

### How Texas City Made Its Comeback Through Insurance

How fire insurance helped transform Texas City from a scene of disaster and ruin to a growing, thriving city, in less than a year, is told in an article in a Montreal exchange.

Devastated by the explosions of two freighters loading ammonium nitrate fertilizer in its harbor, Texas City suffered one of America's worst peacetime catastrophes on April 16-17, 1947. The explosions were perhaps the most destructive ever known on the North American continent, apart from the atom bomb test.

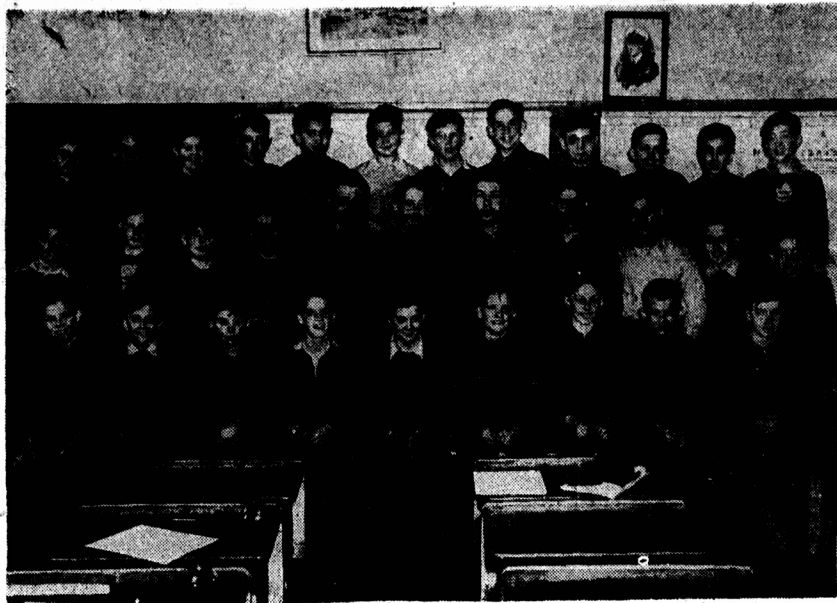
The blasts killed nearly 600 persons, and injured 3000 more. Thousands were homeless as their wood frame houses collapsed from concussion. The blast started huge fires at the waterfront, as chemical plants, warehouses, oil refineries and oil storage tanks ignited. Property damage was estimated at \$50,000,000.

But in less than a year, Texas City has "come back." Except for the dock area, where rubble is still being cleared away, hardly a scar of the terrific explosions remains. Behind this amazing reconstruction is the story of how fire insurance business brought millions of dollars to the aid of Texas City business men and householders, to make recovery possible.

Immediately after word of the explosion reached New York, the

(Continued on Page 3)

### Queen Square School Pupils



GRADE VI

First Row, left to right: Pat McWade, Bernard Connolly, Bobbie Lund, David Soper, Fred Duncan, Roland Richard, Francis Smith, Jack Duffy, Reggie McIntyre.

Middle Row (left to right): Bobbie Kelly, Carl Tierney, Alfred Arsenault, William Griffin, Alan Longaphie, Robert Letourneau, Reg. Fitzgerald, Raymond Hynes, Joseph Redmond, Jack McDonald, Melvin Lawlor.

Top Row (left to right): Billie Kelly, John Gillis, Louis McDonald, Paul McEachern, Wilfred Shepherd, Stephen Rush, Robert Arsenault, Bernard McGuigan, Joseph Somers, Bobbie Kiggins, Fred Shepherd, Billie Duffy.

—Photo by Garnham.

### Canadian Gardens-1948

(By Gordon Lindsay Smith)

#### For a Real Display

It is surprising how little it costs in time or money to have a really big bed of massed annual flowers, something that will really attract interest and attention. One should not crowd these things. Leave a foot or more between all but the tiny types. Indeed in very long borders along roadways or paths there should be sufficient room to permit much of the early cultivation with a hand-drawn or tractor-operated cultivator.

First, the bed should be dug or cultivated thoroughly at least twice before the annuals are sown or set out. This gets rid of the weeds and gets the soil in good shape. For a long bed three feet wide is about a minimum requirement. Into this one can plant dozens of different type annuals, with the smaller things generally at the front, the bigger things at the bottom. For tiny things like French Marigolds, allow about ten inches between, and for the biggest things like cosmos, full-size zinnias, etc., two and half to three feet is not too much room. A solid bed of one kind of flower in various colors makes a most effective display. Petunias and zinnias are especially suitable for this purpose.

#### Thinning is Important

A most important job, after the plants are up, will be thinning and spacing. This is vital work and applies to either flowers or vegetables.

tables. Crowded flowers will grow thin and spindly, will not bloom freely and the biggest plants will topple over in the first storm. They should have half as much room between as they will grow tall. This means about 4 or 5 inches for things like nasturtiums, less for alyssum, much more for tall marigolds, cosmos or spider plants.

With the smaller vegetables, a couple of inches between plants is sufficient. This applies to leaf lettuce, early carrots, beets, etc. Beans and peas should have from 2 to 3 inches between plants and as all the seed usually germinates it should be planted about this far apart. Rows should be from 15 inches to 2 feet apart. Corn is usually planted from 3 to 6 seeds to a hill, about 18 inches apart each way, or rows 2 to 3 feet apart. Tomato plants require at least 18 inches each way; melons, squash and cucumbers three plants to a hill, and hills about 2 to 3 feet apart.

#### Spread Them Out

One gets quite a thrill out of having the first vegetables or flowers in the neighborhood. But there is also much solid satisfaction in having good and beautiful things from the garden long after those next door are done. Perhaps the commonest mistake of all amateur gardeners is stopping plaiting too soon.

With vegetables, especially, most varieties should be sown at least three times about two weeks apart. This will protect against late frosts or flood damage and will keep a tasty supply of the freshest vegetables coming along. In most parts of Canada it is possible to set out plants and sow seed almost up to the first week in July and still have reasonable expectation of good results. There should be a succession of crops of beans, beets, carrots, lettuce, corn and such things.

#### NORTH WILTSHIRE W. A.

The Easter thanksgiving meeting of the North Wiltshire Auxiliary of the Women's Missionary Society was held at the home of Mrs. Bruce Deacon. The worship service with the theme "God's Love Revealed Through Christian Giving", was led by Mrs. Mitchell and opened by singing verses 1 and 2 of "Look Ye Saints". This was followed by hymn, "Crown Him With Many Crowns". The Scripture reading and meditation was given by the Christian Stewardship secretary, Mrs. Clark. The thanksgiving was received and dedicated by prayer, and the period closed with hymn, "O Zion Haste." The president presided over the business period.

There were seven members present. Books were passed out to read. Letters were read from the Presbyterian secretaries of Press and Mission Circles. A very interesting letter was read from Miss Beryl Morson, missionary in India. The Community Friendship secretary took number of visits made. The supply secretary invited members to her home on Thursday to finish quilting the quilts going to Labrador.

Interesting items about missionaries given by the members, told of the work of Mary Slessor, Dr. Gilchrist, Miss Armstrong and Miss Stewart, Miss Jean Donaldson, and of Mrs. Taylor's visit to the Chinese Missions.

The program on church relief abroad showed that mercy, sympathy and service for those in need are manifestations of Christian love, and "What doth the Lord require of thee, but to love mercy". St. Matthew 23-31 to 48 was then read. This was followed by the Lord's Prayer in unison.

The meeting closed with the hymn, "Now May He Who From the Dead," sung as a benediction.

#### GLEN VALLEY W. I.

The Glen Valley W. I. held their March meeting at the home of Mrs. Leslie MacDowell.

The President presided, meeting opened with the ode followed by the Creed in unison. Roll call was answered by eight members there were two visitors present. Collection amounted to 90 cents.

Minutes were read, approved and signed. Correspondence was read. Proceeds from Institute apron \$3.75. Received \$1.25 Government Grant. A set of dishes was bought for a family who lost their home by fire. It was moved and seconded all bills were paid. It was moved and seconded that \$5.00 be sent to the Cancer Fund.

Sick Committee gave their report, new sick committees—Mrs. Norman MacDowell and Mrs. Whitfield Abbott. Program Committee, Miss Aletha Graham and Mrs. Ella Abbott. Mrs. Whitfield Abbott invited members to her home for next meeting. Roll call to be answered by naming your favorite fruit. Meeting closed with the King. Lunch was served by the hostess assisted by Mrs. Sterling MacLean. Program Committee took charge.

#### GLEN VALLEY SCHOOL

Report for March. Grade VIII—1. Hazel Higgins. Grade VII—1. Shirley MacLennan. 2. Edward MacDowd. Grade VI—1. Robert Hickox. Grade V—1. Jean MacLennan. 2. Lois MacDowell. Grade IV—1. Franklin Hickox. 2. Lloyd MacLennan. 3. Irene MacDowell and Aubrey Morrell (equal). Grade III—1. Freeman MacLennan. Grade II—1. Donald Hickox. 2. Reggie Nicholson. Pupils with an average over 90 per cent—Shirley, Jean, and Fre-



TRY THIS NEW DISH DARLING!... NO! I DON'T WANT ANY!!

### It's hard work to love a grouch...

Have you ever noticed how often the men with sunny dispositions seem to have "all the luck"... in love or in business? It would be odd if they didn't! It is hard work to love a grouch.

If you want to be happy (and beloved), one thing you certainly must avoid is that "jumpy," irritable,

depressed feeling constipation causes. There is a simple, pleasant precaution you can take. Eat Kellogg's All-Bran every day. It is guaranteed on a double-you-money-back basis to keep you regular naturally. No wonder nearly one out of every two Canadian families now serves All-Bran. Get some today.

Guaranteed to KEEP YOU "REGULAR" NATURALLY\*



\* OR DOUBLE YOUR MONEY BACK

### Rhubarb For Flavour And Color

The controversy about whether rhubarb is a vegetable or a fruit goes on and on in some circles but the homemaker is satisfied to consider it the first fruit of spring and use it often.

The tender, pink, stalks of rhubarb are relished when simply stewed and served as sauce but there are dozens of delicious fruit desserts which are doubly pleasing when made with early rhubarb.

#### RHUBARB SAUCE

6 cups rhubarb  
1/2 teaspoon salt  
1/2 cup sugar  
Wash rhubarb, cut in 1-inch pieces but do not peel. Cover with boiling water, let stand 30 minutes, drain well. Complete cooking by using one of the following methods.  
Double Boiler Method: Cook rhubarb with salt in a closely covered double boiler for 25 minutes. Remove from heat. Add sugar, stir and let stand until sugar is dissolved. Chill. Six servings.  
Oven Method: Cook rhubarb with salt in a covered casserole in a moderately hot oven, 375°F, for 30-40 minutes. Remove from oven, add sugar and stir. Cover and let stand until sugar is dissolved. Chill. Six servings.

Either of these methods will result in a sauce that is broken down and is excellent for serving on cottage pudding, gelatine desserts or blanc-mange. If it is desirable to keep the shape of the pieces or rhubarb the sugar should be added before cooking.

#### RHUBARB-BANANA PUDDING

4 cups rhubarb, cut in 1/2 inch pieces  
1-3 cup sugar  
3 bananas, sliced  
1 cup fine dry bread crumbs.  
2 cups milk  
3 eggs slightly beaten  
1/2 cup sugar  
1/2 teaspoon salt  
1 teaspoon vanilla  
Combine rhubarb with sugar and let stand 10 minutes. Add bananas and mix well. In a large greased baking dish, place a layer of fruit and sprinkle with one-half the bread crumbs. Cover with remaining fruit and top with remaining crumbs. Combine the milk, eggs, sugar, salt and vanilla and pour over fruit. Oven-pouch in a moderate oven, 350°F, for 1 hour. Eight servings.

man MacLennan, Robert, Franklin, and Donald Hickox, Lois MacDowell and Reggie Nicholson.  
Perfect Attendance—Shirley and Freeman MacLennan, Irene MacDowell.  
Teacher: Aletha Graham.

#### RHUBARB LONG CAKE

3 cups raw sliced rhubarb  
1/2 cup sugar  
1 1-2 cups sifted all-purpose flour  
Or 1 2-3 cups sifted pastry flour  
3 teaspoons baking powder  
1/2 cup sugar  
1/2 teaspoon salt  
1/2 cup shortening  
1 egg  
1/2 cup milk  
Topping...  
3 tablespoons shortening  
3 tablespoons sugar  
2 tablespoons flour  
Sprinkle the 1/2 cup sugar over prepared rhubarb, let stand. Mix and sift flour, baking powder, sugar and salt. Cut in shortening using pastry blender or two knives. Beat egg, add milk and stir into flour mixture, blending well. Spread dough in a greased 8" x 6" cake pan. Cover with sweetened fruit. Topping: Cream together fat, sugar and flour and sprinkle over fruit. Bake in a hot oven 400°F about 45 minutes. Six to eight servings.

#### WELSH GOLD

Many people were surprised to learn that Welsh gold was used in the manufacture of Princess Elizabeth's wedding ring, being still under the impression that gold is found only in Africa and other well-known gold-producing lands. As a matter of fact, the Romans were the first to mine gold in the Welsh hills, just as they were the first to work lead and iron mines and to burn British coal. Some of their gold-mining ventures are traceable today in the remains of aqueducts and water-courses which they constructed.

#### DAINTY EDGINGS



DESIGN NO. 1130

Daisies, tulips, star flowers and crosses are pretty edgings created on handkerchiefs. Pattern No. 1130 contains complete instructions. Needlework Book 20a. To order: Send 20 cents in coin to Needlework Bureau, Charlottetown, Guardian, Design No. 1130.

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To cut Spring Cleaning work right in half, just get 2 packages of SPIC and SPAN now—today—before you forget it! Then you're ready. You'll not run out of SPIC and SPAN in the midst of a cleaning job! You'll be delighted the way woodwork, window sills, screens, porch furniture, outdoor paint, the refrigerator—all such things will sparkle in half the time—because you don't rinse or wipe dry!  
It's as easy as this! Simply dissolve 3 heaping tablespoons of SPIC and SPAN per gallon of hot water... wring out a soft cloth well (enough so it doesn't drip)... then just whisk away the dirt. There's No Rinsing! No Wiping!  
SPIC and SPAN is safe, too—safe for paint and hands. Act now! Get those 2 packages of SPIC and SPAN today!