

Of Interest to Women



THE MIXING BOWL

By ANNE ALLAN
Home Economics

THIS YEAR'S PICKLES

Hello Homemakers! A search warrant is being made for sugarless recipes for relishes. This year, pickles must be made without sugar or with the little you are able to save from your ration. Just like everything else that is not easy to obtain, is one reason why we have to have a supply on our own shelf.

We've just opened beets canned by the saccharine method last year and they are real good. Because we eat a small amount of relish or pickle at any one time, we are recommending the following recipes:

Saccharine Pickles

1 teaspoon Saccharine—exact measurement (if too much is used it produces a bitter-sweet flavor in the product), 1 teaspoon powdered alum, 1 cupful salt, 1 gallon white wine vinegar.

Stir the powdered alum, saccharine and salt into the vinegar and it is ready for use.

Prepare the pickles: wash, cut and dry. Pack in sterilized jars. Spices can be added (preferably dill). Pour solution over the pickles and seal tight. This produces about ten quarts. This solution may be made and kept in a jug and poured over cucumbers when enough to make a jar full is available. If it is to be used on beets, the alum should be omitted. Beets preserved by this means may be used within a few hours. Cucumbers pickled with this solution should be allowed to stand for two or three weeks.

Pickled Silver Skin Onions

Soak one cup white onions (peeled) in strong brine for 24 hours. Soak in fresh water 1 hour and drain. Mix following:

1 cup white wine vinegar, 1 tablespoon sugar, 1/2 tablespoon allspice, 1/2 tablespoon white mustard seed, 2 peppercorns.

Boil 1 minute. Pack onions into clean sterilized jars. Cover with boiling syrup and seal.

Dill Pickles

Wash cucumbers and wipe well. Pack into jars. To 1 quart jar add: 3 teaspoons salt, 1 small hot red pepper, 1 clove garlic, dill and sawdust.

Fill jar with mixture of vinegar and water in proportion of 1 quart of white vinegar to 2 quarts water. Seal tightly. Ready to use in 6 weeks.

Beet Relish

8 cups chopped cooked beets, 1 1/2 cups chopped red peppers, 1 cup chopped onions, 1 cup horseradish, grated, 1/2 cup sugar, 1 1/2 tablespoons salt, 4 cups vinegar.

Cook beets until tender. Remove skins and chop. Add onions and peppers. Combine all ingredients and cook until mixture is clear. Pour the hot mixture into sterilized jars and seal.

Sour Mustard Pickle Sauce

Use half-cup vegetable combinations to make 1 quart, such as onions, sliced or tiny; corn; yellow beans; cut; cauliflower; flowerets; cucumbers, sliced; green peppers, chopped. Cover with weak brine and let stand overnight. Drain and soak in clear water for 1 hour. Add 1 cup water, 1 cup vinegar and let stand 15 minutes. Cook 10-15 minutes. Drain. Add sweet or sour mustard

sauce. Let pickles come to a boil. Bottle.

Sour Mustard Sauce
1 tbs. flour, 1/2 tbs. mustard, 1/4 cup brown sugar, 1/4 tsp. tumeric, 1 cup vinegar, 1/4 tsp. salt.

Chill Sauce
1 6-quart basket tomatoes, 8 onions (chopped), 4 green peppers, 2 cups cider vinegar, 3 tablespoons salt, 2 cups corn syrup, 4 tablespoons mixed pickling spices (tied in a bag).

1. Peel the tomatoes and cut in pieces; chop onions and peppers; put in large preserving kettle. Cook slowly, uncovered, for 3 hours, or until thick. Pour into sterile jars and seal at once. Yield: approximately 7 pints.

TAKE A TIP

1.—Grape, or horseradish leaves covering the top will keep more green color in the cucumbers.

2.—If plum stones are stubborn to remove, leave them in until after the fruit is cooked for jam. They will come to the surface and are easy to skim off.

3.—A sprig of mint cooked with peas gives a pleasant flavor and keeps the vegetable green.

4.—White cabbage, cauliflower and white onions keep their color if cooked in water that has had 1/4 tsp. cream of tartar added. This softens the water.

5.—There are two ways to prevent pickle sauces from burning as it begins to thicken. Rub preserving kettle with a hard fat before putting in the ingredients. Or, slip an old tin pan under the preserving kettle during the last 1/4 hour of cooking. If you have to leave the kitchen for any length of time, put the kettle in a 350 degree oven, leaving the door ajar.

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.

How to Keep Ants Out of the Home

Ants frequently enter dwellings in search of food. They feed on many kinds of foodstuffs but are particularly fond of sweet or fatty substances. Ants may be discouraged from entering houses by keeping shelves, tables and floors in kitchens and pantries as free as possible from crumbs and other food fragments and by storing foodstuffs in ant-proof containers. In addition, openings in floors and walls should be carefully plugged.

The most satisfactory material so far discovered for destroying ants is sodium fluoride, sold by druggists in the form of a white powder. The powder should be scattered or dusted lightly in places frequented by the ants and left undisturbed until the ants have disappeared. As sodium fluoride is somewhat poisonous, care should be taken to prevent children or animal pets from gaining access to it.

As an alternative, baits may be used. They may consist either of meat bones or sponges dipped in sweetened water. When large numbers of ants have collected on the baits they may be destroyed by immersion in very hot water. A bait trap which has been used with success may be made by taking a small tin with a tight lid, punching several holes in the sides and top, and placing a small piece of sponge inside moistened with a syrup prepared by mixing 10 grains of sodium arsenate, 6 ounces of sugar, and one pint of hot water. In using this bait, great care must be taken because of the poisonous nature of sodium arsenate.

YOUTH SPEAKS OUT



Canadian youth has been given a chance to tell the nation what it thinks about some of the leading problems of to-day in five broadcasts from Winnipeg. Every walk of life has been represented by the young people selected to take part in the CBC Sunday afternoon discussion series, "Youth Speaks Out." Pictured above are five of the participants. Reading from left to right, they are: standing, Albert Hamilton, graduate in English and mathematics; and Rosemary Townsend, science research student; seated, John Howes, English and history student; Caille Kennedy, former young school teacher; and Marley Kere, agricultural graduate. The final discussion revolves around the question, "Is War Necessary?" It will be heard on Sunday, August 15, at 5:03 p.m. EDT, 6:03 p.m. ADT, over the CBC National Network.

WAR 25 Years Ago

Canadian Soldiers Advanced 14 Miles and Bagged 10,000 Prisoners in the Battle of Amiens

BY H. H. GORDON
Canadian Press Staff Writer

Spearheading an attack which smashed all opposition between the Somme and the Luce Rivers, Canadian soldiers 25 years ago had an outstanding role in the Battle of Amiens that marked the beginning of the end of the First Great War. The battle, fought over a 14-mile front ended once and for all Germany's chances of victory.

The Allied advance resulted in the obliteration of an important German salient with a penetration of some 14 miles and the capture of 21,000 prisoners. But these results were not so important as the paralyzing effect of the victory on the German general staff.

Galus made by French and American troops at the Marne a few weeks earlier apparently did not worry German strategists, but after Amiens, Gen. Erich Ludendorff was forced to admit that his troops would be able to fight only defensive battles so great was the strength of the Allied armies.

Element of Surprise
The element of surprise was exploited to its fullest extent in the battle and the Germans were astonished when the Canadians plunged across no man's land early on Aug. 8, 1918. They had confidently believed the Dominion soldiers to be in Flanders, but virtually the entire Canadian Corps had been secretly transported to the Amiens sector only a few hours earlier.

The Canadian Corps, operating as part of Sir Henry Rawlinson's 4th Army, was deployed over a five-mile front on the night of Aug. 7. The line ran roughly north and south from Hourges to the Amiens-Chaulnes railway with the 3rd, 1st and 2nd divisions in that order from right to left.

Behind a vast array of tanks, the presence of which had also caught the Germans napping, the Canadians with Australian troops to the north moved through an early morning mist to the enemy lines. In the meantime Canadian artillery had smothered the enemy's guns with smart counter-battery work.

Swept Over Ridge
The Canadians swept over the ridges and cleared the enemy out of valleys and fortified positions. When the sun broke through the mists it was seen that the overseas soldiers had advanced beyond the enemy gun-line as well as his support and reserve positions. The initial break-through exceeded even the highest hopes of the British general staff.

By nightfall all the Canadians were nearly eight miles in advance of their starting point. The corps again advanced the following day with the 4th Division slipped in at the extreme right line. By Aug. 13 the penetration had been extended to 14 miles and the Canadians alone captured 10,000 prisoners.

On that day Sir Arthur Currie, commander of the Canadian Corps, wrote: "Twenty-five towns and villages have been recaptured from the clutch of the invaders. The Paris-Amiens railway has been freed from interference and the danger of dividing the French and British armies has been dissipated."

Shakespeare Wrote About It

The power of suggestion is capable of achieving great things, sometimes in a subtle way, sometimes by a more direct approach. The following incident illustrates a rather nice combination of the two.

An Ontario bachelor-farmer was marrying a girl from back in the hills whose family members were noted for their outdoor vigor, lack of conventionalism and avoidance of work. "You're marrying trouble tomorrow along with that girl," a friend warned. "They're a wild outfit, and lazy. You'll never manage to tame her. It's not too late to change your mind."

The bachelor thought it over. "I'm getting married," he decided. "I'll figure some way to handle her." Next day he purchased from a neighbor a hopelessly balky horse, cheap, which he drove the twelve miles to his wedding. En route he detoured bridges which the horse refused to cross. At times he was forced to lead him.

The ceremony over, he started for home that evening with his bride. Half way, the horse came to a bridge and balked. The bridegroom spoke to it. Three times, in a calm and modulated voice, he ordered it to proceed. The horse just stood.

Without further word the man got down, unhitched, put the harness in the back of the buggy, led the horse off into the woods, took a pistol from his pocket and shot the animal. He came back to his bride, who looked considerably startled. "One thing I got no time for is anything that don't do what it's told," he remarked. "Better get out back there and push." She did, briskly.

Three-Year-Old Rides Horseback

Precocious Briton Doesn't Need Mother's Apron String to Tie Him on Either

DENHAM, England, (CP) — The farm boys have got to go some to catch up to David Taylor, three-year-old agricultural "expert" of this Buckingham village. Already he rides horseback—not ponyback mind you, and he milks his dad's cows. He trots, gallops and jumps a horse, harked or with a saddle equally well and with the ease of an expert horseman.

"Whoo, Suzie, you bad loss, Whoo sweetheart," he pipes. Then impatiently, "Git, round, you silly old mare!"

His mother said it was all in good natured affection because horses, cows and pigs are the boy's dearest friends. She said her son was riding a horse before he was a year old.

BINDER TWINE EMERGENCY

DOVER, England, (CP) — With string so scarce Kent farmers have set up a binder twine clearing house so that farmers who have extra twine can pass it on to those who are short.

SPRING LAMB PRICE FROGGED AT 30 CENTS

Wholesale prices of spring lamb are brought under control by a new order announced by the Wartime Prices and Trade Board. The order sets maximum wholesale prices for 15 zones across Canada and limits retailers to their basic period mark-up plus transportation costs. In zones five and six, which include all Southern Ontario, the wholesale price is set at 30 cents a pound. Maximum price for retailers is thus 30 cents plus the retailers' actual transportation cost plus his basic period mark-up, not to exceed nine cents a pound.

FRUIT PRICES TO BE FROGGED

Peaches, pears and plums will be brought under a definite price ceiling when they come on the market, it has been announced by the Wartime Prices and Trade Board. Control was also promised to control prices of carrots, beets, turnips, parsnips and cabbage during the seasons of short supply. The Board warned, however, that prices of fresh fruits will be high in comparison with last year, because of the poor crop. The statement said this action had been taken after long and careful study, but the Board does not consider the problem completely solved.

To-day, as always, the 'Salada' label is your guarantee of a uniform blend of fine quality teas.

"SALADA" TEA

Hydro meets Nature's Challenge

ELECTRICITY IS A WAR WEAPON Save it!

THE HYDRO-ELECTRIC POWER COMMISSION OF ONTARIO

SUMMER or winter, when nature cuts loose with a blitzkrieg of wind, torrential rains, lightning, ice, sleet or snow most people hurry for cover . . . and stay there. But not Hydro maintenance crews. For these a storm is the zero hour . . . and task forces go forth to battle.

- Last winter's sleet storm in Eastern Ontario is but one example of their work. Hours of freezing rain followed by a blizzard sheathed the district in ice and snow. Streets and roads were blocked by a fantastic tangle of poles, trees and wire. Hundreds of Hydro poles were down. Country roads blocked with snow.
- Within a few hours over 200 Hydro men were on the job. Supplies were rushed to strategic points. Men and trucks went to work . . . line breaks were repaired, broken poles replaced, wire restrung. Point by point the bottling "down troopers" restored the flow of Hydro to war production plants, factories, farms and homes . . . pushed relentlessly ahead, day and night, until the job was done.
- The work of Hydro maintenance crews is one of unrelenting vigilance. Power must go through regardless of conditions. Across Ontario, Hydro men are on the clock twenty-four hours a day . . . ready, at all times, to combat any storm . . . ready to meet any emergency . . . ready to stay on the job until power is again flowing . . . doing their part in helping Ontario's war-gear industries speed the supply of Victory munitions to the battle-fronts of the world.

British "Churchill" Tanks in Tunisia Await Hour of Attack



"Churchill" tanks, which have proved so effective in the 8th Army's victorious desert campaign, went into action for the first time in Tunisia on February 2nd 1943. They went into action on the Southern sector of the front four miles south of Shiba, Kasserine pass area, where Colditzers and Grenadier Guards of the 1st Army were co-operating with an American Combat unit in an attack on enemy positions. Picture shows: Churchill tank crews giving their weapons a final check over as zero hour approached, under cover of a low hill a few hundred yards behind the Allied positions.