

Of Interest to Women

Menu Hints

Recipes for New and Novel Dishes, Household Ideas and Suggestions

FOR SAINT PATRICK'S DAY GUESTS

By BETTY BARCLAY

Here are a number of carefully tested recipes suitable for parties given in honor of good Saint Patrick. In fact, these recipes will be found ideal for any meal around this time of year. Use any one of them and I predict that you will clip it for your permanent file.

LEMON-COCKTAIL SAUCE FOR SHELL-FISH

(Serves 6)

- 1 tablespoon prepared horseradish
 - 3 tablespoons tomato catsup
 - 1 teaspoon salt
 - 6 tablespoons lemon juice
 - 1/2 teaspoon tabasco sauce
- Blend well. Serve very cold over oysters or clams in cocktail glasses. Or serve in baskets made from lemon rind, with fish on half shell.

CHOCOLATE DATE RENNET-CUSTARD

- 1 package chocolate rennet powder
- 1 pint milk
- 20 dates

Chop dates in small pieces and divide among 5 dessert glasses. Make rennet-custard according to directions on package. Pour at once over chopped dates. Let set until firm—about 10 minutes. Then chill in refrigerator.

BASTA FAZOU

(a one dish meal)

- 2 cups cooked, dried Limas
- 2 cups tomato sauce or strained tomatoes
- 1/2 cup chopped onion
- 1/2 pound spaghetti
- 6 tablespoons bacon fat
- 1 teaspoon salt
- 1/2 teaspoon pepper

Cook the spaghetti in boiling salted water until soft and drain. Cook the onion in the fat, add tomato, limas and spaghetti.

PINEAPPLE AND CREAM CHEESE SALAD

- 1 package gelatin dessert (lime flavor)
- 1 cup boiling water
- 1 cup cold water
- 1 teaspoon salt
- 2 packages (6 oz.) cream cheese
- 1 cup cream, whipped
- 3 tablespoons green pepper, finely chopped
- 1/2 cup shredded canned pineapple, drained from juice

Dissolve quick-setting gelatin in boiling water. Add cold water and salt; chill. Mash cream cheese and beat into gelatin mixture when it begins to thicken. Fold in whipped cream, pineapple and green pepper. Mould in square pan and cut in squares or slices to serve. Garnish with lettuce and mayonnaise. Makes 10 large or 20 small servings.

ST. PATRICK'S SURPRISE

- 3/4 cup gelatin
- 2 tablespoons cold water
- 1 1/2 cups canned unsweetened pineapple juice
- 5 tablespoons sugar
- 5 marshmallows (cut into small pieces)
- 2 red marshmallow cherries—sliced thin
- 1/2 cup toasted pecan halves
- 1/2 cup whipping cream
- 2 tablespoons sugar
- 1 cup coconut

Soak gelatin in cold water for five minutes. Heat 1/2 cup pineapple juice, add gelatin and sugar, stir until dissolved, add remaining pineapple juice. When jelly starts to thicken, add marshmallows, cherries and nuts, place in fancy moulds and chill. When set, unmould on cold dessert plates, completely cover with whipped cream, to which 2 tablespoons sugar have been added. Sprinkle with coconut which has been tinted green and serve. 6 servings.

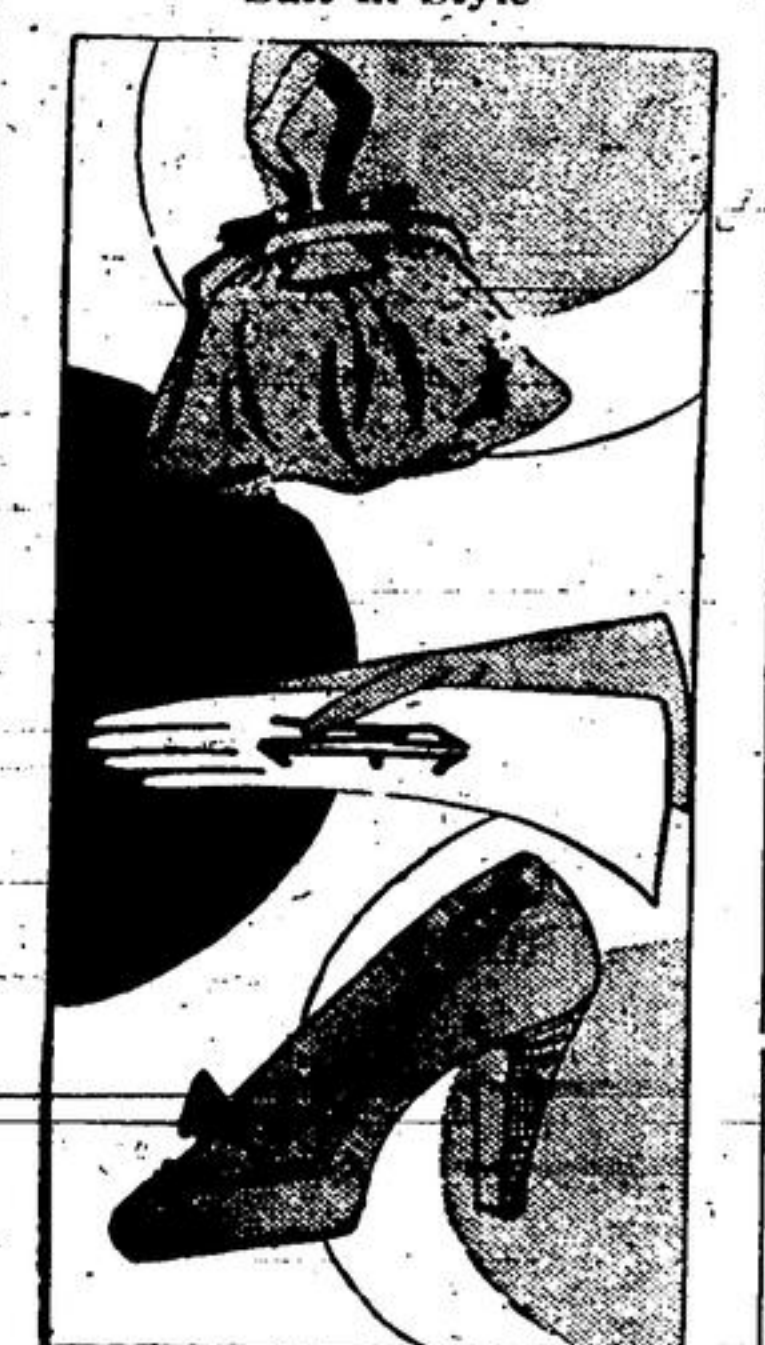
Place shredded coconut on a piece of absorbent paper, sprinkle with vegetable coloring which has been mixed with one or two tablespoons of cold water. Toss coconut with a wooden toothpick until evenly colored; place coconut on clean absorbent paper to dry.

ST. PATRICK'S REFRIGERATOR CAKE

- 1 1/2 cups (1 can) sweetened condensed milk
 - 4 tablespoons lemon juice
 - 1 teaspoon salt
 - 2 cups crushed pineapple, drained
 - 24 vanilla wafers
- Blend together: sweetened condensed milk and lemon juice. Add salt and drained pineapple. Line narrow, oblong pan or spring form cake pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating in this way until fruit mixture is used; finishing with layer of wafers. Chill in refrigerator 12 hours, or longer. To serve turn out on small platter and carefully remove wax paper. Garnish with shamrocks made from sliced green gumdrops. Cut in squares. Serve with whipped cream garnished with maraschino cherries, if desired. Serves 8.

Hints on Fashions

Accessories Will Put Last Year's Suit in Style



Aids to Smart Dressing

Last year's suit, cleaned and pressed, will be in the fashion picture if it is of the classic type and if it is worn with new, fresh accessories. Here are softy-tailored aids to smart dressing. The soft bag is of punched kid in a new and lovely shade of tawny brown. The handle pulls through two amber rings on the covered kid frame. The tailored gloves are of beige and white, with contrasting monogram on the back. The walking opera pump, so wearable with tailor-made suits, is of plain and punched kid with a high, built-up leather heel. Tucked detail around the punched kid section is a dressmaker touch.

SECOND YELLOWKNIFE MINE ENTER PRODUCTION

Another gold property in the Yellowknife area, North Territories, reached the production stage in February, with the pouring of the first two gold bricks at the Negus Mines Limited mill. This initial haul from the Negus mine, weighing about one hundred pounds and valued at approximately \$30,000, was recovered in twenty days' operation of the milling plant, and marked the entry into production of the second Northwest Territories mine within six months.

The possibilities of the Negus property were first discovered in 1937, when development work was undertaken. The first shipments of machinery and equipment were received at the property in August, 1938, and since then work on the mine and mill has been rapidly pressed forward. At present about ninety men are employed at the Negus mine.

The first gold producer in the Yellowknife area was brought in by the Consolidated Mining and Smelting Company last September. Since that time the "Con" mine has produced gold to the value of more than \$350,000.

COLORING EASTER EGGS

A word of caution about the preparation of home colored Easter eggs. Do only small batches at a time. Select a small container for boiling—ones that will hold about a dozen eggs almost touching one another, each resting on the bottom. Start boiling process with cold water, bringing gradually to a boil. Do not boil hard. Allow water to cool slightly before starting to dye. Only attempt to color hot eggs.

ST. PATRICK'S COOKIES

- 3/4 cups all purpose flour
- 1/2 teaspoon baking powder
- 1 cup butter
- 1 cup sugar
- 1 egg
- 1/2 cup cottage cheese, drained
- 1/2 teaspoon nutmeg
- 1/2 teaspoon grated lemon rind
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Sift flour, measure and sift three times with baking powder. Cream butter, add sugar and continue creaming until blended. Beat in beaten egg and cottage cheese. Add nutmeg, lemon rind, vanilla, and salt, and stir to distribute. Lay out in the flour to make a soft dough. Turn out on floured board and roll thin, kneading in additional flour if necessary to keep from sticking. Cut with shamrock cutter and bake in a moderate oven (350 degrees F.) for 10 to 15 minutes or until delicately browned. The variation, lay one round cookie on baking sheet, place a little jam or preserved fruit in centre and cover with a slightly smaller round, sealing by pressing together with fork.

Yield: About 2 dozen cookies.

"Our" Column

Items 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, March 16th
To deserve success is not always to win it, but it is even better.

Friday, March 17th
A good supper may prove a very bad companion.

Saturday, March 18th
The man who keeps his body in good repair will not need to spend quite so much time in doctoring his soul.

Sunday, March 19th
If thou shalt seek the Lord thy God, thou shalt find Him, if thou seek with all thy heart and with all thy soul.—Deut. 4: 29.

Monday, March 20th
Wealth is never blessed until it is shared properly with others.

Tuesday, March 21st
It usually happens that the man who has no real ills has plenty of imaginary ones.

Wednesday, March 22nd
No degree of eloquence can ever make a fool a wise man.

NURSE-SIKRAM

DID YOU KNOW?

The order has gone forth to the Japanese people that hence forth cotton goods are taboo. The reason is that cotton goods can be readily sold to other people and the money can be utilized for the purchase of war materials. The Japanese must now wear rayon instead of cotton. Last year Japan used about \$125,000,000 worth of cotton goods at home; now she will use rayon instead.

Canada has now another huge game preserve of seventy thousand square miles, known as the Mackenzie Mountains Reserve, north of Laird River.

IT RHYMES, ANYWAY

There was an old man of Colquhoun
Who built an enormous balquhoun,
To his utter surprise
It rose to the skies
And nearly bumped into the moquhoun.

T.C.A. FARE TO BE

SIX CENTS A MILE

"Some confusion has been caused by a misunderstanding of the standard tariff published in The Canada Gazette a month ago," said George G. Wakeman, General Traffic Manager, Trans-Canada Air Lines, announcing the T.C.A. passenger fare of approximately six cents a mile. "This was the maximum rate above which the T.C.A. cannot go without permission of the Board of Transport Commissioners."

T.C.A. fares will be comparable with those charged by United States air lines. Mr. Wakeman points out. Round trip rates will be based on double the one-way fare less ten per cent. Children under two years of age, when carried in arms, will travel free. Children over two and under eleven, will be carried for half fare. They will be effective on March 30th, and it is expected that passenger service will begin April 1st. Mail and express are now being carried regularly over the route, which includes Montreal, Ottawa, Toronto, North Bay, Winnipeg, Regina, Lethbridge, Calgary, Edmonton and Vancouver. A twice daily passenger service has been in operation between Vancouver and Seattle for some months. When refreshments or meals are served aloft, no additional charge will be made, he added. Each passenger will be allowed 40 pounds of baggage. The rate for excess baggage will be one half of one per cent of the adult one-way fare per pound.

CHEESE IN EXPORT TRADE

Exports of cheese from the chief exporting countries of the world, reckoned by value, amount for only a very small proportion of total exports from these countries; in New Zealand, where the proportion is highest, it amounted to little more than 8 per cent. in 1937. The proportion has declined in recent years in New Zealand, Switzerland, the Netherlands and Italy, but has remained fairly constant in Canada, where, however, it amounts to only one per cent of the total Canadian exports.

CANADA'S OLDEST INDUSTRY

Fishing is Canada's oldest industry, first mention of fisheries on the coast of the new Canada dating to 1490. Carters, Champlain and all the early explorers spoke of the wonderful fisheries of the new land and in 1504, it was actually called the "cod country." Canada possesses the largest lobster and salmon fisheries in the world and the best halibut. Refrigerator and express services of the Canadian National Railway daily handle consignments of fresh, dry and salted fish to large urban centres as well as to seaports for export.

The hope for the betterment of this world is more love and right kind of education and less bayonet-point compulsion.—Jack Miner.

Chronicles of Ginger Farm

Written Specially for The Acton Free Press
GWENDOLINE P. CLARKE

There doesn't seem to be very much to write about to-day. You know—it has been one of those weeks—nothing much accomplished and so much that might have been done! But I suppose we may be allowed a little—laziness, shall I call it?—while Partner is suffering with this sinus trouble and my cold is staying with me closer than a brother.

Partner is working when he can, with the help of pain-killing tablets. The pain is always severe early in the morning, that there was anything wrong with me towards night disappears entirely—only to return with renewed force the following morning.

Son has been staying at home in the forenoon to do the chores, then he has his dinner and goes to school in the afternoon. We are sorry for him to have to miss so much school. "On" the other hand, I have a feeling that it may be doing him a lot of good. He has to shoulder a certain amount of responsibility—and that is good, character-forming material for a growing boy. Youngsters get too little of it nowadays—more's the pity.

One afternoon I made a break and went to an Institute meeting. But I might as well have stayed at home for all the pleasure I got out of it. Not that there was anything wrong with the meeting—I am sure it was a very nice meeting. It was just myself that was a little off pitch. Or if you would rather have it in plain every-day language—I was just downright cranky. Little things annoyed me—there was so much business to be voted on, and nearly every time a standing vote was called for, and I had to keep popping up and down in my chair like a jack-in-a-box, when all I wanted was to sit still. However, I was careful not to take part in any of the discussions or to attempt to make any motions so that my crankiness would not affect anyone other than myself.

But still, I did a little thinking. I wondered how often an otherwise peaceful meeting is disrupted because someone is a little off color. Or it may be that some member has a new pair of shoes that are hurting her best corn. And I'll defy anyone to be her usual angelic self if her little toe is possessed by a throbbing, torturing demon of pain.

Maybe we should give such things a thought when we get set out to attend a meeting and thus be on our guard against ourselves. For instance, in attending a missionary meeting, should we not ask ourselves, "Am I in a really Christian frame of mind? Can I rely on myself to consider things from a purely impersonal viewpoint or shall I be inclined to make an amendment just because Mrs. Blank makes a motion? If so, is it Mrs. Blank's motion that I disagree with or is it because her somewhat superior manner irritates me? And would it irritate me if I had worn my old shoes and my corn didn't hurt?"

Or supposing it is an Institute meeting. "Am I living up to the Institute motto, 'For Home and Country'? Am I just running with the crowd and voting the way others vote, because that is the line of least resistance? Am I trying to put anything INTO the Institute that will help make the community better? Do I answer the roll call in the way specified or do I just say "Present," because I am a little too scared of my own voice or too lazy to say anything else? If so, should I, as a grown person, be ashamed to admit it?"

And if it is an I. O. D. E. meeting. Do I just attend the meetings because I like to be in with that particular crowd? Or am I a member because I think that by belonging to this organization I can help in some small way to keep the British Empire on its feet? Or do I belong because it's the thing to do? Am I really taking an interest in International affairs, or do I come from a meeting and on the way home stop at the Five-and-ten-cent store, and, without ever batting an eyelid, buy something there—that is plainly stamped "Made in Japan"—dealing one more blow, however slight, to Canadian unemployment. Does it matter to me that articles made in Japan and sold so cheaply, are often the work of women who labor for as little as ten cents a 15-hour day in the most squalid homes imaginable?

So now, I leave it at that. Annual meetings are just around the corner—supposing we set ourselves a questionnaire beginning—"Why do I belong to this organization?"

And here's something really cheerful. My Forsythia branches are in bloom—after exactly one week! Every day I put fresh, WARM, soft water in the vase and set it in a sunny window. I am sure, it is, the warm water that has brought the bloom out so quickly. Other years, with cold water, it has taken two or more weeks to bring about the same result.

DID VERY WELL

"I'll take off my hat to you oyster eaters. It was all I could do to eat three last night!"
"Weren't they fresh? What did they look like when you opened them?"
"Oh, do you have to open them?"

SKY TRAP

(Continued from Page Three)

slip stream. Tying the rope to parachute, Wilford lowered it over the side.

Roger grasped it as a drowning man clutches a straw, and tilted the parachute. He waved his thanks as Gerry zoomed out of danger.

Turning east, he buzzed toward the keys. In rough water, he managed a good landing, near their hydroplane. They found a badly-brightened Gilbert, who was only too glad when Wilford climbed into the cockpit to fly the hydroplane.

"They both took off without hurrying their pontoons and flew back toward the experimental water hangars. From a distance, they saw the airplane circling over the beach. A figure dropped from it. Silk billowed out, and Roger dropped to earth, landing safely.

A minute later, the radio-controlled airplane attempted a landing, only to smash up in the water when it struck.

"The old inventor was embracing his son when they taxied up to the low pier. Gerry's face lighted. "I would love the work, sir. But I couldn't take it if it's just out of gratitude."

"Not a peep out of you," said the old man, with a pretended severity which was belied by the twinkle in his eyes. "Gratitude nothing! I just witnessed one of the most difficult pieces of formation flying possible when you held your position over the plane Roger was in. Any pilot who can fly a plane like that doesn't need to talk to me about getting a job out of gratitude. Young man, I need your help in my experiments."

THE DIFFERENCE

"And has she made him a good wife?"
"I don't know about that, but she's sure making him a good husband."

A NEW DEFINITION

Knicker—What's the difference between a hole and relief?
Barker—About the same as between a job and a position.

SIZING IT UP

The pair were seated on the ground, slightly dazed. The car was in bits, and part of it was entwined round the telegraph pole. "Well, what do you think of that?"

"Wonderful escape. Do you know, I never saw a telephone pole come so fast."

NO RISK AT ALL

"Aren't you afraid your creditors might see you at this expensive restaurant?"
"It's the safest place. They can't afford to come here."

PRETTY AWFUL

"Why is an hour glass made small in the middle?"
"To show the waste of time."

ARDOR EXPLAINED

During an intense love scene in the movies, when the hero was doing his stuff, a woman nudged her husband and said: "Why is it that you never make love to me like that?"
"Say," he replied, "do you know the salary that guy gets for doing that?"

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Bert Hall, left, skip of Kitchener's rink that won Ontario his second Canadian curling championship, is congratulated by Ross Kennedy, skip of Winnipeg's Strathcona rink after their final match, won by the Ontario representatives, 12-10. At the end of the regulation nine matches in the Macdonald Brier Tankard in Toronto, the two rinks had been tied for first place with eight wins and one loss, necessitating a special play-off, won by the Kitchener quartette. Manitoba has taken the title eight times in its 18-year history.