

THE THREE R'S

Reading, 'riting, 'rithmetic! Ring the school bell, ring! Little feet must hasten quick, Ring like anything!

Mountain, seashore, ocean, plain, Echo all at once. May the school flag never fly Over a little dunce! L. J. Bridgman.

Menu Hints

Recipes for New and Novel Dishes; Household Ideas and Suggestions

ADD ICE CREAM TO ICED CHOCOLATE FOR GALA HOT DAY BEVERAGE

You can please almost every taste for hot weather beverages with iced coffee or iced chocolate. Made rich and creamy with a foundation of sweetened condensed milk they are especially tempting.

Either one may be turned into a very gala beverage by the addition of a generous tablespoon of ice cream—coffee, chocolate or vanilla in the iced coffee. Either drink should be well chilled before serving.

ICED COFFEE

1 quart hot strong black coffee 1/2 cup sweetened condensed milk Blend sweetened condensed milk and hot coffee thoroughly. Chill thoroughly. Serves 8, with ice in glasses.

ICED CHOCOLATE

2 squares unsweetened chocolate 1 1/2 cups sweetened condensed milk 6 cups boiling water Few grains salt Melt chocolate in double boiler. Add sweetened condensed milk and boiling water gradually. Then add salt. Chill thoroughly. Serves nine.

ORANGE NUT BISCUITS

(Makes 18 medium sized biscuits) 2 cups sifted flour 4 teaspoons baking powder 1 teaspoon salt 1/2 cup sugar 1/2 cup shortening 1/2 cup finely chopped nuts 1 egg Orange juice 1 tablespoon orange marmalade Sift dry ingredients together. Cut in shortening. Add nuts. Beat egg; pour into measuring cup; add enough orange juice to make 1/2 cup. Combine with dry ingredients and add marmalade. Knead a few seconds on slightly floured board.

Cut and bake in hot oven (325 degrees F.) for 10 to 15 minutes. Note: A little more orange juice will be needed with some flours to make the dough soft.

FLAVOROUS MEAT DISHES

There are tricks in all trades—particularly in cooking. One woman can serve fish or meat that fairly melts in the mouth. Another, with just as much effort, prepares a dish that is—well, "ordinary" is as far as one can get. A touch of sugar improves many a meat dish by accentuating the flavor, without actually sweetening the food. Try these recipes and you will quickly note the "difference."

BAKED HAM

1 slice raw ham 1 inch thick 1 tablespoon flour 2 tablespoons brown sugar 1 teaspoon mixed mustard Milk Mix together the sugar, flour and mustard. Rub well into both sides of the ham. Lay in a shallow baking dish. Pour in enough milk to cover the ham. Bake in a moderate oven for thirty minutes or until ham is tender and thoroughly cooked. Add more milk during the cooking if needed.

BEEF TEXAS STYLE

Cut cold roast beef in thin uniform slices and reheat in a sauce made as follows: 1 onion 1 tablespoon butter 2 green peppers 1 cup canned tomatoes 1 tablespoon Worcestershire sauce 3 drops tobacco 1 teaspoon sugar Salt and pepper Slice onion and fry in butter until soft and yellow. Add finely chopped pepper and tomatoes. Simmer until thick. Add seasonings and meat. Cook until meat is hot. Serve garnished with small triangles of thin buttered toast.

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BATHING CONFUSING

"How you gettin' on wid youah 'rithmetic, Lou?" "Well, I done learned to add up de oughts, but de figgers booder me."

THE OLD MAN OF THE BIG CLOCK TOWER



BACK HOME

Our kitchen back home was the friendliest place. That ever a body could find! Why, even the stove had a smile on its face, and even the kettle looked kind.

The cookie-jar stood in the handiest nook! The floor was scrubbed white. I declare, no kitchen had ever so friendly a look. But—that was when Mother was there.

Our doorway back home wore a vine on its head. And, oh, how those roses did bloom! They nodded a welcome to strangers, and said, "Come in, folks! There's plenty of room!"

The pathway was worn by our rollicking feet; the door had a beckoning air. No house was so friendly, no roses so sweet. But—that was when Mother was there.

Back home. Was there ever so friendly a place. As that one? It held us all fast, bound close by the love in 'one welcoming face. A love that belongs to the past. The past? No, the present! That welcoming door.

Stands open and comforting care awaits us from one who has journeyed before. To make it a Home for us—there!

Native Son has very kindly accepted my intimation that further articles would be welcomed regarding the old school and it is my pleasure to have for this column again this week another letter, which I pass on to my followers.

Acton, August 20th, 1934 Old Man of the Clock Tower, Editor Free Press

Dear Sir: Complying with your wish for further data from the old records mentioned in previous letter, allow me to offer a list of names of those persons named as residing in this district, No. 12, Esqueving, in the year 1849. The amount to be collected for school purposes was \$15, 14s, 7d, in varying amounts from \$1 to 15s and 8d. Beginning with the first concession, we have William Christie, Thomas Moore, William Brown, Duncan Kennedy and Duncan Kennedy, Jr., William Leishman, George Walters, and Dan McLachlin. The second concession, William Elliott, George Elliott, Isaac Stouffer, Michael Farmer, Simeon Anderson, Henry Sayers, James Walter, B. and E. Nicklin, Benjamin Thurtell, Thomas Perryman, James McClenaghan, John Holgate, Thomas Overton, Alex. Grant, John Simmerman, Stafford Simmerman, Asa Hall, Oliver Lasby, James Hamilton, John Cummings, J. Worden and Bro., Isaac Coon, Stephen Coon; third concession, John Burns, John Ekin, John Spencer, John McDonald, Thomas Burns, Jr., Malcolm Kennedy, Samuel Smith, Matthew Swan, Mrs. Ruth Adams, George Morley, Ezra Adams, Rufus Adams, Charles Shelldrake, John Holt, Thomas Ebbages, John Thompson, James Cameron, Abraham Matthews, Thomas Rutherford, Archibald Currie, Thomas Davidson, Jacob Snyder, Stephen Massias; fourth concession, John Scott, William Shanks, Alex. Mann, John Mann, Jr., Thomas Price, Rev. H. Denny, John Gibbins, Francis Dempsey, Jacob Swackhammer, John Swackhammer.

There appears to have been some omissions, because the names of Alex. Brown and the Lawsons are not given. The names included in the second and third concessions are those partly living on what is now Main Street, Acton, and call to mind some of the really old buildings, mostly situated on the higher ground along that road. Many of these names are closely related in the real history of Acton. The Trustees for the school in this year were: Jacob Snyder, lot 32, third concession; Thomas Moore, lot 30, first concession; Leachlan McDonald, lot 25, third concession; quite well scattered locations. The teacher for that year was John Dewar, and the salary was \$65, and it therefore appears that

about £50 represented the Government grant. In the list of names of the children, I do not recognize your family name, but I think Mary's mother's is among them. The recognized business people of those days include John Holt, James McLennaghan, B. and E. Nicklin, Simeon Anderson, John Molgata and Alex. Grant. Rev. Hiram Denny and Rev. Zenas Adams, who died a few years previous to this, represented clergy, but travelled over a wide area, and rarely had a church building for their meetings.

With these remarks I close, and if you and Mary will call some day, I will be glad to show you around the old antique spots in this old townsite. Good-bye.

In the same way that many other items come to my attention, a copy of "Canada Lumberman" was handed me, opened at a certain page. It proved interesting and I pass it on.

CENTURY OLD FRAME HOUSE HAS HISTORY

W. C. Edwards & Co., Ltd., Ottawa, have been running in the columns of the "Canada Lumberman" a timely and instructive series of advertisements on homes built of Canadian white pine (Pinus Strobus) over a century ago, which are still in good condition. In the July 15th edition there appeared, through the courtesy of the White Pine Bureau, an illustration of the Adams homestead, at Acton, Ontario, in the Township of Esqueving, which, in the Indian language means "The Land of the Tall Pines."

The home is still in perfect condition, although constructed away back in 1830. J. B. Mackenzie, ex-Mayor of Georgetown, and former President of the Ontario Retail Lumber Dealers' Association, in a letter addressed to W. C. Edwards & Co., states that he (Mr. Mackenzie) is the owner of this building, which is now occupied by the foreman of the Mackenzie lumber and coal yard at Acton. The lumber yard proper, says Mr. Mackenzie, is part of the Adams estate. The half inch lap siding is in wonderfully good shape, and Mr. Mackenzie adds that the window shown in the Gothic front is a graceful piece of carpentry work and one of the best examples in the district.

Continuing, Mr. Mackenzie says: "This house is counted as being the first frame one erected in Acton and was built by Zenas Adams, who was a carpenter, and also a preacher. The dwelling was the headquarters for the early Methodists of the surrounding district. The Adams family were the founders of Acton and for a number of years one of the sisters kept a boarding school for pupils in the domicile.

"When I bought the property in 1906 it was much to large for a one family house and had been used for two families for a number of years without being properly separated. I removed the front entrance, which was very fine and ornamental, and made the house into a two-family one of six rooms on each side, and it has been occupied as such ever since.

"The siding on the north and west sides and the window frames are as they were put there by the original carpenter, Zenas Adams, 100 years ago. The ornamental window in the Gothic is exactly the same, with mouldings and carvings as when built. A daughter of Mr. Adams, who was approaching the century mark, some years ago told me that this front window lighted an upstairs room, which they called the "Prophet's Chamber," as it was their father's study, and also was used to accommodate travelling-preachers."

You see, I have several friends who are truly helpful to me and I always like to show my friends how I appreciate their helpfulness. I hope you enjoy their articles as much as I did.

The Old Man

"LASTCALL FOR PICNIC"

Hints for Labor Day Delicacies By Betty Barclay

Two things are necessary to make Labor Day perfect—a parade in the morning and a picnic in the afternoon. If you don't believe me, ask the kiddies—and kiddies never prevaricate.

In order to enjoy both, without flurry and fuss, prepare some of the following goodies the day before (make the jam a week ahead of time). Add them to your usual picnic dishes, and you'll have a picnic that is a picnic, with jelly, jam, cake and beverage that are as good as they are unusual.

CHOCOLATE NUT LOAF (5 eggs)

2 1/2 cups sifted cake flour 1/2 teaspoon salt 1 teaspoon soda 1 cup butter, or other shortening 2 cups sugar 5 eggs, well beaten 1 cup walnut meats, coarsely broken 3 squares unsweetened chocolate, melted 1 cup sour milk or buttermilk 2 teaspoons vanilla Sift flour once, measure, add salt and soda, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs and beat well. Add nuts and chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 12x8x3 inches, in slow oven (325 degrees F.) 1 hour, or until done. Serve plain, or spread Chocolate Wonder Frosting on top of cake.

3 ounces (1 package) cream cheese 3 to 4 tablespoons milk 2 cups sifted confectioner's sugar 2 squares unsweetened chocolate, melted Dash of salt Soften cream cheese with milk. Add sugar, one cup at a time, blending after each addition. Add chocolate and salt and beat until smooth. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes. (This frosting, when tightly covered, may be kept in refrigerator several days before using.)

GINGER PEAR JAM (Using crystallized ginger) 4 cups (2 lbs.) prepared fruit 1/2 cup (3/4 lbs.) sugar 1/2 cup (3/4 lbs.) sugar 1 bottle fruit pectin To prepare fruit, peel, core, and crush completely or grind about 3 pounds fully ripe pears. Dice about 1/2 pound crystallized ginger.

Measure sugar and prepared fruit, tightly packed, into large kettle. Add ginger, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly. To prevent floating fruit, pour quickly. Paraffin hot jam at once. Makes about 11 glasses (6 fluid ounces each).

ICED MOCHA CHOCOLATE 1 package arrowroot chocolate pudding 4 cups milk 4 cups strong dated coffee Few grains salt 6 tablespoons sugar Mix chocolate arrowroot pudding with milk and bring to a boil. Add coffee, salt and sugar. Stir well and chill. Serve with cracked ice, and if desired, with a spoonful of whipped cream. Makes 6 large glasses.

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