

CANADA SEEKING BOYS AND GIRLS AS IMMIGRANTS

Will Bring Over British Youngsters for Training Self-Contained Community Planned at Fairbridge

VANCOUVER, B. C.—(UP)—Forty English children between the ages of seven and nine will come out to Canada in May to form the nucleus of the Fairbridge Farm School on Vancouver Island, to be established under a scheme sponsored by the Child Immigration society of Great Britain to train English boys and girls in agriculture.

The society has purchased 1000 acres of land on Vancouver Island, and building of homes for the children will start shortly. Through private subscription the co-operation of the British government, children will be sent out from England to be schooled and trained on this farm—the largest experiment of its kind ever attempted in Canada. It will be modeled after the Fairbridge Farm School in Australia.

It is estimated by Major M. F. Trew, who will be the headmaster of the new school, that when the school is in full operation, 400 English boys and girls will be attending. They will be taken from English institutions, and chosen specially by the London committee of the society.

At the school on Vancouver Island they will be schooled according to provincial standards, and at the same time trained in farming and domestic work.

At the age of 16, the boys and girls will be sent out to farms in western Canada.

Government Backing.

The Fairbridge Farm School will be a self-contained community. Vegetables, fruit, etc., will be grown on the farm, and a small herd of cattle will be purchased.

The scheme is being financed by the society and the British government.

"It is a practical form of immigration," Major Trew said in an interview here. "These boys and girls will be brought up as Canadians. They will know Canadian farming thoroughly when they are through with us."

The teachers and the majority of the staff workers will be Canadians.

Albino Fish.

LAKE MILLS, Wis.—(UP)—The Lake Mills federal fish hatchery, which through enlargement soon will rank third in the United States in capacity, boasts an albino bullhead among its inmates. The unusual fish attracts scores of visitors.

Scholarship Record.

ELMA, Wash.—(UP)—Harry Butler Finney set a record when he entered Elma high school at the age of 10. He finished eight grammar school grades in four years, completing the eighth grade with an average of 98.

Church to Burn Mortgage.

URBANA, O.—(UP)—An old-fashioned "mortgage-burning" is planned by members of the Woodstock Methodist Episcopal church here to celebrate two years of money-raising activities to pay off \$2,500 indebtedness.

Colonial Hall Station.

WILLIAMSBURG, Va.—(UP)—Williamsburg is to have a new railroad station, Colonial style, in keeping with the Rockefeller restoration units in the old-time Virginia capital, where is located William and Mary college.

Nebraska Finds Coal.

NEBRASKA CITY, Neb.—(UP)—Mining operations have been begun near here, opening up one of the few workable coal veins ever found in the state. The coal, which was tested for excellent quality, is being sold at the mine.

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School Directed by President's Daughter Serves the Parent as Well as the Child

By BESS FURMAN

WASHINGTON—(AP)—New nursery school plans are popping at the National Child Research Center, now that the president's daughter, Anna Roosevelt Boettiger, is executive board chairman.

A toy and equipment shop, which really will be a highly specialized consumers' service to parents of under-school-age boys and girls will be opened in March.

Parent groups are organizing for lectures and for study, so that the mothers and the fathers of the half-hundred very young adventurers into new education fields can carry along at home the objectives of the school.

A book consultation service is being started, so that any parent can come in and ask: "What shall I read to my little girl, aged four, who would rather try to make airplanes than to play with dolls?"

Experimental ideas are being talked over, tested out—whether a week-end service might be started for parents who might wish to park their children in a safe and educational spot while they themselves got a Friday to Monday respite from parental cares—whether nannies would respond to evening classes where they might learn the new methods of helping children to help themselves.

Committee, active and advisory, are being formed to grab and gather in one place all the new progressive ideas of what to do about young America from the age of a year and a half until it graduates into kindergarten at five.

That place is a charming old Washington home, on a winding sequestered side street, with a big, shady yard all filled with playground equipment. It opened seven years ago as a pioneer nursery school.

Appeal to Pride.

Its sunny rooms of white wood-work always are filled with the right sized chairs and tables and toys to bring out all the latent resourcefulness which has been found present to a surprising amount in even the youngest of the girls and boys.

"Open the door for me," says tiny Tommy to his teacher.

"Oh, you open it for me—you're a gentleman, aren't you?" is her good-natured answer.

And Tommy is proud indeed to prove he can open the door.

Anna Roosevelt Boettiger looked upon this nursery school picture from a parental point of view, and became more and more interested in it.

Drafted to Head School. In childhood, she was one of the little girls who wanted tools, rather than dolls. She's now one of the few feminine members in presidential families ever to take out a design patent. It was on a doll, however, a bunny-doll, named "Bumper," the White House rabbit about which she wrote a book.

It happened quite naturally, therefore, that she was drafted to head the nursery school executive board, in closest cooperation with directors and teachers of this "teaching-by-play" project, which originally was founded through a grant from the Laura Spelman Rockefeller fund, and which has had the expert advice of many groups of specialists.

Mrs. Boettiger and her committee function in a practical, rather than a theoretical fashion. Take, for instance, the subject of buttons.

Button, Button! "One hundred and ninety-two buttons a day, to button and unbutton—would you believe it?" queried Mrs. Boettiger. "Well, if you wouldn't, count it up. That sort of thing is slavery to any mother—especially when self-help clothing is now available to children."

On a nursery school desk was a pile of these self-help garments—the kind that are going to be shown in the new shop to help parents help themselves out of the buttoning and unbuttoning grind.

"Of course, that's only one small portion of the nursery school program," said Mrs. Boettiger. "It isn't so necessary to explain the rest of it, now that nursery schools have such a good start all over the country through the federal emergency relief program."

"But I do want to make clear that a nursery school is neither a place where children are forced to learn to read and write when they aren't ready for it, nor, on the other hand, is it a place where they just run wild."

"This school has a definite daily schedule, with clearly crystallized aims in view—the learning of the right health habits; the discipline that comes from cooperative play with other children; the early development of the sense of rhythm and the use of body muscles. There are stories, and music, and play, things to make, things to do, every day."

Phone 542. We'll haul away your refuse. City Sanitary Service.



Under direction of Mrs. Anna Roosevelt Boettiger, National Child Research Center executive board chairman, a new period of activity for the Washington institution has started, especially in the nursery school. Mrs. Boettiger here is seen inspecting the new toy and equipment shop, the specialized service of which will be opened in March.

AMERICAN GIRL TO TRACE LIFE IN NORTH AREA

Miss Thorn Will Study Eskimo Race Beginning—Originally Came From Orient, Scientific Theory

EDMONTON, Alta.—(UP)—An intensive study of the origin of the Eskimo tribes in Canada's northern Arctic territories will be undertaken next summer by Miss Sus Thorn, graduate in anthropology of the University of California. Miss Thorn is at present in Edmonton laying plans for an extended stay in the Arctic. The Eskimo language, anthropology, customs and folklore will be studied by the young California scientist with a view to proving or disproving the theory that the Eskimo race originally came from the Orient via the Bering Straits. She plans to go north to Aklavik, on the Mackenzie Delta, early in the summer.

First Trip North. Although this is her first trip north, Miss Thorn has spent considerable time studying Eskimo life, language and customs, and is confident she will have little difficulty in facing the rigors of the Arctic. After spending some time in Aklavik, "becoming acclimatized," she plans to journey east to Victoria Island in Coronation Gulf and possibly go on to Greenland if she can obtain permission from the Danish government.

She will be accompanied by native guides, but will be the sole scientist in the party.

Seeks Language Clues.

Miss Thorn will learn the Eskimo language thoroughly in an effort to determine its origin. Older and more isolated members of the Eskimo tribes will be sought as guides and instructors by the scientist in order to obtain native customs and beliefs unaltered by contact with the white races.

After completing her Arctic researches, Miss Thorn will go to the Chicago University, where she studied before graduating from the University of California, and write a thesis on her findings.

Your watch repairer will receive my personal attention. Johnson the Jeweler.

PROPER METHODS IN COOKING EGGS TOLD BY BUREAU

Knowing How Proteins Be-have Essential—Control of Heat Important Phase in Preparing All Types

Protein is one of the food substances necessary to life. It is used for the building of muscles and other tissues of the human body. Plants can make it for themselves, out of the substances they take up from the soil, from air and water. We have to get ours from the plant or the animal foods we eat.

If we would be technical about it, we should say not protein but proteins, for there is a considerable variety of these compounds, and seldom do you find one by itself. White-of-egg is essentially a solution of proteins in water. The egg yolk contains several other proteins. Meat contains some milk and cheese and the legumens and nuts. This practically completes the list of foods which are commonly called protein foods. Cereals contain a good deal of protein, and all vegetables contain some.

Know Your Proteins

When it comes to preparing the protein foods, of course, says the Bureau of Home Economics of the U. S. Department of Agriculture, it is necessary to know how the proteins behave. Most of the egg protein, for example, will dissolve in cold water. That is why you rinse a used egg cup in cold water when you want to clean it. Hot water coagulates the egg and makes it stick to the china. High temperature hardens most of the proteins. This is the fact that determines the method of cooking proteins—the secret of success is in controlling the heat to keep them tender.

Some coagulation of protein takes place even without heat. This happens when you beat egg whites to a foam. The beating makes the protein firmer, so that it holds the air. With too much beating the protein becomes dry and brittle and the foam finally breaks down.

Because egg proteins foam so easily, the egg white can be used as leavening. One egg will do the work of a half-teaspoon of baking powder in a cake. For a soufflé, beat white of egg to a foam and gently fold into it white sauce made of fat, flour and milk with the yolk of the egg to enrich it and something to give it flavor. When you have baked it slowly in an oven with low heat, you have a soufflé. A fluffy omelet is made this way, and cooked in a frying pan. A meringue, or a fruit whip follows the same principle, that is, cook-

with a low heat and just long enough to be tender and not "fall."

Acid Proves Aid

Another important thing to know about white of egg proteins as a leavening is the effect of adding acid. Tomato juice in a fluffy omelet; cream of tartar in angel cake; or lemon juice in sponge cake increases the quantity of the egg foam, and makes it more tender.

Again, and still without cooking, there is the effect of the egg proteins in salad dressings. French dressing, though you can mix the oil and vinegar, will not stay mixed—the mixture, technically, is a temporary emulsion. But in mayonnaise, where you use egg with the oil and acid, you get a permanent emulsion, because the egg proteins have stabilized the mixture.

When heated, the proteins of the egg behave in other interesting ways important to the cook. Perhaps you use egg to clarify coffee, or soup. You put the egg white—only a little of it—into the cold liquid and it dissolves. But as it is heated it coagulates, and the particles of protein draw to themselves the coffee dust, or any fine particles there may be in the soup, and you can pour off, or strain out a clear liquid. You can use egg shells for this purpose, in fact, because a little of the egg white always clings to the shell—enough to clear your coffee.

How To Poach Eggs
When you poach an egg you drop it into boiling water (this is not breaking the rule against boiling temperature in egg cooking, because the egg itself cools the water instantly) and the sudden heat into which the egg falls coagulates the outside protein just enough to keep the egg whole while it cooks. Salt in the water, or a little vinegar, or a little of both, helps to keep the egg whole. But you do not let the water get back to boiling after the egg goes in. For a soft poached egg, you probably cover the pan, take it off the fire, and let it stand till the egg is firm enough to suit you. If you want the egg solid all through, you may keep it on the fire, but you keep the water at very low heat.

Cooking eggs in the shell takes more time than poaching, of course, because the shell is a poor heat-conductor and the heat cannot penetrate the egg itself so readily. But again, you don't let the water boil after you put in the egg. And when you fry eggs, you break them into a pan with a little fat just moderately hot. You keep the heat low, so the eggs will be tender, and have no little frills of dried albumen around the edge.

Eggs Benefit Custards

In custards, you get the benefit of the thickening power of egg proteins. If you are making a "boiled" custard—which never should be boiled, of course, but just kept at an even heat in a double boiler over hot water that is not boiling hot—if you are making this kind of custard, you stir it gently while it is cooking, in order to get the thick, smooth, creamy consistency which makes the perfect soft custard. But if you are making baked custard, you do not stir the mixture while it is cooking. You keep the oven low, and you set the custard in a pan of water to make it cook slowly enough to form a "well" that is firm but very delicate. But you don't keep it in the oven too long, because after a time, even with low heat, the custard will "separate"—which means that the proteins form a hard "coagulum" which separates from the liquid and your custard becomes watery.

Meat proteins and milk proteins behave in some special ways of their own, but the cooking principle is the same—control of the heat. Meat cookery is a story in itself, however, and so is the cooking of milk and cheese.



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