

Of Interest to Women



THE MIXING BOWL

By ANNE ALLAN
Radio Home Scientist

RHUBARB, THE OLD-TIME FAVORITE IS IN SEASON NOW

Hello Homemakers! Our chilly Spring weather has retarded rhubarb growth, so perhaps you haven't used your sugar divided yet! The extra pound of sugar for use with rhubarb is secured with Blue Coupon No. 1 (Spare B) in Ration Book No. 2, which expires May 31st. Along with the amount you can save out of your weekly ration, this extra pound of sugar will help you to serve the family its favorite rhubarb dishes for quite a while. After June first, of course, "canning" sugar will be available to those who sent in their applications.

Rhubarb is grand for pies and desserts as well as preserves. Do plant one or two roots, if you have the space—it's a hardy perennial and easy to grow. It's not only convenient and economical to have your rhubarb and other garden products right at your kitchen door but a time-saver as well. You don't need to spend time searching for different foods to get variety into your menus—just learn to serve the foods you have at hand in different ways. Good wartime psychology, too! Of course, you know that freshly picked fruits and vegetables have finer flavor and are richer in vitamins.

RECIPES

Rhubarb Dessert
4 cups cut rhubarb, ¼ cup sugar OR ¼ cup honey.
Wash and cut rhubarb into inch lengths. Place in upper part of double boiler, cover and cook with sugar. Do not stir.

Rhubarb Shortcake
2 cups flour, ¼ tsp. soda, 1 cup thick sour milk, 1 tsp. salt, 2 lbs. shortening.

Cut shortening into measured flour, soda and salt. Add liquid gradually mixing with a fork to a soft dough. Giving to the difference in sour milk, it is not always possible to determine the exact amount of liquid. Turn dough on lightly floured board and pat out. Cut into circles and bake in electric oven at 450 degrees for 10 minutes. Split and serve with thick rhubarb sauce between and on top. Sauce: 6 cups of cut washed rhubarb in saucepan placed on electric element turned Low for 5 minutes, then to High, and add about ¾ cup of sugar. Cook only a few minutes, stirring frequently.

Rhubarb Tarts
2 cups thick rhubarb sauce, 2 eggs separated, 1 tsp. grated orange rind, ¼ cup fine sugar.

Combine the rhubarb sauce, egg yolks and orange rind. Cook in top of double boiler, stirring constantly, until thickened. Pour into tart shells. Beat the egg whites till stiff and add sugar gradually, beating until mixture stands in peaks. Place a spoonful in each tart and bake in electric oven (350 degrees) about 12 to 15 minutes or until delicately browned. Makes 8 tarts of fairly large size.

To Can Rhubarb
Wash and trim slender stalks. Do not remove skin. Cut into ¼ inch pieces. Use 1 cup of sugar to each quart jar (or ½ cup to a pint). Put a thin layer of sugar in the bottom of jar, then alternate layers of rhubarb and sugar with a layer of sugar on top. Pack very tightly, using a wooden spoon or masher. Partially seal and process in boiler, gently boiling in electric element 25 minutes.

To Can Rhubarb Sauce
Add enough water to rhubarb to prevent burning. Cook until soft. Add ¼ cup sugar to 1 quart rhubarb. Fill sterilized jars. Seal tightly.

TAKE A TIP:
1.—To prevent rhubarb pies from collapsing over, use strips of wet cheese cloth or butter-wrapping cut in 2-inch widths. Press the one edge to rim of pie and let other side fall over fluted pie crust. Overlap well.

2.—Other variations of rhubarb desserts: Upside-down Cake, Rhubarb Betty, Rhubarb Steamed Pudding, Deep Rhubarb Pie, Rhubarb Sponge.

THE QUESTION BOX

Mrs. C. N. asks: My sealers are not air tight although I have used new rubber and metal rings. They leak when turned upside down.
Answer: Testing sealers by filling them with water is not always a true test. If your fruit has kept in these jars before and they are not clipped or cracked, we believe they should be satisfactory if you use new rings. Some jars are off level and it has been suggested that two rubber rings might help. It is important to use force to seal the jars.

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.



BOARD MEMBER

Mary McCallum Sutherland is the most recent addition to the Board of Governors of the CBC. She represents British Columbia. Born in Manitoba, Mrs. Sutherland has devoted the greater part of her life to social, political, and economic problems. In 1920, she was appointed Assistant Secretary of the Canadian Council of Agriculture, in Winnipeg, and in 1936 became a member of the Dominion Council of Health. With her family she has resided in Revelstoke since 1938, where her keen enthusiasm and never-tiring effort is a power in the district.

Women's Heads In Old London Going Bizarre

Hats More Exotic Than Ever And Anything from a Plaited Basket to Kitchen Mesh Cloth

By BARBARA WACE

LONDON, (CP)—Hats, practically the only coupon-free article of clothing left in Britain, are more exotic than ever this Spring. Englishwomen, who must hoard their present clothing coupons to last until September, could, and did, let themselves go on hats.

Those who could not afford the high prices in the shops made their own hats. One woman was seen walking down the street with a small, square, plaited basket clapped on the back of her head, such as is used for watercress or fruit. A jaunty scarlet ribbon was used to trim it. Another, off for the week-end from a railway terminus in London, had a smart turban of bright yellow dusting-clothes to set off her soverie "all-the-year-round" suit. Linoleum and pieces of twisted carpet trimmings have been twisted together into fantastic shapes.

Just a Rag, Dear

A favorite way to beat the hat profiteer is to take a bright colored piece of cloth, such as is used in most kitchens, and make it into a hood. These cost the equivalent of ten dollars. In the expensive hat stores, and the dish cloth a mere 25 cents. Colored scarves, tied under the chin peasant-fashion are as popular here as they are in Canada.

In spite of prices being from two to four times as high as before the war, most of the hat shops were sold out half way through the spring season. And although there were plenty for everybody who wished, or could afford, to buy an Easter Bonnet, milliners are pessimistic for the future.

Hatted Debs

Debutantes have gone bare-headed in the smartest restaurants in London for a long time, and the fashion has to some extent extended to older women. But a bow or a flower in the hair will probably still prove to be the last means of self-expression left to coupon-circumscribed Britons. It is not yet known what gifts Canadian men stationed in the British Isles will be taking to their wives and sweet-hearts on their return to Canada, limited as they are by the 100% luxury tax and rationing. One particularly courageous officer has sent his wife a hat by a friend returning by bomber. He stuck, however, to the conventional "Dobbs" type model, and did not risk one of the newer concoctions.

BLOOD FOR AFRICA

CAIRO, (CP)—Blood given by Londoners helped to save the lives of men of the First and Eighth Armies in North Africa. Two thousand bottles of dried plasma were turned over to army authorities in one day. The blood was given by 6,000 men and women—many of them war workers.

PRICES

Of twenty-seven persons charged with breaches of price regulations during the past week, 25 were convicted and fines ranged from \$500 down. Two cases were dismissed. Twenty-one cases were in Quebec province, four in Ontario and one each in Manitoba and Alberta.

Chronicles of... Ginger Farm

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

For the last ten minutes I have been visiting with the chickens. No, I don't mean feeding them—just sitting there watching them—a really fascinating pastime if one has the time for it. My little biddies are ten days old now and they have just begun to realize what their little wings are for. At first they used to run from one hopper to another but now they use both wings and feet. Or maybe they just stand where they are and spread their wings. Sometimes they look tentatively at the top of the water fountain, or perhaps the hood of the brooder stove, but their wings are not yet strong enough for anything more than a futile attempt to fly on top of either. In another week it will be a different story.

Well, friend, to change the subject—how do you like the idea of a possible ten pounds of sugar per person for canning? Rather a shock, isn't it? But of course you are not grumbling about it, are you? After all, ten pounds of sugar is better than none at all and probably such a drastic cut may not be necessary another year. This war won't last for ever, you know, and once the submarine menace is at an end, we shall get our sugar again. In the meantime we shall survive—on a supply of fruit and jam isn't a matter of life and death. At least not to civilians, but it may be to the merchant marines; to the men who bring cargoes of sugar from the West Indies to supplement Canada's sugar supply so that we may enjoy our tea and marmalade for breakfast. Preserves lose much of their sweetness if we stop to think that bringing the sugar to make those preserves may quite possibly have been the means of many brave men losing their lives by enemy action at sea. If you and I had a husband or son in the merchant service we probably would not be so anxious about getting sugar for canning. So don't you think we should be very thankful for whatever we get—supposing it is only ten pounds. Incidentally it may be all we shall need if what I hear is true. "They say" that frost has reduced crop prospects for raspberries and peaches to almost nil—but strawberries are expected to be good.

Well weather has also changed the farm help situation quite a bit. We have heard plenty about the farm labor shortage but now we are beginning to hear of a shortage of farm work—of farmers who cannot now afford to keep the help they had hired for the season. Yes, it has actually come to that in some cases! After all, it is a logical sequence to the weather we have had, isn't it? If fruit buds get frost-bitten there can't be the fruit to pick that was anticipated. And if only light spring crops are sown then less help will be required to harvest them. So maybe we have just been trying to cross our bridges all this while.

However we don't seem to have run out of work at Ginger Farm. Partner still has his twenty-five head of cattle in the barn—and does that mean work! But Partner says work or no work the cows will just stay in the barn until the mud dries up—if it ever does. Fortunately we have plenty of feed so we don't need to "turn out" until the pasture is fit.

And our water system that gave us so much trouble last year, and also during the winter, is now a blessing in disguise. The water runs into a trough in the barnyard so the cows don't have to go ploughing through the mud to get a drink. And that means so much to both mag and beast. The cows keep so much cleaner and they don't get tired out wallowing through the mud—and Partner doesn't get tired out trying to keep them clean.

Of course we haven't done any seeding yet—and here we are to the twenty-fourth of May. It begins to look as if the time will come for son Bob to return to camp even now without helping with the tractor. Right now we are keeping him busy in between other jobs, as a one-man demolition squad. That is to say he is wrecking the old hen-house. And is there ever a mess! I have been out nearly all the afternoon picking up shingles and burning rubbish. We also have a man at work building a brooder house. And so we manage to keep busy, wet weather notwithstanding.

CAPTIVE CROCODILE EGGS

TOWNSVILLE, Australia, (CP)—A crocodile in a private zoo built a nest on a tiny island in a lagoon and laid 78 eggs—unprecedented because crocodiles in captivity do not lay at all.

The trains are whining—robins are singing and—so help me—it's raining again!

MERGING IN INDIA

NEW DELHI (CP)—Several of the smaller Indian states are to be merged with larger adjoining areas, under a decision taken by the Viceroy.

WAR 25 Years Ago

Germany Rushed Through Allied Defences on the Chemin des Dames to Again Menace Paris

By H. H. GORDON
Canadian Press Staff Writer

A withering artillery bombardment along the historic Chemin des Dames from Reims to Soissons early in the morning of May 27, 1918 marked the beginning of a German offensive that was to drive Allied troops back to the River Marne and threaten the defence of Paris for the second time in the First Great War.

Caught by surprise, French and British defenders were thrown back along a 40-mile front and for four days the Allied situation was "critical." But the Germans were astonished at their success in what had been started off as a diversion. In attempting to carry the attack too far the drive gradually lost momentum and, helped by fresh United States forces, the British and French stabilized positions.

Allies' Losses Heavy
The battle proved costly for the Allies. The Germans captured 35,000 prisoners, but this was quickly made up by American reinforcements. The line of advance became a vulnerable sack-like bulge that was obliterated in the Allies' victory offensive later in the summer.

The attack on the Chemin des Dames was launched a month after the greatest German spring offensive to the north had been halted by the stubborn resistance of the British army. Military experts have held that the surprise element should not have been a factor as the French High Command has been aware of German preparations in the area.

Expecting another blow on the British front, the French let the warnings go unheeded until it was too late. As a matter of fact German strategy at the Chemin des Dames was aimed at drawing reserves from the north and following it up by a final, and decisive blow at the British front in the Hazebrouck area west of Ypres.

British Escalating
Four French and four British divisions, the latter sent to the French front to rest after the Battle of Lys, held the front between Soissons and Reims when the enemy swept forward through the mist at 4:30 a.m. on May 27. In the preparatory artillery bombardment the Germans used 3,710 guns for more than three hours. Although the British divisions held their secondary positions throughout the day they were finally forced to retreat with the French to the Aisne.

For three days the Germans advanced at the rate of 10 miles a day. Sweeping across the heights of the Chemin des Dames they captured Soissons May 29 and the following day the apex of the salient they had made reached the Marne between Chateau Thierry and Dormans.

At this stage the pace slackened and although the Germans crossed the Marne weeks later a counter-attack restored the Allied position and the big enemy bulge in the area was virtually wiped out by the end of July.

To Pay Bonus Clips of Wool

In order to promote the production of clean, marketable wool and discourage the marketing of reject wools, the Dominion Department of Agriculture has offered to co-operate with the Provinces in the payment of a bonus of 4 cents per pound on all clips of wool marketed in 1943.

In the past a large amount of Canadian-grown wool has been unsuitable for manufacture due to the excessive amount of foreign material such as seeds, chaff, straw and burrs. Wool of such nature must be carbonized in order to free it of the material mentioned. The process of carbonizing and the extra freight haul adds to the cost of manufacture; also the tensile strength of wool fibre which has been carbonized is greatly impaired. It is to avoid the marketing of clips which carry an excessive amount of seed, chaff, straw and burrs, and of shipments tied with binder or sisal twine, that a bonus of 4 cents per pound is to be paid on clean clips of wool. The wool must be dry and in good condition—not damp, wet, or musty, and the hairy and black and gray leg and face clippings must be kept separate and not rolled with the fleece.

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There's Army, Too At New Air Base

Primitive Dig-in Tents and Dug-outs Used in Winter but Things Different Now

By JOHN DAUPHINÉE
GOOSE AIRPORT, Labrador, (CP)

Canada's new army is tough—take it from the experts in this new Canadian air base that has just emerged from military secrecy.

Spotted around this giant airport in the Labrador wilderness are the dug-in tents and old-style dugouts which housed the army defence through the winter. Only a few weeks ago was permanent accommodation made available to the last group of soldiers.

"But the tents and dugouts that they made themselves had become home," said the Toronto officer who commands the army force here. "Some of them didn't want to move out."

The Canadian soldiers reached the base early last summer. No permanent housing was available for them. They set up their tents in whatever section of the base area which was their particular duty to defend.

As winter neared and there still was no sign of army buildings, the troops began to dig themselves in. Some were content with dropping their tents into the ground; others prepared dugouts, roofed with boards or metal.

In this makeshift accommodation they spent the cold season. There was little complaining. On Christmas Eve the infantry officers, on duty here moved into their new mess building. The men moved under wood in groups throughout the winter.

Now permanent housing has been provided for the entire defence force.

How to make your MEAT RATIONS go farther... with Robin Hood Oats

YOU can make your meat rations go farther with Robin Hood Rolled Oats because they supply proteins and proteins are the most important food nutrient supplied by meat.

By combining super-delicious Robin Hood Rolled Oats with beef or pork, you can stretch your meat rations without sacrificing proteins—and gain a hearty, brand new flavour in meat dishes.

In addition to proteins, Robin Hood Rolled Oats supply useful amounts of essential minerals like iron and phosphorus—up to 72 Units of Vitamin B-1 per ounce—and contains 65% or more of food-energy-giving carbohydrate; all of which are needed

by growing children and hard-working men and women.

Milled from the cream of the western oat crop, Robin Hood Rolled Oats start with an instant advantage in fine flavour. Through Robin Hood's exclusive pan-drying process, this rich, natural flavour reaches a new high in rare, toasty goodness that never has been imitated successfully.

You really shouldn't miss the flavour magic that Robin Hood Rolled Oats give to meat-saving recipes, breakfast porridge, cookies and other baking. Thousands of flavour-wise housewives insist on Robin Hood Rolled Oats every week. Join them. Put Robin Hood Rolled Oats on your shopping list too.

24 pages of new recipes that save sugar, save butter, save meat. Perfected in the Robin Hood Kitchen and tested in home kitchens, these recipes taste grand and are good to look at. Write today for your free copy of "Ration Recipes" to Robin Hood Kitchen, Department 125 Box 2190, Montreal, Quebec.



Robin Hood Flour Mills Limited

NATIONAL SELECTIVE SERVICE

Freedom's Fires Must Be Fed Our COAL!

CANADIANS must dig and deliver coal that we may sail convoys, power vital war plants, keep our railroads rolling, preserve the nation's health!

The coal mining industry—miners and management alike—have done wonders to provide coal, but they need help. More workers must be provided, or we falter—possibly fall—in this grim hour. Nature has been generous but we must help ourselves. Our mines are rich, but undermined. By Proclamation, His Excellency the Governor General in Council has declared that labour supply for coal mines ranks as a national emergency. Further, in order to provide manpower for coal, the Governor in Council has issued an Order in Council aimed at swelling the flow of coal from mine to firepot.

This Order is of vital interest to everyone in Canada. Every Canadian should read and study its provisions, to see whether it demands any action on his part:

- 1 EVERY EMPLOYER, REGARDLESS OF HIS INDUSTRY, must advise his employees of these Regulations, and he must assist in discovering whether any of his employees have had previous experience as coal mine workers.
- 2 EVERY EMPLOYEE, REGARDLESS OF HIS INDUSTRY, who has had previous experience as a coal mine worker, must report that fact to his employer not later than Tuesday, May 25th, 1943.
- 3 A "COAL MINE WORKER" FOR THESE PURPOSES is anyone who, since January 1st, 1935, has worked under provincial certificate or license in or around a coal mine, or who, since the same date, has been employed for a total of at least 24 months in the production of coal (except at office work).
- 4 EVERY EMPLOYER, NOT A COAL MINE OPERATOR, must report in writing to a Selective Service Officer not later than Tuesday, June 1st, 1943, full details on any of his employees who are ex-coal mine workers.
- 5 SELECTIVE SERVICE OFFICERS ARE AUTHORIZED to require ex-coal mine workers to report for interview and to accept work at a coal mine.
- 6 SELECTIVE SERVICE OFFICERS MAY REQUIRE any man in any employment, if subject to Mobilization Regulations but rejected for Military Training, and certain others excused from Military Training, to accept employment at a coal mine.
- 7 NO COAL MINE OPERATOR may terminate the services of any coal mine worker without written permission from a Selective Service Officer.
- 8 NO COAL MINE WORKER may leave employment at a coal mine without written permission from a Selective Service Officer.
- 9 EVERY EX-COAL MINE WORKER, returning to the industry under these Regulations, will be paid wages at the established rate for the job at which he is placed; and the Government will pay wages of 40 cents an hour, 8 hours a day and 48 hours a week, to any ex-coal mine worker required to leave his present employment under these provisions, but not placed immediately at coal mining.
- 10 A BOARD ALLOWANCE of not more than \$7.50 a week may be paid an ex-coal mine worker now returning to a coal mine, if required to live away from the residence of his dependents.
- 11 PRESENT AND FUTURE COAL MINE WORKERS will be granted postponement from Military Training to February 1st, 1944, by virtue of their occupation; and no coal mine worker will be accepted for voluntary enlistment in the Armed Forces of Canada, except under permit to enlist from a Selective Service Officer.
- 12 NO EMPLOYER IN CANADA, EXCEPT A COAL MINE OPERATOR, may solicit for employment or hire any ex-coal mine worker.
- 13 REGARDLESS OF ANY DOMINION OR PROVINCIAL LAW, male persons at least 16 years old may be employed as coal mine workers, and female persons at least 18 years old may be employed as surface coal mine workers.
- 14 WAR EMERGENCY TRAINING CLASSES will be available for training men as coal mine workers.

Such is the substance of the new regulations. Full details may be had at any Employment and Selective Service Office. If these provisions require action on your part, you are urged in the national interest to act immediately. Severe penalties are provided for non-compliance, but the Government relies on the co-operation of the citizens of Canada to make prosecution unnecessary by prompt action as required. This is a grave emergency. Assist if you can.

DEPARTMENT OF LABOUR

HUMPHREY MITCHELL
Minister of Labour

A. MacNAMARA
Director, National Selective Service

