

# HOW RUST PROOF WHEAT WAS FOUND

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## Three Varieties Have Been Discovered As Good As Marquis

Those who have followed the progress made in Western Canada in the production of the greatest cereal crop—spring wheat—may recall the appalling losses suffered periodically by this crop as a result of epidemics of that dread disease known as wheat stem rust. said Dr. L. H. Newman, Dominion Cerealist, in a recent radio address on the present status of rust resistant wheat. One of the first serious visitations took place in 1904, since which time there have been several disastrous attacks. In 1935, the wheat crop was so badly damaged that thousands of acres were never harvested but were burned or ploughed under. It was estimated that approximately 85,000,000 bushels less wheat were harvested than if there had been no rust. This loss in bushels, added to the loss in grade of what had been

harvested, brought the total loss for the year to an astounding figure.

The situation was particularly disheartening and disheartening in view of the fact that at last, after several years of drought, the people both on the farms and cities who had been looking forward to what promised to be a bumper harvest had their hopes dashed to the ground by the sudden appearance in June of rust. To many this epidemic was almost the last straw, but there was a ray of hope for the future.

For ten years a little group of scientists, centering very largely around the Dominion Rust Research Laboratory in Winnipeg, had been making heroic efforts to create new wheats which would be capable of withstanding all attacks of rust and so be able to utilize moisture when available. A number of rust resistant types were created and were actually on test at the laboratory, as well as at the Dominion Experimental Farms and University farms throughout Western Canada. In answer to the deluge of questions from farmers as to when rust resistant wheat would make its appearance, the reply was given that it was hoped that this new wheat, to which the name Renown was given, would be available for distribution in quantities of from four to eight bushels per farmer for seeding in the spring of 1937.

Fortunately, this hope was realized, and approximately 6,000 bushels of Renown were distributed that spring to about 2,000 farmers at a nominal price. This produced enough seed to sow a substantial average in the spring of 1938 and well over 1½ million bushels were realized—enough to sow a large percentage of the common wheat area of Manitoba in the spring of 1939.

In addition to Renown, two other rust resistant wheats have been attracting favorable attention, namely Thatcher and Apex. All the three varieties, Renown, Thatcher, and Apex are eligible for the northern grades as they have been officially declared to be the equal of Marquis in milling and baking value.

Another rust resistant wheat, Coronation, which like Renown was produced by the Cereal Division located at the Dominion Rust Research Laboratory at Winnipeg, has given a remarkable account of itself in Eastern Canada, but is not admitted to the northern grades because it has not proven to be fully equal to Marquis in certain milling and baking characteristics. Two other promising rust resistant wheats produced at the Rust Laboratory and designated R.L. 975 and R.L. 1097 are undergoing a final milling and baking test in England, the result of which will be made known in a few weeks' time. Should the result be favourable, a decision will be made as to which of these varieties will be distributed.

The significance of these new rust resistant wheats is that 1938 is historic in that it is the first year that Western Canada has been spared a major catastrophe on account of rust and that is not all. In 1939 and in each succeeding year, there will be seed of these types for every producer of spring wheat in Canada. Thus, what has been one of the greatest of all crop hazards will have passed into history.

## 1939 ARGENTINE WHEAT CROP

The first official estimate of the 1938-39 grain crops in the Argentine has just been issued. The wheat crop is set down at 315,620,000 bushels. This is 71 per cent above the 1937-38 wheat crop, 43.3 per cent above the last five years' average, and 36.9 per cent more than the last ten years' average.

## Items of Interest to Women Gathered From Here And There

### TESTED RECIPES

#### More Butter—Better Meals

At first thought the per capita consumption of butter in Canada, over thirty-two pounds per year, may seem a high figure. This amount, however, might well be appreciably increased for it is proven that butter is an economical food, which gives high returns in flavour and food value for money spent.

Butter is unique among fats because of its high vitamin A content. Two ounces of butter eaten daily will meet the body's requirement for this health protective vitamin. Recent research has shown that there is no loss of vitamin A potency is not reduced when butter is held in storage nor when it is heated.

Every good cook knows that butter adds a flavour to foods which cannot be obtained by any other products. The daily serving of well-buttered vegetables and butter-made sauces are two suggestions for the practical homemaker.

#### Buttered Vegetables

Drain cooked vegetables such as cabbage, carrots, peas, beans, turnips, squash and mash if necessary. Allow at least 1 teaspoon butter to each cup of cooked vegetable. Place cover on saucepan containing vegetable and butter, and allow to steam for a few minutes before serving.

#### Horseradish Butter

½ cup butter  
Salt  
1-4 cup grated horseradish  
Few grains cayenne  
Cream together. Serve with broiled steak.

#### Drawn Butter Sauce

1-3 cup butter  
3 tablespoons flour  
1½ cup hot water  
½ teaspoon salt  
½ teaspoon pepper  
1 teaspoon lemon juice  
Melt half the butter. Add flour and salt and pepper. Add hot water gradually. Stir until mixture thickens. Cook 5 minutes. Add lemon juice and remaining butter. Serve with fish.

#### Chandaise Sauce

½ cup butter  
2 eggs yolks  
¼ teaspoon salt  
Few grains cayenne  
1-2 cup boiling water  
1 tablespoon lemon juice  
Cream the butter. Add beaten egg yolks. Add seasonings and water. Cook over hot water, stirring constantly until mixture thickens. Remove from heat. Add lemon juice. Delicious served with fish or such vegetables as asparagus or broccoli.

#### Hard Sauce

1-3 cup butter  
2 tablespoons thin cream  
1 egg white  
3 cups fine sugar (approximately)  
¼ teaspoon grated lemon rind  
Cream butter. Stir in cream and egg white. Add sugar gradually, beating until smooth. Add grated lemon rind. Place in refrigerator until ready to serve. Exceptionally good with cream fruit puddings or hot gingerbread.

#### Lemon Cheese Filling

½ cup butter  
¼ cup sugar  
Yolks of three eggs  
Juice and rind of 3 lemons  
In upper part of double boiler place butter, sugar and grated rind of lemons. Cook until sugar is dissolved and butter melted. Add some of the hot mixture to slightly beaten egg yolks, and then return to double boiler. Add lemon juice and cook until thickened. Chill well before using. Use as a filling for sponge rolls.

## Ancient and Modern Technique Combine to Beautify Bathroom

The invention of the process of enameling cast iron is one of the chief factors which have provided even the modest homes of today with bathrooms of luxurious beauty as well as convenience, says the Canadian Institute of Plumbing and Heating. The first enameled iron bathtub was made in 1870, but the enameling process by which present day plumbing fixtures are made, is centuries old, being known to the ancient Egyptians and Assyrians who used enameled bricks in lustrous beautiful tints to decorate the palaces of their rulers. The Greeks and Romans too were masters of the art.

Modern ingenuity has advanced the process considerably since the days of the Egyptians and Romans, and almost everyone today makes daily use of enameled cast iron plumbing fixtures. The first step in the production of enameled cast iron is the formation of the cast by pouring the molten iron into the mould. After the casting cools, it is removed from the mould and sand and abrasive steel are thrown against the surface with terrific force in order to free it from dirt and leave the surface smooth. Any fins or rough places are removed by grinding wheels operating at high speeds, and then the cast is again returned to the blasts for a final finishing with sand.

The cast is then ready for the enamel. In order to ensure the longest wear for the enamel, the first coat is applied with a spray gun which forces the enamel into the pores of the casting. Heating in a high temperature furnace then fuses this coat to the casting. Further coats are applied by means of a vibrating sieve.

“No feet, no horse” is a well known adage amongst horsemen. This statement, states W. H. Hicks, Superintendent, Dominion Experimental Farm, Agassiz, B.C., is particularly important, and true of stallions, as they are the progenitors of the next horse crop. Inferior feet in horses will be passed on to the next generation just as promptly as any other structural defect. We can assist heredity, however, by taking proper care of the feet of our horses. It is never too soon to start caring for the young horse's feet. Not only can the feet be improved by reasonable attention, but early, patient, kind handling of heels, will save much perspiration and many backaches later on.

## CARE OF HORSES FEET ESSENTIAL

The proper care of horses' feet should keep the foot short in front, wide at the heel and above all else, level on the bottom. This makes a round level foot that takes a good grip of the ground and keeps the pasterns well lined up and at the proper angle.

It is wonderful what can be done in improving action, and in putting knees, hocks and ankles in the correct position by the proper care of young horses' feet at the right time.

Charles Gurd Company preferred regular quarterly \$1.75 per share, payable February 15 to record February 1, ex-dividend January 31. Canada Cement preferred, \$1.25 per share, payable March 20, to holders of record February 28; ex-dividend February 27. Bank of Montreal, regular quarterly \$2 per share for three months ending January 31; payable March 1, to holders of record January 31; ex-dividend January 30.

## RECOGNIZE WOMAN'S WORK IN HORTICULTURE

In recognition of her work “in making good garden plants” Miss Isabel Preston, Specialist in Ornamental Horticulture, Central Experimental Farm, Ottawa, has just been awarded the Veitch Memorial Gold Medal by the Royal Horticultural Society, London, England. This is the fifth notable honour conferred upon Miss Preston in recent years by leading horticultural Societies. In 1938 she was awarded the Macoun Memorial Diploma by the Canadian Horticultural Council for her work in originating new plants and the Ontario Horticultural Association presented her with the Carter Medal for her horticultural achievements in recent years. In 1935 Miss Preston was made an honorary life member of the Pennsylvania Horticultural Society in recognition of her outstanding work in horticulture, and for originating the New Lillian Matus Syringa. This society is one of the oldest in the United States, having been founded in 1827. In 1931 the Massachusetts Horticultural Society awarded her the Society's Gold Medal for her notable work with lilies.

Miss Preston joined the Horticultural Division, Central Experimental Farm, Ottawa, in 1920. For a few years before coming to Ottawa she was engaged in horticultural work at the Ontario Agricultural College, Guelph.

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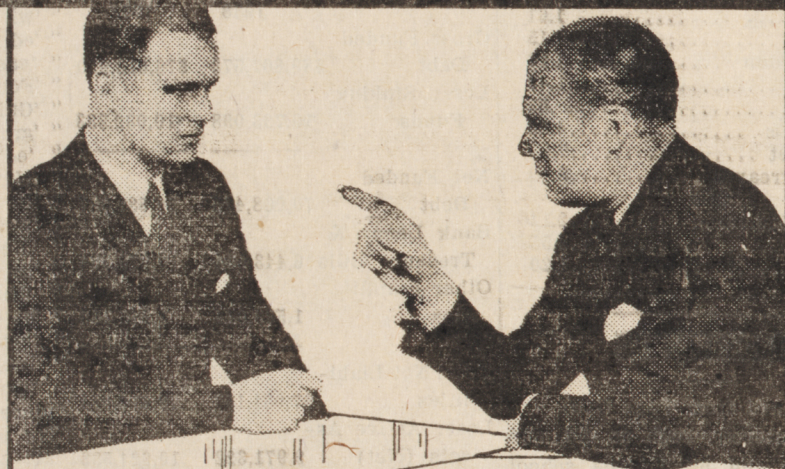
## "NO ONE LIKES TO BE ORDERED ABOUT"

SAYS DALE CARNEGIE

Author of the famous book: "HOW TO WIN FRIENDS AND INFLUENCE PEOPLE"

“In the all-important business of getting along with people, we should strive to remember that no one likes to take orders.”

“A knowledge of this basic trait in human nature has helped many successful men to acquire a reputation for uncanny ability in handling people.”

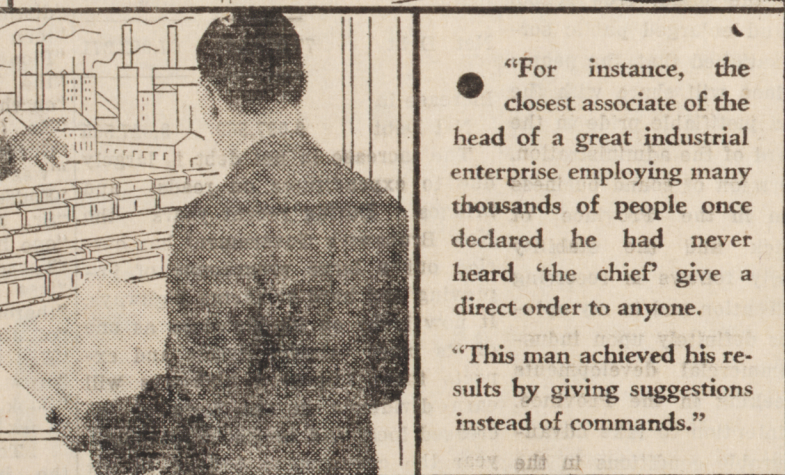


“For instance, the closest associate of the head of a great industrial enterprise employing many thousands of people once declared he had never heard ‘the chief’ give a direct order to anyone.”

“This man achieved his results by giving suggestions instead of commands.”

“He never said: ‘Do this,’ or ‘Don’t do that.’ He said: ‘You might consider doing this,’ or ‘What would you think of doing it this way?’”

“A technique like this is easy on people's pride. It makes them want to co-operate. So remember, to get what you want, without giving offense, offer suggestions instead of giving direct orders.”



## Have YOU Smoked a Turret Lately?

If you haven't smoked a Turret lately, why not consider trying a package today? By accepting that simple suggestion, many, many smokers have gained an entirely new idea of how good and how satisfying a cigarette can be. Your experience may be the same, because you'll find Turret an unusual cigarette—a cigarette that is milder and cooler, with an original and unique blend of Virginia tobaccos which makes Turret just that much better, just that much different. Even the Turret package is better—it has a handy calendar on the back to keep you up-to-date!

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