



**INFECTED PREMISES**—This is the farm of Leonard Wass of McLean, Sask., where the outbreak of foot-and-mouth disease in the Regina area was first discovered. The barn housed his herd of 37 cattle which will be destroyed in the slaughter program being carried out to eradicate the disease. (CP Photo)

## Modern Education And Christian Community

(Prepared on behalf of the Ministerial Association by Canon B. Prockter)

A Christian community not on its toes will allow itself to be pushed into some obscure corner of life to say prayers and preach sermons. It will agree with those who say that education of politics or industry are not church business. But the Unity of all life under the One Purpose and the One Redemption does not allow that anything is outside the purview of the Christian Faith. Therefore, we have something positive to say and do about modern education.

We believe that the Christian attitude of mind and heart matters supremely in the school. Whether Bible teaching is possible or not, Christian concern of life and for individual personality is at all times possible and necessary. There are innumerable things which state regulation can neither bring about nor enforce and these things make all the difference.

In the world of our time, with its mechanization and industrialization, the family is not the important unit of society that it used to be. For millions there is no such thing as properly ordered family life. So, for the child, the most powerful factor is the school. Every young Christian should consider whether to give his or her life in the teaching profession. Facilities are there for great service and great usefulness for the good of this nation and all nations. Everything now depends on those who offer themselves to do the work. And the rest of us must accord all proper sympathy and support that the right kind of education may flourish more and more among us.

Mrs. Stewart Donaldson returned to the city on the Prince George yesterday from a trip to Vancouver.

### Mrs. James Mason Compares Blue Bonnet — It's Best Sealer!



Try this idea from Mrs. James Mason, Compare Blue Bonnet Margarine with any spread at any price. Like the famous actor's wife and novelist, you'll love the delicate, sunny-sweet flavor of Canada's fine-quality all vegetable margarine. You'll appreciate Blue Bonnet's nutrition. And you'll welcome its real economy. So buy BLUE BONNET and get "all 3" — Flavor! Nutrition! Economy! Use it in cooking, on vegetables, as a delicious spread. Blue Bonnet Margarine is sold in two types — regular economy package with color water, and also in the famous YELLOW QUIN bag for fastest, easiest color.

## ... HOUSEKEEPING ...

### TIME FOR MAPLE SYRUP, HONEY AND LUSCIOUS HOT BREADS

It's time for hot breads to be back on the table. It's maple syrup time and what could be better than hot muffins dripping with maple syrup? Every day is honey day so your muffins can be dripping with it.

Homemakers today do not serve some of the good things that our mothers served. Often, they made a graham flour cake. It was made the same as an ordinary one or two egg cake except that graham flour was substituted for white. It was served hot with maple syrup or honey. It was filling too, and made an ideal luncheon dessert.

Hot coffee cake is another dessert which just begs to be eaten with butter and maple syrup, and hot popovers and honey certainly need no build-up. Everyone loves corn bread, so serve it often. It's easy to make, easy to serve and oh! so good. Home economists say that farina may be used in place of corn meal. If your luncheon menus are sometimes a little on the scanty side why not whip up a Johnny cake and be sure to serve lots of Canadian maple syrup and honey with it.

#### Maple Syrup in Small Cans—

Home economists have some new information to pass on. In the past, maple syrup was sold in a gallon can or glass bottle. The bottle was attractive but costly, and a gallon can was a lot of syrup to use. The Quebec producers of maple syrup are for the first time this year selling small cans of maple syrup. These small cans contain 26 ounces by weight of syrup. Maple syrup, which must be sold by weight, must weigh not less than 13.2 pounds per gallon. These small cans should be handy; just punch two holes in the top and pour out the luscious syrup. There's little waste. If these cans of maple syrup have not reached your grocer's shelves, ask him about them.

#### Honey for Hot Breads—

It's not known when mankind first kept bees for the very earliest records show that bee keeping was then already a flourishing industry. In certain countries, notably Egypt, bee keeping was well established four thousand years before Christ and perhaps even earlier. Canadian honey is a luscious food which runs, hines, flowers and bees together produce. The colors and flavors of honey vary with the source of the nectar. Just like ice cream, honey comes in different flavors. White honeys are obtained from clover, basswood, raspberry and fireweed; amber from dandelion, fruit bloom and golden rod and the dark chiefly from buckwheat. Most everyone likes light, mild honey such as clover honey but some are partial to a dark strong flavored honey such as light buckwheat. Home economists state that it's a boon that honey is graded, as it's one food which should be bought according to quality. True, not all is graded, but any honey shipped from one province to another must be graded in Canada according to Federal Government regulations as No. 1, No. 2 and No. 3. Along with this grade, honey is graded according to color as white, golden and dark.

Pasteurized honey may be preferred because it never becomes granular. Pasteurizing the honey gives it a creamy, smooth texture. This honey should not be heated to reliquify it. Special liquid honey may be bought if it is preferred.

#### JENNY CAKE

- 3/4 cup sifted all-purpose flour or 1/2 cup sifted pastry flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup sugar
- 1 cup farina, uncooked
- 2 eggs
- 1 cup milk
- 3 tablespoons mild flavored fat, melted.

Mix and sift flour, baking powder, salt and sugar. Add farina

and stir well. Add beaten eggs to milk. Add melted fat to liquid and quickly combine with dry ingredients. Stir well and immediately pour into a greased 8"x8" cake pan or muffin tins. Bake in moderately hot oven, 375 F., allowing 25 to 30 minutes for cake and 20 minutes for muffins. Serve hot with honey or maple syrup. Yield: One cake 8"x8".

#### SPICED COFFEE CAKES

- 1/4 cup sugar
- 1 1/2 cups sifted pastry flour or 1 1/2 cups less 3 tablespoons sifted all-purpose flour
- 1/4 teaspoon salt
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 egg
- 1/2 cup milk
- 1/2 cup shortening, melted

Mix and sift sugar, flour, salt, baking powder and cinnamon. Combine beaten egg, milk and melted shortening and add all at once to dry ingredients. Stir vigorously just long enough to mix. Half fill greased muffin tins. Bake in a moderately hot oven, 375 F., for 20 to 25 minutes. Serve hot with butter and honey or maple syrup. Yield: 12 medium cakes.

#### GRAHAM CAKE

- 1/2 cup shortening
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups Graham flour
- 3/4 cup milk

Cream fat until fluffy; gradually cream in sugar. Add beaten eggs and vanilla and beat thoroughly until light and creamy. Add baking powder and salt to flour, mixing thoroughly, and add a third at a time alternately with milk, combining lightly. Bake in a greased 8"x8" cake pan in a moderate oven, 350 F., for 40 to 45 minutes. Serve hot with butter and honey or maple syrup. Yield: one cake 8"x8".

If you want to sell it, advert in H. News class. Ad 67-55

#### ANCIENT ORPHANAGE

BEDDINGTON, England (CP)—The historic orphanage in this Surrey town where Henry VIII dined and where the first oranges were grown in Britain, has been sold to municipal authorities. The ancient banqueting halls will be used as classrooms to ease crowding in a nearby school.

#### HOME OF SEALS

The Pribiloff Islands in the North Pacific are the breeding grounds each year for more than 4,000,000 Alaska fur seals.

## Timely RECIPES

#### Savory Rice and Sardine Loaf

- 2 cups cooked rice
- 1/2 cup milk
- 1/2 cup grated American cheese
- 3 1/4 ounce cans sardines, packed in mustard sauce
- 2 hard cooked eggs, sliced (for garnish)

To make 3 liberal cups of fluffy rice; put 1 cup uncooked rice, 2 cups of cold water and 1 teaspoon of salt in a two-quart saucepan and cover with a tight-fitting lid. Bring to a vigorous boil and then turn the heat as low as possible—leave over this low heat for 14 minutes. Turn off the heat. This cooking time results in firm grains of cooked rice. For extra tender grains,

allow the rice to steam—with the heat off—for an additional 5 minutes before removing the lid. Never remove lid nor stir rice while it is cooking. After rice is cooked, remove lid, left gently with fork to allow rice to steam dry to the desired consistency. It is then ready—perfectly cooked—with all the grains separate and fluffy.

This method allows all the water to be absorbed and the full nutritional value of the rice to be retained.

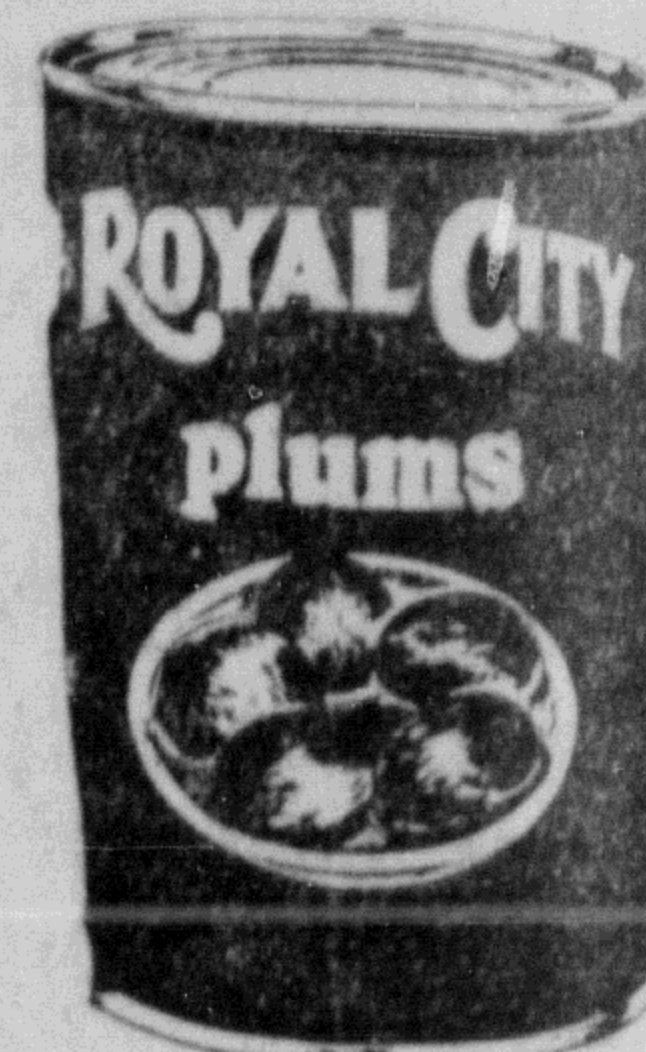
METHOD: Thoroughly grease a 9 1/2"x5 1/2"x3 1/2" oven-proof loaf pan with a thick coating of melted butter or margarine. Mix the rice, milk and cheese. Place 1/3 of this rice mixture in the

bottom of the pan and firmly press with a spoon. Lay 1/3 of the sardines on top of the rice layer. Add 1/3 of the rice mixture. Top with the second 1/3 of the sardines. Press the last of the sardines to garnish the loaf. Place the loaf pan in a 350° F. oven and bake 20 minutes. To unmold, run a knife around the edge of the pan to loosen the loaf. Place a platter on top of the loaf and invert the pan. Gently lift the loaf from the platter. Serve with the individual serving dishes. Arrange egg slices and 1/2 of the sardines around the loaf and on the top. This makes 7 servings.

## "SALADA" ORANGE PEKOE

Canada's Quality Tea

## "Red Plum Pie!"



Ask for...

## ROYAL CITY CANNED FOODS

## Forests that never die

All of us have looked up at bare, logged-over hillsides in this Province of ours. We've seen once green areas now charred and blackened by fire or rusted with blight. This is an all too common picture—a tragic picture of waste and economic loss.

But in the mountains back of Prince Rupert a very different picture is developing. Here are the forests that will never die... timber tracts which are constantly protected and renewed by the Columbia Cellulose Company. We call this new job of ours "tree farming". Here's how it works.

Instead of cutting all the timber at once, we take out selected patches of timber. Surrounding blocks of trees are left standing to re-seed the logged-off lands. Should this natural re-seeding fail, Company foresters replant the area. Long before we need them again there will be a healthy stand of mature spruce and hemlock on the same spot.

Successful tree farming takes time and money. Every year, Columbia Cellulose will spend thousands of dollars on forest care. As the young seedlings grow, they will be protected from fire and pest with every known resource of modern scientific forestry. All cutting for our big mill at Port Edward will take place under government supervision and will provide a major source of government revenue. And these forests remain open to hunters and fishermen to enjoy.

Ours is truly a huge investment. Yet we believe there is no better investment for all of us in this Province than forests continuously renewed... forests that never die.

Columbia Cellulose Company is the first unit of a rapidly expanding Canadian industrial organization. Within a few months, this organization will be combining timber from British Columbia with natural gas derivatives from Alberta to produce a wide range of fibres and other acetate products for Canadians from coast to coast. Our program of continuous forest yield ensures lasting full-time employment for thousands of Canadian workers.

FOR EVERY OCCASION

TAKE  
*Grant's*  
FOR GRANTED



Two Canadian Favourites

DISTILLED AND BOTTLED BY

WILLIAM GRANT & SONS LIMITED  
DUFFTOWN Scotland GLASGOW

This advertisement is not published or displayed by the Liquor Control Board or by the Government of British Columbia.



## COLUMBIA CELLULOSE COMPANY LIMITED

PRINCE RUPERT, B.C.

CLIP AND MAIL TODAY

COLUMBIA CELLULOSE CO. LTD., Standard Building, Vancouver 2, B.C.

Please send me, without charge, the attractive 20-page illustrated booklet "The Story of Tree Farming".

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ Province \_\_\_\_\_