TABLE TALKS

by Jane Andrews.

Corn! Corn on the cob—off the cob—corn ground or flaked—corn the food of a thousand variations, all of them good. No wonder our predecessors on this continent, the Indians, held the plant in deep reverence, almost worshipped it in fact.

And although modern methods of processing make fresh corn—or almost-as-good-as-fresh—a table possibility the year around, this is the season when we seem to appreciate it most and serve it in as many ways as we can. Here are a few, some of which may be new to you, and all well worth trying.

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CORN FRITTER MUFFINS

12 slices lean bacon
2¼ cups sifted cake flour
½ teaspoon salt
3 teaspoons baking powder
1 egg
1 cup milk
1 cup scraped, cooked, fresh corn

Preheat oven to 425 degrees F. Score bacon by cutting deep slits on one side ½ inch apart. Line sides of muffin pans with bacon strips, cut-side up. Line bottom of muffin pans with circles of waxed paper for easy removal. Sift flour, salt and baking powder together. Beat egg. Add milk and corn to egg. Blend. Add to dry ingredients and mix just until all flour is dampened. Spoon batter into bacon-lined muffin pans, making ⅔ full. Bake in a hot oven (425 degrees F.) 30 minutes. Serve hot. Makes 12 to 14.

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CURRIED CORN CHOWDER

1 tablespoon chopped onion
2 tablespoons chopped green pepper
2 tablespoons butter
3 tablespoons flour
¾ teaspoon curry powder
2 cubes chicken bouillon
1 cup hot water
4 cups hot milk
1½ cups cut, cooked, fresh corn
¾ to 1 teaspoon salt
⅛ teaspoon pepper

Slowly cook onion and pepper with butter in top of double boiler over direct low heat until soft and lightly browned, 15 to 20 minutes. Place over hot water. Blend in flour and curry powder. Stir in bouillon cubes dissolved in hot water. Mix well. Add milk and corn and heat through about 30 minutes, stirring frequently. Season to taste with salt and pepper. Serve hot. Makes 7 cups.

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BEAN AND CORN SCALLOP

2 cups cut, cooked, fresh corn
2 cups cut, cooked, green beans
1½ teaspoons salt
2 teaspoons grated onion
1 tablespoon flour
2 tablespoons butter
½ cup milk
½ cup buttered bread cubes

Preheat oven to 350 degrees F. Alternate layers of corn and beans in greased quart-size casserole. Sprinkle salt, onion and flour over each layer. Dot with butter. Pour milk over all. Top with bread cubes. Bake in a moderate oven (350 degrees F.) 40 minutes. Makes 1 quart.

Serving suggestion: Top with grated sharp cheese and brown under broiler a minute or two before serving time.

HAM AND CORN FRITTERS

½ pound finely ground cooked ham
2 cups cut, cooked, fresh corn
2 tablespoons chopped onion
Black pepper
2 eggs

Mix ham, corn and onion together. Add dash of black pepper. Beat eggs about 10 minutes with beater until thick and lemon colored. Combine with ham and mix thoroughly. Spoon batter onto hot lightly greased griddle or skillet. Cook 4 to 5 minutes on each side until nicely browned. Serve promptly. Makes 18 2½-inch fritters.

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CHICKEN-CORN GRIDDLE CAKES

1½ cups sifted flour
½ teaspoon soda
3 teaspoons baking powder
¾ teaspoon salt
1 tablespoon sugar
1 cup sour milk
1 egg
2 tablespoons melted chicken fat
1 cup cut, cooked, fresh corn
1 cup diced cooked chicken

Mix and sift dry ingredients. Add sour milk slowly. Add beaten egg and beat until smooth. Stir in melted fat, corn and chicken and blend well. Cook on hot griddle about 4 minutes on each side. Makes 16 cakes.

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CORN AND CHEESE SOUFFLE

1 teaspoon minced green pepper
2 tablespoons butter or margarine
3 tablespoons flour
1½ cups milk
1 cup corn, cut from cob
1 cup grated cheese
Salt and pepper to taste
3 eggs, separated

Sauté green pepper in butter. Blend in flour. Gradually add milk and cook until thickened, stirring constantly. Remove from heat and add corn and cheese. Salt and pepper to taste. Add beaten egg yolks. Fold in stiffly beaten egg whites. Pour into a greased 1½-quart casserole and bake in a moderate oven (350 degrees F.) 40 to 50 minutes. Serve at once. Serves 4.

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CORN WAFFLES

2 cups sifted cake flour
3 teaspoons baking powder
¾ teaspoon salt
2 tablespoons corn meal
2 teaspoons sugar
2 egg yolks
1½ cups milk
1 cup scraped, cooked, fresh corn
3 tablespoons melted butter, margarine or bacon fat
2 egg whites

Sift flour, baking powder, salt, corn meal and sugar together. Beat egg yolks and blend in milk. Mix dry ingredients with egg and milk to form smooth batter. Stir in corn and butter. Beat egg whites stiff and fold into waffle batter carefully but thoroughly. Bake in a hot waffle iron 5 to 6 minutes until nicely browned. Serve at once with desired spread. Makes 8 4½-inch-square waffles.

Fur-fetched Parasol—Keeping pace with Dame Fashion can be an expensive undertaking as dealers at the Fur Industries Fashion Show proved by displaying this mink-trimmed parasol. Basking in the expensive shade of the fur-fetched creation is Betty Cagney, who gave visiting department store owners a knowing winkk when they discussed the "high overhead" in their business.

She Bakes Twenty Fruit Cakes Per Day

Turning out 20 five-pound fruit cakes a day is no more trouble now for Mrs. F. C. Pierson than taking a class in Latin, though when she first took on her C.N.E. baking job she considered even one fruit cake was a fair day's effort.

During the school year Mrs. Pierson teaches languages, next term at the South River Continuation School near North Bay. Last year she taught at Port McNicol.

But school holidays are too long to suit her. A widow, and for 30 years the wife of the postmaster at Beeton, Ont., she believes that keeping busy when one is alone is the secret to keeping healthy, and so for the second summer is at the Exhibition.

Her life has always been busy. After giving up her teaching job in Tottenham to be married, she was supply teacher in Beeton, and tutored half the youngsters in the neighborhood.

The 200 fruit cakes she is on the way to completing, with 140 already safely in and out of the oven, are for the luncheons and afternoon teas held daily by Mrs. Kate Aitken, women's director, during the Big Fair. Twenty cakes a day she has set as her quota.

Fowl Play—A flurry of feathers proved too much for this farmer, five-year-old Robert Stamey, so he closed his eyes and went right on with the struggle to lug this indignant rooster to the family frying pan. Later, young Stamey opened his eyes and mouth to a hard-earned chicken and dumpling dinner.

This brown-haired, bright-eyed school teacher, is also making cookie batter—enough for 36,000 cookies, if you please, which will be put into the deep freeze and baked as needed. Another job, which she takes easily in her stride, is the making of 100 gallons of salad dressing.

She also prepares daily luncheons for 35 members of the women's division staff who, under Mrs. Kate Aitken, have been busy for weeks doing the paper work that must precede the splash and excitement of opening day.

Professional chefs move into the women's building kitchen as soon as the Ex., opens and Mrs. Pierson moves into the pantry. Not that she minds in the least for there she becomes storekeeper, making certain that supplies of staples are ample for the hundreds of patrons who will fill the Balcony Restaurant.

"Do you want to go on the books or work in the kitchen?" Mrs. Pierson was asked when she first went to the C.N.E. "Give me the kitchen," was the quick answer. This complete change from the school room, the excitement of it all, and being able to use most modern of kitchen equipment, like the giant electric mixer, and the dish-washing machine, she finds a welcome and useful change.

The GREEN THUMB

by Gordon Smith

The garage is often a liability as far as the garden is concerned. Or it may be the tall house next door that steals privacy. Clotheslines, compost heaps and play equipment—all of these pose problems. They can, however, be concealed in such a way that they become attractive, useful features.

Many people make the mistake of thinking they can hide a house with a large group of shrubs and evergreens. Evergreens tend to be pyramidal and so do nothing to conceal the house next door above the first floor windows. Then, too, evergreens are wide at the base and take up the most room on the gardener's own property. A shade tree or a flowering tree with a broad head will do a better job.

If the neighboring house is high, an elm, honey locust or maple could be planted. If it is low, dogwood, flowering crabapple or hawthorn will give the same illusion of distance without taking up too much space.

Flowering Trees

A pair of flowering trees at the rear of the garden may form a screen for the neighboring house. It may also shade the terrace and serve as the focal point of the garden. Making each plant fulfill several purposes is particularly important on the small property.

If the house was built before the days of the attached garage, this building is probably in the far corner of the property. In that case, a screen of shrubs is obvious. This, however, may take up too much room. Instead, the side of the garage can serve as the back of an arbor. The ground underneath may be paved with brick or stone laid in sand, and the top of the arbor provide a place to grow roses, grapes or clematis. Since the arbor is not attached to the house, it is probably secluded and may turn out to be the ideal place for outdoor living.

Such an arbor may help to solve the problem of what to do with tools and garbage pails. A board and lattice fence can close in the arbor at either end. Nearest the kitchen, a cupboard on the outside conceals waste paper receptacles and garbage cans. On the inside of the arbor, the fence can form the back for cupboard-benches, in which small hand tools and stakes can be kept. At the other end of the arbor, the fence could screen the clothesline, the compost pile, or any area not for public view.

Garage Next Door

The garage next door is somewhat more of a problem. However friendly the neighbor may be, he is probably not going to welcome the building of a lattice on his garage. If it is close to the property line and perhaps in the opposite corner from your own garage, posts with chains between them might be put up. Or an identical lattice in front of each of the garages may tie the whole backyard together. Such a structure should be almost as tall as the eaves of the garage, assuming that it is one-story high.

A problem that exists on almost all suburban properties is the narrow strip between the drive-way and the side property line. It may be a foot wide or all of six feet and quite unattractive. If it is a lawn, it is a nuisance to mow. If it is too narrow for a real shrub border, and a hedge is put in instead, constant trimming will be necessary. The hedge that is allowed to grow naturally will need some trimming to keep it within bounds. An inexpensive and attractive solution is a fence with square wooden posts. The posts are left to weather and then strung with wire.

The fence may be covered with any attractive vine. The space in front, however narrow, can be a cutting border. Or, if it is in shade, a groundcover and spring bulbs might be planted. If winter effect is important, euonymus or ivy will grow to a thick green wall in a few years' time. A groundcover of myrtle will be true green all winter, and the daffodils and other early bulbs popping up through it will be easily seen in early spring

A Specialty Border

If this area is in full sun, it is a perfect place for a specialty border of hemerocallis, iris, peonies or any perennial the gardener wishes to experiment with or collect. As a matter of fact, an interesting use of this narrow strip can even call attention away from the garage doors, which are usually open.

Calling a tree a liability may seem harsh. But anyone who owns a small property with a Norway maple, linden or other heavy-headed tree, knows that they sometimes aren't worth the room they take. It is quite possible that paving under that tree, with brick or stone laid right on the earth, may furnish exactly the sitting area or children's play space that is needed.

This will mean, of course, designing the whole backyard for that focal point, but frequently a more interesting scheme results. If it is an old fruit tree, or a high-headed specimen like elm, oak or honey locust, a circular seat built around it may turn out to be a favorite retreat.

France has 'em, too—Just as in Canada, the war scare and the fear of accompanying shortages brings the hoarders out from under the rocks in France, too. Here, as part of a national campaign to combat such foolish practices, a Paris agency displays a sign telling its customers, "We have oil, sugar, coffee and soap. Do not stock up. It is in your interest. Thank you."

How To Pronounce Welsh Words

Of the Welsh alphabet, the letters that seem to be difficult of pronunciation are in reality not so. The dd that presents itself so frequently is soft as th in thou; f is like the English v; h has the same power as in the English "hand"; ng as the ng in "long"; cg and th are hard as in the English words "cat," "dog," and "thin." The remaining letters have the same power as they have in English, with the exception of two, which offer a slight difficulty in their pronunciation by an English tongue. These are the gutteral ch and the aspirate ll, The names of two stations on the South Wales Railway illustrate the sound (Longher or Locher, and Llanelly), and it is amusing to listen to the remarks and the humorous manner with which the peasants hear the guards murder "the Queen's Welsh." There are no sounds in our language equivalent to these of ch and ll, but most of our readers will be able to enounce them when they are informed that the former has the same sound as ch in the Scotch "loch" (a word with which all are familiar) and that the latter expresses the sound of the Italian gl, or the aspirated ll of the Spanish.

Having mastered these letters—a work of little labor—there will be no difficulty in learning to read Welsh, which is incomparably easier than English or French, from the fact that in Welsh no letter in a word is mute, and the accent with significant exceptions, is always uniformly placed on the second last syllable.

Those who are of the opinion that Welsh is hard or dissonant would do well to hear any Welsh preacher of note in his native tongue—hear him display the rich resources of his poetic language, and pour out his harmonious sentences in solemn and sonorous tones, and they will see cause to alter their opinion, and understand why it is he excites the enthusiasm of his hearers, and learn at the same time that it is possible to waken powerful emotions even in those who are utter strangers to the language of the speaker.—From "The Book of South Wales," by Mr. and Mrs. S. G. Hall. (1861)

Junior Size Eve—18-month old Portland Mason, daughter of screen star James Mason and his wife. Pamela, is shown modeling a fig-leaf sun suit fashioned for her by her parents. Miss Mason looks cool, anyway.

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SUTTON	Aug. 11-12	COE HILL	Sept. 20
BELLEVILLE	Aug. 14-17	MARKDALE	Sept. 21
PETERBORO	Aug. 22-26	OHSWEKEN	Sept. 21-23
INGERSOLL	Aug. 23	PARK HILL	Sept. 22
ZURICH	Aug. 29	NORWICH	Sept. 23
DRESDEN	Aug. 29 31	BLYTH	Sept. 23
C.N.E.	Sept 2	SCHOMBERG	Sept. 23
PORT PERRY	Sept. 4	LISTOWEL	Sept. 25-26
MILVERTON	Sept. 6	ARTHUR	Sept. 27
PORT ELGIN	Sept. 7	AYLMER	Sept. 27
HUNTSVILLE	Sept. 8	MITCHELL	Sept. 27
MARMORA	Sept. 8	BRUSSELS	Sept. 29
ORONO	Sept. 9	BEETON	Sept. 29
TAVISTOCK	Sept. 9	HARRISTON	Sept. 29
BEAMSVILLE	Sept. 9	CALEDONIA	Sept. 30
PAISLEY	Sept. 12	BOLTON	Sept. 30
SHELBURNE	Sept. 13	LEAMINGTON	Sept. 25-30
LONDON	Sept. 11-16	MT. BRYDGES	Oct. 3
KINCARDINE	Sept. 15	MARKHAM	Oct. 5-7
BEAVERTON	Sept 16	TEESWATER	Oct. 6
BINBROOK	Sept. 16	GRAND VALLEY	Oct. 7
FERGUS	Sept. 15	ERIN	Oct. 9
NEW HAMBURG	Sept. 16-16	BURFORD	Oct. 7-9
VANKLEEK HILL	Sept. 15-16	NORWOOD	Oct. 7-9
RODNEY	Sept. 20	WOODBRIDGE	Oct. 7-9
		ALVINSTON	Oct. 11
		ANCASTER	Oct. 13-14

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