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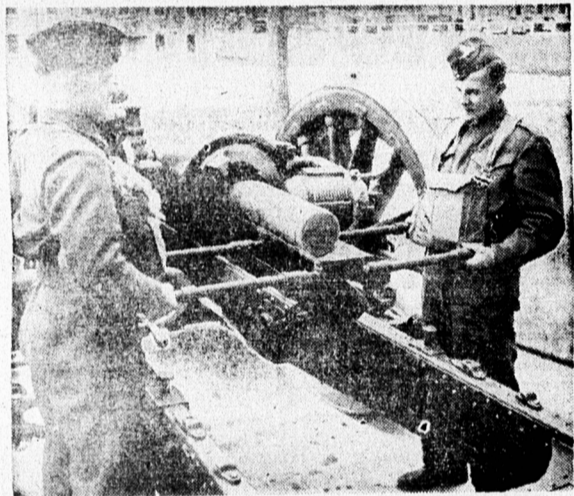
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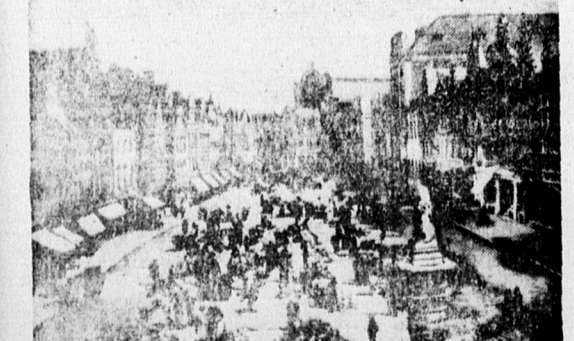
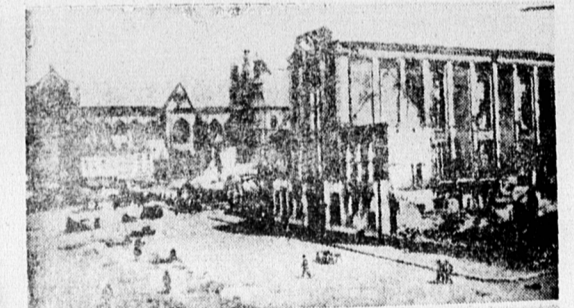
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These gunners of the Royal Canadian Artillery training centre at Kingston are learning how to load a six-inch howitzer. It won't be long, they hope, before they are hurling plenty of these hefty shells over the Siegfried line.



In line of fire, May 16, was Louvain, Belgium, shown UPPER, as it was in ruins after the last war and LOWER as it was rebuilt following the Armistice.

**NEWSY
NATURE
NOTES**

By Stuart L. Thompson

THE LARK OF THE MEADOW

When we think of Larks we should never compare the Meadowlark with the Horned Lark. Both are birds of the open spaces—in fact, these two species may often be seen in the same field. But the drab little Horned Lark, although smaller, duller in plumage, less musical and perhaps less interesting, and certainly not as well known as the attractive Meadowlark, has at least this distinction: That he can boast of a prouder pedigree. He is a true Lark, belonging to that famous family of birds whose music has become the theme of many a noble poetic pen, while the Meadowlark is merely a "so-called."

The Meadowlark really belongs to the American Blackbird family, Icteridae. But the early colonists from the old country found this conspicuous bird becoming more and more at home in their clearings and for some strange reason attached to him the name of "lark," and even all the teachings of Ornithology ever since have not been able to shake it off, any more than we are able to forget or change the names of the constellations which are even more fanciful.

It is little wonder that our pioneers noticed the Meadowlark to thus name the bird, as by their toil they clear away the forest, giving place to open grassy-own clearings. Stumped, though these were, they provided the Meadowlark with his own chosen habitat. Open country was what he wanted.

So, as early as March, before our meadows are even slightly green, while yet the soiled snow of winter lies in the fence-corners, we hear the clear, sweet, well-modulated whistle of our Meadowlark. No note from the field is like it. It is as though a flute were being played out yonder.

The bird is as distinctive in dress as he is in song. The upper-parts are richly variegated in browns, grays, and buffs; while the rich, pure yellow of the breast is greatly intensified by a sharp black crescent. Yet he is not a graceful bird. His bill is long and sharp; his body short and plump; and his legs appear to be too large. But Nature is not asking us to admire him sufficiently that she has equipped him for his pedestrian life on the fields. And so he walks about much like our barnyard fowl, picking up his fare here and there as he goes.

There are many birds whose songs we can recognize, though sung in far separated parts of our huge country. Distance, even different types of country seems to have little or no effect on their normal music. But strangely enough, the song of the Western Meadowlark, the bird of the prairies, differs quite markedly from that of the Eastern bird. Similar as are these two species in plumage and habits, the songs are so different that an inexperienced observer would say that they were different species of bird, and perhaps of different families. Instead of the clear, pure whistled notes of our Eastern bird, we hear on the prairies a song consisting of a series of short, mellow notes, woven into rich, deep warble, often of a ventriloquistic character. On prairie or in field, both species consume tremendous numbers of crop-destroying insects and are useful friends of the farmer.

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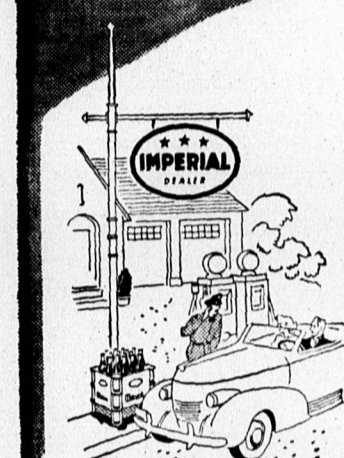
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very strict post mortem examination is made immediately after slaughter. This is followed by intensive supervision of all details during the working hours, day and night, in the curing, canning, rendering or other process. handling, packaging, and shipping out of all meat and meat products. No curing materials, spices, and such like, can be used unless they carry the endorsement of the Dominion Government. Even the railways cars and other vehicles that carry meats are supervised for cleaning. All meats which bear the legend "Canada Approved" give assurance to the Canadian public that everything possible has been done to insure pure food. Such meats may be purchased from local markets.

WOMEN'S WORK IN MAN'S NAME
LOUISVILLE, Ky., May 18 (C-P)—If you want to write to the author of "Show Me a Land," a best seller, address the letter to "Mr. Clark McMeekin."
True, that's the name on the title page of every edition of the book, now in its fifth printing and soon to appear overseas. But the creator of this story of the horse-loving states of Kentucky and Virginia through the middle years of the 1880's is Mrs. Dorothy Park Clark, 41-year-old wife of Edward R. Clark, a timber company executive, and Mrs. Isabel McLenan 44, wife of Louisville's safety director, Sam H. McMeekin.
Mrs. McMeekin has three children—Isabel, 1; Sandy, 16, and Rosalind, 18. Mrs. Clark has two, Christy, 13, and Martha, 10.
The authors told the census-taker they were housewives. Writers? "We're only amateurs," says Mrs. Clark.
However, in collaboration with another Louisville woman, Mrs. McMeekin once wrote a fairly successful cookbook, "Food for Children and How to Cook It." She also published a book on gardening and several volumes of poetry. Mrs. Clark, a talented pianist, has several short stories and two operettas to her credit.

Together, they laid out the plot, wrote the synopsis, divided the synopsis into outlined chapters and each chose the chapters she wanted to write.

HER BIG FISH
MIAMI—(CP)—A 621-pound blue marlin, caught by Mrs. Milton Lusk off Cat Cay, was among three new records accepted in the Metropolitan Miami Fishing Tournament of this Florida resort.

TANK MEN LEARN NEW TACTICS ON BATTLEFIELD



Tanks like these shown here in manoeuvres had already been proved fast, rugged, and able to smash through obstacles in almost any kind of country. But French officers said many lessons were learned in the great battle May 13th in Belgium when Nazi monsters were routed by French mechanized forces. At a few yards' range, for example, they learned how to place bursts of machine-gun fire through the small peepholes of the German tanks.

POTATOES

Hunter River Starch Factory is now open to receive potatoes paying 50c per 100 lbs. at the factory for potatoes grading number one small or for scabby potatoes and slightly less for culls.

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