

The Free Press Short Story

HULLED CORN

By O. A. STEPHENS

HULLED corn, fried, with maple syrup on it, was a favorite dish with us young folks at the old squaw's. At first we had hulled corn only once a year, near the last of March, when maple-syrup was being made. That indeed, had been the family custom for three generations.

About March 20th, when "the sun crossed the line," and the snow was melting fast, the old squaw would glance across the breakfast table to grandmother and say, "Stuth, isn't it about time to hull corn? Some of this syrup would go pretty well on hulled corn."

And grandmother would reply, "Not to-day, Joseph. I'm making soap to-day. But about day after to-morrow."

Ashes were always leached in a large tub of lye to make soap, and sometimes we used the last run of the lye from the leach-tub for hulling corn. But we all thought that this last run of lye was not so good as fresh, new lye from birch ashes, leached in a little skin which had about a bushel. The skin had been holed in the bottom and was set on a crease cut in it round the bottom of the leach, clean board having a circular skin to conduct the lye to a little spout at the front, where an earthen pot was set to catch it.

First we put a wisp of clean rye straw in the skin, then the ashes, and then poured in spring-water. Soon the clear, rich-colored lye began to exude at the bottom and drip into the pot. Four quarts of the lye were then poured on a peck of dry, nicely winnowed yellow "Fine Knot" corn, and the whole put to boil in a brass kettle for about two hours, or until the hull started out the hard outer glaze of the kernels was eaten away.

The peck of corn finally swelled to a bushel, and it had then to be rinsed and washed clean of the hulls, and afterwards boiled for several hours longer, until soft enough to dish out for eating, either in milk or fried, with maple-syrup or cold, with cream and sugar.

The process occupied the most of the March day, and added to the leaching of the ashes, occasioned so much work and care that once a year as often as we could persuade grandmother to embark upon it.

That bushel of hulled corn rarely lasted us for more than two or three days, and often Theodora or Ellen would be heard saying, "Isn't there any way, grandmother, that we could hull more corn at a time and keep it a while?"

And grandmother always said, "No, child. It sours and spoils very soon as the days get warmer." For ice-chests had not then come into use with us. That seemed to be the final word about hulled corn—a peck of corn once a year and no more.

Addison, however, was the one among us who was always questioning old methods and cogitating new ones. And one time he burst out with, "Grandmother, I believe I could keep that corn the year round!"

"Id, that would be fine!" Ellen and Theodora both exclaimed. But grandmother only laughed.

Addison sat thinking it over for some moments. "Well, Boed," he said, "if you and Nell will hull another peck of corn, I think I know a way to keep it to use just as we want it, all summer."

At first grandmother objected to having the lye and kettle in her kitchen for another day; but the old squaw said, "Let the boy try, mother. Let him try."

We had a good deal of faith in Addison. The girls set to work, and during the day hulled another peck of corn, which made four heaped-up panfuls. One of these was reserved for immediate consumption, and the remainder turned over to Addison.

The Canadian Cooking School

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case a little meat or vegetable extract will certainly add richness and flavor. It is a good plan to keep these on hand for use in emergencies, and as a short-cut. Vegetable stock of good flavor is also excellent—and provides valuable minerals as well as flavor.

In the quantities I am about to give you for your basic brown sauce, you will note that the proportion of flour is increased beyond that usually used to get sauce of the same medium thickness. This is because when you brown flour, it loses some of its thickening value, and because this is so, we are easily able to blend browned flour and fat together in these proportions without lumping.

2 tablespoons fat
3 tablespoons flour
1 cup brown stock
¼ teaspoon salt
¼ teaspoon pepper

Melt the fat—if you are partial to a touch of onion flavor, about one tablespoon minced onion may be cooked in the fat and then either removed or left, as you prefer; a little chopped green pepper, when available, also adds to the flavor. If it is fat in your roasting or frying pan that you are using, pour off the extra fat very gently, so as to leave all the rich brown sediment.

Blend the flour into the fat, working it well with your spoon to avoid lumping; brown richly but do not burn; remove from heat, stir in the hot liquid very gradually, and cook, stirring, until smoothly thickened. Season, add interest with Worcestershire sauce, onion juice, tomato or mushroom catsup, your favorite herbs, any vegetable flavoring (perhaps you will use vegetable stock as your liquid), green peppers, gray salt and so forth.

Milk Gravy
With roast chicken, turkey or veal, and perhaps with pork tenderloin, veal chops, etc., cooked either in the oven or the frying pan, a milk gravy is very delicate and appropriate. Make it just the same as the brown sauce (which we follow when we make brown gravy in the roasting pan)—but use milk instead of water, and season suitably.

Tomato Sauce
2 cup canned tomatoes
2 cloves
2 allspice berries
2 pepper berries (if on hand)
Piece bay leaf
1 tablespoon chopped onion
3 tablespoons bacon dripping
4 tablespoons flour
1 teaspoon salt
½ teaspoon pepper

Cook the tomatoes slowly with the spices and onions for 10 minutes (cover closely). Press through a strainer, measure stock—add water to bring to 2 cups. Blend flour, salt and pepper into bacon dripping (or into the fat from meat you are roasting) and brown nicely. Stir in the hot stock, gradually; stir and cook until thickened and until no flavor of raw flour remains.

Note—The onion may be browned in the fat for distinctive flavor, and green pepper, when in season, is a delightful addition.

So much for the basic methods of making sauces. Having studied them well, and practiced them, you will be able to make all manner of fancy sauces on the same ground-work.

Keep Douglas' Egyptian Liniment handy. A sure, speedy remedy for burns, sprains, felons, blood poisoning, soft corns, warts, scalded feet. Invaluable for rheumatism and muscular rheumatism.

DIDN'T WANT TO BOTHEREE HER

When Bobby went to visit his grandmother he was much interested in whatever went on in the kitchen. One day she said to him, "I'm going to make you a nice little pie in a sauce, all for yourself. Don't you think I'm pretty good to take a much trouble?"

Bobby pondered. "Grandma," he said at length, "mother told me not to be a bother, and if it's going to be any trouble you can just as well make my pie regular size."

Now remember how much it nettled us, but it was a considerable sum, which came in very opportunely for the purchase of text-books and other school expenses.

For there was good profits in hulled corn at ten cents a quart. One bushel of dry corn, worth a dollar, will make four bushels of hulled corn, so greatly does it swell during the process; and one hundred and twenty-eight quarts of hulled corn, at ten cents, makes twelve dollars and eighty cents.

Ellen and Theodora were wont to furnish to our fellow students all hot from the frying-pan at just seven o'clock in the morning. Half a dozen of them at once would often come running in, joking and laughing, each with his or her little pail or jar, so as to carry it home hot. It never occurred to Addison, or to any of us, to make commercial use of his process for drying hulled corn.

DOMINION EXPERIMENTAL FARMS Weekly News Letter

Prevent Goitre in Your Future Lambs
Goitre in young lambs is due to lack of iodine. Whether or not this mineral is deficient in the Ottawa district is not certain. However, goitre has appeared in the Central Experimental Farm flock, and sheep owners, therefore, play safe and feed iodine to their pregnant ewes.

If no commercial iodized salt is available, prepare as follows: Spread on a tarpaulin 100 pounds of ordinary salt. From your drugists procure 2 to 3 ounces of potassium iodide, dissolve in water and spray the solution on the salt. Mix thoroughly, keep dry and feed to the ewes during the winter. This will prevent goitre, and, when for no distinct reason lambs are born weak, flabby, it may prove beneficial.

Operating Costs of a Tractor Reduced by Increased Use
In a survey made by the Field Husbandry Division of the Dominion Experimental Farms, data were collected on the operation of 246 two-plough tractors in Eastern Canada in 1930. It was found that the average total overhead cost per tractor was \$126.18 per year. Had these tractors been used only 30 days in a year the overhead cost would have been \$4.20 per tractor per day, repairs remaining the same. Actually, however, the tractors were used an average of 52.4 days per year, the cost of draw-bar work amounting to \$2.40 for overhead, \$2.84 for fuel, 40 cents for oil and 6 cents for grease, or a total of \$5.70 per ten hour day for a two-plough tractor, not including the wages of the operator.

Buy Your Feeds on Guarantee
Do not find yourself in a "gold-brick" feed—money spent and no value in return. Oat feeds analysed in the laboratories of the Chemistry Division of the Dominion Experimental Farms have had a range from 4 to 14 per cent. of protein and from 10 to 30 per cent. of fibre, meat meals of from 40 to 85 per cent. protein and phosphoric acid from 10 to 20 per cent. Therefore do not buy your feeds blindly but study the guaranteed analyses, as printed on bags or other containers so that you know of what value the feeds are for your specific purpose, and also as compared with other feeds of the same class.

Greenhouse Grain
The winter crop of cereals sown in early October in the greenhouses of the Cereal Division at the Central Experimental Farm, Ottawa, is rapidly coming into head and artificial hybridization will be in full swing almost immediately. The first generation from crosses made in the field last summer is also being propagated and studied, as is certain other material which it is hoped may be of distinct practical value.

For the House and Stable—There is a good deal of similarity, physically speaking, between human beings and the lower animals. Both are subject to many ailments arising from inflammation and all manner of cuts and bruises. Dr. Thomas' Electric Oil is an entirely reliable remedy for such ailments and mishaps in both human beings and the lower orders of animals.

THE REASON

Man—Do you believe in the survival of the fittest?
New Friend—I don't believe in the survival of anybody. I am an undertaker.

WAS YOUR STOP TO THINK?

By Edson R. Wallis, Shawnee, Oklahoma

That when you buy all you buy in the town in which you live, you benefit and so does the home town. Therefore, it is easy to see that only foolish people spend their money away from home.

Some people never seriously attempt to learn anything about the business concerns of their home town and permit themselves to go along with a mistaken idea that their town can progress without added salt, because they obtain salt from the blood of the animals they eat. Their town will grow to be a better place in which to live and make a living.

A dam of education should be erected to stop the flow of money that is made in a town and allowed to flow to other towns, building up other towns at the expense of the home town.

Every effort should be made to divert this money back into the right channel so it will be spent at home where it will do constructive work and benefit all.

RUMOR GROWS

Two men met in a village and after a few minutes conversation, one remarked: "You've heard what they are saying about Smith; do you suppose it's true?"

"I don't know," replied the other, "but I do know this, if you set a feather free at one end of the village, it'll be a feather bed before it gets to the other."

ABORIGINES GRAVE SALT

Among savage tribes which live mainly on vegetables, salt is considered much as we consider sugar. Children suck sticks of salt as our Canadian children suck sweets. Savages carry small pieces of salt in their pockets and offer it to each other to lick much as a Canadian will offer another a cigarette. Actually in the past nations fought wars for the possession of sources of common salt.

People who eat much meat can do without added salt, because they obtain salt from the blood of the animals they eat. Meat contains considerable quantities of sodium chloride, as do also salt-water fish, but the fruits and vegetables, and particularly fine flours, contain very little salt.

For you to feel healthy and happy, you must eat a few pounds of liquid bile into your bowels every day. Without that bile, trouble starts. Poor digestion. Slow elimination. Poisons in the body. General weakness.

How can you expect to clear up a situation like this completely with mere bowl-moistening salts, oil, mineral water, laxative candy or chewing gum, or roughage? They don't work up your liver.

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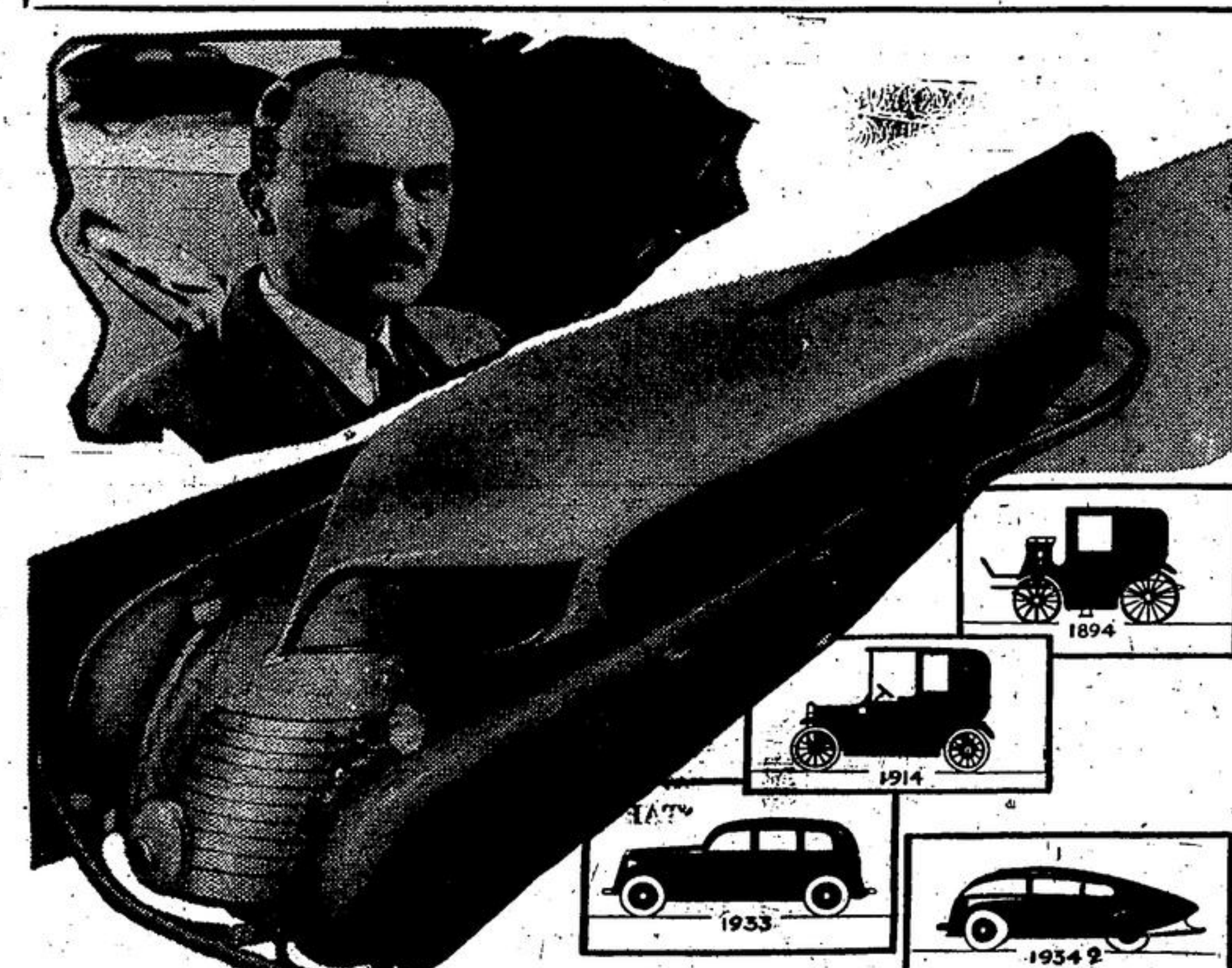
TO THOSE WHO REALLY CARE

Memories are Sacred

Whether Life has been rich with experience or confined within narrow limits, there are always memories held sacred beyond the reach of commonplace things.
To those memories and to the finer things which they have inspired, one owes full reverence and respect.
The beautiful custom of erecting a monument—dignified, lasting, beautiful—springs from this natural urge.
Choosing such a memorial is often somewhat involved with doubt, and we respectfully offer our services in the capacity of counsellors.

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Forecasts Revolution In Auto Design



(Left) A. Leyden-Frost in his modern New York studio. (Center) Design of Leyden-Frost for a completely aerodynamic sedan. (Right) The history of the automobile's development, from the old flacre to the modern streamline, as sketched by Leyden-Frost.

Important changes in automobile design of the near future are forecast by A. Leyden-Frost, famous industrial engineer-designer. Aero-dynamic science and scientific streamlining are superseding the primitive, auto designing which was based on the old horse-and-carriage tradition. Future design is to be entirely functional—i.e., efficiency rather than precedent will rule. With the application of aero-dynamic science, auto mobilists will experience great increases in economy, comfort and safety. Mr. Leyden-Frost declares. The new science is already being reflected in cars with rounded noses, wide fronts, tapering rears, roomier interiors, and all-in-one-piece steel construction.



The Door of Opportunity!

There are many doors to opportunity. The door that is open to you is the door of opportunity.