Table Talks

I probably don't need to tell most of you that Christmas cake is one delicacy which—if you want it to be eaten at its very best—must be made and wrapped well ahead of time.

So, if you haven't already done so, it might be an idea to get busy and make that fruit cake right away, thus allowing it to age properly and attain its finest flavor. Very likely you have your own "pet" recipe; but in case you haven't, here's one I can highly recommend, together with full instructions for making it.

Sounds like a lot of bother, perhaps, but well worth it, and after all, "Christmas comes but—" This recipe will make one five-pound cake, or five one-pounders.

CHRISTMAS CAKE

Fruit and Nuts

½ pound seedless raisins
½ pounds pitted dates, finely cut
1½ pounds mixture of candied fruits, including candied citron, lemon peel, orange peel, candied pineapple, candied cherries, all finely cut
¾ cup walnut meats
¾ cup pecan meats

Dry Ingredients

2½ cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
½ teaspoon allspice
½ teaspoon cloves
½ teaspoon nutmeg.

Other Ingredients

1 cup shortening
½ cup brown sugar
1 cup corn syrup
4 eggs, well beaten
¾ cup orange juice.

Method: (1) First weigh all fruits and nuts, then measure and sift together all other dry ingredients; then measure separately all the other ingredients.

(2) Cream together sugar and shortening until very smooth. Then add syrup and beat with hand or electric beater until the mixture is light and fluffy.

(3) Beat the eggs until fluffy; add to creamed shortening alternately with orange juice and ¾ cup of the mixed dry ingredients. Beat until smooth.

(4) Combine nuts and fruits. Dredge them, until well coated, with ½ cup of the dry ingredients. (This keeps the fruit and nuts from forming lumps in your cake.)

(5) Now add the fruits and nuts to your batter. Then add balance of the dry ingredients. Mix well. For one-pound cakes, line 3 x 5½-inch loaf pans with waxed paper, and pour in batter.

(6) Bake one-pound cakes about three hours at 250°. Larger cakes should be baked ½ hour longer for each extra pound. For glaze, bake over a pan of water in the oven.

Decorations of cherries, almonds etc., can be added during the last hour of baking. Cake, when done, should be medium brown, with a smooth, shiny glaze. Completely cool cakes before wrapping and storing. Clear or colored cellophane makes a good protective wrapping. Make the cellophane tight and seal with warm iron. Store wrapped cakes anywhere. Anywhere, that is, out of reach of juvenile hands.

Too Lucky

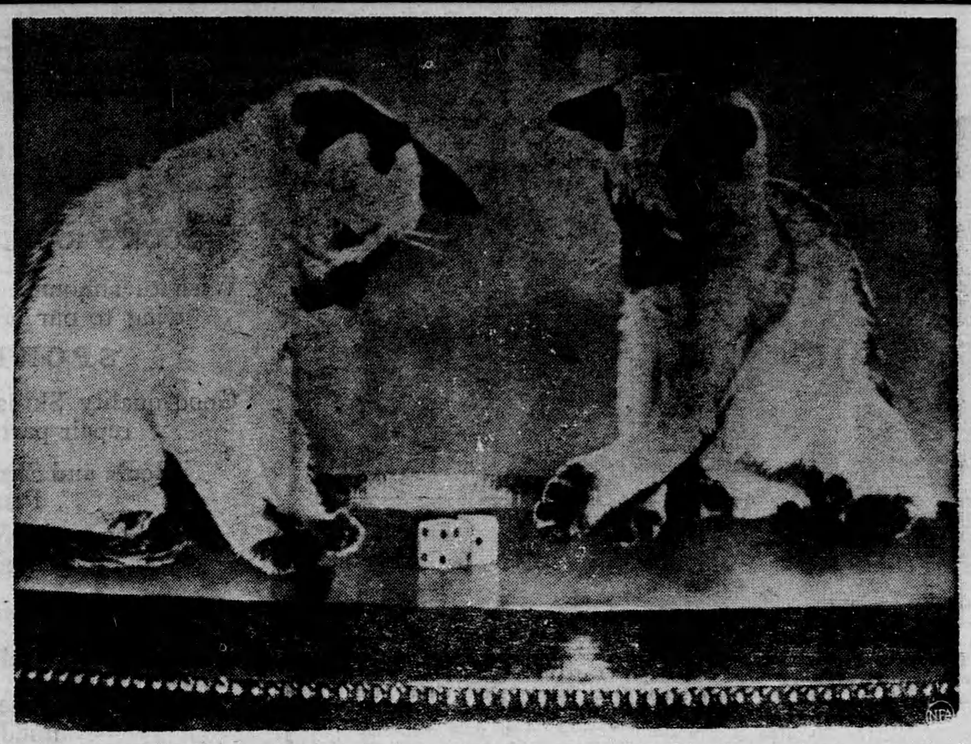
When the name of the plaintiff was called out in court, much to everyone's amazement, he stood up in the jury box.

"What are you doing there?" snapped the clerk.

"I was called to serve on the jury," was the meek reply.

"But you must have known you couldn't sit on a jury and try your own case."

"I suppose not," admitted the plaintiff ruefully, "I did think it was a bit of luck."



"It's A Natural"—That's what the judges said as they awarded this picture the grand prize in the eleventh annual Newspaper National Snap shot Contest. The shot of the dice-throwing kitties was made by A. E. Albera and won prizes totalling $1,500.

Chronicles of Ginger Farm

by Gwendoline P. Clarke

It's a weary woman I am—having just done the last of the dishes after a Monday threshing. Not only that, but we had visitors here over the week-end—that is until Sunday night—so I couldn't get any threshing meal preparations done ahead of time and had it all to do this morning. Fortunately, we had the men for only one meal. But who am I to grumble? In fact, as I went about my work this morning, I thought how much more easily one can deal with a threshing with a few modern conveniences around. For instance, a pressure cooker looked after my carrots; electric warming oven kept meat hot without drying it out; hot water on tap was ready for the men to wash; an electric kettle boiled water for tea after the threshing machine had stopped, and the kitchen wasn't overheated and uncomfortable. "Gwen," I said to myself, "you don't know you're living! Think back a few years. Remember cooking your meals over the oil stove, arranging things so that you had a burner free to heat the water for the men to wash with? Remember how you used to scheme and worry to have things cooked on time and then how to keep them hot and appetizing afterwards? And sometimes, no matter how hot it was, you had to have the kitchen range going, too. And nearly always, you asked someone to help you, because even one meal in those days was quite an ordeal?"

"Yes, I know!" I admitted to myself. "But now I don't need any help because it is quite possible to do the job by myself."

Yes, it is possible, but tiring nevertheless — and the variety of aches and pains that one develops at the end of the day is indicative of the passing of time. Ah, well . . . no more threshings this year —and we can worry about next year when it comes. However, there is still one thing that bothers me when making these comparisons. I realize that there are still plenty of women all over Ontario who must still wrestle with things the old way; endure the heat of a cook stove in summer, or do the best they can with some sort of oil stove for threshing. I can only say, I hope the time is not too far distant when you, too, will have the conveniences that have come to mean so much to me. That is an objective to keep in view—an end to work for.

* * *

Well, our lovely mild weather still continues and although the glorious autumn coloring is almost a thing of the past, nature has been giving us other treats to delight the eye. Did you notice the beautiful sunrises last week . . . and the wonderful display of Northern Lights, often quite early in the evening? The other night, the sky was like an inverted bowl spilling out cascades of green and old rose —always changing, never two minutes alike, and very beautiful and fascinating to watch—but a little chilly unless one remembered to put on a coat before running out to watch the display! Brilliant Northern Lights usually indicate a change in the weather—but so far it hasn't come—except for white frosts at night.

Do you know, last week I realized all over again, that there is always some new experience coming up in connection with farming, no matter how long you are at it. This time it was a barn raising. New to me, but I must confess it was not new to Partner or Bob. This barn raising was over on the next concession so, of course, I had to go over—so as to be sure not to miss anything! It is positively a huge barn our neighbor is building—stabling for 56 head of cattle, besides box stalls, horse stables and pig pens—and enough barn room, I would think, to hold all the hay in the district. When I got there, the men—about 30 of them—were in the middle of raising the heavy timbers by means of ropes, pulleys and a derrick. It was interesting to watch, but I was even more interested in the conversation that went on around me— about the old-time barn raisings; how the men would divide into teams with a captain for each team, whose job it was to put each man to the task he was best fitted for—and, of course, there was great competition between the two teams. Naturally, all the work was done by hand and there were not many idle moments. The proof of how well the work was done is in the old barns on old family homesteads today that have defied wind and weather throughout the years. Modern methods speed up the work, and I imagine there is less danger than formerly, but there must have been suspense, drama, initiative and courage—yes, and in some cases, tragedy—in those barn raisings of yesterday. Now they are like a tale that is told, pretty soon we shall only know about them from old history and folklore. Truly, "the old order changeth!"

Sets Vets Buzzin'—Seeing that National Honey Week was just around the corner, and being prodded gently by some press agents, the veterans of Manhattan Beach Project got together and voted gorgeous model Mary Collins, above, "The Girl we'd Most Like to BEE With."

SALLY'S SALLIES

"The boss is losing a long distance argument with his wife!"

New And Useful

ONE-PIECE PLUG

One-piece electric plug makes stripping insulation from cord unnecessary. Cord that is cut square and split down the centre slides into side of plug. Plug is then locked into place and sharp teeth make electrical contact.

* * *

BURGLAR-PROOF LOCK

Lock said to be built so, prowlers can't detect the combination by sound or touch when tumblers drop into place. Comes with either key dial or knob dial. Both work on same principle, but key said to give added security.

* * *

EGG CONTAINER

Aluminum egg carrier designed to hold six eggs. Cellulose wadding is used to line the container. Lid can be opened out so that upper and lower halves together form a rack for a dozen eggs.

* * *

READING LAMP

Plastic-cased reading lamp which clamps onto any book or magazine goes on and off automatically. Seven-watt bulb goes on when tilted forward, off when tilted back. Light is directed only on reading area.

* * *

NEW MUSICAL INSTRUMENT

"Keymonica," designed as an elementary musical instrument for teaching basic finger techniques and co-ordination, is said to be a cross between clarinet, harmonica and button accordion. Made of styrene, the instrument has 10 button keys regulating the tone of 20 notes in key of C diatonic scale and is capable of covering a wide range of musical selections, makes states. Can be washed in warm water because reeds are of plastic construction.

* * *

SNOW REMOVAL

Snow-removal machine is equipped with a standard 1½-hp. gasoline engine; cleans a 16-inch path. A multiblade impeller is said to throw the snow as much as 25 feet away from the cleared path. Adjustable snow discharge spout regulates distance snow is thrown from machine.

* * *

HOME POWER TOOL

Said to combine five power tools into one at less cost than comparable machines. For wood and metal-working, unit can be used as saw, drill press, lathe, sander or grinder. Crosscutting or ripping work is done with an 8-in. blade. Work table for the saw adjusts to any desired height or angle of tilt quickly and easily, makes states. Table also has removable centre for dado cutting and molding. Supershop can be used vertically or horizontally as a drill press.

Neutral

A social worker recently reported this conversation with a housewife.

"What religion do you belong to?"

"Oh, we've lived here 12 years, thank you."

"Yes, but what church do you attend?"

"Never go to church."

"Well, where do you send your children to Sunday school?"

"Oh, they never go to Sunday school."

"I'll put it this way—are you Roman Catholic or Protestant?"

"Oh, we don't mind what government gets in."

Christmas Parcels For Britain

Public response to the announcement by the United Emergency Fund for Britain that there will be a CANAID Christmas parcel, that may be forwarded to designated recipients in Great Britain, is beyond all expectations, Sir Ellsworth Flavelle, national chairman, declares. As a consequence, he urges all those wishing to avail themselves of this service to send their orders as soon as possible for the supply will be limited.

The special CANAID Christmas parcel is offered at $9, insured, and delivery guaranteed before the holidays. These packages, containing 12 items, such as a one-pound tin of boneless turkey, two-pound tin of ox tongue, butter, cheese, plum pudding, sausages for the pie crust mix, rice and tea, are being packed in Canada and shipped to the U.E.F.B. distribution point in Great Britain for dispatch to the recipients.

In the event the orders continue at the present rate, it will be necessary to establish a deadline, after which no additional ones may be taken. Reason for this restriction is due to the supply situation as it affects several items in these parcels. However, an ample quantity of five other standard CANAID parcels are always available. Information may be obtained by writing CANAID Parcel Service, P.O. Box 397, Toronto 1, Ontario.

Overheard at a jet plane display: "If you can see them, they're obsolete!"

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WARM MORNING COAL HEATER

Enjoy an abundance of clean, healthful heat at lowest cost and greater convenience with a WARM MORNING Coal Heater. Amazing patented interior construction causes coal to burn slowly—saves fuel. Holds 100 lbs. of coal. Heats all day and night without refueling; holds fire several days on closed draft. Automatic Draft Regulator. Requires less attention than most furnaces.

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HOW TO DO IT

— By Harold Arnett

Pauline Harvey says . . .

Director: The Five Roses Kitchen P.O. Box 6400, Montreal, P.Q.

"APPLESAUCE UPSIDE DOWN CAKE" made with FIVE ROSES FLOUR is extra-delicious!

¼ cup butter
1 cup brown sugar
2 large baking apples
½ cup seedless raisins
1½ cups Five Roses Flour
½ tspn. salt
3 tspns. baking powder
½ cup shortening
⅛ cup granulated sugar
2 eggs, well beaten
½ tspn. vanilla
⅝ cup water

Melt butter in baking dish, add sugar and stir until melted. Cool. Peel, core and slice apples; place on sugar and sprinkle with raisins. Sift flour, salt and baking powder together. Cream shortening until fluffy, add sugar, gradually beating until light. Add eggs and vanilla and beat thoroughly. Add sifted dry ingredients and water alternately, beating well with each addition. Pour over apples and bake in moderate oven 350 deg. F. for 40-50 minutes.

FIVE ROSES FLOUR

for all-purpose baking

JITTER

By Arthur Pointer