

THURSDAY, MAY 20, 1938

FINISH YOUR TANK

It's easy enough to begin a task, but to finish it—that's the thing. The country work holds the honey sweet. While the sun does a thing.

O, the feet will lag and the heart grow faint. Often times the spirit is down; not what joy is yours, as you rest at last, with the hard-tough battle won!

Then here's to the lad who will see it. Whatever the task may be, for my heart goes out to the boy of pluck. But no half-done boy for me.

Menu Hints

Recipes for New and Novel Dishes; Household Ideas and Suggestions

—By Betty Barclay

HATHAWAY'S SANDWICHES

Many women do not think of sugar in connection with sandwiches, yet a little touch of sugar furnishes some quick energy food of real value and goes a long way toward bringing out the real flavor of some of the other sandwich ingredients. Try the following and you will appreciate these facts:

Bacon Sandwiches

Kitchen left-over or canned baked beans can be used for a delicious filling for a hearty sandwich. Whole wheat and bran bread are equally desirable.

Press 1 cup baked beans through a coarse sieve and add 1 tablespoon tomato catsup; ½ teaspoon onion juice; ½ teaspoon mixed mustard and ½ teaspoon sugar. Spread on buttered slices of bread and serve with crisp pickle.

Date Plate Sandwich

The plenteous lunch needs plenty of flavor. A few date sandwiches help to bolster this up, and furnish very delicious tidbits as well. Run half a cup of dates and half a cup of walnut meats through the food grinder, using the coarse plate. Mix with cream cheese and ½ teaspoon sugar. Spread on buttered slices of whole wheat bread.

CHOCOLATE PIE

2 cups butter chocolate
½ cup sugar
½ cup flour
½ teaspoon salt
1 cup boiling water
1 cup evaporated milk
3 egg yolks
1 tablespoon butter
½ teaspoon vanilla
Baked pastry shell

Melt chocolate over hot water. Add sugar, then mix thoroughly with flour and salt. Blend well. Add boiling water and milk. Cook in a double boiler 25 minutes, stirring occasionally. Pour chocolate mixture gradually over well-beaten egg yolks, heating vigorously to prevent curdling. Return to double boiler and cook 3 minutes longer. Add butter and flavoring, cool slightly and pour into cold baked pastry shell. Cover with meringue and brown to the preferred color in a slow oven.

COTTAGE CHEESE OUTWARD

1 cup cottage cheese
2-3 cup sugar
2-3 cup sweet milk
2 eggs
1 tablespoon melted butter
½ teaspoon salt
1 teaspoon vanilla

Melt chocolate over hot water. Add sugar, then mix thoroughly with flour and salt. Blend well. Add boiling water and milk. Cook in a double boiler 25 minutes, stirring occasionally. Pour chocolate mixture gradually over well-beaten egg yolks, heating vigorously to prevent curdling. Return to double boiler and cook 3 minutes longer. Add butter and flavoring, cool slightly and pour into cold baked pastry shell. Cover with meringue and brown to the preferred color in a slow oven.

BITAWINCHUCK ICE CREAM

1 junket tablet
1 tablespoon cold water
1 pint milk
1 cup sugar
½ pint cream
2 cups strawberry purée
3 tablespoons lemon juice

Crush junket tablet and dissolve in cold water. Add sugar to milk and warm until lukewarm—not hot. Remove from stove. Add dissolved junket tablet; pour into freezer can. Let stand until firm (about 10 minutes), pack in ice and salt, and freeze to a mush. Add cream, whipped; strawberry purée and lemon juice. Prepare purée by crushing about one quart of strawberries and rubbing through a sieve—adding sugar if necessary.

CITY FARMERS

A little girl from the city had been visiting in the country, and was being questioned as to what kind of a time she had. Finally some one said, "I bet you don't even know how to milk a cow." "Let me do it," she said.

On being pressed for particulars as to how it was done she replied, "You take the cow to the barn and give her some breakfast food and water and then you drain her crankcase."

AN EX-PRESIDENT

A young Englishman, a reporter in a New York paper, relates one of his early experiences. "I was sent up to interview a fellow by the name of Hayes, don't you know, who was stoppage at an uptown hotel," he says.

"The slip I was given by the city editor read:

"See ex-president Hayes at the — hotel, and get something about his plans in New York."

"I found the hotel and sent up my card. I was received quite nicely by Mr. Hayes. He told me what he was going to do, and then as I wanted to make my story complete I asked him what he was ex-president of.

"He told me he was ex-President of the United States. It was awfully confusing, didn't you know?" concluded the young Englishman, plaintively, "but there are so many ex-presidents over there."

THE OLD MAN OF THE BIG CLOCKTOWER



mental picture of the environments covering half a century and more of this quiet, picturesque and interesting hamlet.

"Back in my memory I see very vividly a picture of Limhouse and its environment of the early days. Naturally the foreground of this picture shows the row of old lime kilns which were constructed and operated nearly a century ago. By well-authenticated statements I find the first lime kilns were built by the Merrell and Hull families. About the year 1810 Mr. Glendinning settled here and purchased land and the saw mill, which had been built. He gave the hamlet the fanciful name—Pointain Green. In 1837, about the time the Grand Trunk Railway was built, a post office was opened, the place re-named Limhouse, and Jim Newton, Esq., was appointed postmaster. This office he retained until his death, twenty-five or thirty years ago. Our friend, Jim Newton, farmer, on the fourth line, is a grandson of this fine old gentleman.

The lime business was engaged in on a large scale, also lime, when two separate companies went into the manufacture of this useful product. Messrs. Beesley & Waddington built a group of kilns on the north side of the tracks, and Messrs. Lindsay and Marquay on the south side. About the year 1870 Messrs. Gowdy & Moore purchased the works of Mr. Beesley and Mr. Marquay bought out his partner, Mr. Lindsay. A little later the Toronto Lime Company was formed, with Mr. Thomas Gowdy as General Manager. Then later, his brother-in-law, Mr. John Moore took over the management, and Mr. Gowdy returned to Guelph. For about 30 years John Moore continued to superintend the manufacture of lime, cement, and lumber. It seemed quite natural when he reduced his position. Like his predecessors he has made a success of the business, and he retains his position to this day.

For over fifty years the Gowdy and the Moon families have been esteemed residents of Limhouse, and their interest in the moral status of the community has always been strong.

"But I must put more in my picture of Limhouse. In my shade garden, to walk with father in the wood, to sit in the shade of the trees, and ferns, and birds; to hear my mother's voice, as the tree fairy tales, or sang to me. Or see her face with love alight. Besides, my little bed at night.

It's good to be a child again.

To be a child again is good.

To walk with father in the wood,

In shade of trees, and ferns, and birds;

Or hear my mother's voice, as the tree

fairy tales, or sang to me.

Or see her face with love alight.

Besides, my little bed at night.

It's good to be a child again.

And ramble in my shade garden,

Or sit upon its bank and dream,

Or watch the squirrels leaping free

From branch to branch, from the tree

Or listen to the thrush's tune,

Or bobolink's love song.

It's good again to be a child.

It's good again to be a child.