

the provincial flower; but the subject matter included also the coat-of-arms and something of the geography, history, people with their ethnic backgrounds, and the province's Institute work, especially the major projects. The secretary, Mrs. Vida Hermansen explains: "This study of the provinces came up after our trip to the national convention at Wolfville, when we found how little some of our members knew of the work of the Women's Institutes in other provinces. We are going to save each script and prepare a set in a booklet for each district, so that they can be borrowed for study by the branches. We feel, as the next triennial convention is to be held in Ontario, that we, as hostesses, should be well informed about the other provinces."

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A topic for a motto at a meeting of West McGillivray was "Grumbling spoils more meals than poor cooks."

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Tweedsmuir History Workshops have been held as a Women's Institute District project in

many parts of the province. In October a workshop for the Tweedsmuir History curators of the Institutes of the London Convention Area was held in the Elgin County Pioneer Museum at St. Thomas. The workshop was conducted by Mrs. R. C. Walker, St. George, provincial curator of Women's Institute Tweedsmuir histories.

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These suggestions for Institute displays at fairs in Halton county may be of interest. Acton and Georgetown fairs have had "Ten articles made from a yard of cotton," "A display of antiques," "Christmas gift ideas," "Ten Christmas gifts for a grandmother," "A bridal shower," "Hats," "The third meal," "A baby shower," "A Thanksgiving table setting," "Ten different dishes made from potatoes." Milton Fair Board chooses one theme for each year's Institute exhibits. This year it was "The Night Before Christmas."

## A Venture in Catering

By Mrs. E. G. Urstadt and Mrs. Tom Armstrong

*Editor's Note: Hearing that two women with very little help had done a most successful job of catering at their fall fair, we asked if their experience had given them information that might be of help to Institutes. This article is taken from the excellent report they gave us.*

OUR CONTRACT with the Agricultural Society was to prepare and serve two meals each day for the four days of the Fair; also to sell light lunches between the main meals, e.g. sandwiches, pie, tarts, muffins, doughnuts, tea and coffee.

A lot of planning had to be done beforehand in setting up menus, making posters and contacting different stores to get the best price possible. We found that supermarkets gave the best price because they buy in quantity. Also it is very important to have delivery service so that if you run out of something a call on the telephone will have the needed articles there in a hurry. If you know definitely the exact number to be served you won't run into this problem, but in our case we had to be prepared for whatever might come.

We bought frozen vegetables for the most part but had a case of canned peas and a case of canned corn on hand for emergencies. They could be opened and heated in a hurry if we were running short. We tried to peel enough potatoes to be sure that we would have lots

and if there were any left over they were made into potato cakes for the next meal. We had no definite recipe for these, it depended on how many potatoes were left over; but the ingredients were cold potatoes, eggs, onions, milk, butter and seasoning to taste, shaped into cakes, rolled in crushed corn flakes and heated thoroughly.

Dessert for the most part was pie purchased from a local bakery. One day we tried "Mary-Anns", which are cake-type shells, filled with cherries or other fruit fillings. These went over very well, especially with the ladies. Shells can be bought without the filling at quite a reasonable cost and filled to your own liking. We did this with four dozen of them and they were quite successful. Almost any filling would do — lemon, pineapple, peach, berries, etc. We used fruit cocktail filling made from the following recipe:

### Fruit Cocktail Filling

6 tbsp. sugar	1 cup desiccated
3 tbsp. cornstarch	cocoanut
few grains salt	3 large cans fruit
1½ cups syrup from	cocktail, drained
cocktail	1 large pkg. jello (any
6 tbsp. lemon juice	flavor)

Blend sugar, starch, salt; stir in syrup; cook and stir over medium heat until clear and thick. Remove from heat and add lemon juice,