

# Of Interest to Women



**THE MIXING BOWL**  
By ANN ALLAN  
Spice House, Vancouver

Hello Homemakers! There are few household occupations more satisfying to the heart of woman than the making of pies—and probably few that give the family so much satisfaction either!

Now is the time to make fruit pies and ones that are juicy but not soggy. The secret of a delectable fruit pie is in the baking. Bake in a pre-heated electric oven at 425 degrees F. for only 10 minutes, then move the indicator down to 350 degrees F. for the remaining 30 to 35 minutes. If you have a regulator which does not reset, then turn the top oven element off and the lower switch to medium as the oven temperature is reduced about 15 degrees F. in 10 minutes. It is quite important to maintain a constant heat for the next half hour. When the troops are home for dinner and there is more than one pie to make place 2 or 3 in at a temperature of 450 degrees to 475 degrees F. but lower to 350 degrees as quickly as possible to prevent a "soaking" crust.

### APPLECATCH PIE

1/2 cup brown sugar, 1/2 cup corn syrup, 1/2 cup water, 7 cups sliced apples, 2 tps. vinegar, 1/2 cup flour, 1/2 tsp. salt, 2 tps. butter, 1 tsp. vanilla extract, 1 recipe bran pastry.

Combine the corn syrup, water and vinegar; bring to boiling point. Add the apples and simmer gently until tender but unbroken. Remove apples and cool. Combine the sugar, flour and salt and add to the syrup. Mix well, and cook until thickened, stirring constantly. Add the butter and flavoring. Cool. Place apples in pie pan lined with bran pastry. Bake in a moderate electric oven (425 degrees F.) about 35 minutes.

### BRAN PASTRY

1/2 cup prepared breakfast bran, 1 1/2 cups cake or pastry flour, 1/2 cup shortening, 4 tps. cold water (more or less).

Roll the bran until fine; combine with sifted flour and salt. Cut in shortening. Add water, a little at a time, until dough is moist enough to hold together. Roll out on a lightly floured board to about 1/4-inch in thickness.

### DEEP DISH PLUM PIE

2 tps. cornstarch, 4 cups plums, washed and pitted, 1/2 tsp. salt, 1 cup sugar, 1 tps. melted butter, plain pastry.

Combine cornstarch, plums, salt, sugar and melted butter. Pour filling into deep baking dish. Roll pastry to 1/4-inch thickness. Fold and cut slits to permit escape of steam. Place crust over filling, trimming off surplus. Bake in electric oven of 450 degrees F. for 10 minutes, then reduce heat to 350 degrees F. and bake 30 to 35 minutes longer.

### PEACH PIE

Plain pastry, 2 1/2 to 3 cups sliced peaches, 1/2 cup granulated sugar, 2 tps. cornstarch, 1/2 tsp. cinnamon, 1/2 tsp. salt, 1 tsp. lemon juice, 1 tsp. butter, milk.

Line an 8-inch pie plate with pastry and fill with the peaches. Mix cornstarch, sugar, cinnamon, salt and lemon juice and sprinkle over the peaches. Dot with butter. Moisten the edges of the pastry with water. Roll upper crust 1 inch larger than the pie plate, fold in half, and make three 1/2-inch slits in the centre. Place on top of filled crust and unfold. Turn edge of upper crust under lower crust and press edges with a fork dipped in flour. Brush top with milk. Bake in electric oven at 425 degrees F. for 20 minutes, then reduce heat to 350 to 370 degrees F. for 20 minutes.

### GLAZED PEACH TARTS

1 cup soft custard, 6 deep tart shells, 3 large fresh peaches, currant or other clear jelly.

Pour custard into baked tart shells, filling about one-half full. Place one-half peeled fresh peach on custard, cut side down. Melt currant jelly and spread gently over the top of each peach. Chill in electric refrigerator.

### ELDERBERRY CRISS-CROSS PIE

Pastry, 4 cups elderberries, 1 cup sugar, 3 tps. flour.

Line 9-inch pie plate with pastry. Fill with elderberries, washed and drained. Combine sugar and flour and sprinkle over the fruit. Place strips of pastry lattice fashion over the top of pie and flute edges with finger tips. Bake in electric oven at 450 degrees F. for 10 minutes. Reduce heat to 350 degrees F. and bake for 30 minutes longer.

### TAKE A TIP

1. Reminders for summer-time foods are corn on the cob, sliced cucumber with sour cream, summer squash with cheese, green lima beans with peppercorn.
2. Save some fresh chili sauce to use—add it to a Welsh rarebit, spaghetti and other rainy night dishes.
3. Beat every sauce with the whip or Dover beater and you will always have rich, creamy ones.
4. A few nasturtium leaves add more than decoration when they are put in cheese sandwiches, or with sliced cucumbers.

## Chronicles of... Ginger Farm

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

On a farm every season has its sounds. One could almost tell the time of year just by listening. In spring there is the hum of tractors, followed by the characteristic squeaking of discs of drills. In summer we hear mowers wagon-wheels and hay-loaders. And in late summer and early fall the chug-chug-chug of the threshing machines. It is a welcome sound even though it adds to one's difficulties for a while. It is a sound that indicates the end of weeks and weeks of work and worry and fore-shadows granaries well filled with feed for cattle and poultry for yet another year.

But as I said, threshing has its problems, particularly with the present labor shortage. Farm Commandos have done wonderful work according to all accounts but it would hardly be reasonable to expect a city man to help at a threshing. It is bad enough for those who are used to it. And yet if the farmer goes himself—as he often has to these days—then the work at home is at a standstill even though there may still be grain waiting to be cut. This happens more frequently now than it used to because many threshings are so much earlier than formerly. Early maturing spring grain makes this possible. But all farmers do not favor early grain, thus it sometimes happens that when Farmer Brown is ready to stook-thresh his early oats, Farmer Green is starting out to cut late oats. Starting out, yes, but that is often as far as he gets. Once a threshing machine moves into a district there is not telling when it will move out—and Farmer Green's oats stand waiting, become over-ripe and if a storm happens to come along the chances are the field is left as flat as a cowpath.

We have been lucky in that respect. Partner has had to stop for only one half-day's threshing. But there are other farmers who have been less fortunate. Sometimes I wonder why farmers living within a limited area don't get together and thresh out their problems as well as their crops. It should be possible for farmers in any district to agree on some sort of system whereby no over-ripe grain would be left standing while another man's crop was being threshed out. Far be it from me to tell the men what to do, but I often think that farmers as a class are inclined to take the attitude—"Each man for himself and the devil take the hindmost." (It is more than likely Partner will tell me I am sticking my neck out to express such an opinion. Maybe so, but after all, the onlooker sees more of the game than the players). And I feel too, that if farm women had work which necessitated changing they would make a better job of it than the men. I don't know much about it but I have an idea that the old fashioned "bees" of by-gone days were pretty well organized and arranged to suit everyone's convenience. Co-operation was really something in those days.

Well, let's get back to the seasonal sounds again. We have plenty of them around here. In fact we had over a hundred up to a week ago. I am referring to the sound of roosters crowing. They were everywhere, even to the front doorstep. It was those hot days that drove them around in the shade and the chickens asked for nothing better. Some of them would park on the steps, the others strayed somewhere around the back. And then the fun began. Cockerels from the back of the house would start crowing, some of those from the front would make full-throated replies, and then the whole flock would take up the chorus. It was awful. Sometimes I could hardly hear on the telephone. Some of the birds were ready to fatten, others were not. In any case we hadn't enough room to shut them all up. So we called in a buyer and sold half the chickens alive. The rest I have shut up. Now there is peace and quietness for a little while. The cockerels are still calling back and forth from their respective pens but they are far enough away not to worry us. I like little chickens and young pullets but as for roosters... I sometimes feel I could shoot every last one of them!

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## Vancouver Woman Tea Specialist

VANCOUVER (CP)—Here's the story of a woman who sips tea for a living. She's Mrs. Violet Lillico of Vancouver, Canada's only woman tea taster—and as you've probably guessed, she's English.

Since Mrs. Lillico's husband died 2 years ago she has taken over his job of tea importer and tea salesman, but still prefers the tasting profession.

It's nothing for her to sit down of a morning and identify by a sip here and a smell there up to 100 different kinds of Indian and Ceylon teas.

When Mrs. Lillico is tea-tasting she does it with that fond faraway look of a Frenchman sipping a particularly fine old wine.

Before the war little tea-tasting was necessary. Although there were Chinese and Japanese teas to blend as well as it was done according to a fixed formula of the company for whom it was packed.

"But the war changed all that," Mrs. Lillico said. "All tea must now be bought from the Canadian government."

"To get that perfect blend you must judge your tea by the twist and smell of the dry leaf, or the size and color of the brewed leaf," she added. "Then you must notice the color, brightness and aroma of the infusion, and the strength, thickness and flavor of the brew."

Since the increased tea rationing, Mrs. Lillico has been working overtime, blending, packing and distributing her teas throughout British Columbia and Alberta.

## THE NEW "BATTLE OF JUTLAND"

Denmark, one of the smallest countries of Europe, is second to none in its resistance to the oppressors. This was shown in "Chaos of Jutland," a BBC talk in German lately broadcast to Austria.

It told about Jutland's important passage between the North Sea and the Baltic. Its railways connect Norway with Germany and Central Europe; German troops on leave from Norway have to pass through there—among them many Austrians. The headquarters of the German C-in-C Denmark are there too. (He used to live in Copenhagen but a bomb fell on his headquarters). He has recently moved from Silkeborg to Holsted, nearer the German frontier.

This second move of German headquarters coincided with an outbreak of sabotage on a large scale. It was directed especially against the railway lines—so strategically vital to Hitler. Long stretches of railway, signal posts, control towers, power stations, and bridges—all were blown up. Now, on the main sector between the ports of Aarhus and Randers chaos reigns. There is now no regular train service in the island. Two gigantic train tunnels across the river Jangas, "technical wonder works" the half submerged in the water.

And the Danes aren't content with that. They periodically cut the cable connecting Jutland with the island of Juennen. By secret methods they fix mines on to German torpedo boats and supply ships. Not long ago mysterious explosions took place on several of these ships in the port of Copenhagen. The ships sank. In Aarhus the accumulating station for German patrol boats was destroyed; likewise a meteorological station of the Wehrmacht, a bomb came down the chimney and destroyed precious instruments. The food supply of Copenhagen across the Great Belt has now become endangered. But Danes are still resolute. For the food supply of the Army of Occupation is endangered.

# The Quality Tea "SALADA" TEA



## FINAL PAYMENT OF 1943 INCOME TAX DUE 31st AUGUST, 1944

Inasmuch as the Income Tax payments that fell due on 30th April last were postponed to 31st August, this will remind you that any balance due must be remitted to your District Inspector of Income Tax on or before 31st August, 1944 to avoid penalty. To be sure that the payments are correctly credited to your account, your remittance should be accompanied by a letter showing clearly your full name and address and stating that the payment is to be applied to your 1943 income tax.

COLIN GIBSON  
Minister of National Revenue  
C. FRASER ELLIOTT  
Deputy Minister of National Revenue for Taxation

# We did it at VIMY...and CAEN-



## WE'LL DO IT AGAIN- but we need YOUR HELP!



Yes, we need your help... and need it badly. This is the biggest job we have ever tackled! Everything depends upon Victory. Canada's Army needs volunteers NOW. And, that means you and you and you! Wear Canada's Badge of Honour on your arm. You'll be proud of it, so will your friends. Every man who is able has got to do his bit. Maybe you don't think this means you... that it's a job for the other fellow. If you do, you're wrong. It's your war, too... a war for every man who is a man... for everyone who has a stake in Canada. Yes, this means you all right and we need you now for the months of intensive training to make you fighting-fit. We did it before and we can do it again... but we need your help.

# VOLUNTEER TO-DAY JOIN THE CANADIAN ARMY FOR OVERSEAS SERVICE