

LOOKING at souvenir photographs from Newfoundland are Ronald Gene and his mother, Mrs. Donald Kline (center), with the child's grandparents, Bill Calhoun of Rayon Weaving; and Mrs. Calhoun, Spinning.

Cold Weather Adds Sparkle To Life In Newfoundland

When next winter comes, Donald Gene Kline will take to his fur-lined breeches, storm jacket and shoes, as apt defense against the biting wind and low temperatures, the snow and the bluster of faraway Newfoundland.

The ten-month-old youngster came down from the North Country this summer for a first visit with his grandparents, Bill Calhoun, Rayon Weaving, and Mrs. (Mary) Calhoun, Spinning. The trip was made from St. John's capital of Newfoundland, where Ronald's father, Donald G. Kline, is an Airman, 1/C, stationed with the 3747 Operations Squadron at a USAF base.

The Klinses went to live in Newfoundland in late 1955, shortly after they were married in Gastonia, although Airman Kline had been stationed there some time before that. Their stay on the eastern-most of Canada's provinces will extend to May of 1958. As a career service man, Donald may request an extended stay in his present assignment as an instrument specialist with the Strategic Air Command.

They made the 1146-mile airways trip to Gastonia in July. At the end of a 30-day leave, the father returned to his base and Mrs. Kline with Ronald remained with her parents here until August 15.

Turners Attend Graham Crusade

Cotton Weaving Second Hand W. R. Turner, Sr., and Mrs. Turner attended two services of the Billy Graham Crusade in New York recently. One of the services they attended was at Madison Square Garden, the other in Yankee Stadium.

The Turners journeyed to New York on a special train from Charlotte. They took a glass-dome look around Manhattan and other parts of the metropolis, all of which was included in the "package tour" to the Graham crusade.

Often we judge ourselves by what we think we can do. Others usually judge us by what we've done.

Whenever you turn green with envy, you're ripe for trouble.

THE VISIT with the Calhouns at 218 Highland street, left behind some interesting sidelights on geography of the 10th largest island in the world.

The Kline family lives in a private - home apartment, approved by the Air Force. Newfoundland, about 1,000 miles above the Canadian border above New York state, and north of Nova Scotia, is bounded on the east by the Atlantic Ocean and is situated near the mouth of the Gulf of St. Lawrence.

The triangular-shaped island, some 320 miles at its greatest length, is peopled mostly by the English, Scotch and Irish. Much of the terrain is rugged and hilly.

In the winter there are blizzards, freezing rains, winds up to 100 miles an hour, and plenty of snow—as much as 120 inches in a season. On the high plateaus, some of the snow remains during the summers.

"Last winter the temperature at St. John's dropped to 10 degrees below zero," Mrs. Kline reported. Because the eastern shores are washed by the Labrador Current, there are great masses of pack ice coming down to help lower the temperature.

IN JUNE and July, there is usually a great amount of fog. The summer temperature range is between a cool 40 degrees at high elevations and a comfortable 60 to 75 around St. John's, at the extreme southeast tip of the island.

Much of Newfoundland is uninhabited. The many towns and villages along the coast hold most of the island's 400,000 people.

According to the Klinses, the island has kept pace with the general progress of the other provinces of Canada. Well-developed industries include fishing, mining, forestry and newsprint manufacture. Agriculture provides less than one per cent of the employment. With the exception of fish, and potatoes grown on tiny plots, food is imported.

"When we left there in July, eggs were selling for \$1.03 per dozen, gasoline for 50 cents a gallon," said Mrs. Kline.

St. John's, largest city with a population of some 60,000, is a modern metropolis. Here television is an established medium

FIRESTONE FAMILY LIVING

McAbees Are Artists At Food Preservation

The chief homemaking pursuits of Mr. and Mrs. Grady McAbee span the gap between the domestic arts of a generation ago and that of the pushbutton age of today. Canning, preserving, pickling and freezing of foodstuffs have grown into a science for these employees who together have spent a total of more than 27 years at Firestone.

Mr. McAbee, Sales Yarn Twisting, is in his 18th service year; Mrs. McAbee of the Cloth Room, her 10th year.

The 1501 West Tenth avenue employees make their summer garden the chief source of supply for materials to can and make into jams, jellies and preserves, and to put away in the freezer locker. Of course they make in-season excursions to the area orchards, vineyards and farms where they buy peaches, apples, grapes, pears and other fruits "just right" for processing.

Stacking away foodstuffs in cans, jars and glasses was found to have some limitations, so the McAbees purchased a 590-pound capacity deepfreeze unit.

"That's when we had to enlarge the kitchen, enclosing the back porch," says Mrs. McAbee. "And when we did that, we decided to go into an extensive interior remodeling of the house." The project, now finished, was accomplished mostly on the do-it-yourself plan.

In the freezer unit they preserve hefty quantities of meats, berries, fruits and vegetables. By preparing large amounts of perishable foods, such as soups and stews, their food bill is kinder on the pocketbook, and much time and work are saved in preparation. The homemakers often buy large quantities of meat at dealers out-of-town, and that means considerable price savings.

The outgoing local fruit season has left the McAbees stocked up on canned and frozen preparations. Their backyard garden in late August

was still contributing to the summer's golden store.

Favorite recipes? The McAbees have many. This one, which you may want to save until next pickling season, has long been a favorite with them:

Bread-and-Butter Pickles

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| 4 quarts unpared sliced cucumbers | 1 tablespoon celery seed |
| 1 quart sliced onions | 1 teaspoon turmeric |
| ½ cup salt | ½ chopped white pepper |
| 5 cups sugar | 1 tablespoon powdered ginger |
| 1 quart vinegar | |
| 2 tablespoons mustard seed | |

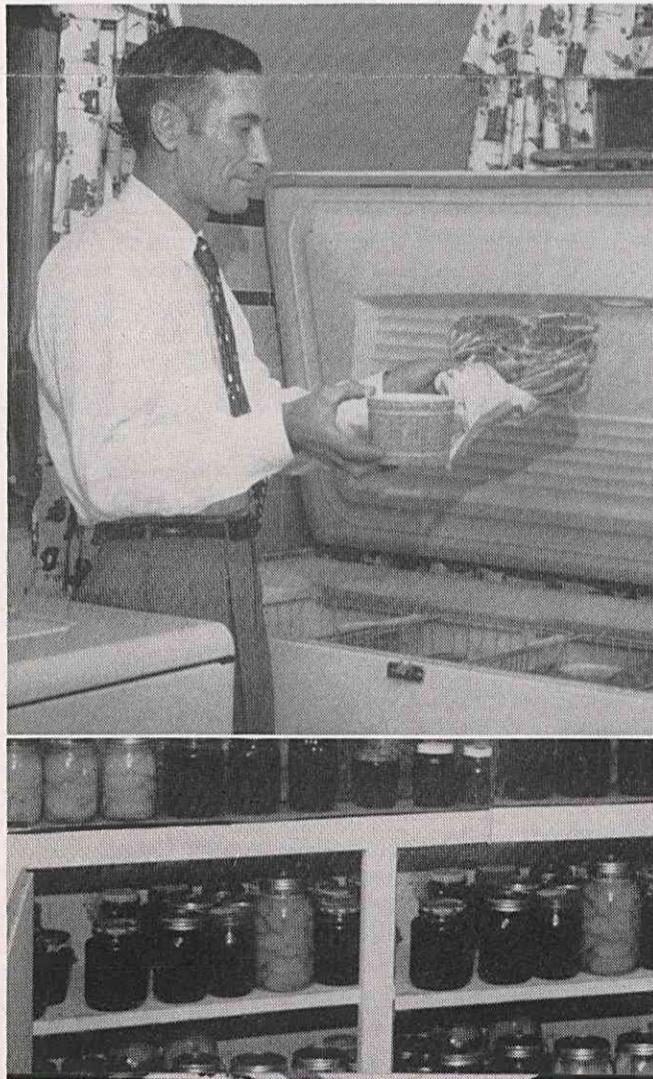
To sliced cucumbers add salt and cover with water. Allow to stand 3 or 4 hours. Drain off brine and wash cucumber slices in several waters. Bring vinegar and remaining ingredients to a simmer. Add cucumber slices. Simmer for about 4 minutes stirring occasionally. Take care not to allow mixture to boil. While still hot, pour into hot sterilized preserve jars and seal at once.

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Spiced Country Pears

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| 8 quarts country pears, peeled, cored and cut in quarters or eighths | 1 tablespoon whole cloves |
| 8 cups sugar | 2 or 3 sticks cinnamon |
| 4 cups vinegar | 1 teaspoon allspice |

Mix vinegar and sugar; put spice in cloth bag, add to the vinegar and sugar mixture and boil for about 10 minutes. Add cut pears and simmer until they become transparent. This would be 12 to 15 minutes. Pack in sterilized jars, fill with syrup and seal before cooling.



The Grady McAbees show a variety of foodstuffs gleaned from the summer's store and put away for winter keeping.



of communication, and the supermarket, drive-in restaurant, bank and motel are developed even beyond those in large U.S. Cities.

"The drive-in movie is not yet an established part of Newfoundland life," said Mrs. Kline. Absence of the outdoor movie, she explained, is due mainly to the severity of winter, heavy fog and the lack of darkness in summer—when daylight hours extend to as late as 10 p.m.

Shop Men Save Girl From Drowning

Two employees were credited this summer with saving a 19-year-old Spartanburg, S. C., girl from drowning in the Atlantic Ocean at Myrtle Beach. Edgar Foy, Shop lathe operator and Ernest Austin, electrician, were swimming at the beach resort when they were attracted by cries for help. A girl, unable to swim, had fallen from her inflated raft.

Foy swam toward her, but by that time she had disappeared beneath the water. Then Austin swam to the scene and located the victim by her white bathing cap. The girl, somewhat panicked, pulled him under the water twice before he managed to bring her safely to shore.

She had fallen from the raft in more than seven feet of water about 40 yards from shore.