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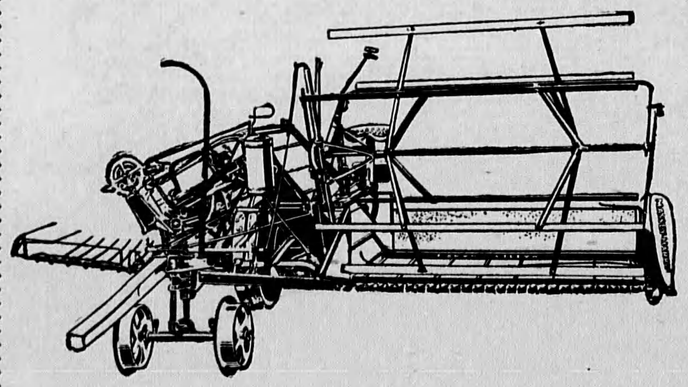
The Farmer's Favorite



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J. M. STAFFORD
Dealer in Modern Farm Machinery
Phone 4r22 **FEVERSHAM**

THE MIXING BOWL
BY Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! There is wealth hanging on your fruit trees these days. If you are a town dweller, you will find berries in profusion at your favorite store or market. The aristocrats of flavour: berries of red black and blue, cherries of sweet and sour varieties are here in abundance. Soon they will be gone, but today you can make a berry pie. Fruit pies are favorite desserts and every homemaker delights in making them. The results are so good, the work is a pleasure. But while the pie is in the making, these questions "buzz": Will the under crust be soggy? Will the top crust brown? Will the juice run all over the oven?

TAKE A TIP

1. To prevent a soggy.. crust
This depends a great deal on the pastry itself.- No one recipe can be made or handled successfully by all cooks. General rules are: The mixture should be on the dry-rich side, which means sprinkling cold water carefully into fata,/ kour mixture. Never sprinkle the dough with flour —use a lightly floured rolling pin The dough should be rolled from the centre to the outside of the circle with light, even strokes. Roll out ⅔of the dough to about ⅜ inch thickness so that it will overlap the edges of the pie plate by about an inch. Fold it in half and pat it into the pan. Prick 4 or 5 times with scissors. If pjssible, chill in the electric refrigerator 10 minutes while preparing the fruit.

2. To prepare fruit.
If necessary, wash fruit in a sieve or collander and drain. Mix sugar with flour or guick-cooking tapioca and a dash of salt. One half teaspoon of lemon juice may be added too. Fruit is apt to pack so this sugar-flour mixture should be tossed lightly with the fruit before putting it into the pastry shell. Roll out top crust with the same precaution as the lower one, but slash a pattern in the centre.

3. To avoid boil overs.
Wet the edge slightly. Fold the extra margin on the lower crust up over the top crust. Press it down with a fork or gently pucker the two together in a standing rim. But work quickly so that the pie gets into the oven before the seal is broken. You may wet a 2-inch wide strip of parchment paper or butter paper and stick it underneath the rim of the pie plate letting it flap over the edge of the pie to prevent juice from dripping out. Bake in a pre-heated electric oven of 425 or 450 degrees. Reduce the temperature or turn the dial to 350 degrees after 15 minutes baking, otherwise, it may boil over.

4. Browning the crust.
Our modern ovens are insulated so well that the moisture does not escape quickly so the top may ot look as brown as mother's, but we like pie crust to be light brown and soft. We do not recommend adding a glaze of egg white but sometimes a sprinkle of fruit sugar or a little butter achieves the desired effect.

FRESH CHERRY PIE
Plain pastry
⅛tsp. salt
⅔cup sugar
tbsps. flour
3½ cups pitted red cherries
1 tsp. lemon juice
⅛tsp. nutmeg
2 drops almond flavoring

Line a 9-inch pie pan with plain pastry. Trim and flute the edge with floured fingers. Mix together the salt, sugar and flour. Sprinkle ¼of this mixture on the unbaked pie shell; mix the remainder with the pitted cherries. Fill the pie with the cherries: add the lemon juice nutmeg and almond flavoring. (If you haven't any almond flavoring in the house, crack a a couple of cherry pits and put in the cherry meats). Cut out a top crust to fit the pie and lay it on top of the cherres. Do not fasten it—it will rise and fall with the cooking cherries but no hot juice boils over. golden brown, reducing the heat to Bake in a hot electric oven until 350 degrees after the first 15 minutes for another 25 minutes.

MOTHER'S BLACKBERRY PIE
2½cups blackberries
½ cup brown sugar
1 tsp. cornstarch
1 tsp. butter

Line a pie plate with crust and brush with white of egg. Add berries and cornstarch mixed together. Dot with butter; cover with upper crust and bake in electric oven at 425 degrees for 10 minutes, then 350 degrees for 30 minutes.

KIMBERLEY

(Intended for Last Week)

Mr. and Mrs. Andy Wallace spent a few days during the week with his mother and sister, Mrs. D. Wallace and Mrs. Proctor.

Mr. and Mrs. Thos. Chard and daughter, Betty, of Toronto visited on Sunday with Mr. and Mrs. Robt. Chard. Betty returned with them after a week's holidays.

Mrs. S. S. Burritt received word of the passing of Mrs. J. T. Abercrombie on Monday morning from a stroke. The funeral will be held this Wednesday, with interment in the Markdale Cemetery.

Mr. Ryder of the H.E.P.C. spent a day in Kimberley.

Mr. and Mrs. Russell Ellis visited the week end with Powassan friends.

We are glad to know that Mr. A. Knott is improving in health.

We congratulate Russell Chard in passing his final exams with second class honors.

Mr. and Mrs. Stan Baker of B.C., are guests of Mr. and Mrs. H. Baker.

PORTLAW

Friends in the Jackson and McKee home at the week end were: Mr. and Mrs. K. McKee, Ruth and June, of Toronto, Mr. and Mrs. Austin McKee and Mr. and Mrs. Jos. McKee of Hamilton, Mr. and Mrs. Gordon Jackson and family of Ravenna.

Mr. and Mrs. Laurie Pedlar and Mr. and Mrs. Stanley Patton spent an evening at the home of Ed. Cooke, Shelburne, and also attended a garden party there.

Mrs. Fred Shier and baby son, Norman, have returned to their home here.

Congratulations to Doreen Fisher, Joyce Shier and Loraine Shier on being successful in obtaining their Entrance exams without writing.

A number from here attended the musical festival in Dundalk Friday night, when our school pupils were taking part.

Mrs. J. M. Wright of Colombia, South America, spent Thursday with Mr. and Mrs. Harry Fisher.

Who remembers when parents could wait up to kiss the kids good night and still get to bed at an early hour?

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24 Hour Service
WE PAY AS HIGH AS $10.00 FOR
DEAD OR CRIPPLED HORSES and COWS
According to size and condition — Small animals removed free. We do the loading.
HIGHEST PRICES PAID FOR OLD HORSES
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NICK PECONI, OWNER

CREAM

Now that we are at the peak of production for this year, why not deliver your cream to us and receive that extra cent. Your cash will be ready for you a very short time after receiving your cream.

Poultry

We are in the market for your fowl and are paying top market prices for good fowl. Either deliver them to us or call and our truck will pick them up.

The Creamery is open every Wednesday and Saturday Night during the summer months.

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Angus Avis, Manager
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