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In A Country Lane

By Lillian Collier Gray

Thanksgiving is nearly over. Tomorrow we can go back to the endless job "of getting settled." I'm afraid I've been almost too busy to be thankful. I just keep thinking if I ever have a spare minute again then I shall be truly thankful. However, in my subconscious mind I expect I was observing thanksgiving, for there are a good many things for which I am grateful. e all should be grateful for the things so many people across the seas have not. Homes, enough to eat, warmth, friends and loved ones alive and not just a memory because of extermination, jobs, money to buy the necessities of life, and other things. We could go on and mention books and music and beauty in natural and created forms, and so many, many things.

One thing we would all like to have, to be thankful for, and that is a sense of security in relation to the international scene. If an atomic war breaks out, we in Canada will this time learn what it is to be homeless, prisoners, and the rest of the ghastly experience our European brothers have known. We are all watching the development of affairs with uneasiness. When war will end as it must end, surely leaders of intelligence will find some other solution! I sometimes wish the leaders could all be put out in a ring to fight it out themselves. None of the ordinary people of the world want war. But what governments will do out of fear and distrust of Russia! We now have the spectacle of United States considering reassuming diplomatic relations with fascist Spain. General Franco is sitting quietly with his tongue in his cheek. If Spain were or could become part of the Soviet Union, we would not like fascism for our cup of tea any better than we think we would like communism. Spain was a culprit during the war. Her spots have not changed. That she should be taken back into favor is unthinkable. But if the U.S.A. does it, it will only be a matter of time until Britain and France follow suit. While observing the mote in Russia's eyes, we would do well to look at some beams in our own. No indeed, I cannot see very much to be thankful for in world affairs. But the very shakiness of the structure only makes the simple, enjoyable things of peaceful everyday living more to be thankful for. These things are worth keeping. But will we have to lose them before we act as if we realized their worth?

Almost the middle of October, and flowers, tomatoes and other things still unharmed by the frost. And the odd shower is making the fall wheat that beautiful emerald green that is a feast to the eyes. As I drive along Ontario roads, I often think that no country in the world could be more beautiful than our own. The landscapes are so varied, with hill and valley, trees and winding roads, streams and lakes and mountains. It would be wonderful to cross Canada with a kodachrome camera and an unlimited supply of cash for films.

Saving electricity is an urgent matter, and one it is hard to keep in mind here amid our "settling" activities. We find reasons to travel back and forth from room to room a great deal, down to the basement, out to the woodshed, and it is so easy to forget to turn off the lights. But if we do not save all we can now, we shall have to live under greater restrictions later. And industry, and people's pay envelopes are likely to be very much affected. I try to remember these things and save all I can. Of course it is a good thing to remember that the less used the smaller the hydro bill, which makes the effort worth while too.

I feel like ending this spiel with a poem, but mine are all buried under something or other, so I'll use the last verse of a poem written by a better poet, Kathryn Monroe of Toronto. In her "Hymn of Peace", she ends this way:
Break Thou the sword of battle,
Lord, we pray,
Disarm the nations, lay their barriers low,
That men may learn to live and not to slay,
And dwell as kinsmen, none his neighbour's foe:
Speak Thou, O God, and let the nations be
A commonweal united, just and free!

It happened on the obstacle course. A trainee, puffing and groaning, failed to make a hurdle. As he stretched out a corporal ran forward.

"Hey," he cried, "what's the trouble?"

"I think I've broken my leg."

"Well, don't just lay there, man. Stand doing push-ups."

THE MIXING BOWL

By Ann Allan
HYDRO HOME ECONOMIST

Hello Homemakers! Only those who have stored vegetables can realize the value of this home-grown supply of food and appreciate the resultant saving. Don't let vegetable go to waste after they are grown.

The quality of many vegetables is dependent upon the time and stage at which they are harvested. Then the method of storing will determine how long the garden produce will keep. Vegetable such as lettuce and cauliflower have to be used as soon as they reach maturity. Green peas and beans, and corn are canned and frozen. Plants, like cabbage, turnips, etc., stand cold, frosty weather while others—potatoes, melons, lima beans etc., must be harvested before frost nips the vines.

Small quantities of root crops such as beets, carrots, parsnips, potatoes, rutabagas and salsify should be stored in a root cellar or dark basement in moist sand, alternate layers of the roots and either in piles or in boxes. Put in sand and the vegetables will not shrivel. When the vegetables are gathered, the tops should be cut off.

If larger quantities are to be stored, they can be piled in bulk in a root cellar or in an outdoor pit. Storing in pits will vary according to the climate of the district as there is more danger of deep frosts in the northern parts of the province.

Choose a well drained spot and make a shallow excavation, three or four feet wide and one foot deep. Put a good layer of straw in this trench and pile the vegetables in a conical heap. Cover with one or two feet of straw and when weather gets nippy cold, add four to six inches of soil. Ventilation should be provided at this time by standing a narrow drain tile on end through the soil with a piece of screen at the bottom to keep out rats. Stuff the open end with a piece of bagging to absorb heavy rainfall.

Pull cabbages roots and all and stand them heads down in a wide trench.

Some vegetables, e.g., pumpkins and squashes, need warm dry storage conditions such as a wooden shelf in the basement.

In the urban home, a vegetable room in the basement is the most convenient storage place. Spray with a D.D.T. solution and use fresh leaves or sand. Construct a no-draft vent at door or window and check with the necessary thermometer which should record approximately 40 degrees. Insulate the side of the room nearest the furnace if necessary. Burlap or tar paper and an extra wood siding is not an expensive proposition—compared to the cost of your summer work and the amount of vegetables you have gathered.

Consult your local agricultural representative for further details on vegetable storage.

Requested Recipes

PLUM CHUTNEY
(Requested by Mrs. T.J.)

3 quarts plums
3 large apples
1 cup seeded raisins
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon curry powder
1 teaspoon dry mustard
6½ cups granulated sugar
½ teaspoon salt
1 quart cider vinegar

Remove pits from plums after wiping well. Wipe and chop apples. Combine with other ingredients in preserving kettle. Cook, uncovered, gently until thick (about 30 minutes) stirring frequently. Pour into sterilized jars. When cool, seal with hot paraffin. Yields 2 pints.

FRUIT CHILLI SAUCE
(Requested by M. L.)

25 ripe tomatoes
5 peaches
5 pears
5 apples
5 onions
1 sweet red pepper, diced
1 sweet green pepper, diced
½ cup whole spices
1½ tablespoons salt
3 cups granulated sugar
1½ pints cider vinegar

Peel all the fruits, tomatoes and onions. Cut up tomatoes and chop fruit rather finely. Mix well together. Add other ingredients with the spices tied in a cheesecloth bag. Cook for 1½ to 2 hours or until thick. Yields 6 to 8 pints.

ARGENTINE HIDES

It has been announced by the Argentine Trade Promotion Institute that 2.1 million hides in its possession half have been sold for immediate delivery. Of the remainder, a further 600 thousand will be exchanged through barter agreements for essential products from abroad.

The new orange-coloured boxes which have recently been adopted for

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