



WITH THE LONE SCOUTS

Our Xmas "Good Turn"
Quite a little publicity was given to this subject in our weekly column during December, and it is only fair that we permit it to be known that the "Toy Shop Scheme" was a great success all over the Dominion.

Of course full statistics have not yet been received, but we know that you will be glad to learn that the Lone Scouts were right on the job and that their efforts were responsible for many poor kiddies having a Happy Christmas and keeping their faith in Santa Claus unshaken.

We have had reports from a number of Lone Scout centres throughout Ontario, amongst the foremost being the following:

Belmont.—Under P. L. Donald Layfield provided toys, groceries, meat, oranges, candies and nuts for all families.

Harriston.—Reports that the Patrol repaired toys and delivered them with books and clothing, to 5 families.

Colborne.—Also reports the collection and repair of toys and the distribution of parcels on Xmas Eve to 8 families.

Durham.—Also made up Xmas parcels and delivered them to needy families on Xmas Eve, and also assisted in the distribution of the parcels for the Women's Institute.

Lucan.—P. L. John Slaughter reports Toy Shop activities, but final results have not yet been received.

Individual Lones who co-operated in this work include Lancelot Walsh of Merrickville, Billy Nicol of Victoria, Thomas Campbell of Hybla, and Earle Darling of Morganston.

We would like, however, to make special mention of the good work of the Fox Patrol of Port Elgin, under P. L. Jack Campbell.

With the assistance of their adult friends, these Scouts raised \$2.00 with which they purchased 20 lbs. nuts, 20 lbs. candies, 4 doz. oranges, 15 pairs stockings, 20 pairs mitts and at least one toy for each child, which together with a number of books and clothing, also donated, were made up into attractive parcels and distributed on Xmas Eve.

The above is a splendid record of which the Lones can be justly proud, and Lone Scout Headquarters thanks all those mentioned and others whose reports are not yet to hand, and our Commissioner wants you to know that he is very proud indeed of you.

Wallace Kinnaird, Scout V.C.

Ontario Lones are always interested in good Scout Work and conduct which merits the highest praise and they will therefore be interested in the record of one of their fellow Scouts, who, although not a Lone, was always interested in the activities of the Lone Scouts.

The rare Cornwell Badge, the V.C. of Scouting, given for outstanding courage, capability and character, demonstrated during a period of great physical suffering, in addition to high standing in Scouting, has been awarded by Lord Baden-Powell, World Chief Scout, to Acting Assistant Scoutmaster Wallace Kinnaird, of the Robert Louis Stevenson Scout Group of the Thistletown Branch of the Sick Children's Hospital, Toronto.

As the result of a football accident Kinnaird had a leg amputated at the hip, very serious complications later developing. Notwithstanding great suffering and the cloud over his future, Kinnaird became an always cheery, encouraging leader of the hospital troop of handicapped boys and generally played a part that attracted unusual commendation from doctors and nurses. The Cornwell Badge was established to commemorate the fortitude, courage and character shown by Ship's Boy Jack Cornwell, a Boy Scout, after being mortally wounded during the battle of Jutland.

Unfortunately, just two weeks after this award had been made to Wally, he took a turn for the worse and died early in the New Year, to the great sorrow of his fellow Scouts of the Robert Louis Stevenson Troop and all who knew him. Wally knew how to practice the 8th Scout Law, and was an example to all of us.

Another "Lone Scout" Troop
You will be interested to hear that the Lones of Durham have grown into a Troop, with Mr. Reginald Steeds as Scoutmaster, and three keen pa-

trials. Robert Webster is the P.L. of the "Foxes," Louis McComb is P.L. of the "Beavers," and Ronald Rudd is P.L. of the "Crows." We wish the new Durham Troop lots of good Scouting, and know that the ex-Lones will continue the good work which they commenced as Lone Scouts.

Recruits are always welcome in the Boy Scouts Association, which is absolutely a non-military organization. The Lone Scout Department is catering especially for boys from 12 to 18 years of age who live in the country or in small towns and villages where there is no Scout Troop. Particulars will be gladly sent, free, if you will write to The Boy Scouts Association, Lone Scout Dept., 330 Bay Street, Toronto 2.—"Lone E."

Cranberry Growers Enjoy Record Prices This Year

To Nova Scotia goes the probably unique honour of having produced at least one crop that sold at 20 per cent higher prices than last year, and that, moreover, could have been sold in twice as big quantities if the grower had been able to produce it. That crop is the humble but necessary cranberry.

The name of that great benefactor of the human race who first experimented with turkey and cranberry sauce is unfortunately lost in the dim past, but surely there should be somewhere a monument to his eternal glory. Who—long before Shakespeare's time—found out that "beef with mustard is good meat"? Who was the daring soul that sought about till he found mint and capers with which to garnish the uninspiring sheep, in youth and age? Lamb's immortal savage, who burned his sides in order to get roast pork, merely cleared the ground for the original research, that ultimately hit upon the one inevitable condiment for it, apple sauce. Without cranberry sauce the turkey is but as sounding brass or a tinkling cymbal.

Canada knows it, and imports annually 85,000 to 115,000 quarter-barrel boxes from the United States. Nova Scotia is the biggest grower in Canada and the best she could do last year was 20,000 boxes, and they went like hot cakes, with the country crying for more. Now the Nova Scotia cranberry bog owner has a protective duty of two and a half cents a pound on his berries, and it will be a strange thing if this industry does not go ahead.—Montreal Daily Star.

How to be Happily Married

Happy marriages are the result of intelligent idealism, based on a knowledge of the principles of human adaptation.

In other words, the marriage relationship is like that of a stock company, whose success depends not only on the actors knowing their parts, but on co-ordinated effort.

This is the conclusion, we read, of the Wesleyan University undergraduate conference on marriage at Middletown, Connecticut, where delegates from a score of colleges took part. All the speakers, according to a dispatch to the New York "Times," agreed that while the age of the marriage custom does not alone insure its sanctity, no convincing arguments have been presented in this or any other age why monogamous marriages do not serve the most desirable ends in social institutions.

Most marriages, the speakers pointed out, are induced by emotions in which sex attraction and romanticism play a great part. Sooner or later after marriage these phases disappear, and it is then that there is an opportunity for a real and enduring love to be built up.

"It is a good thing for a man to have had a number of good girl friends," says Prof. Erdman Harris of Union Theological Seminary, and he quotes Dr. G. Hamilton, who investigated 200 cases and published the results in his "Research in Marriage," saying:

"Men who have had a number of good friends, who have had at least one mild love affair, but not more than six or seven, seem to be in the best position to make a 'go' of marriage."

The cornfield incident was not planned. The case of the man with the withered hand was a direct challenge by Jesus. It was not an emergency. This man could wait until Monday. Healing was allowed on the sabbath only when life was actually in danger. Why, then, did Jesus heal him? Jesus' alternative was this: Heal this man now, or permit him to suffer; help the man, or refuse to help him. For Jesus to let slip an opportunity to help was to inflict an actual injury. The Levite and priest who passed by (Luko 10: 31, 32) were really murderers. They were parties to what they were willing to permit. Jesus lived so close to God that he saw everything in life in this clear-cut way. Some people are similarly sensitive—for the same reason.

The watching Pharisees were so bent on their heresy-hunting act, like their modern counterparts, they lost all interest in the real good that was being done. They stung a Lord to anger. "Who is the real sabbath-breaker?" he flung at them. "The who performs a work of mercy, such as an injury, who, in fact, puts to murder such as you are doing now?" Such is a possible interpretation of v. 4. This exposure of their miserable scheming left them with nothing to say. While they were recovering from this thrust, the Master exercised his healing power upon the sufferer. "This is too much," they would cry. "This fellow has ignored our customs, he has broken our most cherished laws, denied the doctrines on which we were brought up. All the good he does is—as nothing compared with this." And the Pharisees went forth and took counsel with the Herodians, how they might destroy him.

Sunday School Lesson

January 23. Lesson V—Jesus and the Sabbath—Mark 2: 23 to 3:6. Golden Text—The sabbath was made for man, and not man for the sabbath; therefore the Son of man is Lord also of the sabbath.—Mark 2: 27, 28.

ANALYSIS.
I. SABBATH: MEANS OR END? Mark 2: 23-28.
II. SABBATH: FOR MY BROTHER, Mark 3: 1-6.

INTRODUCTION.—The antagonism of the scribes and Pharisees had been gradually coming to a climax. At first, when Jesus shocked them by claiming to forgive sin (Mark 2: 10) they were merely silently critical, Mark 2: 7. When he broke with convention, associating and dining with people like Levi (Mark 2: 15) they complained to the disciples, Mark 2: 16. When he ignored their fasting regulations they complained to him, Mark 2: 18. The incidents in today's lesson convinced them that this man was intolerable and must be done away with—"they complained to the police," Mark 3: 6.

An open break with the Pharisees was inevitable. Between the religion of Jesus and their lay sharp differences. For the Pharisees, at least for most of them, religion was a matter of obeying laws in the strict letter without any regard to motive. For Jesus, it was the motive that gave character to the act. Although he never broke with the old Law as Paul did, yet he always insisted that when a legal requirement came in conflict with human brotherhood, the legal requirement had to give way. "Jesus was out of sympathy with the whole spirit of legalistic religion."

A sabbath walk through a grain field proved to be the occasion which brought about the open break. The sabbath, when this Gospel was written, was not observed by the Gentile Christians. These two accounts of sabbath-breaking they would undoubtedly regard as justifying their freedom. All the people involved in these incidents, including Jesus himself, accepted the sabbath obligations. They differed on the question, "Does the Law allow any exceptions?" Jesus insisted that when the sabbath law conflicted with human need, it could and must be broken.

Walking along a path which led through a corn field (Mark 2: 23) he disciples plucked a few ears of corn, which was permitted by the Law, Levit. 23: 25. The sin consisted in rubbing the kernels in their hands, Luke 6: 1. It was a kind of threshing, and therefore work, and therefore sin. Didn't their forefathers allow themselves to be slaughtered where they stood during the Maccabean revolt, rather than defend themselves on the sabbath? The Pharisees never forgot these men who preferred to die rather than depart from the strict letter of the Law.

Jesus tacitly admitted that his men did break the law. Not without humor, he reminded them of what their father, David, did when his men were hungry, 1 Sam. 21: 1-6. Legal requirements must give way to human need. The sabbath was given for man's good, means to that end, not an end in itself. Therefore when any rule by its observance interfered with man's good, then its true purpose could be better fulfilled by disobeying it. In v. 28 Jesus says that in his capacity as representative of all humanity, the Son of man, wholly in harmony with his Father's will, endowed with his spirit, he has the right to decide when and under what conditions his observance would be helpful or harmful.

The regulations and restrictions of the old-fashioned sabbath were designed by our fathers to make that day serve mankind's highest needs, physical, mental, social, spiritual. To ensure the carrying out of that intention, Jesus broke with some "old sabbath" customs. To make it serve man's highest needs today, it will be necessary to change most of our "modern Sunday" practices. "Put this test to various Sunday situations: Is it for man's good, physical, mental, spiritual?"

II. SABBATH: FOR MY BROTHER, Mark 3: 1-6.
The cornfield incident was not planned. The case of the man with the withered hand was a direct challenge by Jesus. It was not an emergency. This man could wait until Monday. Healing was allowed on the sabbath only when life was actually in danger. Why, then, did Jesus heal him? Jesus' alternative was this: Heal this man now, or permit him to suffer; help the man, or refuse to help him. For Jesus to let slip an opportunity to help was to inflict an actual injury. The Levite and priest who passed by (Luko 10: 31, 32) were really murderers.

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Response of Crops to Lime
Not all crops require the same amount of lime. Some of those requiring a distinctly alkaline or sweet soil are—alfalfa, beets, celery, onions, asparagus, lettuce, spinach.

Those requiring a less alkaline soil are—sweet clover, cabbage, carrots, peas, tomatoes.

Those requiring a neutral soil are—beans, corn, wheat, oats, barley.

Those doing best with a slightly acid soil are—potatoes, squash, radishes, turnips.

Those thriving under distinctly acid soil conditions are—strawberries, blueberries, certain types of raspberries and cranberries.

These lists are worthy of close study, because if one attempts to grow such a crop as alfalfa on a sour soil, no matter how good the seed, nor how thorough the preparation of soil, it is distinctly acid in reaction it is nearly always sure to bring a failure of crop.

There is a chemical disadvantage in a soil being sour or acid in reaction. In other words, farm soils that are distinctly acid or sour will not produce the crops that they could if the acidity was corrected. One definite chemical advantage of a soil being sweet in reaction is that when there is a sufficient supply of lime, fertilizers high in available phosphoric acid can be added with best chance of success. If such fertilizers are added to acid soils, the available phosphoric acid tends to form combinations with iron and aluminum in the soil, which com-

Farm Queries

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Address All Letters to Farm Editor, 73 Adelaide St. West, Toronto. All Answers Will Appear in this Column. If Personal Reply is Desired, Enclose Stamped and Addressed Envelope.

Whether or not lime can be used with profit on a soil depends on what is commonly called the reaction of that soil. For a considerable time it has been known that certain soil samples, if moistened, will turn blue litmus paper to red. In more recent years, the Department of Chemistry, Ontario Agricultural College, has developed and circulated a more delicate test known as the Reacto Soil Test, which indicates very clearly and quite readily the condition of the soil. When a small sample is treated with the greenish-blue liquid which is supplied in this test, if it turns the liquid a decided golden yellow colour, it is an indication that the soil is quite acid and in need of a relatively large amount of lime. If the liquid is turned to a slight olive green, the soil is still acid, but not so distinctly so, and consequently, not so much in need of lime. If the test liquid when applied to the soil sample remains a greenish-blue, the soil is neutral, and if on the other hand it turns to a distinct dark blue colour, the soil is alkaline or sweet.

Acidity of soil, then, is closely related to the supply of lime in the soil. A sour soil is closely related to the supply of lime in the soil. A sour soil is in all cases a soil devoid of lime. Lime is chemically known as a base, which has the power to correct acidity. Lime is removed from the soil by two general means. First, by leaching. Limestone is fairly readily soluble in water, but more readily so in water with carbon dioxide than in water without it. Under certain circumstances, the addition of carbon dioxide to water produces a weak acid known as carbonic acid, which acid is continually forming in the soil, with the result that the lime supply of the soil, especially under cropping systems, is continually being worn down. Cornell Agricultural Experiment Station found that there were 370 lbs. per acre per year of lime removed from uncropped land simply by the washing of water through the soil. English figures have corroborated this finding.

The second method of depletion of lime is by cropping. Certain of our farm crops take out large quantities of lime. For instance, 5 tons of alfalfa hay per acre removes 465 lbs. lime. 3 tons of common red clover per acre removes 230 lbs. of lime. One ton of tobacco removes 135 lbs. lime. 1 1/2 tons pea straw removes 105 lbs. lime per acre. 10 tons cabbage removes 143 lbs. lime. 400 bushels onions per acre removes 100 lbs. lime. It is readily seen then that a tendency of a soil to become acid is perfectly natural and is actively promoted when that soil is brought under cultivation and heavy cropping.

Many practical evidences of the point just discussed could be presented. We will give but one or two in illustration. On a certain farm in Elgin County where the soil is described as silty loam, the following fertilizers were used on wheat at 300 lbs. per acre: 16% acid phosphate, which yielded 32 bushels per acre; 0-12-5, which yielded 33.3 bushels per acre; 2-12-6, which yielded 34 bushels per acre; unfertilized, which yielded 30 bushels per acre.

There was very small gain from the use of these fertilizers in the instance just described. Undoubtedly, this occurred to a large extent because the acidity of the soil led to the tying up of the available phosphate. Potash and nitrogen were largely responsible for the additional returns. On a similar type of soil not far distant from the first, the farmer used the same quantity of fertilizer and the same mixtures and realized the following yields: No fertilizer, 39.3 bushels per acre; 16% acid Phos., 44 bushels per acre; 0-12-5, 46 bushels per acre; 2-12-6, 47.3 bushels per acre. The yields throughout are larger on account of the better condition of the soil, and the increases due to the addition of phosphate, phosphoric acid and potash, are distinctly better.

The correction of sour or acid soils is easy to accomplish. In most cases, unburned, ground limestone is the cheapest source of corrector. This material is available in most of the older farming sections of the province, and in many of the newer sections at a very reasonable cost. Lime should not be used promiscuously without a test of the soil and without some guidance, otherwise some lime will be applied to sections not in need of lime, where limestone is found in plenty in the soil. But where a distinct need is indicated, finely ground limestone should be applied profitably during the winter of early spring on land which has been ploughed. With the spring working of the land, this lime is quickly worked into the ground. It corrects the acidity, makes chemical reactions within the soil favorable and greatly promotes the growth of the microscopic life in the soil. In applying lime it can be scattered broadcast on top of the soil or it can be lightly drilled in by the fertilizer dropper of the combined drill. Either way will give it an effective application.

Fishy
A man was fishing some strictly preserved water in Scotland when he caught a fine salmon. As he did not want to display any evidences of his crime, he tied the fish through the gills to a stake on the bank and returned it to the water.

Soon a keeper came along and accused the man of poaching.

"Oh, no," said the angler, disarmingly, "I'm just having a little innocent amusement, practicing casts and so on."

The keeper was reassured and was about to walk away when he observed the captured salmon plunging frantically at the end of its leash.

"What's this?" he asked.

"Oh—er—well," replied the angler, "that fellow kept sneaking my flies, so I thought it better to tie him up out of the way."

A Very Snappy Idea on Jeff's Part
Now I look over the mail first—and if I've still got my job—I takes off my hat and coat!

Quick Freezing To Preserve Food

Reduces Enormous Waste in Distribution of Foodstuffs Survey Shows

About three-quarters of the food that is eaten in the United States is perishable.

The new and rapidly-growing industry of quick-freezing, however, gives promise of greatly lessening the present losses, according to a recent address by Clarence Birdseye of Gloucester, Massachusetts, issued a bulletin by the American Chemical Society (New York). He continues:

"The public has with some justice been taught to consider ordinary frozen foods as inferior to fresh products. That was not the fault of freezing alone, but of many other factors, such as improper raw materials, insufficient packaging, incorrect storage conditions, and inadequate retailing."

"Scientific research has found ways to avoid the old pitfalls. Seafoods are dressed, packaged, and quick-frozen immediately after being brought ashore. Poultry is dressed ready-to-cook, government-inspected, and frozen right after it has been pre-cooled. Meats, from scientifically-finished animals, are 'aged' just the right number of hours at correct temperatures and under controlled humidity conditions. Vegetables and fruits are harvested at the height of their goodness and quick-frozen before flavors have deteriorated, vitamin values been lessened, or decay set in. Meats are actually made noticeably more tender by quick-freezing; and quick-frozen vegetables require only about one-half as much cooking as fresh produce of the same kinds.

"Perishable foods may be distributed more cheaply by means of low-temperature refrigeration than by present methods. Very large savings are made by mechanically eliminating inedible matter at the point of production and thus lowering transportation costs. The edible portions are compactly packaged in rectangular containers and distributed economically, much the same way as packaged dry groceries.

"In the home every product is ready to eat. The pot, pan, or fruit-dish. Quick-frozen vegetables actually cook in about half the time required for similar fresh vegetables. The process of quick-freezing tender meats and poultry about 15 per cent. It is not necessary to thaw frozen perishables before cooking them. No special refrigeration facilities are required."

Quick-freezing should be thought of, Mr. Birdseye asserts, merely as a system of getting perishable foods from the producer to the consumer by means of constantly applied low temperatures. There are many essential steps—choice of raw materials, treatment before freezing, packaging, the freezing step itself, cold storage, transportation, retailing, and, last but not least important, cooking. A very large percentage of those problems are chemical. He goes on:

"Chemical considerations largely determine the selection of the raw materials and their handling. The ripening of meats is largely a race between enzymes and bacteria. Some kinds of orange juice are more suitable for freezing. Certain varieties of blueberries are almost entirely lacking in vitamin values, while others are rich in them.

"Although low temperatures slow up chemical actions of all kinds, these proceed noticeably even at storage temperatures as low as 30 degrees Fahrenheit. In vegetables, enzymes are inhibited by a brief heat-treatment called blanching, prior to freezing. Sugar syrup is used to prevent oxidation in strawberries and sliced peaches. Very light salt brining has beneficial effects with certain products.

"Even in the home, chemical considerations are of primary importance. Vitamin C is readily destroyed by a combination of high temperatures and the presence of oxygen. With spinach ordinary cooking often materially lessens the vitamin value of this much-discussed vegetable. Since quick-frozen vegetables require less cooking they may be richer in vitamin potency when they reach the table.

"Quick freezing is already a commercial success, and is destined to become one of the world's largest industries. However, many hazards lie ahead of it and an almost infinite number of problems are yet to be solved. In its growth chemistry must lead the way."

Novelist's Early Effort

Carl Van Doren's biographical sketch of Sinclair Lewis contains a bibliography compiled by Harvey Taylor in which is recorded the fact that Lewis' first novel was an adventure story for boys, entitled "Hiko and the Aeroplane," the author adopting the pseudonym name of Tom Graham. It was published in 1912 in an edition of one thousand copies, less than eight hundred of which were sold. Its author says that it will never be reprinted.

A few years ago it was a problem what to do with old razor blades. How to share with 'em.

MUTT AND JEFF— By BUD FISHER

