

Canada's relations with Africa (Continued from P. 2)

Third World is becoming monolithic, that it is ganging up on the West, that it is developing a blind automatic majority in international agencies. Africa is often singled out in these criticisms, as the numerous African countries are an essential component of any such majority. Well, this trend is quite understandable when we remember the history and background of the African countries. Perhaps we should not be surprised that they are using the most compelling argument they have, which is their voting strength in the United Nations and other bodies. Africa must be heard.

* * * *

SSEA to visit in April

There is some urgency, in my view, to expose and discuss more formally with African leaders the Canadian Government's views on these matters; even more urgent perhaps is that I, as Secretary of State for External Affairs, be briefed at the highest level on the approach of African governments to the

Second Special Session on Development of the United Nations General Assembly next fall. As you know, our Government found itself in a minority situation in the last Parliament; and the necessities of survival forced us to curtail drastically consultations with other governments. This situation has now been remedied, at least for a few years. Consequently, I am now making arrangements for a two-week tour of Western Africa in mid-April; and I am looking forward to this opportunity to acquire a first-hand knowledge of the countries along the Gulf of Guinea and of the drought-affected area of the Sahel. In view of the objectives of Canadian policy in Africa, I hope, in the course of the visit, to reinforce the ties that already link Canada to the newly-independent countries of Africa, to take stock of what has been accomplished so far, and to explain Canadian policies in the areas we consider vital.

* * * *

Smashed potatoes – try them they're smashing

A new book, *Smashed Potatoes: A Kid's Eye View of the Kitchen* (publisher Thomas Allen & Son, Toronto), is a collection of recipes by kindergarten children compiled by their teacher, Jane G. Martel. It is available from Canadian Magazine Readers' Service, Department 131, 401 Bay Street, Toronto, Ontario, M5H 2Y8, Canada, for \$3.95. The following samples from the book are recommended – for reading, not for eating:

Scrambled eggs on a flat dish

5 pounds of boiled bacon
2 pounds of eggs
3 pounds of ginger ale
1 fat
8 gallon of salt
4 pounds of pepper
Corn flakes
1 knife of butter
A fork, a spoon and a dish

First you open the eggs with your mittens. You only use the inside. Throw the rest in the sink.

Put the eggs in a 10-pound pan and cook the bacon in a plastic pan.

Get your pan real hot. If you get your pan hot first, you only have to cook for 2 minutes. But if the pan is not hot, you have to cook for 3 hours.

Get on the shelf and find the flat dish.

Eat it in the morning or in the afternoon. And you will sure need some orange juice after.

A whole turkey

1 big bag full of a whole turkey
(Get the kind with no feathers on not the kind the Pilgrims ate.)

A giant lump of stuffin'

1 squash pie
1 mint pie
1 little fancy dish of sour berries
1 big fancy dish of vegetable mix
20 dishes of all different candies; chocolate balls, cherry balls, good'n plenties and peanuts

Get up when the alarm says to and get busy fast. Unfold the turkey and open up the holes. Push in the stuffin' for a couple hours. I think you get stuffin' from that Farm that makes it.

I know you have to pin the stuffin' to the turkey or I suppose it would get out. And get special pins or use big long nails.

Get the kitchen real hot, and from there on you just cook turkey. Sometimes you can call it a bird, but it's not.

Then you put the vegetables in the cooker – and first put one on top, and next put one on the bottom, and then one in the middle. That makes a vegetable mix. Put 2 red things of salt all in it and 2 red things of water also. Cook them to just ½ of warm.

Put candies all around the place and Linda will bring over the pies.

When the company comes put on your red apron.

Steak and smashed potatoes and apple pie

For steak

1 pound of steak with red meat in it
5 potatoes or 10 pounds
10 inches of salt

For gravy

A whole of flour
6 inches of water

For pie

10 inches of dough
3 apples
7 pounds of sugar

Put the steak in a flat pan and put it on the stove at 8⁰ (my mother thinks) or 10⁰ (my father thinks) and cook for 4 hours.

Cut up the potatoes and smash them up and cook them in a big pot for the same time.

Then put the dough in a flat silver thing and smash with a potato smasher and then put on some more dough. Put in the oven at 9⁰ for 5 minutes.

Put everything on the table and you could have company.

Serves 4.

And if my sister doesn't eat her carrots, she can't have any pie.

Canada Weekly is published by the Information Division, Department of External Affairs, Ottawa, K1A 0G2.

Material may be freely reprinted, for the use of which credit would be appreciated; photo sources, if not shown, will be provided on request to (Mrs.) Miki Sheldon, Editor.

Cette publication existe également en français sous le titre Hebdo Canada.

Algunos números de esta publicación aparecen también en español bajo el título Noticiario de Canadá.

Ähnliche Ausgaben dieses Informationsblatts erscheinen auch in deutscher Sprache unter dem Titel Profil Kanada.