

Of Interest to Women



THE MIXING BOWL

By ANNE ALLAN
Hydro House Economist

TIME TO BAKE CHRISTMAS GOODIES

Hello Homemakers! Four weeks before Christmas—high time to start your festive baking. Be sure to plan for this important occasion and have your wartime recipes on hand. While pre-war frills are out, we still have an abundance of good things for our baking—and don't forget that Christmas goodies make such acceptable gifts, when gaily wrapped, and cost so little.

According to market forecasts, turkey and other fowl will be plentiful. Our own Canadian vegetables are abundant and we have plenty of flour—vitamin-rich flour. However, need for fat conservation is our signal to substitute quick breads made with the new shortening or lard for the richer cookies. We suggest that you try to save a little sugar every week for your Christmas baking. Raisins and currants are expected to be available. Here's a tip—steep them in a little water, sieve, and then use them as part of the sweetening. Common spices are on hand and citron peel, too. Cashew nuts from India may arrive in time, but if not there are our flavorful, rosy Canadian apples. Cheese is plentiful—in spite of tremendous shipments to Great Britain—and crackers, too, since many of them do not require sugar.

And so there will be Christmas fare for Christmas doling—enough holiday good things to please both young and old.

RECIPES

Dundee Cake

7-8 cup butter, 2 1/2 cup sugar, 4 eggs, 1/2 cup nuts, chopped, 1/3 cup peat cut fine, 2 1/2 cups flour, 1/2 tsp baking powder, 1 cup seedless raisins, 1 1/2 cups currants, 2 tbs orange juice.

TOPPING—1/2 cup citron peel, cut in thin slices, and 1/2 cup candied cherries, cut in pieces. Cream butter, add sugar slowly. Beat in eggs thoroughly. Stir in nuts. Sift flour with baking powder and salt, mix with fruit—and add to first mixture. Add orange and lemon peel mixed with orange juice. Mix thoroughly and put in two or three small pans lined with wax paper and greased. Cover top with candied cherries or citron. Bake in electric oven 275 degrees for 1-1 1/2 hours.

Glazed Cranberry Muffins
2 cups flour, 3 tps baking powder, 1/2 tsp salt, 3 tps sugar, 1 egg, 1 cup milk, 1/4 cup melted fat, stewed cranberries. Mix and sift the flour, baking powder, salt and sugar. Beat the egg and to it add the milk. Stir lightly and quickly into the flour mixture and add melted fat. Fill well-greased muffin tins about half full of the mixture and in each place a teaspoon of stewed cranberries; cover with more of the batter. Bake in electric oven at 400 degrees for 25 minutes.

Dark Fruit Cake
1 cup butter, 1 cup brown sugar, 1/2 cup seeded raisins cut, 1/2 cup currants, 1/2 cup citron sliced thin, 1/2 cup molasses, 2 eggs, 1 cup milk, 2 cups flour, 1/2 tsp baking soda, 1 tsp cinnamon, 1/2 tsp all-spice, 1/2 tsp mace, 1/2 tsp cloves, 1/2 tsp lemon extract. Directions same as for Dundee Cake.

Carrot Pudding
2 cups grated carrots, 1 cup chopped suet, 1 cup sugar, 1/2 cup corn syrup, 1 tsp salt, rind and juice of 1 lemon, 1 cup crushed Graham Crackers, 1/2 cup nuts, 1/2 tsp cinnamon, 1/2 tsp cloves, 2 tps baking powder, 1 cup seedless raisins. Combine all ingredients. Turn into a well-greased mould. Cover and steam in well-cooked 2 1/2 hours.

Lemon Marshmallow Sauce
1 egg, 2 1/2 tbs flour, 1/2 cup corn syrup, 1/2 cup hot water, juice of 1 lemon, 1/2 lb butter, 8 to 10 marshmallows, rind of 1 lemon. Beat egg, add sugar and flour. Add hot water gradually. Cook on "Low" until thick. Add lemon rind, juice and butter. Remove from heat, add cut marshmallows and allow to stand until dissolved.

THE QUESTION BOX

Mrs. J. B. A. suggests that you be prepared for hilarity, and anything that may happen to your precious rugs or furniture during the holidays. Answer: We agree, and suggest: 1. Blot up any fruit juices immediately. Apply cold water blot and repeat. 2. Saturate chewing gum spots with carbon tetrachloride; sponge with hot water. Rub dry. 3. Grease decay fabrics. Remove

BLUENOSE BY ADOPTION



Native son of Montreal, John Crosbie has been in the Maritimes for the past seven years. He is now 21 but that doesn't mean he lacks experience. For instance, he has worked in four cities in Nova Scotia and New Brunswick as a radio man; he has organized his own advertising agency, been a salesman and reporter. He left college two years ago to take a commission in the Canadian army; he was honorably discharged because of ill health, now handles the morning news for CBC listeners in the Maritime region. He is the mayor of "Upper Upsalquitch" in "El Neighbor," announces Richard Fey's popular organ programs. He likes sea food and symphonic music; doesn't like misquoted Shakespeare or burnt marshmallows.

butter or other types of grease with carbon tetrachloride. 3. Stain from water in flower case, or dog stains. Use hot water. Note: Try 2 cup salt in 2 cups water. Then sponge with weak ammonia water. Rinse off and rub dry. Other questions have been answered directly by mail due to limited space this week. 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.

Time to Talk Turkey --Christmas Turkey

It's time to talk turkey—well-finished turkey, with plenty of meat that will be a delight on any table during the Christmas and New Year Season. poultry officials of the Dominion Department of Agriculture predict a heavy demand for turkeys during the Christmas Season—and now's the time to begin to fatten them. Most turkey raisers allow their birds free range in the late summer and fall. In this way the turkeys pick up their living economically. As fall advances, a feed of whole grain is usually given in late afternoon. This is further supplemented with moist foods as the finishing period commences. Crate feeding and close confinement is not recommended for turkeys. They should, however, be partially confined so that they do not have unlimited range.

The basis for the fattening ration will be approximately equal parts of wheat, oats and barley chop. These can be supplemented with cooked small potatoes, table scraps, one part salt and milk adds greatly to the efficiency of any fattening ration. The ground grains are more palatable if soaked for several hours in milk or water before feeding. For the first two weeks the birds should receive a moist mash in the forenoon and a good feed of whole grain in the evening. For the last two weeks before the birds are killed two moist mashes per day should be fed. One of these should be fed early in the morning and the other about noon. Fattening the birds should have free access to whole grain until roasting time. The moist mash should not be left before the birds more than 30 minutes. Starving, killing and dressing of turkeys is similar to that of chickens. Killing, of course, should be done by the sticking method.

BUTTER MERCHANT FINED

Dominion Daoust & Fils, St. Louis re Cognac, P. Q., appeared before a police magistrate in Montreal recently and pleaded guilty to a violation of Clause 28 of the Regulations under Part 2 of the Dairy Industry Act. A fine of \$50 with \$5 costs was imposed and paid. In this case, creamery butter in 56-lb boxes was marked First Grade, but the actual quality was found to be Second Grade. The charge was laid by an officer of the Dominion Department of Agriculture, Ottawa.

BELFAST (CP) Britain has asked Northern Ireland farmers to grow 100,000 acres of flax next year to help meet wartime linen demands.

WAR 25 Years Ago

Italian Troops, Reinforced by British and French Divisions Halted Enemy Advance at Piave River

BY H. H. GORDON
Canadian Press Staff Writer

Fighting with a courage born of the knowledge that their homeland was threatened with imminent disaster, Italian troops brought the great Austro-German advance through the frontier province of Venezia to a halt 25 years ago in the First Great War.

Outnumbered by 150,000 British and French troops, rushed to the south following the October disaster at Caporetto, the Italians reformed their lines from the Adriatic Sea along the Piave River to the Asiago Plateau. From these positions they hurled back enemy attacks which had lost a good deal of power after a month of heavy fighting.

The retreat to the Piave and the subsequent stand has been referred to as one of the great military achievements of the First Great War. The Caporetto defeat brought about the replacement of Count Luigi Cadorna as commander of the Italian armies. But he was the victim of circumstances and his defensive strategy by his successor at the Piave, marked him as a great military figure.

Shaken by Losses
The Italian army had been reduced by more than 500,000 men, apart from the loss of vast quantities of guns, munitions and supplies. This was the situation when an Allied conference was held at Rapallo on Nov. 4, at which Britain was represented by Prime Minister Lloyd George, Gen. Jan C. Smuts of South Africa and high military authorities. The Supreme Allied Council was created as a result of the Rapallo discussions.

Cadorna was appointed Italian military representative on the Council and Gen. Armando Diaz appointed to replace him at the head of the Italian Army. Diaz understood the Italian soldier's inability to obtain the loyal co-operation of his subordinates. On Nov. 24 it was announced that Gen. H. C. O. Plumer, noted for his successful work at the opening of the Third Battle of Ypres, had been given command of the five British divisions sent to Italy.

Held in Reserve
These troops, and the French force of six divisions, were in reserve when the desperate enemy drive between the Piave and Brenta rivers during the latter part of November was stopped. Attacks continued until the end of the year and the Italians lost more ground in the mountains and more guns and prisoners. But the crisis was past.

Early in December three British divisions took over the Montello sector on the Middle Piave with a similar number of French troops occupying the Monte Tomba-Montefena Ridge west of the Piave.

The Italian recovery on the Piave was a remarkable achievement and on the result of the fighting depended the ability of Italy to continue playing a principal part in the world struggle. Had Austria been able to meet troops from the Italian frontier and assist Germany the course of the campaign on the Western Front in 1918 might have been changed.

The disaster to Italian arms at Caporetto in the fall of 1917 brought about the creation of the Supreme Allied Council 25 years ago in the First Great War. For months Prime Minister Lloyd George and other Allied leaders had argued for unified direction of the war, but it was not until an Austro-German army had overrun a large area in northern Italy that substantial agreement on the scheme was reached.

Decision that the council should sit at Versailles was made at a conference held at Rapallo, Italy, early in November. This gathering was attended by Mr. Lloyd George, Gen. Jan C. Smuts, Gen. Sir William Robertson and Sir Henry Wilson on behalf of Great Britain, Paul Painlevé and Gen. Ferdinand Foch for France and Premier V. E. Orlando and Baron Sidney Sonnino representing Italy.

The Allied council which held its first meeting December 4, 1917 was composed of leading ministers of the Allied countries as well as the United States, advised by their military representatives. In the economic sphere the council's deliberations in the months that followed resulted in considerable improvement in shipping food and munition resources, but from a military point of view little was gained. Disagreed Over Policy
General Robertson, at the time chief of the Imperial general staff, resigned from the council early in 1918 when he disagreed with its policy and methods. At the end of 1917 Premier George Clemenceau although 76 years old, represented France on the council, but it soon became evident that war could not be prosecuted effectively by a committee which interfered with the discretion of the commanders in the field. After the great German offensive

Deposits and High Assets Feature Bank of Montreal Report

Assets of \$1,175,319,000 include \$683,835,000 of Government and Other Bonds Reflecting Co-Operation in Financing War Effort

Showing characteristic strength in all departments, the Bank of Montreal's annual statement, just released, marks a record in the institution's 125-year career, with assets at the new high figure of \$1,175,319,000 and deposits exceeding, for the first time, the billion dollar mark.

Profits show some reduction compared with those of a year ago, owing to the increase in Dominion Government taxes, which this year amount to \$2,539,874, compared with \$2,242,905 a year ago. In the former figure is included an amount of \$72,360, which is refundable under the provisions of The Excess Profits Tax Act. The profit, after payment of taxes, amounts to \$3,283,018, compared with \$3,437,926 a year ago, and represents 4.31 per cent of capital, rest and undivided profits. This contrasts with 4.51 per cent in 1941. Dividend payments show a reduction of \$180,000 compared with last year's figure, the decrease being due to the lower rate of the dividend made effective in recent months. The dividend payments amounted to \$2,700,000, which with \$500,000 appropriated for bank premises, left a net amount of \$83,018 to be carried forward to profit and loss, making the balance in this account \$1,236,686.

Notable Increases
Notable among the increases in resources is the figure for government and other bonds and debentures which amount to \$683,835,000, compared with \$498,740,000 a year ago. Commercial loans amount to \$221,354,000, compared with \$275,698,000 in 1941. The former figure reflects, no doubt, lessened requirements of business, due to the increasing extent of government assistance to concerns engaged in war work, as well as the fact that many firms engaged in peacetime pursuits are not now requiring the accommodation needed in former years.

In line with this is the increase in the bank's quickly available resources which amount to \$896,935,000, being 81.65 per cent of liabilities to the public. Substantial increases in the resources is recorded in cash in the bank's vaults and money on deposit with the Bank of Canada, which stand at \$112,710,000, compared with \$92,755,000 in 1941.

Like commercial loans, call loans have shown decrease and amount to \$16,210,000, compared with \$20,041,000, reflecting the lessened activity in security markets.

Deposits at Record Figure
Deposits at the record figure of \$1,064,645,000 compare with \$928,387,000 in 1941. These are made up of deposits in Canada of \$930,996,000 and elsewhere \$133,649,000 compared with \$809,110,000 and \$119,277,000 a year ago.

Notes of the bank in circulation show a reduction from \$17,890,000 to \$15,251,000, reflecting the trend which began some years ago when the chartered banks commenced the gradual reduction of their note circulation in favor of the Bank of Canada. This reduction is now, under the terms of the Bank Act, occurring at a rate equal to 10 per cent of capital per annum, and the circulation will eventually reach a figure equal to 25 per cent of bank capital. With assets amounting to \$1,175,319,000 and liabilities to the public totalling \$1,098,528,000, the excess of resources amounts to \$76,793,000. This is made up of the capital of \$36,000,000 and reserve fund, profit and loss account and reserves for dividends totalling \$40,793,000, which together represent the shareholders' equity in the bank.

Page of History Recorded on Railway Ticket Office

The Montreal city ticket office of the Canadian Railways and Canadian National Steamships is situated in St. James Street and at the corner of a short street known as "Dollard." As a memorial tablet on the wall of the railway office recounts the street was named to recall des Ormeaux, who in 1660 set out with a small band of gallant men to attack invading Iroquois and did so to such effect that the colony founded in 1642 was saved. The building itself is a sturdy structure built in 1840 and in recent renovations a considerable amount of metal trim was removed as a contribution to wartime salvage.

In the spring of 1918 the Council disappeared when it became apparent that enemy successes were due largely to unity of command at German headquarters. The action of the Allied armies, up the Western Front was co-ordinated under Gen. Foch by a decision taken in April, 1918.

WAR-TIME TRAVEL TIP NO. 3

"NO HURRY—lots of time I have my TICKET!"

Wise Man! He patronized the City Ticket Office well in advance and will avoid last minute rush and uncertainty at train time. P.S. He's also travelling light in wartime to conserve available railway space.

CANADIAN NATIONAL

Save Waste for Victory
Call the Salvage Committee

CARROLL'S BEANS "Bake Your Own" with Handpicked White BEANS 3 lb. 11c

DOMESTIC Shortening 1-lb. pkg. 19c

MUFFETS Whole Wheat Cereal 2 pkg. 17c

Newport FLUFFS 1/2 lb. 25c
Instant POSTUM 1/2 lb. 31c
Van Camp's TOMATO SOUP 2 tins 15c
Aylmer TOMATO JUICE 1/2 lb. 9c
Windsor SALT 1 1/2 lb. 5c

California LIMA BEANS 1 lb. 16c
Red Glazed CHERRIES 1 lb. 47c
Bright's Pie CHERRIES 1 1/2 lb. 16c
Aylmer Red Pitted CHERRIES 1 lb. 12c

Heinz Tomato KETCHUP 14-oz. 19c
Dew Kist Choice Tomatoes 2 No. 2 1/2 tins 23c
Shredded WHEAT 2 pkg. 23c
Aunt Jemima Flour for PANCAKES 1/2 lb. 15c
Bulk Laundry STARCH 1 lb. 12c

Westinghouse Maida Light BULBS each 15c
Maple Leaf SOAP 1/2 lb. 18c, 65c
Woodbury's Facial SOAP 2 cakes 15c
Kirk's Castle SOAP 2 cakes 9c

Aunt Jemima Soup Mix Green Pea 2 pkg. 25c
Quaker Tilloon's OATS 1 lb. 15c
Kallory's CORN FLAKES 2 1/2 lb. 15c
Maple Leaf Mince-meat 2 lb. 27c

P. & G. SOAP 3 bars 14c

Durham Brand CORN STARCH 1-lb. pkg. 10c
Toasted PRAIRIE NUTS 1/2 lb. 11c
Carroll's Pure BAKING POWDER 1 1/2 lb. 19c

FOR JUICE—FLORIDA ORANGES SPECIAL Per Dozen 29c
Domestic Spy Apples 6 qt. 39c Large Florida 4 for 25c
Also Fresh Spinach, Radish, Green Onions, Celery, Tomatoes, Cranberries

Fruit and Vegetable Prices Good Till Saturday Night Only
We reserve the right to limit quantities to family requirements