

The Neighbors By George Clark

"All I know is if I keep sounding my horn long enough they finally start moving again."

The History Of Pancake Day, Or Shrove Tuesday

Pancake Day, which falls on Feb. 26, 1952, is a centuries old traditional holiday. Even older than Pancake Day, however, are the pancakes for which it is famous, and the Lenten Season which it immediately precedes. Pancake Day is always the Tuesday before Ash Wednesday, the start of Lent.

Although they did not realize what they were doing, men and women in the Neolithic Age (the Stone Age) created a food which was destined to be the main dish for this world-wide celebration. They made, on their crude hot stoves, the world's first pancakes, from ground up wheat and corn.

The pancake was actually the first known form of cooked bread. Naturally, in this third interglacial period, nothing was known of leavening agents. The cave men discovered that moistened ground grain baked on stones made a very good pastry. This, of course, was the pancake—which still delights the hearts of millions every day.

"Shrove Tuesday"

Pancake Day, as we know it today, originated in the year 1000 A.D. At this time, an English clergyman, Abbot Aelfric set forth the proclamation that "in the week immediately before Lent

everyone shall go to his confessor and confess his deeds, and the confessor shall so shrive him as he may then hear by his deeds what he is to do."

This proclamation by the Abbot resulted in wide observance of "Shrove Tuesday" which soon became, in addition to a period of confessing, a day of merry-making in many parts of the world. Shrove Tuesday, of course, soon became popularly known as Pancake Day.

In old England it was quite an event when housewives flocked to churches on Pancake Day to be "shriven" or absolved of their sins. At the tolling of the bell in the morning, it was customary for the housewife to drop whatever she was doing and hurry to the confession. Since this was also the day for feasting and eating pancakes in small towns, the holiday cakes soon became known as "shriving cakes" because they were made on the day the women were "shriven" of their sins.

Symbolic Ingredients

These early pancakes were made of four symbolic ingredients: eggs for Lenten Sacraments; flour for the staff of life; salt for wholesomeness; and milk for innocence. The house-

wives all made their pancakes according to this precise formula. It also gave them an opportunity of using up their supplies of surplus fats before entering the Lenten season.

One day, over 500 years ago, as legend has it, a wife in Olney, England started baking her pancakes rather late. They weren't quite finished when the church bell rang, but she hurried off to the "shriving", carrying her griddle and pancakes with her. It was this incident, in the year 1446, that led to the start of the famous Olney Pancake Day Race.

The villagers were much amused at the sight of this housewife racing through the street. Flipping her pancake in the skillet. They decided that a Pancake Day Race from the village up to the church, contested over a 415 yard course, should be an annual event.

Pancake Day Derby

Each year since, for 507 years, housewives of Olney have gathered at 11:00 o'clock for their annual Pancake Day Derby to the church steps. Two years ago the housewives of the town of Liberal, Kansas, U.S.A. challenged the women of Olney to an international Pancake Day Race, and this has now become a regular annual event.

In Germany Pancake Day is called "Fastnacht Day", which literally translated means "Day before fasting"; while in the Mediterranean area and in many French and Spanish speaking countries, Pancake Day is re-

ORWELL COVE SCHOOL
Report for January

Grade X — 1. Mildred MacLeod. 2. Eileen Rooney.	Grade VIII — 1. Donald Nicholson. 2. George Smith.	ending January 31, 1952: Mabel MacLeod.
Grade IX — 1. Clayton Cook. 2. Georgina McKenna.	Grade VII — 1. Annette Morrissey.	Highest Average: Mildred MacLeod, 83 per cent.
	Grade VI — 1. Rita Grant. 2. Raymona Smith.	Teacher — Thelma MacDonald
	Grade V — 1. Winston MacLeod. 2. Jean Nicholson.	
	Grade IV — 1. Robert Grant. 2. Gerald Morrissey.	
	Grade III — 1. Mabel MacLeod. 2. Wilma Nicholson.	
	Grade II — 1. Billy Smith.	
	Grade I Sr. — 1. Audrey Grant.	
	Grade I Jr. — 1. Robert Nicholson, James Morrissey, (equal).	

Perfect Attendance for term

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NEXT TUESDAY IS Pancake Day!

(Shrove Tuesday FEB. 26th)



Treat Your Family to CROWN BRAND and AUNT JEMIMAS!

Get your griddle ready, Mother! Ready to make stacks and stacks of light, fluffy, golden-brown Aunt Jemima Pancakes—topped with delicious Crown Brand Corn Syrup. Young and old alike will relish this traditional Pancake Day feast . . . so easy to make, and so economical, too. Be sure to buy Aunt Jemima and Crown Brand this week.

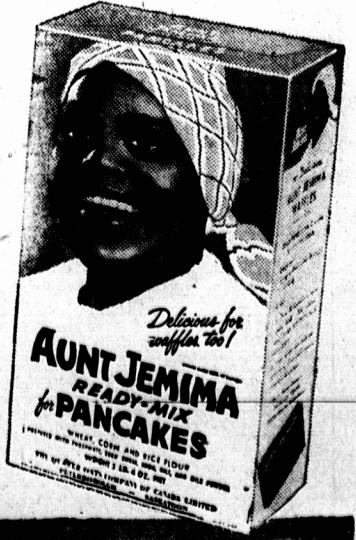
CROWN BRAND CORN SYRUP



Your pancakes will taste better if you top them with delicious Crown Brand Corn Syrup. You'll never know how superbly tasty pancakes can be until you do! When you shop, look for the easy-pouring cone-top tin bearing those words of quality—Crown Brand.

AUNT JEMIMA PANCAKE FLOUR

It's easy as 1-2-3 to make fluffy-light Aunt Jemima Pancakes. Just add water (or milk) to the Aunt Jemima Ready-Mix. Stir, and pop 'em on the griddle! See full directions on the package. Buy Aunt Jemima Ready-Mix this week! The Red box for Pancakes—the Yellow box for Buckwheat Cakes. Reg. Size or 3 1/2 lb. Economy Bag.



FREE RECIPES—Aunt Jemima and Jane Ashley will gladly send you their latest pancake and other appetizing recipes. Mail requests to Home Economics Dept., Box 100, Peterborough, Ont.