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Smooth grazes for your fingers tapering to a point without constraining. LADY UNIQUE fits your hand like a second skin. Closely cut from one continuous piece of leather, there are no seams at thumb or sides to interrupt the flowing.

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Increased Fire Protection For N. S. Forests

HALIFAX, April 13 (CP)—Attorney General J. H. MacQuarrie, who also holds the portfolio of minister of lands and forests in the Nova Scotia government, told the legislature today his department plans to increase fire-fighting equipment "substantially".

Yesterday the minister said his department hoped to augment its fire-fighting service with an aerial fire patrol. Today he said the air transport of fire-fighters would be to the experimental stage.

He said it was proposed to land the air-borne fire-fighters on lakes and newly landing fields rather than drop them by parachute.

The minister also clarified the position of his department on a statement which he made yesterday concerning sale of crown lands. He said the government had no intention of selling any part of the crown lands but planned to sell the mature wood on certain crown lands.

GUM-CHWING WAITRESS OUT

TORONTO, April 11—Standards set by the Canadian Restaurant Association will either perk up or tone out the gum-chewing sloppy "incidental" waitress who slipped into some restaurants during the war years.

Mrs. F. G. Montgomery, executive secretary of the association, said in an interview here.

"She should be of average height and weight, of medium build, with good posture. She must be clean and attractive in appearance, hands well cared for, nails not too long, hair must be clean and attractively dressed. Her teeth should be good. She must have good feet. She cannot be a gum-chewer unless they are."

"It is very desirable that she have a natural liking for people and for food. She must be prepared to obey the rules of the house and to get along with fellow waiters. She should be interested, honest and dependable. She should be able to write plainly and to add."

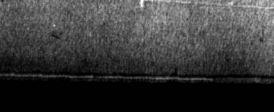
When she goes on duty, her uniform and apron should be immaculate, her shoes should be clean and her nose straight. Jewelry should not be worn, with the exception perhaps of a ring and a watch. Above all, she must not wear gum."

BLOOD PRESSURE RAISER

In 1973, the Rev. Dr. Stephen Sales, an Englishman, discovered that the blood has a pressure, and was the first to measure it.

QUICKIES

By Ken Reynolds



"Say, this one is a bargain—I saw it advertised in the Guardian Want Ad!"

Prorogation Likely By Easter

HALIFAX, April 13 (CP)—Members of the Nova Scotia legislature, who began their session Feb. 14, gave unanimous consent today to the calling of sittings at any time by Easter. Normally the House sits only in the afternoon.

Charged With Murder of Stenson

CRESCENT CITY, Calif., April 13 (AP)—Police today charged A.W. Pinkham, 40, with the murder of his 21-year-old stepson, William C. Stenson, who was found dead in a rooming house here Wednesday night and telling them: "Sit down—I have something to tell you. I killed a boy and it's been preying on my mind."

Washington Spotlight

WASHINGTON, April 12 (CP)—A Congressional committee has been sitting for months trying to find out why the United States was unprepared when the Japanese struck at Pearl Harbor, Dec. 7, 1941.

Mr. McGregor will have jurisdiction over the North Atlantic Service and overseas bases.

Mr. McGregor will be succeeded by Frank (King) Clancy, former National Hockey League star turned referee, who is in Regina for the first game of the Allan Cup final April 18 and the word is he'll be potential N. H. L. referee material.

Davis has been named to handle the series between Hamilton Tigers and the Western Canadians at either Calgary Stampede or Trail Smoke Eaters.

NATIONAL TRUST PARK

STOCKPORT, England (CP)—Lyme Hall and Park of 1,222 acres has been presented to the National Trust by Lord Newton. The hall, built in Elizabethan times, may be used as a teachers' training college or convalescent home.

New Industrial Plastic Revealed

ATLANTIC CITY, N.J., April 11 (AP)—A new industrial plastic, described as resistant to corrosion by strong acids and capable of withstanding temperatures up to 875 degrees, was announced by the American Chemical Society yesterday.

1943 Was Top For Canadian Hard Liquor Consumption

OTTAWA, April 11 (CP)—Canadians drank more hard liquor in 1943 than in any other year since 1929, according to a report by the Department of Statistics disclosed today.

Cadet Bills Receive Second Reading

OTTAWA, April 11 (CP)—The Senate today gave second reading to bills which will give the Royal Canadian Sea Cadets Corps and R.C.A.F. cadets a permanent status, comparable with army cadets.

Senator Thomas Vien (L-Quebec) explaining the Sea Cadets Bill, said the corps now numbered 12,905 and it was expected this

year would be increased to 15,000. Senator G.P. Campbell (L-Ontario) outlined the terms of the air cadet measure. While there now were about 24,000 cadets, increasing the minimum age from 15 to 16 years was expected to cut this number to 20,000.

Senator W.A. Buchanan (L-Alberta) attributed the large naval enrollment from the prairies to interest aroused by the sea cadets.

Debate on a bill sponsored by Senator W.D. Baker (L-Ontario) to legalize the sale and manufacture of oleomargarine was adjourned after objection by a number of senators. After some discussion the adjournment was granted by a

SCHOOL FOR TEST PILOTS

LONDON, April 11—A school for test pilots of the British Commonwealth countries to which British pilots will be allotted to the United States as available at the college at Cranfield, the Air Ministry has announced.

The school is called the Empire Test Pilots School, and is commanded by Group Capt. H. J. Wilson, AFC, who last year established a world speed record of 608 MPH. But the Ministry emphasizes that it will not reserve its instruction for service pilots only.

Line and aircraft company test pilots employed both by British and American firms are eligible for the courses, which are designed to turn out "not only superb pilots,

but fliers capable of analyzing scientifically performance and construction of the airplanes they handle."

Curriculum will consist of passenger one month at the Royal Aircraft Establishment at Farnborough, Hampshire, and testing grounds then three and a half months analyzing performance of every type of aircraft, from light trainers and twin-engine machines, to four-engine bombers and jet-propelled fighters, and the same time in practicing "qualitative assessment of these airplanes."

Passengers leave dice and cocktail table to hear the steamer's horn play "Money-trick."

Who retards, reluctant, slow to hear the steamer's horn play "Money-trick."

Devoted head themselves when searchlights beam On Mery's image mortified in the Communicative ship, taciturn stream.

The cheerful pilots pride them who edge nearest; In spite of gale athwart and cliff to lee They give his money's worth the ground tourist; Fowling a taxon at Eternity. Excursions come to frolic, priests to pray Dark and indifferent is the Saguenay.

FIRST ADJUDICATOR The first recorded abdication of a sovereign was Sylla's, the Roman dictator, in 79 B.C.

potato soup and potato salad; substitute fruits and other desserts for cakes and pastry; serve open-face sandwiches and pies.

One dessert that is quick to make, saving on the foods we are trying to save is Spiced Pineapple Sauce, which requires 2-3 cup pineapple syrup; 1-8 teaspoon of cinnamon; 1-8 teaspoon of nutmeg; 1-8 teaspoon of cloves; and 2-3 cup of drained, crushed pineapple.

Combine the pineapple syrup, cinnamon, nutmeg and cloves; bring to boiling point. Add the pineapple; heat and then chill. Serve on puddings or alone. The recipe makes 1-1/2 cups.

The Expert Says

By HELEN BANNERMAN Ottawa Press Staff Writer

OTTAWA, April 13 (CP)—The loss of 100,000 pounds of beer in 1943 was an important contribution to the world food supply by watching every drop of beer that is used in their kitchens.

The bit of batter that clings to the mixing bowl may make one more muffin or drop cookie if care is taken in scraping the bowl. The bit of deliciously browned, gravy that is not poured down the drain could be rinsed out with a little hot water and would add richness to the soup.

The Agriculture Department home economists say that the return engagement of left-overs can be more popular with the family than the first because they are so often better than the original. Here is a recipe they suggest as a supper or luncheon dish:

This "Turkey Casserole" requires 1-1/2 cups of cooked, diced potatoes; one cup of cooked, diced carrots; one cup of chopped raw celery; 1/4 cup of chopped raw onion; 1-1/2 cups of ground, cooked meat; two tablespoons of milk-flavored fat; two cups of canned tomatoes; 1-2 teaspoon salt.

Mix the ingredients together and turn them into a greased baking dish. Bake in a moderately hot oven, 375 degrees Fahrenheit, for 30 minutes. This makes six servings.

Our rationing system has helped a lot in providing food for the overseas consumption and the U.S. is making possible an increase of 100,000,000 pounds a year in sea-shipments. Wheat from the prairies is going overseas in increasing quantities and its shipment has been speeded up by a system of railway priorities.

Every time Canadians make their regular quantity of food stretch farther, it means that much more is released to feed people who need it more than we do.

Here are some suggestions for your own conservation program: Use as little pork, neck products and beef as possible; don't waste bread or any cereals in other forms; make three loaves of bread from the work of five; serve potatoes

with butter and cheese; use the fat from cooking to fry potatoes; use the fat from cooking to fry potatoes; use the fat from cooking to fry potatoes.

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THE NEW B. F. Goodrich SILVERTOWN

OUTWEARS PRE-WAR TIRES BECAUSE IT'S BUILT IN A COMPLETELY NEW WAY

Unlike any other tire, the B. F. Goodrich Silvertown is engineered and built in an entirely new way. A new kind of rubber, developed by B. F. Goodrich, is used—a rubber that runs cooler, wears longer, and resists bruises. An entirely new and stronger cord, also developed by B. F. Goodrich, is designed into a new type of body that stands more strain. In turn, this stronger body permits the use of a wider, flatter, longer wearing tread... a road-gripping tread with greater traction and safety.

This new kind of tire has been proven in more than 17 million miles of road tests—it definitely outwears pre-war rubber tires. Get the new Silvertown... the greatest mileage tires of all time... built by B. F. Goodrich, makers of over 32,000 articles of rubber, including footwear and industrial rubber products.