

# Of Interest to Women



## THE MIXING BOWL

By ANNE ALLAN  
 Home Home Essentials  
 HOW TO SAVE ELECTRICITY IN THE HOME

**HELLO HOMEMAKERS!** The order of the Dominion Power Controller restricting the use of electricity indicates the acute power situation. However, the saving that is hoped to be accomplished through this regulation is only a small portion of the total required to meet the growing demands of war industries. Thousands of munition manufacturers from the little village machine shops to the huge industrial plants—must push forward in the great crusade for Victory.

By taking on the duty of "Electrical Power Warden in the Home" each homemaker can do her share. Here are suggestions that will help you save electricity as well as keep your electrical equipment in service for the duration:

**LIGHTS**  
 Turn out the lights when you leave a room.  
 Use lights only when and where necessary.

Place trillite or table lamps to enable several persons to read or sew and the children to play games on the floor.

Try to accomplish your job in the attic, cellar or clothes closet quickly and then shut off the lights.  
 Watch your porch, garage and hall lights, too.

Keep lamps, reflectors and shades clean so that no light will be wasted.  
 Do not use decorative or colored lamps as they absorb light.

**RADIO**  
 Turn off the radio unless you are listening to it.  
 This will save electricity as well as wear on your tubes.

**HOT WATER HEATER**  
 Turn taps off tight and have leaking or dripping taps fixed.  
 Use cold water to soak cooking utensils.

Stack cooking utensils up and wash them along with the dishes at the end of the meal.

For the bath, run the cold water first, then turn on the hot water to bring the temperature to lukewarm. Do not wash under running tap.

**WASHING MACHINE**  
 Fill your washing machine only to the water line with hot water.  
 Operate only long enough to remove fabric soil—not stains, too.

Use warm water in the first rinse only.  
 Do not operate machine while using clothes wringer.

**ELECTRIC IRON**  
 Small articles of fine fabrics can be pressed while your iron is heating.  
 Don't let your iron get so hot that you have to wait for it to cool.

Clothes that only need the dampness taken out can be pressed after the iron is turned "off."

**ELECTRIC REFRIGERATOR**  
 Do not leave the refrigerator door open longer than necessary or open it more frequently than you need—or let the condenser system become clogged with lint and dust.

Defrost your refrigerator regularly—never allow more than 1/2 inch of frost to accumulate.  
 Do not place refrigerator near the

range—leave space around each side and at the top.

Do not load the refrigerator with packages, bottles and cans that may be stored on pantry shelves.  
 Do not place warm foods in refrigerator; wait till cool.

**ELECTRIC RANGE**  
 Turn electric element to "Off" as soon as your tea kettle begins to sing. The heat stored in the electric element will bring the water to boiling.

Don't boil more water than you need, and keep the kettle free from lime.

**ELECTRIC TOASTER**  
 Do not leave toaster on continually for staggared breakfasts. Use toaster only while making toast.

**OTHER SMALL ELECTRIC APPLIANCES**  
 Use them only when the electric range is not in use and then only as long as necessary.

**COOKING**  
 A small amount of warm tap water is sufficient for cooking vegetables.  
 Do not boil potatoes and other vegetables violently—gentler heat uses less power and will cook them even better.

Use flat-bottomed pots with close-fitting lids.  
 Always place small utensils on small electric element.

Use "High" heat for as little time as possible, then turn to "Low."

Whenever possible use your well-cooker or steamer.  
 To cook skillets, use your deep fryer or skillet. Such meals mean a saving in electricity since they require only a fruit cup to complete the meal. For example: Vegetable Medley, Flank Steak Creole, Vegetable Noodles, etc.

Use a double boiler to heat leftover products if possible. The lower part can be used to cook eggs, tongue, etc., for use next day as fried eggs, cold tongue, etc.

Conserve power when using the oven by baking or roasting as many dishes as possible whenever it is on.  
 Do not leave oven elements on till the last minute. Make use of stored heat to finish the cooking.

Eliminate reheating the meal—try to serve the family at one sitting whenever possible.

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.

## Britain's "National Emergency" Biscuits

Thousands of tons of Britain's new "welfare" biscuit are being stored away in preparation for a national emergency.

The biscuit has been evolved, after many tests, by British biscuit makers who are now, to the number of 240, united with the cake makers in the Cake and Biscuit Manufacturers' Wartime Alliance, a non-profit-making organization.

The Welfare is a sweet biscuit made from wheatmeal flour, the purest vegetable fat, and the finest grade of sugar. It gives the maximum of nutrition at the low price of 9d. per lb., and the industry regard it as the best value ever offered to the public.

The biscuits are mainly oblong, for although the ingredients are standardized, the shapes vary a little so as not to limit production to a few cutting machines.

They are carefully packed in tin stored in cases of 50 lbs. weight which will preserve them indefinitely in all climates.

## Chronicles of a Ginger Farm

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

Last week I watched the weather with anxious eyes—that is, from Wednesday to Saturday—wondering if the weather would hold good for Acton Fair. Not that I always pay so much attention to the weather, but I was specially interested this year because of the days for holding the fair having been changed. Now I don't know any thing about the change—I have no idea who was for it, or who was against it, but I do know that at such times there is usually a difference of opinion. And so I wanted the weather to stay fine until after the fair so that no one would have an opportunity to say "I told you so!" But alas, it was not to be—not if it rained anything like it did here. But after the rain—what a relief to be free of that terrific heat. Maybe I should add, we were not at the fair. Partner was busy on his wheat ground and I was away getting an inner tube fixed on the car. During the morning I had a flat. I was on my way to town—and with not much time to spare. I changed the tire on the road—I didn't mind the work, but the heat, and the dirt of me! Perspiration smeared my glasses so that I couldn't see, my handbag supply of kleenex was exhausted, and surreptitious mopping of my brow with the back of my hand just about completed the picture. And then I went on to town. But I could not get the tire fixed—at least not before dinner. Which brings up another subject.

The business life of our small town is changing—and the attitude of merchants toward their customers is also changing—far more so than that of customers towards the merchants. Why? Well, as I see it the customer is in touch with, perhaps, half a dozen merchants, whereas each merchant is in touch with hundreds of customers and he knows, better than they, how increasingly difficult it is to meet their needs. Scores of times during the day, the baker, the butcher and the hardware man, have to explain to impatient people why they can't get this; why they can't charge that; why they must "return" empty footpaste tubes; why eggs are so dear and why they can't deliver as they "used to." The natural result is nervousness and tempers are getting a little "edgy." Now, if merchants are courteous and polite, they are so because that is their nature and not because they are out to get business. Competition is almost dead, or so it seems to me. Supposing you take a tire to be fixed as I did. No garage is particularly anxious for the job. If they do it, it is to oblige you. They are all short-handed and they all have more work than they know how to handle. Let the customer show impatience and he—or she—invents discourtesy. Thinking along these lines two facts struck me as obvious. One, that we need to be more understanding and considerate about other people's business problems. Two, that we need to be more resourceful and self-reliant.

It is the little things that count. Time was when making a purchase of gas also included having the windshield of your car cleaned by an attendant. Very nice, of course, but after all, anyone able to drive a car is also equally able to clean one small windshield. And if something you have ordered at a store doesn't arrive, don't get mad at the merchant who did his best to get it for you, get mad at Hitler. It might be a good idea if you got mad several times a day. Some people work better when they're mad.

And in suggesting more consideration for the other fellow might I ask you not to believe all you hear about the farmer keeping his cattle off the market for higher prices. That is definitely not the case. Farmers hardly ever market their cattle at this time of year. The market is usually kept supplied by packers from meat held in cold storage. This year the packing houses are like old Mother Hubbard's cupboard. Why? Because last spring farmers could get a better price by selling cattle to the export trade. Can you blame them for that? But of course, the packing houses, and after them the retail stores and then the consumers, bear the brunt. We have a beast to sell sometime. At present she is still milking and probably will be until December. We make a certain amount of money on the milk she gives and we still have the cow. Would you expect us to sell her and take that loss? Eggs are high in price but the farmer's wife doesn't get it all. Right now, the egg price paid by grading stations to the farmer is forty cents for Grade A Large. How much

## Plans Livestock Next Year Robby Not Vegetables

Writer Breezily Describes His Fight for 1942 Victory Garden but Thinks Rabbits and so On Better Crop

BY JOHN GROVER

This is the bountiful harvest season, but what I started as a Victory garden last April is flat on its back holding for a negotiated peace. What apprentice gardeners need at this time of year is a revised cookbook that deals in realities. It should tell what to do with marbled potatoes, three-inch ears of corn and cabbages that look like a stunted teacup.

The first symptom of gardening usually appears in February. It's known to patient wives as "that seed catalogue look." The victim sits around dreamily looking at the color plates of cabbages that wouldn't go in a wash tub, beets as big as an indoor baseball and lush, exotic vegetables.

In normal years this phase passes harmlessly like hayfever and the sufferer goes back to golf or fishing and his general job. This year, however, there was so much talk about growing your own groceries a lot of us passed from mental gardening to the business end of a hoe almost before we knew it.

**Then Walk Up**  
 What it takes to get the plot in planting order isn't in the back of the catalogues. Even a first offender, though, usually persists through the blister harvest, which is always a bumper.

It seems worth it when the first green lines put bravely forth. Then the weeds put forth, not in lines, but everywhere. Then the bugs put forth, ignoring the weeds for the vegetable plant. Then also put forth, the cunning little bunny rabbits, various rodents, chickens and all manner of other fauna, tucking in their napkins as they run.

Weeds are particularly subtle. They seem so insignificant at first. "Aw, you can see we aren't big enough to do any harm yet," the baby weeds say, "come on, play golf this week-end and tend to us next week." Don't fall for that line brother. It took me all next week-end to find where my garden was.

**Battle Strategy**  
 The net result of the summer-long campaign General Grover conducted against weather, wind, weeds and wee beasts:

A battalion of beans fought the good fight and completed their mission. (P. S.: The neighbors say any body can grow beans.)

A little company of tomatoes be sieged on all sides by mice and birdcock still carries on gallantly. The beets, kale and swiss chard were annihilated in a series of swift flanking movements by a family of portly groundhogs with the innocent air of benevolent bankers and the black souls of pirates.

The cabbages are seriously wounded, riddled as if with machine gun fire by some particularly repulsive green worms. The potatoes are missing in action. They ran into a vast superior force of weeds and were engulfed. And so it goes.

It's all going to be different next year, though. I've about decided livestock is my field, instead of vegetables. Narrowing the livestock field down to a practical basis it appears that rabbits are the crop I've been looking for. I am reliably informed that rabbits attend to the rabbit crop with a minimum of supervision.

## Winter Hats Sprout Wings

Skyways the Theme for Headgear and Actress Shows Lead On N. Y. Stage

NEW YORK, (CP)—"All God's children got wings."

It's the theme of the day, from the world's skyways to the hit parade from the Klieg lights of Hollywood to the dimmed lights of New York.

Even hats take wings. This season and the fall signifies herald the return of the ostrich plume, the pheasant wing, the hackle quill and the cow feather.

Helene Garnell has designed a group of hats for Anna Neagle to wear in her new film, "Wing and a Prayer," based on the life of the late Amy Hollister, whose silver wings blazed new flying trails for women and added a gallant page to the history of British aviation.

In the new show, Anna Neagle wears silver wings on a blue felt turban. At noon she will wear dark blue velours, with wings to lunch; and at night to dinner, pale blue felt, but with matching feather trim.

do you pay when you buy them? And of course all eggs are not forty cents. There are smaller eggs, cracks and blood-spots, all help to bring down the average price per dozen.

## Dogs of Britain Have Days Again As Farmers Warn

Folks Form up in Long Lines to Get Rations for Their Pets but Canines Pests to Some in Sheep Country

BY FOSTER BARCLAY  
 Canadian Press Staff Writer

LONDON, (CP)—Longest queues these days in Britain where nearly everything from soup to nuts is rationed, or hard to come by form bright and early outside dog-food shops.

Men, women and children spend weary hours in lines when shops are open, usually twice-a-week, to get Fido a bone or Minnie the cat a choice morsel. There are never enough leftovers from household meals nowadays for pets so it's first come first served—no-cavallable supplies aren't abundant.

After the outbreak of war an army of dogs were destroyed. Pet dogs disappeared because their owners feared raids; kennel dogs because canine shows ceased; sporting dogs because many sportsmen joined the services; working terriers, because the breeders were moved away from home for munitions work.

But people soon realized it was hard to get along without man's best friend. It has been estimated there are more than 3,500,000 domestic dogs in Britain, but demands can't be met. Everybody seems to want them.

**Many Sheep Killers**  
 But despite this demand, some people think there are still, too many dogs. Farmers in northern counties complain that sheep-killing dogs, abandoned by their owners called to the colors, are a menace to the war effort. Complaints have become so numerous that the National Farmers' Union has requested the Ministry of Agriculture to make war on the dogs, reported running in bands like wolves.

"It is a very serious situation," commented a union official. "The loss to farmers and the nation must be immense. Sometimes crops suffer, too, for dogs chase the sheep into cornfields and cause severe damage."

In an article in The Daily Herald, J. T. Hunt Crowley appealed to multiple owners of pet dogs to cut down their stock.

"There are too many pet dogs," he wrote. "They are eating food that might help us keep more pigs and poultry and give us more bacon and eggs."

"There must not be more than one dog in each family. Too many dogs have too many dogs. Multiple dog owners must be made to face up to sacrifices which now for three years have been the lot of farmers and pig and poultry-keepers who have had to cut down their stock."

**They Want Terriers**  
 But dogs are wanted by lonely wives and mothers of servicemen, by war-workers afraid to leave their families alone while on night duty, by evacuees and those who always owned a dog and now miss their company. Large dogs are needed by police and services for patrol and guard duties. There has been an urgent call for them from factories, warehouses and shops. Sporting dogs are sought by harassed gamekeepers for estates overrun by foxes and badgers. Rats, the worst rural pest, have doubled the demand for working terriers.

**Need Better Finish For Farm Products**

If ever there was a time when more care should be taken to pay special attention to finishing farm animal products properly and marketing them at proper weights it is while the war is on. Not only do poorly finished products, such as hogs, cattle, sheep and poultry, mean less profit to the producer but they also mean a handicap to the war effort in several directions. With the acute shortage of labor poorly finished products mean in the aggregate a sizeable waste of effort. They also mean waste of space in trucks and cars, in receiving plants in storage space and unnecessary wear and tear on processing machinery which now is practically impossible to replace. The accumulated effort and space in the vehicles of transportation taken up by the considerable percentage of poorly finished products entering the market represents a substantial volume of waste at a time when it is imperative to save rubber, conserve labor, storage, refrigeration and shipping space—without reckoning the amount of profit lost to the producer.

Dr. G. S. H. Barton, Deputy Minister, Dominion Department of Agriculture, Ottawa, says that a product properly produced is already more than half marketed. This truth is particularly worth observing in these days of emergency.

## College Career In "Piggy Bank"

Two Baby Hogs Started Girl's Schooling Dowy of \$5,000 in Four Years

CROWN POINT, IND., (CP)—Rogey-checked Dorothy Jean Homfeld has amassed \$5,000 from the hog business and she's retiring at 17. Her goal—to save enough for four years at Purdue University—achieved, Dorothy's selling out.

Four years ago Dorothy Jean bought two baby pigs, great-granddaughter of "Blue Boy," the big pig made famous by the late Will Rogers in the movie "State Fair." She still has those two pigs—named Dew Drop and Blue Belle, and both have become champions.

The sun-fanned farmerette during her years of hog-raising rose daily at 6.30 and kept going until 10 or 11 at night. Yet she insists:

"I don't think it's so unusual. A farm girl likes to have many interests and none of mine are especially unusual."

**Musician Too**  
 Meanwhile, her "many interests" included learning to play the piano, flute and piccolo, in 1941 being acclaimed the most outstanding 4-H Club girl in Lake County, sewing her own clothing for daily and formal wear and typing her father's business letters. And she never missed a day of high school.

A single episode that shows Dorothy Jean's keenness as a hog-raiser occurred last spring when a terrific midwest blizzard halted many producers from getting through to the Chicago market. Visualizing a resulting high market, she persuaded two neighbor boys to help her with offers of "a good cash bonus," and

## Combat Fly Menace

House flies breed in filth of all kinds. Manure, especially horse manure, is one of the most favored breeding places. Since the gasoline engine largely replaced the horse in the cities, municipal garbage dumps have been the major source of flies in urban areas.

War-time shortages of gasoline, rubber, and other materials, however, are resulting in an increase in the number of horses employed and stabled in or near cities. If the manure from these animals is not properly disposed of, an increase in the abundance of disease-carrying flies is inevitable. The fly's breeding and feeding habits, which link together filth and human food make it a deadly disease carrier. Typhoid, infantile diarrhoea, dysentery, tuberculosis and other diseases, including the dreaded infantile paralysis (poliomyelitis) may be carried by flies.

Flies are most numerous in summer and autumn. Doors and windows should be screened to keep them from invading the home. Those that get in should be promptly killed. Garbage should be kept covered until finally removed and preferably burned. Manure and faeces of all kinds should be protected and treated in such a way as to prevent flies from breeding therein. Write to the Publicity and Extension Division, Dominion Department of Agriculture, Ottawa, for Pamphlet No. 637 "Control of Some Common Species of Household Insects."

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**Mephisto SARDINES 2 tins 21¢**

**Oak Brand SARDINES 16-oz. tin 21¢**

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**Crosse & Blackwell's KETCHUP 14-oz. btl. 18¢**

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**Dr. Ballard's Dog Biscuits or MEATIES 2 lbs. 25¢**

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**SUPER SUDS 16-oz. 20¢**

**PALMOLIVE Soap 2 cakes 11¢**

**ODEX Antiseptic SOAP 2 cakes 11¢**

**P. & G. SOAP 3 bars 14¢**

**Kleenex pkg. 10¢, 25¢, 29¢**

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**Cream of WHEAT pkg. 14¢, 22¢**

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<b>Golden CORNMEAL lb. 5¢</b>	<b>Gold SOAP 5 bars 22¢</b>
<b>Flaked WHEAT 2 lbs. 11¢</b>	<b>Fly-Go Insect SPRAY 8-oz. btl. 20¢</b>
<b>Junior Rascal MIX package 11¢</b>	<b>Kill Flies with FLY-DED 16-oz. tin 27¢</b>
<b>Aylmer Tomato or Vegetable SOUP 2 tins 17¢</b>	<b>Keep Toilet Seats with Saniflush tin 15¢, 29¢</b>
<b>Nurple Shave POLISH 2 tins 23¢</b>	<b>Hawes' Lemon Oil POLISH btl. 15¢, 23¢</b>

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