

# Of Interest to Women



### THE MIXING BOWL

Help Homemakers Skip Thanksgiving! Surely not now, when it takes on new significance as a symbol of all we are fighting to preserve. Make it a festive occasion; but celebrate it, too, as a patriotic rite preserving the ideals of freedom and democracy. Invite a boy or girl in uniform so they may carry away cherished memories of a happy Thanksgiving at your home.

**ROAST TURKEY**  
Use uncovered roast pan. Add no water. Put butter wrapping paper over the breast of the fowl. Use a preheated electric oven at 300 deg. Allow 30 minutes per pound for 8 to 10 pound turkey. Allow 20 minutes per pound for a 10 to 16 pound one; 18 minutes per pound for a 15 to 18 pound one.

**SPECIAL FOWL STUFFING**  
4 cups diced celery, 2 cups of water, 1/4 cup diced onion, 1/4 cup butter, 1/4 cup baking fat, 4 qts. soft bread crumbs, 6 tsp. sage leaves, 1 tsp. salt, 1 tsp. pepper, 1/2 cup chopped peanuts. Simmer celery in water until tender. Cook onion in fat. Mix ingredients together, along with celery liquid.

**GOLDEN PUMPKIN PIE**  
1 (9") unbaked pie shell, 1 1/2 cups cooked pumpkin, 1/2 cup of granulated sugar, 2 tsp. flour, 1/4 tsp. cinnamon, 1/4 tsp. nutmeg, 1/4 tsp. ginger, 1/4 tsp. salt, 1/2 cup corn syrup, 1 1/2 cups milk, 2 eggs beaten.  
Heat strained pumpkin in a saucepan over medium fire for 10 minutes, stirring frequently. Meanwhile combine sugar, flour, spices and salt. Stir in heated pumpkin and remaining ingredients; then beat with egg beater until smooth. Pour into pie shell, and bake in electric oven at 425 deg. for 40 minutes or until a knife inserted comes out clean.

Note 1: Three pounds raw pumpkin yields about three cups mashed pumpkin.  
Note 2: You may substitute 1 1/4 tsp. mixed cake spice for cinnamon, nutmeg and ginger in this recipe. Or 1 1/4 tsp. allspice may be substituted for cinnamon and nutmeg.

**VARIATIONS:**  
**Orange Pumpkin Pie**  
Substitute 1/2 cup orange juice for 1/2 cup of the milk in the Golden Pumpkin Pie. Add 1 tsp. grated orange rind.

**Applesauce Pumpkin Pie**  
Make Golden Pumpkin Pie. Just before serving spread with 1/2 cup warm applesauce.

**Squash Pie**  
Make Golden Pumpkin Pie substituting cooked squash for pumpkin.

**POTATO PUFF**  
3 cup mashed potatoes, 2 tsp. butter, 1 tsp. salt, few grains of cayenne, 1 tsp. parsley, 1/2 tsp of onion, chopped, 3 eggs.  
Mix potatoes with butter, parsley, salt, cayenne, and onion. Add beaten egg yolks. Fold in stiffly beaten egg whites. Pour into greased baking dish and heat in electric oven at 350 deg. for 20 minutes.

**EGG PLANT**  
Parboil egg plant, cut in thin slices, sprinkle with salt and let stand under a weight for 1 1/2 hours to extract juice. Drain off liquid and let sprinkle with flour, dip in beaten egg, diluted with 2 tbsp. water and season with 1/2 tsp. salt and 1/4 tsp. pepper. Cover with fine bread crumbs and fry in baking fat, browning on both sides.

**TIP TOP GINGER CAKE**  
1/2 cup butter or shortening, 1/2 cup molasses, 1/2 tsp. salt, 1/2 cup white sugar, 2 eggs, 1 1/2 cups of pastry flour, 1 tsp. ginger, 1/2 cup cold-water, 1 tsp. soda, 1 tsp. of cinnamon.  
Cream butter or shortening, and sugar; add beaten eggs. Combine soda and molasses and add to egg mixture. Sift flour with ginger, cinnamon and salt, and add alternately, with water to egg mixture. Place a layer of peaches in a greased baking dish and sprinkle 2 tbsp. brown sugar over them. Pour batter on top. Bake in electric oven at 350 deg. for 35 minutes. Serve upside down with cream.

**THE QUESTION BOX**  
Mrs. J. N. C. asks: Why does some kinds of pumpkin filling look very pale and others rich brown?  
Answer: Pie pumpkins and spines make the golden brown color. Field pumpkin and eggs make the light yellow colored fillings.  
Mrs. B. T. asks: Recipe for Pickled Red Cabbage?  
Answer: 1 firm red cabbage, salt, 4 cups vinegar, 1 tsp. whole black pepper, 1/4 tsp. allspice.  
Wash cabbage; remove outer leaves cut into quarters and remove heart, then shred finely. Place in dish, sprinkle with salt and let stand overnight; then drain through colander and place in crock. Boil vinegar with

## Chronicles of... Ginger Farm

Written Specially for  
The Acton Free Press by  
WENDOLINE P. CLARE

Dishes are done, floors swept, beds made, so I thought I might get a little time in at this column before thinking about our next meal. But now I see the mailman at the gate—and you know, there is something about the mail... something that makes you feel you just have to get it when you know it's there. There may be only a paper—and after all, that means a lot these days. On the other hand, there may be letters. And what letters mean to a mother you don't need me to tell you. Some families wait until the men come in from the field before getting the mail. That is something I can't do. Of course I must admit it does rather interrupt one's morning work. If there are letters, then you just have to read them, don't you? But if there are none then you work that much harder to forget your disappointment. This morning I won't have to walk to the road, I see Partner walking up the lane with the mail tucked under his arm. Excuse me one moment... do you mind?

Well, I may as well get on with my work—there's "No Letter to-day" — maybe to-morrow. Yes, that is what we always tell ourselves isn't it—maybe to-morrow—but to-morrow is twenty-four hours away.  
Last week was quite a week. Tuesday morning I got up wondering which of the many jobs on my waiting list I should tackle first—so much depended on the weather. But soon after breakfast there came a knock at the door. It was the paperhanger. Would it be convenient to have the ceilings done to-day? He had painting to do across the road but it looked so much like rain he was afraid to start. "Come right on in," was my answer, "I am not ready for you but I very soon can be!" And that, my friends, was no idle boast. The living-room furniture found itself in the hall and bedroom in almost less time than it takes to tell. The next day the weather was still threatening so we got the hall done—upstairs and downstairs, sidewalls and ceiling too. That's what comes of having paper in the house ahead of time. "Be prepared" is a real good motto, don't you think? Imagine being no lucky us to get a paperhanger these days!

Friday and Saturday our local Fair was the big excitement. I was to help place the exhibit of ten articles for our Women's Institute. We were a committee of three for the job. One member already had work to do at the Fair—and then the other one took to her bed! I sent out an SOS for help and a friend responded. We collected the exhibits and did our best. The entry was non-competitive so we didn't want to let the Institute down. But you know how it is—once never feels satisfied with a "rush" job.  
Saturday was the big day... fine and warm and a splendid attendance. Horses and livestock entries were good, fancy work almost conspicuous by its absence, but baking entries showed that the Canadian housewives have not lost the art of baking—shortage of sugar notwithstanding.

Daughter and a friend came from Toronto to attend the big Fair, but we didn't see them at all until after we got home. "Meet your friends at the Fair". Sure, that's a fine idea—if you can find them. Sometimes I think one sees more by staying put than by walking around. There was one time during the afternoon when Partner and I were resting our weary feet. We were fairly close to the entrance and we saw two men and a woman making their way towards the track. They were "hill-billies" unless I am very much mistaken. At first we thought they belonged to some of the side-shows, but soon we noticed they were somewhat nervous of the traffic and a little doubtful as to where they wanted to go. One of the men was dirty and had about two weeks growth of beard. The other was younger and slightly cleaner, and the woman shuffed after the men, clutching a shabby purse tightly to her person. Apparently they were quite sober and harmless, but as I watched them I couldn't help wondering what prompted them to come to the fair. But they went their way and we went ours, so I guess I'll never know.

pepper and allspice, tied in cheesecloth bag, for 5 minutes. Pour over cabbage. Seal in sterilized jars.  
Mrs. C. D. asks: Is it necessary to peel pears and crabapples before making pickled fruit?  
Answer: No, stems may even be left on. Careful preparation of thorough washing is necessary.

## The Week at OTTAWA

By D'ARCY O'DONNELL  
Canadian Press Staff Writer

OTTAWA (CP)—Labor Minister Mitchell has announced that 100,000 Canadian farm workers will be asked to accept jobs in essential industries as soon as the fall farm work is completed.  
Mr. Mitchell said that some of the workers were required for plants, but the largest group—60,000 men—were needed in the woods on cutting sawlogs and pulpwood and other forest operations.  
Care would be taken not to encourage men to leave dairy or livestock farms where they are needed during the winter. Other workers will be urged to fill vacancies in other types of employment as soon as fall farm work is completed.

Meetings of National Selective service officers and provincial officials are being held across Canada to complete arrangements for locating the workers and transferring them to the jobs. The Dominion-provincial farm labor agreements under which several thousands of men were obtained for the farm industry for seeding and harvesting also provide for the transfer of men from the farms to other essential employment during the slack months.  
Recruiting of the men for woods operations will begin in early October in Quebec and Ontario, while in the western provinces the campaign will not be pushed until threshing is nearing completion. In the maritime provinces as soon as the potato and apple crops have been harvested, efforts will be made to obtain the men from the farms.

**Meat Men From The Farms**  
Meat packing plants, base metal mines, foundries, coal mines, heavy ammunition and shell-filling, railway track maintenance work, construction and feed and flour milling, are all included in the industries requiring men from the farms during the winter time, in addition of course to the woods work.  
In Ontario the recruiting of farm workers for the meat packing plants is already under way.  
Young farmers on postponement from military training because of occupation will have their postponements continued while they are in essential jobs during the slack season.

Mr. Mitchell recalled that last year the labor situation was eased considerably by 100,000 farmers taking other jobs temporarily. This year the need was even greater.  
"Men will, of course, be free to return to the land whenever their services are again needed there," the minister said. "Actually the work which awaits the farmers in other industries during the off-season is of vital importance to the farmers themselves."  
"In part it involves the processing of their own products as in meat-packing and feed and flour milling. In part it also ensures supplies that the farmers must have. Generally the work for which the farmers are now needed is vital to Canada's welfare and our war effort at this time."

"The need of workers in other industries will continue to be urgent regardless of the course of the war in Europe."  
There was no indication of when workers will have completed harvesting in the prairies. Rain has delayed the work considerably.  
Monthly, the Dominion Bureau of Statistics made the first official estimate of the 1945 wheat crop, placing it at 447,700,000 bushels compared with 293,700,000 bushels in 1943.  
This new crop, when combined with an estimated carry-over at July 31, of 335,200,000 bushels of old wheat gives a total availability supply of 802,700,000 bushels. While this is less than the total available supply in either 1942-43 or 1943-44 it is sufficient to meet domestic requirements, provide for all domestic export demands and still leave a substantial carry-over.

The wheat crop was harvested despite the shortage of farm implements and repair parts. The Prices Board said that a study of farm implements requirements will be made later this year but no arrangements have been made for abandonment of production controls made necessary by meat shortages.

**WATER BEFORE FEED**  
Why should a horse be watered first and fed afterwards? The answer is size of the horse's stomach. If grain because of the comparatively small is given before the horse is watered, the liquid of water when the horse drinks washes the grain out of the stomach. This causes colic and inspection in the digestive tract. Veterinarians point out that the horse has such a small stomach compared with the size of its body that proper feeding is one of the most important factors to bear in mind in the care of work animals.  
VANCOUVER (CP)—Fish, flowers, and vegetables from British Columbia were flown east on a United States Air Lines cargo liner, the first full plan load of perishables ever flown from coast to coast.

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