

Household Scrapbook

By Roberta Lee

Safely Sealed

If one is going away on a trip, many of the articles of food, such as fruit cakes, spices, tea and coffee, and other foods kept in tins or jars can be saved until your return by sealing them with some wet-proof adhesive tape. This prevents any moisture and air from getting to the food.

Ink Stains

Fresh ink stains can usually be removed if the spots are soaked in old milk and the milk changed as fast as the ink discolors it.

Chicken

A delicious flavor can be given to chicken if a few slices of bacon are placed on top of it when roasted.

How Can I...?

By Anna Ashley

Q. How can I renew an oil mop after washing?
A. Into a tin box large enough to contain the mop pour 2 table-spoons of paraffin oil, or 1 table-spoon each of linseed oil and spirits of turpentine. Tip and turn the box until the interior is fully coated and then pour off the surplus. Put the mop into the box, cover, and allow 48 hours before using.

Q. How can I retain the luster of piano keys after washing them?
A. Wring the cloth out quite dry so as not to get any water in between the keys. Polish with a clean dry cloth after washing, and the luster on the ivories will be retained.

Q. How can I soften glue that has hardened?
A. Glue that has become hard and dry in the bottle can be softened with a few drops of glycerine.

ELLEN'S DIARY

Walking the mile along the fields between, this evening we came to, and returned from Alberia... came there in an afterglow, even then giving away in the twilight of dusk and homed in the magic of night. Stars were being withheld then and the moon set above familiar places—mill and pond and hilltop was veiled in cloud.

Quiet and lonely at this season are the fields which spread for us that strange touch of Home beneath our feet. It is an intangible but satisfying sensation that comes to one as she slips through the strands of fence at a boundary of farm. This ground... this piece of land, large or small, is our own.

Why, here in this very piece of hayland we cross, we once helped to gather what we with James remember as "That good crop of potatoes." We can fancy the team in the digger, the sound of the farm-carts, the voices of the workers. And James saying as the sun commenced to turn to the west, "Don't you think it's about lunch-time, Ellen? Then let's have it in this sheltered spot over here!" And there—in that field next? Never before had we such clover as grew there one summer... we did the raking of it with Nell-mare, Younger both than now. And the cattle pastured just beyond on the slope by the stream. Those darkish spots in the twilight there? But no, we found the herd in substance a few minutes later when stealthily we entered a stable where the day's choring was being brought to a close.

Lights were on, turning the now deepening indoor gloom into day. Unaware of an audience, James held the leading-rope of a calf as it nursed a sturdy red animal, one of the several new faces we were to greet. What caused James to turn? A slight rustle of moving? A shadow on the wall? We do not know. But we remember the smile that broke and spread. And the small ones, Granddaughter and Mack left their play in the mound of hay on the feed-floor, to hail us happily.

And presently with the two farmers besides we were conducted on a tour along stables and pigsties. What fun it was.

"This is the way you tell how good they are!" Mack the alert, past-three lad offered, giving a fat heifer a professional crip. "That," he smiled in a display of white teeth, "is the way Granddaddy does it!" Nuzzling of pigs with pixivish ears and saucy sters regard new visitors to the pens.

There's just one thing we shouldn't be able to see—it's much too dark there now to see them clearly." Granddaughter sighed when finally we turned our steps to the House across the Lane, "the row of Snowdrops down in the border!"

Another Spring; another Good Friday... reminded... said, "I saw the Son of God go by Crowned with the crown of thorn. 'Was it not finished, Lord?' I said.

"And all the anguish borne?" He turned on me His awful eyes: "Hast thou not understood? Lo! Every soul is Calvary. And every sin a Road."

Until Saturday—Diary—Good-night...

Modern Etiquette

By Roberta Lee

Q. What is the proper way for a girl to refuse a dance?
A. Say, "I am sorry, but I have this dance." If true. Otherwise, she may say, "Thank you, but I am sitting this one out." In either case the girl should decline graciously and with a smile.

Q. Is it essential that the fathers of the bride and bridegroom be part of the receiving line at the wedding reception?
A. It is neither "essential" nor proper for any of the male principals, other than the bridegroom, to stand in the receiving line.

Q. Is it proper for a dinner guest, when he has finished a meal, to push his plate a little away from him to signify that he has finished?
A. Definitely not. The dishes should never be moved by the guests.

Morning Smile

Simplified

Do you ever have rows with your wife?
"We used to until we realized I was wrong."



DOROTHY DIX'S COLUMN—

Heartless Stepfather

Profits Financially From Marriage, But Would Get Rid Of Children

DEAR MISS DIX: My first husband was killed in service, and after five years of widowhood I remarried. That was seven years ago and my girls were small. Both are in high school now. In the beginning, my husband was a fine father, but he has changed. He doesn't like the children—they have no love or respect for him, and he grieves over every cent he spends on them. I had a bank account when I married him, but that is gone now. I truly love him, even now, but my children will always come first. He wants me to send them away, but that I'll never do.



Muriel Nilson

DEVOTION TO CHILDREN

ANSWER: You say the children come first with you, but every sentence in your letter belies the fact. Several times you repeated the statement, "I love the guy and can't live without him!" No matter how much he shows his open dislike of your youngsters, you persist in your avowals of devotion. Obviously, therefore, you intend continuing to cater to him. That's been your fault from the beginning. You turned over what money you had, have handed him the small income you receive, completely ignoring the fact that it actually is for the support of the girls, and not the entertainment of their stepfather. If this be devotion to your children, heaven deliver the youngsters from your maternal solicitude. What you should do is clear enough; but it is equally clear that you have no intention of doing it.

DEAR MISS DIX: At 53 my husband still thinks he's a Romeo. We've been married 30 years, have four children and five grandchildren. His job involves a good deal of traveling, and on the last trip he came home and announced that he'd like a divorce since he had fallen in love with someone else. I refused, and he said all he would have to do is wait seven years and the divorce would be automatic. Is this true?

ANSWER: Your husband's knowledge of divorce laws is about as confused as his conception of marital love and fidelity. You are quite right to refuse his plea for a divorce; he'll recover from the infatuation in due time and will return home, a wiser man.

DEAR MISS DIX: My boy friend has asked me to go steady, but I know my mother won't approve. I'm 17 and he's 19.

ANSWER: Your mother probably believes that now, as in the past, "going steady" is tantamount to an engagement. Since two dates constitute steady dating today, practically every teen-ager is in the process of going steady. It's an unwise procedure, but apparently it is firmly entrenched until a new dating system develops. However, don't keep the fact a secret from Mom under any circumstances. Talk the matter over with her. A frank presentation of both sides of the problem will clear matters for both of you.

DEAR MISS DIX: I am friends with two young men, Ned and Charles, who share an apartment. I am especially fond of Ned, but Charles is the one who likes me particularly, with the result that he does everything he can to turn Ned against me. They are always together, and Charles seems to be the dominant personality of the two. Should I speak to either one about the situation?

ANSWER: I think you are wasting time and attention on both.

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That Body Of Yours

By James W. Barton, M.D.

POSTGRADUATE COURSE IN DIABETES

Since Drs. Banting and Best, University of Toronto, discovered insulin in 1923, thousands of lives have been saved. It has been well said by Dr. E. P. Joslin, Harvard University, that "no one need die of diabetes" and many take it for granted that diabetes and its treatment is understood by all physicians.

It may come as a surprise then to learn that much about diabetes and its complications is unknown. In fact it was arranged to give a postgraduate course in diabetes at the University of Toronto beginning January 19, 20 and 21, 1953, under the auspices of the American Diabetes Association. This postgraduate course, under the chairmanship of Dr. Edward L. Boritz, has as its clinical director Dr. Ray F. Farguharson, professor of medicine, University of Toronto. Dr. Andrew L. Chute, professor of pediatrics, University of Toronto, is Associate Clinical Director.

While it is not possible to give the names of all the outstanding members of the staff, some idea of the completeness of the program

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Cook's Corner

DINNER OMELETTE

Six eggs, 6 tablespoons milk, 1/2 teaspoon salt, 1/2 teaspoon cream of tartar, pepper. For the sauce: 1/2 lb. mushrooms, 2 raw tomatoes, 1/2 green pepper, very small clove garlic, 1/2 teaspoon salt, 1/2 teaspoon pepper, 4 tablespoons butter or other shortening.

Beat whites in large bowl until foamy; sprinkle over cream of tartar and beat until very stiff. Transfer beater to bowl containing yolks and beat 1 minute, then add salt, pepper and milk, gently fold yolks into whites. Pour into heated large frying-pan containing 1 1/2 tablespoons hot melted butter; after 1 minute reduce heat and cook about 10 minutes or until golden brown underneath.

Transfer to oven of 350 deg. Fahr. and bake 6 minutes or until dry on top. Fold over turn out on hot platter.

Quickly prepare the sauce: Melt the shortening, add green pepper cut in 1/2-inch squares, sliced mushrooms and saute 2 minutes. Add peeled and sliced tomatoes, salt, pepper and finely sliced garlic. Simmer about 6 minutes. Serve this over or between or at side of omelette. The sauce should be made while omelette is baking, for omelette should be served as soon as it is done or it will collapse.

Better English

By S. G. Williams

1. What is wrong with this sentence? "In what line of business is he engaged?"
2. What is the correct pronunciation of "demonstrative"?
3. Which one of these words is misspelled? Occurrence, occultist, occultist, ocarina.
4. What does the word "horrific" mean?
5. What is a word beginning with po that means "ostentatious demeanor"?

- ANSWERS
1. "Omit 'line of'." 2. Accent second syllable, not the first. 3. Occultist. 4. Causing horror; frightful. "Let us eliminate these horrific thoughts." 5. Pomposity.

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Gets several Baking Prizes at Antigonish Fair

The sturdy forebears who settled Antigonish County left a rich tradition in the home arts. And a look over the baking section at Antigonish Fair will assure you that the present generation is not letting them down! It's a hard choice for the judges, with so much fine baking. But when it's all decided you're bound to see the name of Mrs. W. D. MacIntosh prominent among the winners.

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