

from extermination. Their religious and political institutions had also disappeared. To the Palestine alone could be given a gleam of hope for the Chosen People."

Arabs, on the other hand, with anger the Jewish on of the land over which have held sway for so many years. There was a people in Europe which made its home where it today for a longer time the Muslim Arabs have in Palestine. Also the had a burning sense of nation that they and they were asked to give up country to the Jews be- other countries were un- to make homes for even more Jews. It was sup-

posed to be no secret that a great part of the American enthusiasm of Zionism springs from a desire, both among American Jews and American Gentiles, to have an alternative constructive policy instead of increasing the Jewish population in the great American cities. To the Arabs, what had happened could only look like a peculiarly flagrant example of the stronger countries victimizing a people they judged too weak to repel a great injustice. They saw the whole western world as prepared for its own political convenience to disregard their fundamental right to what is an Arab country.

The plan of partition of Palestine, whereby the Jews would be isolated in three separate very vulnerable states, Father Green saw as a most unsatisfactory arrangement both from

the standpoint of Jews and Arabs.

"The situation is fraught with such danger," declared Father Green in conclusion, "that it need occasion no surprise if the United Nations were to shelve the whole plan to partition Palestine."

Father Green was introduced by Charles P. Balagno and was thanked for his address by President O. G. Stuart.

LONDON, 7.—London's gasoline buses—about 4,000—are to be fitted with a device to stop interference with television reception. Electric discharges of spark plugs cause white smears on television screens.

It takes from 16 to 20 weeks to design and build a new drill press for an automotive production line.



FLEEING FROM GREEK GUERRILLAS—Carrying their meagre belongings on their backs, a Greek family enters the town of Filates in government-held territory following a five-day trek from an area dominated by guerrilla forces. The nine-year old, barefoot girl made the long hike with an 80-pound pack. Her brother, a tot, completed the journey on his own feet.

REFUSAL OF EISENHOWER

"I could not accept the (presidential) nomination even under the remote circumstances that it were tendered me," said General Dwight Eisenhower. "My decision to remove myself from the political scene is definite and positive."

"It would be unalloyed tragedy if future military commanders were selected with an eye to their potentialities in the political field. It is my conviction that the necessary and wise subordination of the military to civil power will be best sustained when life long professional soldiers abstain from seeking high political office."

"Politics is a profession: a serious, complicated, and in its true sense, a noble one. In the American scene I see no dearth of men fitted by training, talent and integrity for national leadership."

ST. JOHN'S, Feb. End. (C.—G. W. Askew, a fruit grower, has invented a machine which will separate good seed peas from bad ones—known in the trade as "rogues."

The Markets

Vegetables	
Sweet Potatoes, 2 lbs.	.39
Hubbard Squash, lb.	.08
Danish Squash, lb.	.08
Spanish Onions, 2 lb.	.23
Parsnip (unwashed) 3 lbs.	.23
Turnips, lb.	.05
Mushrooms, lb.	.63
Garlic, lb.	.70
Cabbage, new, lb.	.09
Beets, 3 lb.	.25
Sugar	
White, lb.	.10
Golden Yellow, lb.	.10
Fresh Milk	
Quart	.20
Pint	.11
Cream, 1/2 pint	.18
Eggs	
Grade A:	
Large, carton, doz.	.56
Medium, doz.	.54
Fish	
Halibut, lb.	.40
Salmon, lb.	.42
Cod, fresh ling, lb.	.25
Black Cod, smoked lb.	.40
Smoked Kippers, lb.	.22
Butter	
First Grade, lb.	.72
Milk	
Evaporated Milk,	
16-oz. tins, 2 for	.29
Case	6.65
Flour	
Pastry Flour, 7 lbs.	.53
Flour, 49's, No. 1 hard wheat	2.99
Flour (24's)	1.58
Tea and Coffee	
DeLuxe Quality, lb.	1.07
Coffee, lb.	.59
Juices	
Tomatoes, 20-oz.	.15
40 oz.	.33
gallon	.59
Apples, 20-oz. tin, 2 for	.25
40 oz.	.34
Orange, 20-oz.	.15
Blended (orange and grape fruit) 20-oz.	.15
48-oz.	.35
Canned Fruits	
Apricots, 20 oz.	.33
Cherries (fancy) 20 oz.	.37
Loganberries, 20-oz.	.41
Peaches, choice	.27
Canned Vegetables	
Dill Pickles, gal.	1.75
Cut Green Beans, fcy each	20
No. 3 Peas, fcy.	.25
Mixed Vegetables	.19
Diced Beets, tin	.15
Wax Beans, choice	.18
Mixed Peas and Carrots	.19
Pumpkin	.18
Corn, choice	.20
Corn Niblets	.24
Baked Beans, per tin	.21
Fruit	
Emperor Grapes, lb.	.20
Apples, cooking, 3 lb.	.29
Fancy Apples, 3 lbs.	.35
Grapefruit, Texas (white),	
96's, 4 for	.25
(pink), 96's, 3 for	.29
Lemons, large, doz.	.49
Oranges (Navel)	.25 - .49
Dates, pitted, lb.	.25
Anjou Pears, 3 lbs.	.31
Cranberries, lb.	.35
Lard	
PPure, lb.	.32
Shortening	.35
Soap, face, 2 for	.17
Laundry, cake	.08 - .25
Sunlight, cake	.09
Glaze Fruit	
Cherries, 1/2 lb. pkt.	.39

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Good Eating for the Lunch Boxes!

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ALL-BRAN RAISIN BREAD

1 egg
1/4 cup sugar
1/4 cup molasses
1 cup sour milk or buttermilk
2 tablespoons melted shortening

1 cup Kellogg's All-Bran
2 1/2 cups sifted flour
2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 teaspoons soda
1/2 cup chopped raisins

Beat egg well. Add sugar, molasses, milk, shortening (melted and cooled) and All-Bran; mix well, let stand until most of moisture is taken up. Sift flour, baking powder, salt and soda together; add to first mixture with raisins; stir only until flour disappears. Bake in greased loaf pan lined with waxed paper in moderate oven (350°F.) about 1 hour.

Extra good and so different! This rich brown loaf has that delicious nut-like flavour only Kellogg's All-Bran can give... and that marvelously soft, light All-Bran texture. Perfect for the lunch boxes because it's packed with nourishment and keeps fresh. Clip the recipe now.

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APPLESAUCE IS GOOD TO EAT

With roast pork, goose, duck, baked ham or
sausages. As a topping for milk desserts, such
as tapioca, rice and custard puddings. Spread
on hot buttered toast for breakfast. With
fingerbread, as a supper dessert. In an apple
omelet. Make a foamy omelet and before
folding, spread with warm applesauce. Fold
and serve.

BAKED HAM WITH STUFFED APPLES

Trim off a portion of the fat from a slice of
ham, one inch in thickness, if there is an
excess of fat. Place in a shallow baking-pan.
Rub with brown sugar. Dot with whole cloves.
Place around ham. Place around ham.
Put one teaspoon seeded and cut raisins in
each cavity. Fill with brown sugar. Dot with
butter. Pour in half a cup of boiling water.
Cover and bake until the meat is tender.

RED APPLE CUP SALAD

Select red B.C. Apples. Wash and core. Scoop
out centres and mix apple with salad dressing.
Put apple cups in a bowl of cold water to
prevent discoloration. Toss apple pulp, dressing
and cottage cheese together lightly. Dry apple
cups and fill with salad mixture. Garnish
with chopped walnuts and a bit of parsley.

APPLE TURNOVERS

Roll pie crust into rounds about the size of
a large saucer. On one-half of pastry round,
arrange layers of thinly sliced B.C. Apples.
Sprinkle with a mixture of sugar, cinnamon
and a little salt. Dot with butter. Moisten
lower rim of pastry. Bring top part over apples.
Press the two edges firmly together with tines
of a fork. Prick top crust, so that steam can
escape. Bake in a moderately hot oven (375°
to 400° F.) for about 20 minutes, or until
apples are tender.

APPLE UPSIDE-DOWN CAKE

Yields 6 servings.

- 1/4 cup butter
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 2 to 3 B.C. Apples
- Cinnamon mixed with a little sugar.

Warm butter and cream it into sugar. Add
well-beaten egg and vanilla. Sift dry ingredients
together and add alternately with milk to
first mixture. Butter bottom and sides of bake-
dish. Peel and core apples. Cut into half-inch
slices, so they resemble pineapple rings. Arrange
these apple slices on bottom of bake-dish.
Nuts or cherries may be used to fill centres
of rings. Sprinkle with sugar and spice mixture.
Pour cake mixture over apples. This batter
is rather thick and may need to be smoothed
on top with a knife. Bake in a moderate oven
for 45 minutes. Loosen sides of cake and
turn it upside down carefully. Serve hot.

APPLE TAPIOCA

- 1/4 cup fine tapioca (or sago)
- or 1/4 cup pearl tapioca
- 1/4 teaspoon salt
- 3 cups milk
- 6 small B.C. apples
- Brown sugar.

Cook tapioca with salt and milk in top of
double boiler until tapioca is transparent.
Core and pare apples. Stick three or four
cloves in each. Arrange apples in buttered
baking dish. Fill cavities with sugar and pour
cooked tapioca over apples. Bake in a moderate
oven until apples are tender. Serves six.
If using pearl tapioca or sago, soak in some
of the milk for several hours before cooking.

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