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HOW TO HAMMER

It is little consolation after hitting your thumb violently with a hammer, to hear the old wise crack, "Why don't you hold the hammer with both hands?" And in any case, it's not the way the hammer is held, so much as the way the nail is held.

There are two ways to hammer a nail. One often leads to a smashed thumb; the other to the insertion of the nail without trouble. The correct way is to hold the nail with the thumb and forefinger near the head of the nail. If the nail slips, the hammer head tends to brush thumb and finger to one side with little damage.

The wrong way is to support the nail at the base. This results in injury because the thumb and forefinger are more or less stationary against the surface being nailed. If the nail slips the hammer descends and smashes thumb and forefinger against a solid surface.

Energetic Mennonite Bishop Travels Far Under Various Auspices

During each of his 35 years in the ministry, Kitchener's Bishop C. F. Derstine has travelled a distance equal to travelling around the world.

For those who are "rusty" on their statistics, the distance around the globe is approximately 25,000 miles.

"My travelling ministry equals about 35 times the distance around the world, up to date," the widely known Mennonite preacher told a reporter who interviewed him last week in Kitchener. He is well known in Markham Township where he has preached on numerous occasions. He is pastor of First Mennonite Church, Kitchener.

500 Speeches Yearly
Query as to the number of addresses this tireless speaker gives over the period of a year to church and youth groups, schools and colleges, drew the surprising reply, "at least 500." He has delivered an estimated 18,000 messages, on both sides of the Canada-U.S. border.

Aside from his regular trips west and east in Canada, he makes from 12 to 15 speaking treks across the U.S. border every year, his preaching itinerary of ten including several states during a single trip.

A practice he has found to be "invaluable to my work" is that of retaining an abbreviated outline of every address he has delivered, together with date and place of delivery.

Covers Wide Area
These "places," incidentally, include the greater part of Canada, extending from Edmonton on the west, to St. John, N.B. He has preached or delivered inspirational messages in most of the states of the union, from the east coast across into Oregon, and south into Texas.

The itinerary of the busy bishop may soon take him across the Atlantic, for he was requested last year by the Youth for Christ groups to go to Europe under their sponsorship. Up to date his bookings ahead haven't allowed him to consider the long voyage. An invitation he still hopes to accept when bookings permit is that to the British Keswick, in England, largest Bible conference in the British Isles.

University Sponsors
Bishop Derstine's talks at U.S. universities are made under auspices of the Inter-Varsity Christian Fellowship.

The travelling bishop says his aim is always to deliver Christian messages which are "highly inspirational, vividly illustrative, and which are Christ-centred and Scripture-founded. In other words, the Word of God without addition or subtraction, brought to bear upon 20th century life."

And these messages are by no means all delivered to people of the Mennonite Church. Two-thirds of his work is done in First Mennonite Church here, and in the Mennonite denomination in the United States and Canada, while the other third of his time is taken up by work with other denominations. He estimates he has preached for 18 denominations, including 40 different denominational groups in Canada and the United States.

Bishop Derstine was a printer in Philadelphia at the time he decided to train for the ministry. He was ordained at Altoona, Pa., in 1914, and appointed a bishop at Eureka, Ill., in 1931.

Diamonds looted by the Nazis in Holland are being returned.



Hello Homemakers! Crisp, delicious pickles with the same mouth-watering flavour that grandmother's used to have can be made an easy way in your modern kitchen. The same zip and tang is the result of careful measurements while the crispness results from caution used in bringing the raw vegetables. You must admit it is a thrill to serve your own. Here are pickle recipes that are easy to follow:

Sweet Pickled Cobs
Select and trim 6 quart basket of tiny corn cobs 3 or 4 inches long—not ripened. Parboil 1 minute and pack into clean jars. Cover with the following warm mixture: 1 cup cider vinegar, 1 cup water, 1 teaspoon salt, 2 tablespoons brown sugar, 2 tablespoons whole cloves, and ½ teaspoon ground cinnamon. Tie whole cloves in a piece of cheesecloth and mix ingredients together. Boil 5 mins. Partially cool before pouring over cobs.

Sweet Gherkins
4 quarts gherkins
1 cup (bag) salt
2 quarts water
2 quarts white vinegar
2 teaspoons powdered alum
2 cups sugar
4 teaspoons whole mixed pickling spice.

Wash and prepare cucumbers, cutting into pieces where necessary. Cover cucumbers with cold, salty water. Let stand 24 hours. Drain. Heat vinegar, add alum, sugar and spice tied loosely in cheesecloth bag. Boil 10 minutes, then remove spice bag. Pack pickles in cleaned jars, cover with the boiling vinegar and seal. Makes about 7 pints.

Dills
Select cucumbers 3 to 4 inches long. Wash, prick with a silver

fork and soak overnight in clear cold water. Drain and dry thoroughly. Wash and scald large jars. Place leaves of dill in the bottom of each jar—about ¼ cup to a 2-quart jar. Pack cucumbers in jars and put dill on top—about 1 stalk leaves and head. Finally pour the following hot mixture in jars to cover cucumbers: 2 cups hot vinegar with 9 cups water and 1 cup (bag) salt. Seal. Let stand in a cool place 7 weeks before using. Mixture is enough for 5 quarts.

Bread and Butter Pickles
6 quarts cucumbers (1½ to 2 inches across)
1 quart cooking onions
3 green peppers
1 sweet red pepper
1 cup (bag) salt
9 cups water
2 quarts vinegar
4 cups sugar
4 teaspoons turmeric
1 teaspoon mustard seed
½ teaspoon celery seed

Wash cucumbers, onions, and pepper. Peel and slice cucumbers. Skin and slice onions, seed and slice peppers. Make a brine of salt and water. Cool and pour over vegetables, and let stand overnight. Drain thoroughly. Combine vinegar, sugar and spices. Bring to boil and add vegetables. When steaming hot pack into hot jars and seal. Yield: 12 pints.

Corn Relish
6 cups corn (cut from cob)
4 cups chopped cucumber
4 cups chopped tomatoes
4 cups chopped celery
4 cups chopped onions
3 tablespoons (bag) salt
2 tablespoons dry mustard
1 tablespoon turmeric
1 cup chopped green pepper
1 cup chopped sweet red pepper

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4 cups vinegar
3 cups brown sugar
Chop vegetables coarsely. Simmer, uncovered, until thickened—about 45 minutes. Stir frequently and pack in jars. Cool, then seal with wax and cap bottles. Makes about 8 pints.

Take a Tip
Use firm, fresh vegetables for pickling.
2. When vegetables are soaked in brine use bag salt—the free running iodized salt causes brown scum.

3. Proportions of salt and water for brining are important to prevent soft or tough pickles. One cup salt to 2 quarts (10 cups) water is recommended.

4. Use cider vinegar for flavour and strength but use white spirit vinegar where colour is important in clear pickling liquids.

5. In making pickles, use enamel aluminum or stainless steel cooking utensils. Discoloration will form from brass lids or copper-bottomed pans—also zinc tubs or iron kettles.

6. Whole spices do not discolour vegetables while ground spices tend to darken celery, onions, etc.

7. Pickles keep well in a crock if covered and stored in a cool place. Relishes and sauces should be poured in sterilized jars and sealed. Store in dark cool cupboard.

The first strike in recorded history was that of the plebeians (common people) against the patricians in ancient Rome, about 494 B.C.

Largest single item in Ottawa's budget estimate is interest on our public debt—a cost to Canadian taxpayers this year of \$947,000 a day.

Government records show that at April 1 of this year Canadian industrial employment reached an all-time high for this period of the year.

In India the life expectancy is 27 years; in Canada it is 67 years.

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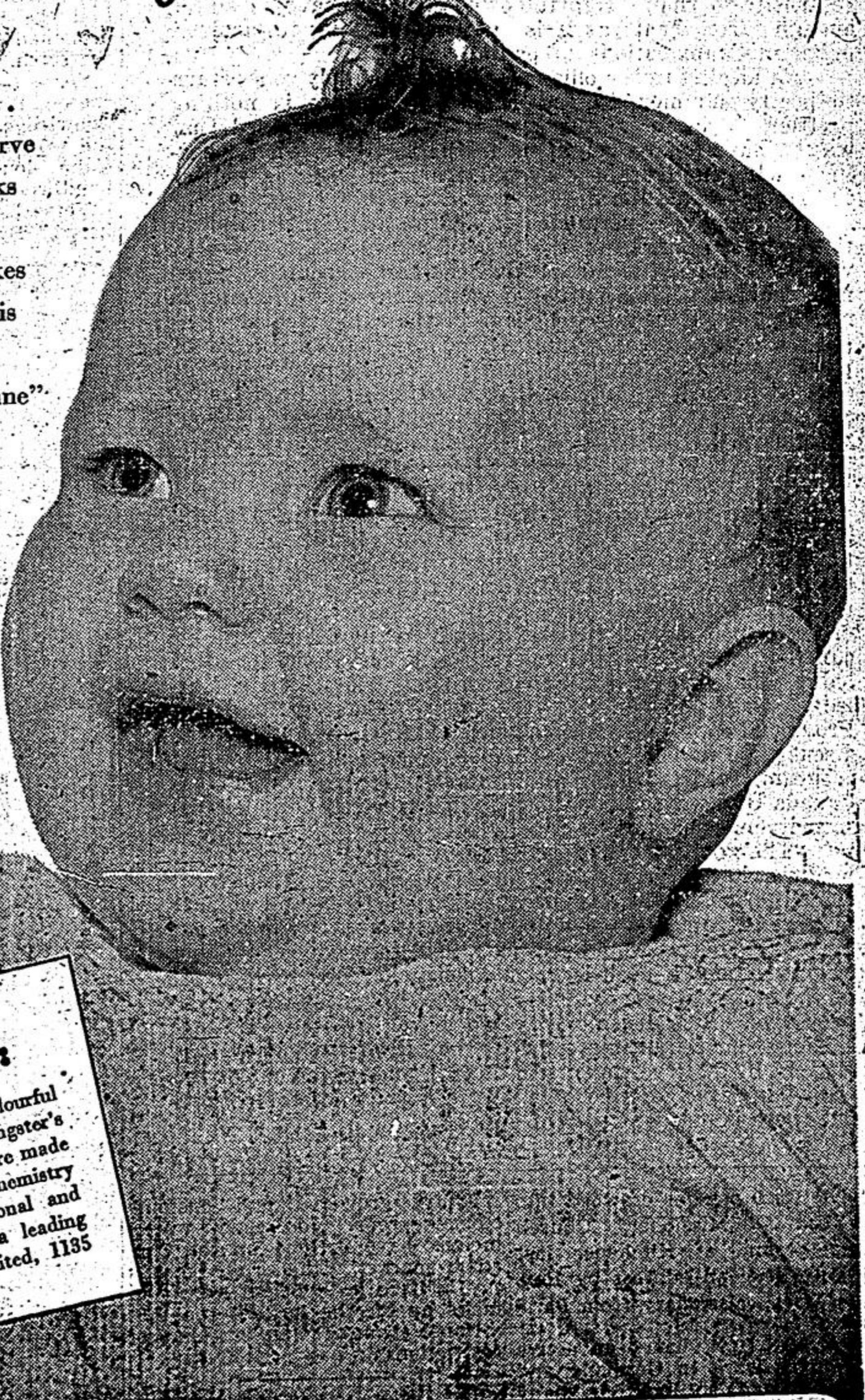
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