

Of Interest to Women

Menu Hints

Recipes for New and Novel Dishes, Household Ideas and Suggestions

TRYED RECIPES

These recipes are prepared and tested by the Home Economists of the Dominion Department of Agriculture, Ottawa, and therefore come from an authoritative source.

SUMMER SALADS

"Serve on crisp lettuce and garnish with parsley or watercress." This is usually the final sentence to directions for making salads, which applies to the serving of the following summer salads as well as to all others. Salads must have an air of crispness, which is easily attained if freshly made and arranged on cold, crisp lettuce leaves. They must also have eye appeal, hence a garnish of parsley, watercress or watercress to add the needed touch of attractiveness.

Summer is the true salad season, and although the diet should not be made up entirely of cold foods, even in hottest weather, this salad has a very definite place in the summer menu. Any of the following salads may be served as the main course for lunch or supper, and with an appetizer and light dessert, will make a satisfying, enjoyable meal.

JELLIED TOMATO CUCUMBER SALAD

3 tablespoons granulated gelatin
1 cup cold water
1 cup tomato juice
1/2 cup cream or cottage cheese
1 cup salad dressing
1 cup chopped celery
1/2 cup chopped green pepper
1 tablespoon minced onion
Salt and pepper to season

Soak gelatin in cold water. Heat tomato juice to boiling point. Dissolve gelatin in hot juice. Add cheese and heat until thoroughly blended. Cool. When mixture is partially thickened, add salad dressing, celery, green pepper, onion and seasonings. Pour into a mould. Chill until firm.

CHICKEN VEGETABLE SALAD

1 tablespoon gelatin
3 tablespoons cold water
1/2 cup cream or cottage cheese
1/2 cup mayonnaise
Juice of 1 lemon
3 tablespoons sugar
1 cup grated carrots
1 green pepper, chopped
1 small onion, minced
1 medium cucumber, seeded and sliced
Salt to taste

Soak gelatin in cold water. Dissolve over hot water. Mix all ingredients. Stir in dissolved gelatin. Mould and chill.

Lettuce Rollups

1 head lettuce
1 1/2 cups cottage cheese
3/4 cup seedless raisins
1/2 cup chopped nuts
1/2 mayonnaise
Salt, pepper and paprika

Wash and dry lettuce leaves well. Combine other ingredients. Spread mixture on leaves. Roll up like jelly rolls. Tie with pimento strips. Serve two or three rolls on each salad plate.

CHEESE-PINEAPPLE SALAD

1 1/2 cups cottage or cream cheese
1/2 cup mayonnaise or cooked salad dressing
1/2 cup drained crushed pineapple
1/2 cup finely chopped pimento
1/2 cup finely chopped celery
1/2 cup chopped, brown almonds
Salt

Mayonnaise or cooked salad dressing. Two ingredients together lightly, using two forks. Add salt to taste. Serve with additional mayonnaise or salad dressing.

DISCOVERY OF PRAIRIES WILL BE COMMEMORATED

Western Canada will observe the second centenary of the discovery of the great plains by de Verendrye by means of an extensive program of events, which will include the unveiling of a monument to that gallant explorer. The celebration will take place early in September and will include special pageants, previous an exhibition of appropriate material and religious ceremonies. It is anticipated that the gathering here will be greatly augmented by groups from other parts of Canada. Plans have now been completed for the operation of a special excursion from Montreal over the Canadian National Railways under the direction of O. A. Trudeau, District Passenger Agent, at that point. These travellers from the metropolis will establish their temporary headquarters at the Fort Garry Hotel, Winnipeg.

Pierre Gauthier de la Verendrye, discoverer of the West, is one of the glorious figures of Canadian history. A native of Trois-Rivières he first established for himself a reputation as a capable soldier. Later he became a fur trader and then was fired with the spirit of exploration. This led him to the great adventure which carried him beyond the Great Lakes to the plains. He died in 1746, at the age of 64, to terminate a crowded life, which left many entries on the pages of Canadian history.

HINTS ON FASHIONS

BY LIBRETTE

Smart White Crepe Pyjamas Insure Good Rest for Wearers in Hot Weather

While pyjamas are possibly not quite so popular with the girls as when they were first launched and it was the sophisticated thing to wear them, they have a definite place in feminine attire.

For a restful night in August, when you might be kept awake by the heat, try a pair of white crepe pyjamas, such as those shown.

The pyjamas are wide and roomy, and the trim little jacket has colorful decorations around the neck and down the front.

Style Whimsies

The new wool knit bed jackets for the first cool fall days have a bulky softness that has strong feminine appeal.

Black elastic satin bathingsuits are flattering to the larger-than-average figure.

Panel washable suits are very summery in appearance, also very practical. And they can be worn without blouses, to look like dresses.

The college girl who wants something extra smart for fall will select a camel hair suit in natural color. A lighter weight camel hair is used for the gored skirt than for the jacket or topcoat, in order to avoid a bulky appearance.

Sixty-five to seventy per cent of the summer blues purchased are of the open for variety.

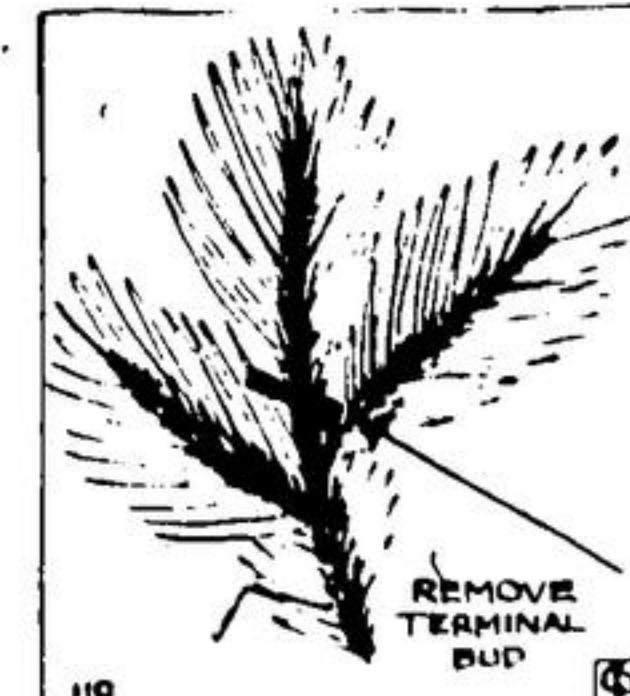
New coats for autumn and winter have for sleeves in Beaver, skunk, mink. Persian and black fox. Coats with fur sleeves are narrower than last year.



Keep Cool in These

Weekly Garden-Graph

Written by
DEAN HALLIDAY
for Central Press Canadian



Keeping Pine Trees Compact

Pine trees develop a long tap root. This helps to anchor them as well as assist them in reaching deep into the ground for moisture. This is also the reason pine trees grow best in a location having good drainage. Only a few varieties of pines will grow well in wet soil.

When pines are grown in a hedge-row or when an especially compact growth is desired, they should be disbudded as shown in the Garden-Graph. Removing the central or terminal bud causes the side buds to spread apart and form a much more dense growth.

Cutting back the growth of the previous year to a strong bud or branchlet means a much thicker growth will follow on each part of the tree thus treated.

Spring flowering bulbs which are to be planted this fall, should be selected and ordered now while the impressions of last spring's display are fresh in mind, and the dealers' stocks complete, especially if the newer and better sorts are desired.

The tulip bulbs which have been stored away should be examined and cleaned now so as to provide information about how many will be usable this fall. Only sound, bright full-sized bulbs are worth saving, and these should be kept in a warm, dry place in well-ventilated containers.

The English-speaking world sometimes prides itself upon its great newspapers, but it is well to remember that Japan has newspapers also and two of them, the Tokyo Nichi Nichi and the Osaka Mainichi, have a combined daily circulation of 3,000,000 with 15,000,000 readers.

Our Column

Topics of Particular Interest to Women in Which Women Readers of The Free Press May Discuss Each Week

A MORNING GLORY FOR EACH DAY OF THE WEEK

Thursday, August 6th

He who would have the gifts of the gods, must be prepared to pay their price.

Friday, August 7th

The greatest reward of a good deed lies in the doing of it.

Saturday, August 8th

Most men hate to be reformed.

Sunday, August 9th

My God shall supply all your needs.

Phil. 4: 19

Monday, August 10th

If the good old young you may be sure that it is not their goodness which kills them.

Tuesday, August 11th

Man was made to rise, but not without effort.

Wednesday, August 12th

To forbid a wrong is not to lessen human freedom.

NURSE ELLIOTT

It is parsley which is washed with hot water instead of cold, it retains its flavor and is easier to chop.

Lemon juice or a little vinegar in the watercress will keep it nice and white color.

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THE GIANT'S STEPS

The Giant's Steps, or Giant's Stairway, situated in the centre of Paradise Valley in Banff National Park is a succession of large rectangular blocks of stone, placed by nature in such regular formation as to suggest an immense stairway. Over these stones rushes the crystal clear water of Wastach brook, forming a beautiful cascade or series of waterfalls.

These steps formed, according to the Indian legends, the ancient stairway of the Indian spirits of the upper air, the "Uki," and their antithetic brethren, the spirits of the lower regions. So impressed were the Indians with the beauty of the scene, that they named the brook "Wastach," meaning beautiful.

The Giant's Steps are easily reached from Lake Louise either by motor or saddle-horse.

TOO OBSERVANT

The family and their guest had just seated themselves at the table.

"Susie," said the mother, "why didn't you put a knife and fork at Mr. McKinnon's place?"

"He don't need any, mother," replied Susie. "You said he eats like a horse."

GOOD SHOES

FOR YOUNG AND OLD
"Correctly Fitted"
B. D. RACHLIN, Acton

Chronicles of Ginger Farm

Written especially for
The Acton Free Press
GWENDOLINE P. CLARKE

Illustrations by G. L. COOPER

Photo by G. L. COOPER

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