Of Interest to Women

[illegible]

By [illegible]

Hello Housekeeper! There is some thing about an steaming casserole of savory stew that brings an smile to every face at the table. And when the fragrant dish is topped by puffy golden crust, appetites grow as the eyes take in the sight of it.

Now here is such a dish—it has everything. Make your stew by one of the listed recipes. Then top it with pastry puff. The pastry puff is made from mashed potatoes. You need three cupfuls. Add the beaten yolks of two eggs and enough hot milk to moisten it, using what two tablespoons of fat, and any seasoning you like, such as butter or onion or parsley. Beat the mixture well. Fold in stiffly beaten whites of eggs and pile the puff on top of the stew. Bake in a moderate oven until it is brown.

And there is something else you can do with these delicious potatoes. Put the puff in in greased baking dish and bake it separately. Serve it with meat loaf or an omelet. You can probably think of other combinations that would be good too.

MEAT PIE FILLING:

3½ pounds shoulder of lamb, 3 teaspoons salt, few grains of pepper, 1½ cups tomatoes, 6 small carrots, sliced, ½ cup peas, 3 large potatoes, sliced, 2 onions.

Grease the casserole. Add one layer of lamb, flecked with salt and pepper and some pieces of the vegetables and continue to within an inch of the top of the casserole. Use enough of the vegetables to fill the space; dilute the meat and seasonings with the tomatoes. Bake in a moderate oven at 350 degrees.

BEEF STEW

1½ pounds shank, neck, plate, flank, rump or brisket, 2½ cups of flour, 1½ teaspoons salt, ½ teaspoon pepper, 1 small onion, ½ cup cubed turnips, 4 cups potatoes cut in quarters.

Wipe meat, remove from bone, cut in cubes of about one and one-half inch. Mix flour with salt and pepper and dredge the cubes of meat with it. Cut some of the fat from the meat and heat in a frying pan. When part of the fat has dried out, add the cubes of meat, with the rendered fat in which it was browned, into the stew kettle. Add enough boiling water to cover the meat or an pint of tomatoes, stewed and strained, and simmer on electric element until the meat is tender (about three hours). The carrots and turnips are to be added during the last hour of cooking, and the potatoes twenty minutes before serving time.

PORK PIE

2 or three pounds thick end of loin of pork, 1 cup stock or water, salt and pepper, 1 or 2 tablespoons catchup, parsley, onion or celery.

Cut pork into thick slices. Put in layer on the bottom of the casserole and sprinkle chopped parsley and onion, salt and pepper over it. Repeat until the dish is ¾ full and then pour in stock or water and catchup. Bake in electric oven 1½ hours. Top with potato puff, pipe paste or biscuit crust. Bake another 30 minutes.

THREE AS THEY

When using all-purpose flour for making pastry you will get good results if you follow these rules:

1. Use 2 tablespoons less of all-purpose flour to substitute for each cup of pastry flour called for in a recipe.

2. Blend in lard or hydrogenated fat until the mixture is mealy. Flour should be finely blended with all-purpose, whereas it should be coarsely blended with pastry or cake flour until it is the size of coarse oat meal.

3. Add water quickly and lightly. Every unnecessary stroke tends to make pastry tough.

4. Chill thoroughly in a covered bowl.

THE QUESTION BOX

Mrs. M. H. asks: How do you cook rabbits without stinking too the house and how do you prepare a dry cereal?

Answer: Grease the cutter frequently when you are cutting out the dough. Flour hands on greased board and roll out with rolling pin to about ¼ inch thick. Cut rise until double in size. Brush with top milk. Bake in electric oven, baking pre-heated oven with top element off.

Mrs. J. W. says: 1. Hang watercress stems in a jar with a little water in it.

2. Heat lemons before you ream them to get the most juice.

Chronicles of Gregor Farm

By [illegible]

We have been having a few glorious warm days—and how we have enjoyed them! Good weather is such a helping hand to the work done—although we need more help than good weather to get done all the jobs listed on our board. Especially as Pratman has not been at all well lately. However, we shall just have to do what we can, when we can, and know we can.

Maybe we just have an case of spring fevers. I think there is a lot of it in that. As long as the weather is cold and the land wet you know it is impossible to start seeding, but as soon as the warm days come and the land dries out ready to work you get that "rushing" feeling and you wonder how on earth you will ever get the work done. But your family get started early on work one day at a time, and first thing you know the seeding is done and your biggest worry is that bugbear of the past.

There is another thing about seeding—it is frightfully contagious, almost as much as measles. For instance, Farmer Lake may have hurried and worried and hurry and fret. He knows it isn't right to work until it is ready, and he is happy to wait until it is ready, but the sees Neighbor Daisy out with his drill. After that there is no peace of mind for Farmer Lake until he gets out to the field with his drill. Farmer Lake—that's what I call it, because the same sort of thing happens in haying, harvest and fall ploughing.

In the meantime, we women folk have plenty to keep us busy, haven't we? What with housecleaning, children, digging up the garden and the chipyard—the hours slip by and I think that time again before we know it. I suppose we are still wondering how we ever did—or did not—bother with chickens for laying and selling, but we do know we are very glad we have them now. Yesterday I got an order for 100 chicks from the library, hoping it would offer some suggestions on how to train them. But the book was published in 1885 and deals exclusively with dogs for hunting and shooting. I remember seeing an article in a magazine some time ago on dog training. I was not interested then and now the magazine has long since gone to the scrap or somewhere. Isn't that always the way—give a thing away and then the time comes when you would give your eye teeth to have it. But what a house we would have if we kept everything around in case we might want it some day! I laugh when I think of Mrs. B. who said of a friend—and it to her—"If I had my way I would just say shoo and half this stuff would go out the doors and windows!" That would be a rather crazy way to housekeep, wouldn't it?

Time writes you an thousand dollar policy now."

"No, mam, I should say not! I ain't house safe at house now."

Twenty Years Ago

From the Issue of The Free Press of Thursday, May 6th, 1924

Beating on Empty Lake is quite popular again.

Mr. Henry Bauer left on Monday for Detroit with the intention of making his home in that city.

Dr. and Mrs. T. D. J. Freeman reached home from their visit of reunion, Pittsburg, South America, on Wednesday.

Mr. Lewis, one of Acton's promising soloists, was second pipe in Chas. Finn's tenor soloist at the Masonic Festival at Massey Hall. Over seven thousand musicians took part in the competition. Mr. Smith accompanied Mr. Lewis at the piano.

A delegation representing the School Board, the Daughters of the Empire, the Citizens' Band and the Jubilee Committee waited upon the Council relative to the purchase of the property known as Coppenhaver Pond, for an up-town park and other purposes.

MARRIED

BROWN—BRENNINGTON — At the Manse, Acton, on Thursday, May 1st, 1924, by Rev. A. C. Stewart, M.A., Grace Blanche Herrington, of Georgetown, to Fred H. Brown, of Georgetown.

LONDON FARMS NEED 1,000,000

LONDON (CP) — One hundred thousand volunteers are wanted to help this year on farms in the London region, which includes Bedfordshire, Berkshire, Buckinghamshire, Hertfordshire, Huntingdon, Kent, Middlesex, Norfolk, Oxfordshire, Surrey and West Suffolk.

Fifty-six farmers have offered to provide work and hostels for women only will be available at Wansford, Northants, between July 11 and August 77.

Maybe Needs Laughed at Those

Uncle and Aunt stood watching the young people dance about them.

"I'll bet you never saw dancing like that before the war, uncle," said the girl.

"Once — but the place was raided," replied the uncle.

An American in an railway car had been reading the long bow for some time, and remarked, "Over there, we constant can wave a lady hotel in one month and have it finished by the next!"

"This was too much for the hurly Yankee man who sat next to him.

"Mam, that mind," he replied, "I've been on in Yankee where I've been going to work, just laying the foundation stone, nah when I've been coming home at night they've been putting tennis court for back yard!"

Robinson, on holiday, approached the disconsolate-looking angler.

"Have you fished much here?" he asked.

"Yes," was the reply.

"What for?"

"Bass mostly."

"What else?"

"Anything up to five pounds."

"What did they look like?"

"I have no idea!"

In a small Scottish hamlet a stranded woman humbling in hurry hammer.

"Where is Mac Donald?" she cried. The teacher paused, frightened. The principal said to the noisy visitor: "Madam, come into my room where we can have a chat more comfortably!"

"Never! I've brought my hammer and I'm going to use it! You're going to see something! My young friend has ripped his breeches—"

"But Mac Donald has nothing to do with it!"

"Think is possible, but I'm not going away until I've delivered in the only way a little fellow tore himself free!"

MODERNIZED GARDENING

CAPE TOWN (CP) — The establishment of a national institute of gardening in South Africa has been recommended to General Smuts by the leading horticulturists. All present the heads of municipal parks departments and national gardens have all been trained overseas.

CITY TOWN DEBATE

CAPE TOWN (CP) — South African wine producing from its state plant at 50 to 60 per cent of its power imports of softwoods on conifers.

BRAIN FOR FARMS

BEDFORD (CP) — This month has "zero hour" for thousands of agricultural workers. Boys and girls from all parts of the country will congregate here to aid farmers to restock Britain's food larder during the next six months.

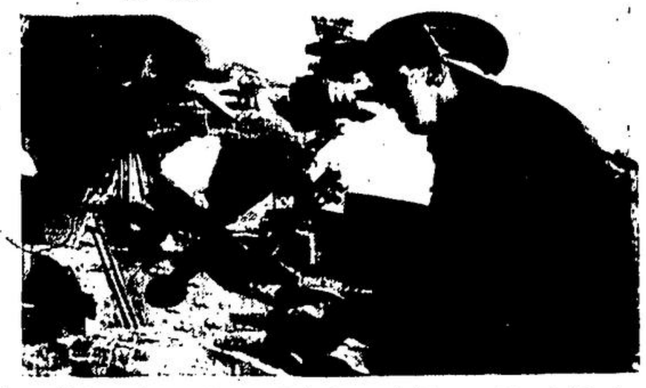
AMALGAMATION MOOTED

HARTLEPOOL, England (CP) — Hartlepool town council has been asked to approach the adjoining county borough of West Hartlepool to discuss an proposal for amalgamation.

Buy Victory Bonds

"SALADA" TEA

New Zealand Troops in Sangro River Battle



Picture shows: Gunner J. Halcour of Timaru (New Zealand) sifting the range onto an enemy target during the battle for the River Sangro.

When it's Over—

Don't say I wish I had Bought dozens of these Bonds . . . .

Add to Your Post-War Nest-Egg . . .

Each of us must buy more Victory Bonds — because more bonds mean more of the vital munitions that will guarantee Victory. The more money you lend now the more money you are saving — the more money your Victory Bond investment is making — the more money you will have to spend on the bigger and better values in post-war products. Buy an extra Victory Bond now for your nest-egg when the war is won.

BUY VICTORY BONDS

Acton and District Victory Loan Committee

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