

THURSDAY, APRIL 27th, 1944.

**OPEN THE DOOR**

Open the door, let in the air  
The winds are sweet and the flowers  
are fair.  
Joy is abroad in the world to-day  
If our door is wide it may come this  
way.  
Open the door!

Open the door, let in the sun;  
He hath a smile for everyone  
He hath made of the raindrops gold  
and gems  
He may change our tears to diadems.  
Open the door!

Open the door of the soul, let in  
Strong, pure thoughts, which shall  
banish sin.  
They will grow and bloom with  
grace divine.  
And their fruit shall be sweeter than  
that of the vine.  
Open the door!

Open the door of the heart, let in  
Sympathy sweet for stranger and kin  
It will make the halls of the heart  
so fair  
That angels may enter unaware.  
Open the door!

**Weeds Cost Farmers  
Millions of Dollars**

By reducing the volume of crops and depreciating the fertility of the land, weeds cost the farmers of Canada millions of dollars every year. In time of peace, weed control is one of the most important phases of agriculture. In time of war when more and more food must be produced, weed control is vital. In this work the National Weed Committee is carrying out an energetic campaign, its Secretary W. H. Wright, Plant Products Division, Dominion Department of Agriculture, being in direct communication with all agricultural authorities and farmers throughout the Dominion. All methods and controls are under review.

In the chemical control of weeds, a recent test at one of the Dominion Experimental Farms serves as an object lesson. A plot of fibre plant badly infested with wild radish (similar to wild mustard) was treated on half of its area with cyanamid dust. In the treated part, the weed received such a setback that the crop at once took the lead and for the remainder of the season smothered any of the dwarfed weeds that might have regained vigor. On the untreated part, the wild radish flourished from the beginning and was rapidly maturing seed by the second week of August, while the crop was only half the height of the fibre in the treated part. In this instance, the fertilizing value of the cyanamid to the crop and its herbicidal action on the weed added to made the contrast more striking, but the same result in varying degrees must follow elimination of competition by weeds however secured for example by other herbicide preparations such as iron sulphate or copper sulphate for spraying. These remedies can be used safely in cereal or grass crops, but not in clover. Obviously, they are unnecessary in crops that can be cleaned by intertillage or by late spring cultivation before sowing.

According to the research work carried out by Professor T. K. Pavlychenko, University of Saskatchewan, perennial weeds are eradicated by chemical herbicides, not by the direct destruction of the roots but by indirectly producing a durable sterility of the top soil which prevents growth above ground until the underground parts not in direct contact with the chemical perish of suffocation and starvation.

**POWDER AND SHELL**

Canadian eggs go to war in the form of powder, and only the highest two grades—Grade A and Grade B—are dried for export. All Canadian egg-drying plants operate under requirements laid down by the Special Products Board. High quality eggs in shell, low temperature control, and strict sanitation are essentials laid down for high quality production. Temperature control of the eggs in shell and during the melange and drying operations is rigidly enforced. Sanitation is also a "must" in all Canadian drying plants and is the watchword for all breaking, drying, and packaging operations. As a result in 1943 over 95 per cent. of Canadian egg powder was the highest grade, namely, A.



**THE MIXING BOWL**

By ANNE ALLAN  
Hydra Home Economist

Hello Homemakers! The sewing machines are going to hum this month. Some people will be making new clothes and some will be remodelling old ones, so a few hints on timesavers for the family dressmaker may be in order.

Take ripping out side seams, to make a little larger. You baste the edges together at the limited edge you can sew along; turn right side out and cut the lower thread of the seam with a sharp razor blade.

Get a pair of scissors sharpened and then hide them from the family. Scissors get dull very quickly if they are used to cut paper, string or anything that comes along, then you cannot cut fabrics with long even lines that make neat seams.

Sewing is an agreeable job. A little time and patience will produce worthwhile results. Turn the frayed collar of your husband's white shirt and listen to his praise.

**Take a Tip**

1. Instead of having the recipes you clip loose in a drawer, keep them pasted in a loose-leaf notebook. Hang it by a skirt hanger, at eye level. You will be able to find what you want and the pages will stay clean.

2. A coating of aluminum paint on the inside of the garbage pail prevents rust and makes the pail easier to clean.

**Bran Blueberry Muffins**

2 tablespoons shortening, ¼ cup sugar, 1 egg, 1 cup cereal bran, ¾ cup milk, 1 cup sifted flour, ½ teaspoon salt, 2½ teaspoons baking powder, ½ cup blueberries (drained).

Cream the shortening and sugar thoroughly. Add egg and beat well. Stir in bran and milk. Let soak until most of moisture is taken up. Sift flour with salt and baking powder; add the first mixture with the berries and stir only until the flour is mixed. Fill greased muffin tins two-thirds full and bake in oven at 400 degrees about 30 minutes.

**Cup Cakes**

2 cups sifted flour, 3 teaspoons baking powder, ½ teaspoon salt, ½ cup shortening, 1 cup sugar, 1 egg unbeaten, 1 cup homemade orange peel, ¾ cup milk, ½ teaspoon vanilla.

Sift the flour once, measure, add baking powder and salt and sift together three times. Cream the butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg and beat well. Add flour alternately with the milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in a greased cup-cake or muffin pans in moderate oven 375 degrees for 18 to 20 minutes or until done. Yield: 2 dozen cup cakes.

**Pumpkin Chiffon Tarts**

¼ cups canned pumpkin, ½ cup milk, ½ cup sugar, 3 egg yolks, ¼ teaspoon cinnamon, ½ teaspoon ginger, ¼ teaspoon salt.

Cook in double boiler like custard and add 1 tablespoon gelatine, dissolve in ¼ cup cold water. When cool, fold in whites of three eggs beaten stiff and ½ cup sugar. Put in baked tart shells and place in the refrigerator.

**THE QUESTION BOX**

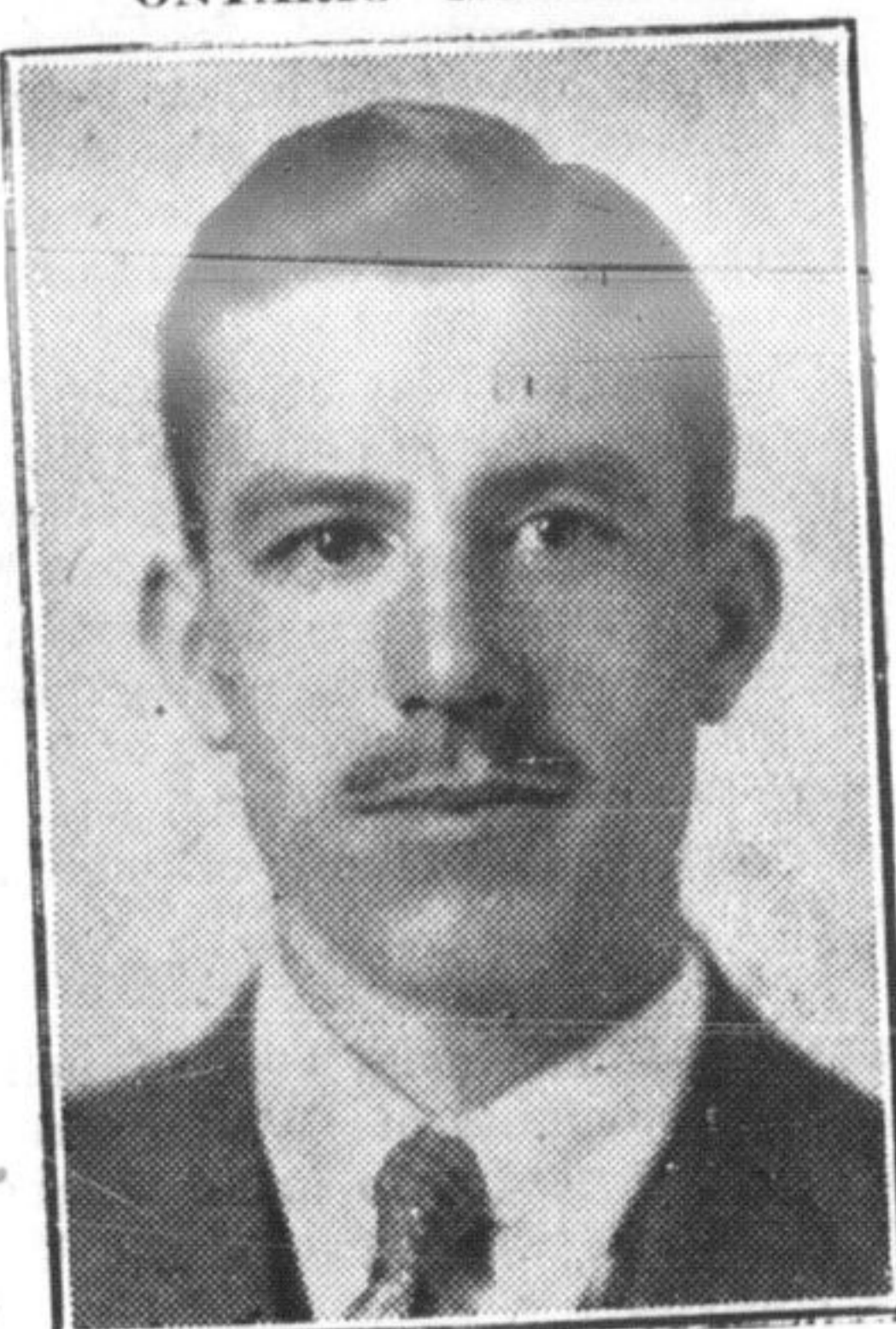
Mrs. C. J. asks: Why does homemade mayonnaise separate even though I keep it in the refrigerator?

Answer: The manufacturers have better mixing equipment for larger quantities of material. It may look curdled but a whirl with the batter will make a smooth emulsion. It is not necessary to keep mayonnaise in a cold place.

Mrs. B. Mc. suggests: Grated raw yellow turnips are delicious in a vegetable salad. Combine it with chopped celery and serve on watercress sprigs.

Mrs. W. W. says: I believe in keeping the coffee in a jar in the refrigerator and I serve hot milk with hot coffee. There is more flavor and requires less coffee.

**ONTARIO GARDENER**



Here is the Ontario Gardener, Bob Keith, of Richmond Hill, for whom gardening fanatics dust off the fertile loam from their shoes in order to hear his CEC radio talks, Sundays, at 10.30 a.m., EDT.

**Tedious Lessons  
Vital Subjects  
To Future Queen**

**Princess Elizabeth, Now 18, Leaves Most of Them Behind in Preparation For Wider Sphere of Activity**

LONDON (CP) — Queenship is a profession like any other. To be successful, you have to work at it.

Princess Elizabeth has been working at it ever since her parents' coronation, and she's not finished yet. Now that she's 18, her "vocational training" will be intensified, and the job of making a slender, blue-eyed youngster into a queen will be rounded out.

Elizabeth would probably be the first to admit that there's more to being a queen than just wearing a crown and waving gracefully to admirers. Subjects that are classroom bores to the average 18-year-old are job training for her — constitutional law, economic history and theory, foreign relations, world geography.

Britain's next queen never had a chance to cut classes, either, because she never went to school. Although her mother wanted Elizabeth to attend a public school and mix with other girls of her age, court attendants, who pointed out the difficulties of classmates having to curtsy to the future queen won out, and Elizabeth has been entirely tutored at home.

**A Teen Age Linguist**

The Queen, herself, started little five-year-old Lilibet off on French with the aid of specially prepared phonograph records. By the time she was in her early teens, she had studied Latin, Spanish, German, the Scriptures and the three R's. She learned court etiquette and the duties of queenship from Queen Mother Mary, whose pearls were Lilibet's first teething ring.

Elizabeth's parents have tried to ease her into her royal duties gradually, and at the same time bring her up with as little fuss and pomp as possible under the circumstances. She learned cooking, first aid, and bed-making as a Girl Guide and paid four cents dues out of her weekly 24-cent allowance like any other Guide member. And like hundreds of other youngsters, she stepped out of childhood and into her teens with a box of long silk stockings, a present from her mother, to prove she'd grown up.

Elizabeth who will someday wear the crown, wore her first coronet and royal robes at her parents' coronation, and showed the stuff queens are made of by sitting through the ceremony without flinching.

**Colonel of the Grenadiers**

In other early public appearances, she reviewed the Girl Guides and presented rosettes to winners of the National Pony Society's show when she was 12. When she was 16 her father approved her appointment as colonel in the Grenadier Guards, and Elizabeth danced at her birthday reception for some 450 officers and men.

At 14, in one of her first public speeches, she spoke over the microphone to Britain's evacuated children, and told them "we children at home are full of cheerfulness and courage." Now, at 18, Elizabeth is finished with childhood. Under the regency act, she is a potential councillor of state, and can act with others for King George when he is absent from the country. To give her time to prepare for royal duties, Britain's next Queen Bess has been exempted from national service, because England thinks it takes more training to wear a crown than a uniform.

**SPARE TIME FARMERS  
HELPFUL VOLUNTEERS**

NOTTINGHAM (CP) — The Spare Time Agricultural Reserve, better known in Britain as the S.T.A.R., was set up last year by the Nottingham War Agricultural Executive Committee and attracted a useful number of volunteers whose work was greatly appreciated. The Reserve will consequently operate again this season, but most of the labor will be supplied by Volunteers Camps.

A special appeal is being made through the Chamber of Commerce to many firms to release a small quota of their employees for odd days when emergencies arise.

A Message to Our  
**DEPOSITORS**

It is our privilege and patriotic duty to urge all our depositors to invest in Victory Bonds to the fullest extent their individual circumstances permit and to withdraw funds from their bank accounts to do so.

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**Hear your family CHEER!**

**Magic's Rich Prune Biscuits**

1 c. sifted flour 4 tbsp. shortening  
4 tsp. Magic Baking Powder ¾ c. milk  
½ tsp. salt 6 to 12 chopped  
1 c. whole wheat flour 1 c. brown sugar  
1 c. grated rind 1 lemon ½ c. brown sugar

Sift together first three ingredients. Add whole wheat flour, lemon rind. Cut in shortening until mixed. Add milk to make soft dough. Roll out ¼ inch thick, spread with well-drained chopped prunes; sprinkle with brown sugar. Roll as for jelly roll. Cut in 1-inch pieces, stand on end in well-greased muffin pans. Bake in moderate oven (375°F.) about 30 min. Makes 15.

Costs less than 1¢ per average baking

**MAGIC BAKING POWDER**  
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