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WILL AVOID HIKERS

CALGARY, May 15—Hitch-hikers will be given a wide berth in the future by Charlie Herman. The Cluny district farmer offered a lift to a stranger who then attacked him with the car crank. Herman, who had \$500 hidden under the driver's seat, succeeded in ejecting the man after a struggle.

WARSAW, May 15—The Ministry of the Interior today prohibited the display of the swastika throughout Poland. The decree bans the uniforms and arm bands of the so-called Young Germans League, a subsidiary of the Nazi Party.

CLEAN UP - PAINT UP and Make Your Garden Beautiful

Of Interest to Women

NEW RHUBARB A GUSTATORY DELIGHT

Marjorie Mills Explains How to Cook It to Preserve Vitamin C

Rhubarb steps into the spotlight today in response to many requests for ways to use this popular fruit.

Don't you love the way rhubarb looks in the spring, all pink and green and tempting? Aside from its pleasantly tart flavor which naturally stimulates the appetite, rhubarb is a good source of important food elements. It has phosphorous, that constituent so necessary for strong teeth and sound bones and the essential Vitamin C. Be careful not to overcook rhubarb, for Vitamin C is destroyed if subjected to too great heat for too long a time, and as little water as possible should be used because it is very juicy.

When you make sauce, be sure not to add the sugar until the plant is tender. Add sugar just before taking off the fire.

The first rhubarb usually has a very tender skin and if well washed, need not be peeled. As the season advances the skin grows tough and stringy and should be removed.

Many of you like to "put up" rhubarb and we've found several new recipes for preserving it, and the others are favorites which you have asked to have repeated.

Rhubarb Marmalade

1 pound rhubarb
1 pound or 2½ cups sugar
1 lemon

Peel the lemon thinly as possible, being careful not to get any of the white rind. Extract the juice of the lemon. Cut rhubarb in small pieces, add to it the outer rind of the lemon and the sugar. Let this mixture stand overnight. Next day add lemon juice and cook slowly for about 45 minutes. Stir frequently. Pour into clean, hot glasses. Cover with paraffin when cold.

Rhubarb Pickle

1 quart rhubarb, peeled and diced
1 quart onions, chopped
1 teaspoon salt
1½ pounds brown sugar
1 teaspoon each ginger, allspice, cloves, and cinnamon
1-2 teaspoon cayenne
1 quart vinegar
Mix ingredients and boil slowly for four hours. Seal in jars.

Rhubarb Betty

Roll graham crackers fine enough to make ¾ of a cup, then combine with one cup granulated sugar and ¼ teaspoon cinnamon. Blend in thoroughly 4 tablespoons softened butter. Dice 3 cups of rhubarb and place a thick layer of this in a greased baking dish. Cover lightly with a part of the crumb mixture. Continue making layers, alternating fruit and the crumbs until all ingredients are used, having the graham cracker mixture on top. Brown 10 minutes in a hot oven (475 degrees F.) then reduce heat (320 degrees F.) for about one-half hour. Cool and serve with whipped cream.

Rhubarb Pie

2 cups rhubarb, cut in ½-inch pieces
1 cup sugar
1 tablespoon flour (optional)
¼ cup water
Pastry

Reserve ½ cup rhubarb, ½ cup sugar, and ¼ cup water. Cook all this together 10 minutes and set aside till pie is baked. Line pastry tin with pastry and add the remainder of rhubarb, sugar and flour well mixed together. Cover top with pastry strips criss-cross fashion, add one strip around the edge to hold all together. Bake in hot oven (450 degrees F.) 10 minutes, placing pie on bottom shelf.

Reduce the temperature to 350 degrees F. and continue baking 40 to 50 minutes or until rhubarb is tender and well-cooked in middle. Remove from oven and add the juice drained from previously cooked rhubarb.

Rhubarb Pineapple Salad

2 cups rhubarb, diced
1 cup sugar
Pineapple juice
1 tablespoon gelatin, softened in cold water

1 cup diced pineapple
Bake the rhubarb (red) with the sugar in a slow oven (300 degrees F.) until the rhubarb is tender, then skim out the pieces carefully. To the juice add enough canned pineapple juice to make two cups. Heat to the boiling point and pour over the gelatin which has been softened in cold water. Pour into a mold which has been wet with

cold water. When the gelatin begins to stiffen, add the pieces of rhubarb and diced pineapple. Chill and serve on lettuce with mayonnaise.

Orange Rhubarb Royal

3 cups rhubarb, cut in small pieces
½ cup quick-cooking tapioca
1 cup orange juice
½ cup hot water
1½ cups sugar
½ teaspoon salt
Grated rind of one orange

Add the rhubarb and tapioca to water and orange juice. Cook in a double boiler until the tapioca is clear (about 15 minutes), stirring frequently. Add sugar and salt and the grated orange rind. Cook a few minutes longer until the sugar is dissolved. Remove from the fire, chill and pour over orange slices, topped with whipped cream and small orange sections.

Strawberry-Rhubarb Jam

1 quart hulled strawberries
1 pound rhubarb
1½ pounds or 4 cups sugar
1 cup water

Wash and hull the berries. Wash rhubarb and cut in half-inch lengths. Add water to berries and rhubarb and cook until about one-half of the liquid has evaporated. Add sugar and boil rapidly until syrup sheets from edge of spoon. Pour into clean, hot jars and seal at once.

Stewed Rhubarb

Wash and peel rhubarb. Cut in inch lengths. Put in a colander and pour boiling water through it. Drain and put in a stew pan with a very little water. Cook until tender when pierced with a silver fork.

Put one cup of granulated sugar for every two cups of stewed rhubarb in a bowl and put the boiling rhubarb over the sugar. Stir with fork until sugar is dissolved. Serve cold for breakfast.

Baked Rhubarb Pudding

2 cups stewed and sweetened rhubarb

1 cup bread crumbs
2 tablespoons butter
1 egg

Add butter and well beaten egg to rhubarb. Mix well. Put a layer of bread crumbs in a well buttered baking dish. Add rhubarb. Cover with remaining crumbs, with bits of butter and bake 45 minutes in a moderate oven.

Cover the dish with buttered paper for the first 20 minutes of baking to prevent the top from becoming too brown.

Rhubarb Marshmallow Pudding

2 cups diced rhubarb
1 cup chopped dates
1 cup bread crumbs
1 tablespoon butter
½ cup sugar
Marshmallows

Put rhubarb in colander and pour boiling water through it. Drain and

HON. MIKE DWYER IS AN IRISHMAN FROM THE OULD SOD

Title Shows Nova Scotia Minister of Mines Combination of Executive and Workman

If political sharpshooters are out to 'get' Hon. Michael Dwyer, they would do well to confine their efforts to sniping, and not come too much into the open.

Because 'Mike' Dwyer is an Irishman by birth, and a Nova Scotian by choice, a combination which takes considerable 'getting,' provided, of course, only verbal shillelaghs, and such clean cut weapons are used in the process.

It is doubtful if Nova Scotia's Minister of Labor, Public Works and Mines was ever more popular than he is right now. His plucky showing during the trying ten days of the Moose River affair, during which he rose from a sick bed, and, still feverish, descended several times into the death-fraught Reynolds shaft, has made him almost a national figure. But national figures make extremely good targets for the back-benchers.

To mining men throughout Canada, press dispatches from Moose River referring to 'Hon. Michael Dwyer'

add gates. Put in stew pan with just enough water to prevent burning. Cook ten minutes and remove from the fire. Add sugar, bread crumbs and butter.

If the rhubarb is too dry add water enough to absorb the crumbs. Turn into a buttered pudding dish. Cover with marshmallows cut in quarters. Bake in a slow oven until the marshmallows begin to melt. Then increase the heat and brown quickly. Serve warm.

Rhubarb Meringue Pie

2½ cups finely cut rhubarb
2 eggs

1 cup sugar
1 teaspoon butter
1 tablespoon flour
2 tablespoons water
½ teaspoon salt

Pour boiling water over rhubarb and let stand five minutes. Drain. Mix and sift flour and sugar and stir into rhubarb. Beat yolks of eggs with water till thick and lemon colored. Beat in salt. Add butter. Turn into a pie dish lined with unbaked pie crust and bake in a moderate oven.

When the crust is baked and the rhubarb tender remove from oven and cover with meringue made with the whites of the eggs beaten with four tablespoons of sugar till stiff and dry.

read strangely, so used were they to calling him 'Mike.' If familiarity breeds contempt, then Mike Dwyer is the exception to the rule, as the familiarity implied in the name 'Mike' bears not the faintest hint of contempt.

To give Mike Dwyer his proper Irish setting, it is sufficient to say that his mother's first name was Bridget, her maiden name Doyle, and that the future cabinet minister was born at Killmanah, County of Tipperary, Ireland. When young Mike was six years old, his family came to Canada seeking greener fields than even the Emerald Isle could offer, and just naturally stopped when they got as far as Nova Scotia.

'Office Boy' Start

Very early in life Mike had to start work, and got a job as an office boy for the Nova Scotia Steel & Coal Co. at Trenton. From this lowly post, he moved through the open-hearth, machine shops, rolling mills, and engineering office, and in 1932, when 25 years old, he was transferred to Sydney Mines as chief draughtsman for the new steel plant then under construction. By this time, young Dwyer had little doubt as to his calling, and proceeded to make certain doubly sure by a course in mechanical engineering at Scranton, Penn.

On his return from Scranton, he again started work at Sydney Mines, where he remained until he resigned to become president of Indian Cove Coal Co. in 1932.

It was probably inevitable that a man of Mike Dwyer's energy and aggressiveness should quit this comparatively comfortable berth after ten years, and enter politics, in a province not noted for its peaceful political affairs. In 1933, he was elected to the Nova Scotia legislature for Cape Breton Centre, and on the formation of the government, was appointed Minister of Public Works and Mines and Minister of Labor.

Hon. Michael Dwyer is, besides being a past president of the Canadian Institute of Mining and Metallurgy, a member of Professional Engineers of Nova Scotia, the Engineering Institute of Canada and the Mining Society of Nova Scotia.

It would not be difficult to hazard a guess as to the factor in Mr. Dwyer's makeup, which has enabled him to make such a success of his life, those

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who know him best believe it is the combination of executive and just plain workman in him that have pushed him to the top.

How could this mingling of opposites be best expressed than in the title: 'Hon. Mike Dwyer?'

SECRETARY OF SAFETY PROPOSED FOR AMERICA

CHICAGO, Illinois, May 16—A 'Secretary of Safety' in the United States Cabinet to direct a national accident prevention campaign was proposed yesterday to the American Red Cross.

The suggestion made by Louis L. Dublin, statistician for the Metropolitan Life Insurance Company, was studied with others in a "safety" symposium at the annual Red Cross convention.

"The loss from accidents touches every third family in the United States", Dublin declared, estimating the yearly toll at 100,000 lives and 10,000,000 injured persons.

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