. Scald about 1 quart at a time for 3 minutes. Cool in ice water 2 minutes. Drain and pack in boxes with dry salt or 2 per cent brine. Exclude air and seal. Label and freeze.

After all, he was paying the man 75 cents an hour. So he said, gently but reproachfully, "John, wouldn't it be a good plan for you to have a pair of shears and be trimming these bushes while the horses rest?"

"That it would," replied John agreeably. "And I might suggest, your reverence, that you took a peck of potatoes into the pulpit and peel 'em during the anthem."

Georgetown Firm makes Boats for Navy and Air Force



Leonard J. Bell (inset), Georgetown points to bullet holes in a half-inch fibreglas plastic section. Fired from a .38 calibre police revolver, the bullets didn't penetrate. Foreman Joe Wagner puts pieces of fibreglas hating into form for boat. The fibreglas is bonded with synthetic resins under vacuum.

Mother's Day Services

SUNDAY, MAY 13th

St. John's United Church

Sunday School 10 a.m. Morning Worship 11 a.m. Evening Worship 7 p.m.
United Church people are invited to attend this open session of our Sunday School. "The Christian Family" "The family that prays together stays together." Come as a family and worship God. The minister will speak on the theme of the Christian attitude to life.

"As for me and my house, we will serve the Lord." Joshua 24:15

WITH ROD AND GUN

by George Hoare

Envy not the millionaire, let him his riches prize,
While you can breathe God's good fresh air
And watch your cast of flies.
They dance, they prance, they swirl about
Perhaps they'll tempt some bass or trout
To fill your waiting creel
But should you go afield for partridge
Don't grouse if one escapes your cartridge
Remember the bird that gets away,
May live to breed another day
And when you're hunting moose or deer
Be sure your game is "in the clear"
Those waving leaves which catch your eye
May be a hunter passing by
It's better far to let him go
Than guess that it's a buck or doe
Behind those trees. Your charge of lead,
Might find its mark in a sportsman's head
To you, GOOD FRIEND, a hearty wish
That you may take your share of fish
And game in nineteen fifty-one,
There is enough for everyone.
For you and I, and some to spare
If each of us takes but his share.

Alan N. Longstaff.

Mother: "This is your new nurse, kiss the pretty lady."
Junior: "No, I won't, she might slap me like she did daddy."

GOSPEL SERVICE

Every Sunday
ODDFELLOWS HALL
7:00 p.m.
"For the wages of sin is death, but the gift of God is eternal life through Jesus Christ our Lord."
—Romans 6:23—
Person in charge

AROUND THE HOME



GATEWAY TO THE GARDEN

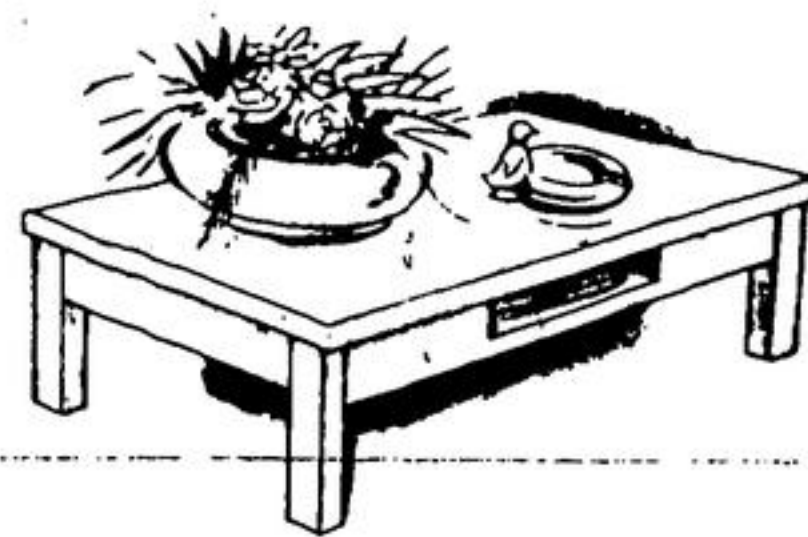
made from packing boxes

ARCH, ABOUT 7'6" HIGH OF 2X2 UPRIGHTS AND CROSSPIECE GATE

ABOUT 4'6" HIGH... LOW FENCE PICKETS OF VARYING LENGTHS AND WIDTHS. ALL PAINTED WHITE. ROSES AS CLIMBERS. MIXED BULBS ON EITHER SIDE. FLAGSTONES FOR WALK.



There are many other interesting little ideas like these in the booklet "AROUND THE HOME". Write for your copy to Tom Gardner, 409 SUNNYSIDE (ONTARIO) AVENUE, P.O. Box 409, Adelaide St. Station, TORONTO.



COFFEE TABLE

OLD OFFICE TABLE (CUT IN HALF OR USED FULL LENGTH). LEGS REDUCED TO ABOUT 12"

NEW LOOK

FOR THE OLD KITCHEN CHAIR...

PAD SEAT AND BACK REST WITH RUBBER OR FELT COVER WHOLE CHAIR WITH CHINTZ. ALLOW PLENTY OF FULLNESS FOR DRAPE EFFECT.

SCREEN DOOR TO STORM DOOR

REMOVE SCREEN FROM DOOR. TACK TO NARROW FRAMEWORK ON OUTSIDE OF DOOR. PLACE THIN STRIPS OF LATH-LIKE MATERIAL TO OVERLAP WHEN THE SCREEN GOES BACK IN PLACE. FASTEN THE SCREEN FRAME IN PLACE WITH SET SCREWS. ON THE INSIDE DOUBLE DIAMOND GLASS CAN ALSO BE MOUNTED SIMILARLY - REPLACING THE SCREEN FOR WINTER.



Tom Gardner's Note Book

It is supposed to be everyone's duty to take an interest in community and municipal affairs. Realizing that my participation in such things was nil, I decided to attend an open meeting called by the local Junior Chamber of Commerce for their annual spring clean-up, paint-up, plant-up campaign. Things turned out as I might have expected: Home beautification is one subject on which I can really get wound up. As you may have guessed, I talked myself right into a job helping to organize the program. Oh well, it's the job I'll like as time spent trying to help people improve the appearance of their home and their property is time well spent.

Does Your Gate Say Welcome
One task I must do this spring is finish the entrance to our garden behind the house. The barbecue was completed last year and some of the border planting but nothing was done to divide the service area from the garden area. I decided on a white random-width picket fence and have been collecting old packing box boards, cleaning them up and applying the first coat of paint. The archway will offer support for some climbing roses I'm going to plant as soon as I can get them. My dahlias, too, must be divided and planted soon.

Storm Door to Screen Door
I'm certainly glad time was found last fall to convert that screen door into a storm door. It has saved fuel and made the back hallway much warmer. The task was not difficult once started and angle irons at the four corners took the extra weight of the glass. Now the door stays put and just the screen and window section is changed each year.

An idea that has been filed away for the future was picked up in Orillia the other day. A young couple I was visiting had taken a cheap office table, cut the legs off, made a shelf of the drawer cavity and finished it up as a coffee table. Painted black and trimmed with gold it was right smart and blended well with their other furniture.

Slipper Chairs
All of the cleaning up is not being done outside these days. I found my wife making slipper chairs for the bedrooms out of three old kitchen chairs she picked up at an auction several days ago. All the talent is not confined to one side of this household!