

# Of Interest to Women



## THE MIXING BOWL

By ANNE ALLAN  
Hyde Home Economist

### DESSERTS YOUR "DEMOLITION SQUAD" WILL ATTACK

Hello Homemakers! The happy ending of the meal will be according to the first course. A heavy meal should be followed by some simple dessert—a gelatine pudding or an ice. A light meal may be followed by a richer dessert—ice cream, mousse, refrigerator pie or cake.

On scaring summer days, smooth-textured frozen or chilled desserts are tempting and delicious—grand for keeping up family morale. In the taped recipes below, economy has been considered. Don't forget to prepare your desserts in the cool of the day and then just store them in your electric refrigerator until time to serve.

#### NUTRI-THRIFT MENU

- Fresh Strawberries
- Cream of Wheat Porridge
- Jelly
- Coffee or Milk
- Thyme Breast of Veal
- Potatoes—Spinach
- Whole Wheat Bread, Refrigerator
- Cookies, Custard Ice Cream
- Dairy Ring Salad
- Spice Muffins
- Cherry Shortcake
- Milk

#### Custard Ice Cream

1 1/2 cups milk, 2 fl. flour, 1/4 cup sugar, 2 egg yolks, 1 cup whipping cream, 2 egg whites, 1 tsp. vanilla, 1/2 tsp. salt.

Mix flour and sugar thoroughly. Add cold milk and stir until a smooth paste. Cook until thick. When thickened, cook over hot water for 10 minutes. Remove from element and pour over slightly beaten egg yolks. Return to electric range and cook 2 minutes. Cool. Fold in beaten egg whites, then whipped cream. Pour in freezing tray and freeze in electric refrigerator.

Old Fashioned Fruit Shortcake  
2 cups flour, 3 tsp. baking powder, 1/2 tsp. salt, 1 lb. sugar, 1/2 cup fat, 1/2 cup milk, butter, fresh fruit.

Mix and sift the dry ingredients and work in the fat with fingers. Gradually add enough milk to make a soft dough. Toss the dough onto a floured board and roll to one-half inch thickness. Make a large circle for a pan shortcake or in muffin tins. Bake in an electric oven 450 degrees—12 minutes. Split in 2 parts, butter and put crushed sweetened fruit between layers and on top.

#### Take A Tip

- Mask to cover foods with a glaze, frosting or mayonnaise.
- Macedoine a mixture of vegetables cut to the same size.
- Lace to add a dash of this and that to a beverage.
- Julienne vegetables cut in match-like strips.
- Gratin or au gratin—foods covered with buttered crumbs and equally cheese, baked in a casserole.
- Thyme breast of veal—sprinkle thyme in herb similar to sage over the veal and their roast.

#### THE QUESTION BOX

Mrs. C. N. asks: Recipe for Javelle Water.  
Answer: This has been mailed directly to your address Mrs. C. N. We suggest that bleaching be done by heating clothes in sunshine out of doors during summer. We also re-

mind you to rinse the clothes twice after the bleach is used.

Mrs. R. C. asks: Recipe for Butter-Scotch Bread.

Answer:  
Butterscotch Bread

1 egg, 1/4 cup brown sugar, 1/2 cup corn syrup, 2 tbs. melted butter, 1 cup sour milk, 2 cups bread flour, 2 tsp. baking powder, 1/4 tsp. baking soda, 1/4 tsp. salt, 1/4 cup chopped nuts. Add sugar, syrup, milk and melted butter to well-beaten egg. Stir in sifted dry ingredients, add nuts. Pour into large loaf pan. Bake 50 minutes at 350 degrees F.

Anne Allan invites you to write to her, Care of The Acton Free Press. Send in your questions on homemaking problems and watch this column for replies.

## War Restricted Brides of Year Prettier Still

More Price-Controlled Than Their Mothers, Brides of First Great War, But Radiant Withal, Writer Says

By DOROTHY BOE  
Associated Press Features Editor

Here comes the all-Canadian, price-controlled, ration-regulated war bride of 1942. She's the daughter of the First Great War bride, and just as radiant, though total war has robbed her of many traditional bridal trappings. No silk satin for her wedding gown; to-day's bride wears rayon or cotton and likes it. No Bridal Illusion for her wedding veil; the famous mills of Nottingham, England, are engaged in war production, and the tulle of France has gone the way of all conquered luxuries. She may still have a pair of silk or nylon stockings for her wedding, but she's prepared to wear rayon from now on. Her under is fine lace-trimmed cotton batiste or rayon instead of silk.

#### Those Hobbie Skirts!

When Mother was married back in the days of the First Great War, the "barrel silhouette" was the fashion ideal and bridesmaids even wore hobbie skirts (sometimes holding up the whole procession). Fabrics still came from France, and satin was the wedding gown favorite, with georgette a fashionable innovation. The bride of 1917 had her veil of illusion or tulle, or sometimes heliolum lace, covering her entire head, in "holdeer cap" arrangement. She wore a silk camisole and petticoat, ten-thousand silk stockings and front-lace corset of heavy twill. Her "shower bouquet" had yards of dangling ribbons and she wore orange blossoms in her long hair. Her engagement ring was yellow or green gold with high prongs holding the diamond solitaire and her engraved wedding band was made to match.

#### Simpler Outfit

The bride of this Second Great War looks younger and prettier in her simpler gown of organdie, dotted Swiss or rayon satin, cut with narrow waist and wide skirt. Her hair is brushed up off her forehead, and she may have a halo headress to match her gown. Her bouquet may be of simple field flowers or costly orchids, but it has a tailored look—no more dripping ribbons. Her engagement ring may be platinum or yellow gold, with diamond centre stone flanked by small brilliants in a smooth "head" setting with no prongs to catch on things, and a wedding band to match. She's the new war bride, lovely and undismayed.

## Chronicles of... Ginger Farm

Written Specially for The Acton Free Press by GWENDOLINE P. CLARKE

The identity of the strange bird nesting in our hayfield has been definitely established. It is of the heron family all right but this particular species is a bittern. Our bird-book says the plumage of the bittern is tawny brown; the bird is a past master at concealment and can stand unnoticed among grasses and reeds with its bill cocked up at an angle. It feeds on frogs, crawfish, and other small aquatic life found in shallow water. The nest is loosely constructed of dead grass and rushes and located on the ground in the swamp where three to five brownish eggs are laid. All of which exactly fits the bird we discovered. Watching developments from day to day is intensely interesting. All four eggs are now hatched out—there being a week's difference in the age of the oldest and the youngest of the little bitterns, and a week makes a lot of difference in the life of a bird. I wouldn't want to pick them up now as I did at first. The bigger ones look quite vicious and snap their beaks with a sharp, sharp "click" when I go near the nest. I go and have a look at them about every other day and often take an interested visitor along with me. The mother bird is never very far away, but, as the bird-book says, the bittern can stand unnoticed among grasses. Which is true, because I never see this one until she flies up. Yesterday Partner saw a blue heron in the same field. We shall soon think we have a herony around here. I wonder how many of those baby bitterns would be left if our Mitchell caught sight of the nest.

And speaking of birds, there are some around here which we could quite well do without just now. The cherries are getting ripe and what with robins getting them from the top branches and chickens from the lower branches it is going to keep us busy to get a look in at all. Oh well, cherries are hard on the sugar anyway.

This afternoon I made a reconnaissance trip around the farm and through the bush to see what the prospects were for raspberries in this vicinity. I took a path along with me because I thought it was quite possible there might be a few ripe berries on the bushes or maybe I should say "canes." And what was the result? Well, I picked a few late straw-berreries; I got two wet feet—after slipping backwards into the creek. I also twisted one ankle, got twenty-three mosquito bites and fourteen raspberries. I also came to the conclusion that picking berries this year may be a hazardous business. Grass, weeds and other undergrowth in the bush have grown so rank that groundhog mounds and holes and fallen branches and limbs of trees are completely concealed until one trips over them. Thus a sprained ankle, or worse, could quite easily be the result of a berry-picking expedition.

Of course that isn't going to stop me picking berries at least not when there aren't any berries to pick. But there won't be any here, none worth mentioning anyway. The reason is because on one side of the fence where the berries grow our horses have been eating and trampled the bushes out of existence. And on the other side of the fence, in our neighbor's field, his sows have done the same thing. So it looks as if I must travel further afield if I would pick raspberries. I have already got my strawberries canned so there are a few jars of fruit on the cellar shelves anyway.

Yesterday I was speaking to a friend from the city who exclaimed at the goods on display in our local store. "Why you have all kinds of meat down here," she said, "and we haven't seen a bit of beef for three weeks. I have just bought the grandest sirloin roast to take home. And won't we just sink our teeth into that to-morrow! And you have peas and corn in the store too, and we can't get them at all."

That rather sounds as if the tables are turned for a change, doesn't it? Generally it is the city people who get anything they want by just ordering and we come off second best in the country. Now it looks as if the small town merchant will come into his own with supplies fast, and that may not be very long. Maybe a hen here and there may meet a premature death later on when meat gets scarce in the country.

EL RENO, Okla. (CPI) A golfer-gardener here uses his niblick as a garden hoe. He claims he can come within an eighth of an inch of a radish, cutting out a weed without touching the garden crop.

## Overseas Mail

Letters From the Local Boys Serving in the Cause of Freedom.

The Lorne Scots Details, C.A.(O./S), May 21st, 1942.

Mr. A. Dills, Editor, The Acton Free Press, Acton, Ontario. Dear Mr. Dills:

I am enclosing a small paper that I thought you might be interested in seeing. It is issued to us weekly without charge. Also I receive The Acton Free Press quite regular and do appreciate it very much.

Since my last letter I have had the good fortune to be in London for a period of three months. It was quite an experience and one I shall always remember. While there I took every opportunity to see as many of the places of historical interest. I had the chance several times to visit the British Museum, but for the visitor it is a disappointment, all the valuable exhibits are stored away in safe places. And such exhibits that still remain are protected by sand bags and concrete, and cannot be seen. I did have the opportunity to see the work specimen and experimental specimen, which even the public in peace do not see.

The War Service League of Acton and Vicinity is really doing a grand bit of work on our behalf and I know that every chap from Acton and vicinity appreciates their gifts of smokes and comforts. And I know that in this our thanks go to the people of Acton and the vicinity for their contributions. And to all those who play their part in making such gifts possible to us, most sincere thanks.

And Mr. Dills it is also a grand bit of work on your part to send us The Acton Free Press, and believe me the home-town paper is always looked for in the mail. With many thanks and best wishes, I am, Yours sincerely, NEIL McNABB, Jr.

Middle East Forces, War Service League, Acton, Ontario.

I received your very welcome and appreciated gift parcel yesterday, and I feel I must write and thank you very much for it. Out here a parcel from home is more appreciated by us than perhaps you can realize. At home I know things are so plentiful that a person doesn't really think a great deal of them. It is very much different out here. All the things we have to get plenty of, peanuts, gum, chocolate bars, Christmas cake and didn't think much of them; now we really appreciate them.

I imagine you would like to know a little of the life over here. I cannot tell you much but will do as well as I can. Our squadron has had it fairly tough since we came out here until a month ago we moved off the desert and are stationed here for a rest. I don't suppose we'll stay here long though. We are right on the coast and fairly handy to a small town, so can get in to see a show once in a while. There are four boys in town but the shows are very old. I saw a lot of them before I left Canada. It is always quite warm here. Even now, when I imagine it is very cold at home it is warm here. We will soon be going swimming again, some of the boys have been in already. I haven't seen any snow or ice at all this winter, but sure hope to next year.

There are three other Canadians on this squadron beside myself but are mostly all Aussies and a few English boys. We along extra well with the Aussies. They are not very many of the civilians that talk English out here, so we have quite a time when we go to buy anything. They are mostly all Greek, French, Maltese or else Egyptians (Wogs). The Egyptians are as a rule, a very dirty class of people. They live on next to nothing and dress in rags all the time. Some of the French and Greek people seem to be fairly wealthy though. I've been to Cairo once or twice and went out and saw the Pyramids and Sphinx, also Egyptian museum. The pyramids are such a size, if you are intending to go all around them you really should hire a camel to ride on. I think they charge about 10 piastres an hour to ride on them. There are 100 piastres in Egyptian pound, so each piastre is worth about 45c. If I get any more leave I am figuring on going to Palestine and Jerusalem. I think it would be interesting there.

In closing I wish to thank you all again for thinking of me over here and special thanks to Mrs. E. F. Collier for the lovely pair of socks. Yours sincerely, CLIFTON ELSLEY

Housewives Plan A Peace Kitchen LONDON, (CPI) A group of London housewives have helped design the type of kitchen they would like incorporated when bombed homes are rebuilt. Plenty of cupboards, safe storage for food and hot water from the tap, are emphasized in their drawings which were exhibited by the Royal Institute of British Architects.

## The Week at OTTAWA

Specially Written for The Acton Free Press by BY BOB FRANCHI Canadian Press Staff Writer

The conscription debate approached its climax on parliament hill this week, but the citizens of Canada were pre-occupied with a topic of more immediate concern, Finance Minister Flaherty's hard-hitting 1942 budget.

They settled down to a kind of life they—a nation—had never known before, a life of harder work, plainer living and stricter budgeting. And on top of Mr. Flaherty's tough-tongued tax increases, came Prime Minister Mackenzie King's statement on his return from Washington that the war may last two, three or even four years.

As the first shock of the biggest war budget started to wear off, Canadians began to realize what tough sledding is ahead. But many also began to realize just what the Finance Minister means when he says that by cutting some luxuries and non-essentials from their day-to-day living they could save the difference between their old and new tax bills, and perhaps a little extra as well.

Protecting West Coast The immediate facts of war also came closer home with the announcement of Royal Canadian Air Force units operating with United States forces in Alaska. Working from U.S. bases on the northwestern approaches to their own continent, the Canadians are flying for the first time in search of any enemy making a direct attack on the mainland.

At the same time it was unofficially disclosed that west coast defenses generally have been strengthened against possible further thrusts by the Japanese against the North American continent.

After conferences with Prime Minister Churchill and President Roosevelt, Prime Minister King told the House of Commons that British setbacks in Africa have had more effect on the duration of the war than its ultimate outcome. He said that, "instead of ending in 1942," as some had hoped, it might go on as long as four years, and described the middle east situation as one of the most critical the United Nations have faced.

While observers considered the implications of Mr. King's statement, Air Minister Power, speaking in the conscription debate, said he would support overseas conscription when it became necessary.

He said the plebiscite vote indicated that his Quebec South constituency did not agree with him, but that the people of Canada as a whole had called on the government for action. If his electors as desired, he was ready to vacate his seat.

In the same debate, Defence Minister Balston forecast widespread changes in employment to make more men available for the army.

He said that in the event of a conflict between national security and national unity, security would have to be given preference.

Labor Minister Mitchell warned that Canadians had not even touched the "fringe of sacrifices" necessary for victory, foreboding compulsory registration for women for war work soon and hinted other means of obtaining labor supply.

GOOD OLD WARSPITE LONDON, (CPI) The renowned old battleship HMS Warspite had more than 500 bombs dropped around her during naval action with Italians off Calabria in July, 1940, but there was not a single direct hit and Admiral Sir Andrew Cunningham, formerly commander-in-chief of the Mediterranean Fleet.

## CANADA PASSED BY THE PRESS CENSORS

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The industry is delivering about 215,000,000 yards a year of aircraft fabric, ammunition pouches, anti-gas cloth, camouflage netting, gun covers, parachute webbing, powder bags, uniform cloth, web equipment and other essential materials.

Dominion Textile is proud to have a part in this. We also wish to report that our plant employees are earning 28% more per hour than in 1939, and we pay 5.4 times more in taxes than the total paid in dividends to our several thousand shareholders.

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## CARROLL'S

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Roma COFFEE 1-lb. bag 39c

Quaker Puffed Rice pkg. 9c

GHERKINS 14-oz. jar 21c  
MUSTARD 25-oz. jar 16c  
PEACHES 2 15-oz. tins 27c  
CHERRIES 16-oz. tin 18c  
MACARONI Spaghetti 2 lb. 9c

Aylmer Pork and Beans 2 26-oz. tins 21c

Campbell's Tomato Juice 16-oz. tin 8c

Kraft Miracle Whip SALAD DRESSING Jar 19c, 33c  
Help Conserve Paper—Use SHOPPING BAGS each 3c  
Kallag's Crisp CORN FLAKES 2 6-oz. pkgs. 15c  
Blended Juice—Orange and Grapefruit 16c  
Quaker PUFFED WHEAT pkg. 7c  
Christie's Chocolate CREAM ROLL ea. 25c  
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