

**MAN LEAVES
ODD ESTATE
OF 40 CATS**

Forty fat alley cats, one of the oddest estates ever to turn up in the hands of the public administrator, came to light following the death of Gabriel Gabrello, penniless, 50-year-old Filipino messenger, in San Francisco last week.

Public administrator Phil C. Katz said Gabrello's 5-by-9-foot room yielded the cats—most of them caged—and an assortment of kittens.

The manager of the building in which Gabrello had his room said

the elderly messenger had lived there 15 years, but had kept the presence of his feline companions a secret. The cats and kittens were turned over to the pound.

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Hello Homemakers! The world belongs to the harvesters these days. With so much work to be done and such a short time to do it in, our men should have meals provided on the "dot" and the best meals we can prepare.

Finally, if we remember to put strangers at ease in a cool dining room or kitchen, we probably won't want for help next harvest.

- Amounts required for 12 servings:
- Soup—Three quarts
 - Veal or Beef—Eight pounds as purchased
 - Potatoes—Four quarts prepared
 - Vegetables—Three quarts, prepared
 - Lettuce and Cucumber Mix—Three quarts prepared
 - Bread—One loaf
 - Open Face Pies—Two pies
 - Applesauce—Two quarts
 - Drop Cakes—Two dozen
 - Tea—One-quarter pound

Orange Tea Biscuits
3 cups sifted flour, 6 tps. baking powder, 1 tsp. salt, ½ cup shortening, 3 tpsps. orange rind, 1 and one-third cups skim milk.

Sift flour once, measure, add baking powder and salt; sift again. Cut in shortening. Add orange rind to milk and sprinkle into dry mixture until soft dough is formed. Turn on slightly floured board and knead ½ minute. Roll one-half inch thick and cut with biscuit cutter. Place on slightly floured pan and bake in electric oven at 450 degrees for 12 minutes.

Fresh Blueberry Pies
one-third cup flour, 1¼ cups sugar, ½ tsp. salt, ¾ tsp. nutmeg, ¾ qts. blueberries, 3 tpsps. lemon juice, 3 tpsps. lemon rind, 3 tpsps. butter.

Plain Pastry
Line 3 pie plates with plain pastry. Flute on an edge as for a lemon pie; cut strips of pastry for placing across the top. Chill pastry in electric refrigerator while the filling is being prepared. Mix together the flour, sugar, salt, nutmeg; sprinkle one quarter of this mix on the uncooked crusts. Blend remainder with blueberries, lemon juice and grated rind; fill pie shells; dot with butter. Lay on strips. Bake in preheated electric oven at 425 degrees for 45 minutes.

Dutch Plum Cake
(12 servings)
1 cup shortening, 1 cup sugar, 2 tpsps. lemon rind, 4 eggs, un-beaten, 2 cups sifted pastry

flour, 2 tpsps. baking powder, ½ tsp. salt, 2 doz. blue plums, two-thirds cup white sugar, 1 tsp. cinnamon.

Cream together shortening, 1 cup sugar and lemon rind; beat until fluffy. Add eggs one at a time; beat each into batter thoroughly. Add sifted dry ingredients, beat until smooth. Pour half batter into greased pan. Cut plums, remove stones and lay pieces on the batter. Cover with remainder of batter, spreading evenly. Mix sugar and cinnamon together and sprinkle over batter. Bake in preheated electric oven at 350 degrees for 1 hour. Cut in squares and serve warm.

Take a Tip
1. Do not prepare potatoes more than an hour before cooking, because they lose nutritive value and they may also become sour.

2. You may double a cup of salad dressing by the addition of an egg and a cup of milk. Beat thoroughly.

3. Set the table for the harvesters well in advance and pull the shades, put flowers in the room and close the doors to keep out excess heat.

The Suggestion Box
Mrs. T. B. says: If your rubber plate scraper becomes sticky, clip off the gummy part with kitchen scissors.

Mrs. J. R. says: A vegetable peeler is worth twice its cost. It saves time, nutritive value and inconvenience.

Mrs. M. B. says: To remove buttons without nicking the fabric, slide a comb under the button and cut thread with a razor blade.

Mrs. T. D. says: Garden tools will stay rust-free if stacked in a box of sand moistened with old crank-case oil.

\$10,000 IN PRIZES

The secretary-manager of the Ontario Plowmen's Association, J. A. Carroll, says that the prize list for the International Plowing Match now totals ten thousand dollars.

This figure shows an increase of two thousand over last year's prize list, and is indicative of the growing popularity of this agricultural event.

This year's match will be held at Hemlock Farms, northwest of Kingston, in Frontenac County, and the prize list includes four trips to Great Britain. The trips will go to the two top tractor plowmen and the two top men in the horse plowing events.

METIS' BY THE SEA

(By R. J. Deachman)

I have just returned from a holiday at Metis. Now where in the world is Metis? I found it quite by accident fourteen years ago and made up my mind then and there that if ever there came a time when I wanted a rest I would go back to Metis, stretch out on the sand, listen to the waves telling stories of the things they had seen in all the years since the St. Lawrence first started running to the sea and the tide moved up to Quebec and even beyond—that must have been many, many centuries ago.

Start then from Ottawa. Head first for Montreal, the commercial metropolis of Canada, a fine old city. Move rapidly, we are in a hurry to reach Metis. Take a day or two in old Quebec, our early history was written there. What a story the stones of its streets could tell if only they could speak. Now cross the St. Lawrence on the Quebec Bridge, an engineering triumph over great natural difficulties.

Keep on moving east. Gaze—not without a sense of humor—at the streets of Riviere-du-Loup, Jean-Francois Pouliot, M.P. was born here. He is a right stout fellow if he's on your side, a nuisance if he's not. Such is politics! Here we are only eighty miles from Mont Joli, from there—fifteen miles to Metis. How far have we gone? If you have started from Ottawa about 500 miles, call it 373 miles if you left from Montreal.

What is there about Metis which brings people back to it, five, ten or fifteen years in succession? There are other places with grander hotels—if you seek grandeur, and have plenty of money! Is it the scenery? No. Like a good looking girl the scene is restful to the eyes, there is finer scenery, but few finer girls. Is it the beach? No. There is more sand and better beaches in other places. It's the magic of a climate which, in the summer months goes beyond perfection—that's the charm which draws and holds those who have once known Metis.

As we drew closer to it the other day I thought of "Dick," the old black horse on the farm back home in Huron County. He would make the last mile at twice his normal pace. He knew there was a stall in the stable there with everything exactly to his taste and he wanted to get there at the earliest moment.

Driving along the old road there came the familiar scenes, the cedar hedges, they grow better here than elsewhere. The mighty St. Lawrence, the distant views of ships moving up and down, then when we moved closer—Boule Rock, a bare tough old bastion out in the river, a short distance from the shore. Here the gulls gather to warm their feet in the morning and plan their program for the day. The ducks are always willing to give private and public exhibitions of their diving skill, the wails of loons calling to their mates has a lonesome sound. A crow passed over my head, about ten feet above me. "Insolent" arn't you," I said, looking up. "Caw, Caw," he answered as he looked back. Then a dreadful thought entered my mind. What would happen if birds lost their migratory instinct—if all birds lived in the south and none in the north? I thrust that thought from me and looked across the water. The tide was coming in. Thank heaven, it always will, and the birds will never forget Metis.

Oh yes, this is an old land. Count Frontenac—you will recall his name from your school days—gave to one, Jean Batiste de Peiras a large territory of land in this district. I doubt if he made much out of it, progress was slow in those days. This was tough land to clear. They hadn't the slightest idea at that time of the tourist traffic of the future. Time drifted on at Metis, if it had a name. It was not a pivotal spot in the world's history. Eventually the scattered provinces of Canada were merged into one country. There came a railroad to Mont Joli only a few miles away. People began to hear of Metis as a summer resort—that was the dawn of real life.

Then came fame. It is said that Sir William Dawson and Professor Harrington of "McGill" made a survey of the south shore of the St. Lawrence many years ago. They came to the conclusion that the air of Metis had a higher percentage of ozone in it than the air of any other part of the Dominion of Canada. I admit that there is air of excellent quality in other parts of the Dominion still there is something about Metis which gives a lift to the feet and a lift to the spirit. Air, with a high content of ozone is singularly stimulating and the sea lulls one to sleep and makes one feel at peace with the world and all there is in it. If Stalin, Molotov and Gromyko could sleep here for a few nights future histories might be lighter happier reading than those of the past.

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