

# Of Interest to Women



## THE MIXING BOWL

By ANNE ALMAN  
Editor Home Magazine

Hello Homemakers! There'll be no spooting about helping mother if you tell the children that they may have a quota of fresh doughnuts to be made for Halloween eve.

The children may do lots of jobs such as sweeping, dusting and running errands while mother makes the fritters. The hot fat, used for cooking it too dangerous for the children to work with and mother has to be Johnny-on-the-spot while doughnuts are being made.

### Cream Doughnuts

1 egg, slightly beaten, 1 egg yolk, slightly beaten, 1/4 cup sugar, 2 tbsp. heavy cream, 1/2 cup milk, 1/4 cup. lemon extract, 2 cups of bread flour, 1 tsp. salt, 3 tsp. baking powder, 1/4 tsp. nutmeg. Add sugar slowly to eggs, add the cream, milk and extract. Sift flour, salt, baking powder and nutmeg 4 times, and add to first mixture. Shape and fry. Makes 18 to 20 doughnuts.

### Baked Doughnuts

1 cup scalded milk, 1/4 yeast cake dissolved in 1/2 cup lukewarm water, 1 tsp. salt, 1/2 cup butter and lard mixed, 1 cup light brown sugar, 2 eggs, 1/4 tsp. nutmeg, 2 cups flour. Cool milk to lukewarm, add yeast cake in water, salt, and flour enough to make stiff batter. Let rise overnight. Add melted shortening, sugar, eggs, nutmeg and flour. Let rise again. If too soft to handle, add more flour. Turn on floured board, pat and roll 1/2 inch thick. Cut out with biscuit cutter and work between hands until round. Place on floured board, let rise 1 hour, turn, and let rise again. Fry.

### Crispers

5 tbsp. sugar, 1 tsp. salt, 1 cup scalded milk, 2 tbsp. lard, 1/4 yeast cake dissolved in 2 tbsp. lukewarm water, 3 cups flour. Add sugar, salt and lard to scalded milk. When lukewarm, add dissolved yeast cake and 1 cup flour. Cover, let rise until light, and add 2 cups flour. Turn on a slightly floured board and knead. Cover, again let

rise, and knead; repeat. Pat and roll 1/4 inch thick. Cut in strips 8 inches long and 1/2 inch wide. Put on board, cover, and let rise. Twist several times and pinch ends together. Makes 24 to 30 crispies.

### Chocolate Doughnuts

1/2 cup butter, 1 1/4 cups sugar, 2 eggs, well beaten, 1 1/4 squares melted chocolate, 1 cup sour milk, 4 cups flour, 1 tsp. soda, 1 tsp. cinnamon, 1/4 tsp. salt, 1 1/4 tsp. vanilla. Cream butter and add sugar gradually, while beating constantly; then add eggs, melted chocolate, sour milk, and flour, mixed and sifted with soda, cinnamon and salt. Add vanilla and enough more flour to handle mixture. Shape and fry. Makes 30 to 35.

### Take a Tip

Do's and don'ts for shaping and frying doughnuts are:

1. Use only one-third of dough at one time. Put it on a slightly floured board, knead slightly, pat and roll out 1/4 inch.
2. Use 1/2 lard and 1/2 beef suet dripping for fat or vegetable fat.
3. Use a fat thermometer or drop an inch cube of bread into hot fat; if it is golden brown in 40 seconds, fat is about 350 degrees, and if in 60 seconds, at about 370 degrees.
4. Put a small number in at a time to prevent lowering temperature.
5. Doughnuts should come quickly to top of fat, brown on one side, then be turned to brown on other. Avoid turning more than once (except sour milk doughnuts).
6. Keep electric element on high or medium, whichever hold constant temperature. If too hot, the doughnuts will brown before sufficiently risen. If too cold, doughnuts will absorb fat.

### The Question Box

Mrs. H. J. asks: How can I make boiled lima beans more tasty?

Answer: A tangy, satisfying dish is lima beans with mustard butter sauce made by simmering 4 tbsp. melted butter, 1 tsp. sugar, 1 tsp. of mustard, 2 tsp. vinegar, salt and pepper together for a few minutes. Pour over hot lima beans.

Miss L. B. asks: Should grade B eggs be poached?

Answer: They may be poached in steaming hot water to which a teaspoon of vinegar is added. This sets the whites more quickly.

Mrs. B. T. asks: Recipe for Scotch fruit bars.

## Chronicles of... Ginger Farm

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

### How can a person be expected to write straight—or even think straight—when there are so many things to think about, and so many things to do that one doesn't know which to be at first.

To-day for instance: I had just nicely started washing when a Jewish gentleman arrived to buy our moulted hens. Partner was out in the field so it fell to me to do the dickering. Of course I wanted as much as I could get for my hens and the buyer wanted to pay as little as he could. It was little, believe me! Finally we compromised—I raised him a nickel a bird but he was to be permitted to leave what he didn't want. He left six birds but afterwards offered to buy them at a dollar for the lot. They were queer looking specimens, I must admit—but you know a hen that looks like a second cousin to a porcupine is pretty well over the worst of her moult and is liable to start laying again any day. So my answer to that handsome offer was a most emphatic "No." Later in the day just as though to justify my faith in them, one of those six hens laid an egg—a great, big grade A special. No doubt the buyer knew his business, but, so I think, did I.

Well, of course, by the time I got back to the house my washing water had cooled off. Then Partner came along and suggested an early dinner—we were to have a wood-bee after dinner. Then the wind got up and the clothes when I finally got them on the line, twisted every which-way. After dinner I was going to town to get chop for Partner but the saw outfit arrived before he had the chop in the car, so that didn't get done. Incidentally I was trying to get a little ahead of the work as I planned leaving the next morning for a couple of days in Toronto. I don't yet know whether I can make

the grade but it begins to look less and less like it all the time.

There goes the telephone—excuse me one minute. Just a call from the Red Cross... would I supply them with the names and addresses of the Red Cross workers in our Institute? Sure—one job more or less what does it matter?

Now Partner tells me that there is a threshing machine in the neighbourhood again. That means that young John will be away for the next couple of days. But I am glad to see that grand pile of firewood just outside the back door. And I am glad—oh, of such a number of things. The little cares that vex us day by day, how really unimportant they are, when, if we stop to think, we can always remember others whose troubles are far greater than our own. Surely we are smaller than the worries we fret about if we let them obsess us. There are greater issues at stake these days aren't there? Issues that you and I might do well to think about when that Victory Bond salesman calls at our door. How about it, friends?

Well, I'm going to call it a day and go listen to "Dr. Wamel" on the radio. Do you ever realize what a splendid connecting link the radio can be? It seems rather nice, doesn't it, to listen to a program and know that probably friends you specially like are listening to it too. Last week, for instance, I finished my letter to son Bob by saying that I was going to listen to "Old Chicago". The next letter I got from him he said "We were listening to "Old Chicago" too. Yes, it is a wonderful age we live in; we can keep in touch with one another by letter, by telephone and by radio. And I suppose the time will come when the same will apply to television.

And now, as I finish this column I find there is something else to be thankful for. Rain—no less. And oh, how badly we need rain! Many farmers who had been trying to plough had given it up as a bad job. Partner had decided to let well alone until it did rain.

## Twenty Years Ago

From the issue of The Free Press of Thursday, October 20, 1921

October certainly gave fine weather for fall work, a whole month of it. There are 31 prizes to be given in the Masquerade Parade in Acton on Halloween.

Messrs. H. P. Moore and G. A. Dills attended the Iowa Convention at Waterloo on Friday.

The regular monthly meeting of the U.F.O. and U.F.W.O. was held at the home of Mr. H. Linnam, Third Line.

Fifteen freight cars of the regular freight from Stratford to Toronto went off the track on Saturday morning near Malton. Ten cars were loaded with cattle of which 50 had to be slaughtered by a staff of butchers hurried out to the scene.

### DEED

LAW—At the General Hospital in Guelph on Saturday, October 25th, 1924, Frances Law, aged 94 years.

STEWART—At Stoney Creek, on Friday, October 17th, 1924, Mary Snyder, wife of Fred Stewart.

"I never see Elsie with that doctor she was engaged to. Have they broken it off?"

"Yes, haven't you heard? And to get even with her he sent her father a bill for fifty-six visits."

## MISCELLANEOUS

FORT ERIC, Ont. (CP)—Chilman here saw the biggest omelette of their lives recently when thousands of eggs were spilled from a freight car. The upset occurred when eight loaded freight cars on a Harris-Fort Erie train jumped the tracks and struck rail trucks.

## TWO FOR ONE

PETERBOROUGH, Ont. (CP)—Harry Lord is no mean marksman. While hunting partridge near Cambridge he lined up on two of the birds—one sitting on a fence and the other several feet away on the limb of a tree—and bagged both with one shot.

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THE PICK OF TOBACCO  
It DOES taste good in a pipe

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**"SALADA" TEA**

I see the battle-fields of the earth... grass grows upon them and blossoms and corn...

Over the horizon, peace and victory beckon. Soon the healing growth of nature, which follows victory as the sunrise follows night, will clothe in fruit and grain and flowers the war-scarred lands now desolate and fallow.

But victory is not here yet. Peace is still but a promise. This year more than ever, we must fight, we must work, we must lend... we must Invest In Victory by buying Victory Bonds! Each of us must share in the job... each must do his part by buying 7th Victory Loan Bonds, and buying more than in the previous loans.

When those we love return, and once more we all breathe the clean, invigorating air of freedom, we shall be glad that we have done our utmost to help make peace real and victory lasting.

**MASSEY-HARRIS COMPANY LTD.**  
ESTABLISHED 1942

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In planning Canada's re-establishment program, its framers worked with one principal idea in mind. This was that the only answer to the problem of permanent re-establishment is a job, and that the surest way to get and hold that job is by the skill necessary for it.

**VOCATIONAL TRAINING**

Every ex-service man or woman who will be assisted in re-establishment training is eligible to have it. There is provision for paying fees for all courses and, in addition, the ex-service man or woman may receive maintenance grants up to:

- \$60 monthly if single;
- \$80 monthly for a man and his wife, together with children's allowances.

This training is available for the period of service to a maximum of one year, but can be extended beyond that period, if necessary, and if service is more than one year.

**EDUCATIONAL TRAINING**

This is available to all who are admitted to university within 15 months of discharge and, as in vocational training, fees are paid and there are maintenance allowances up to:

- \$60 monthly for a single man;
- \$80 monthly for a man and his wife, together with allowances for dependent children.

These allowances will be continued on a month for month basis of the time in the services, providing all examinations are passed. Outstanding students may have assistance continued to completion of the course.

**SOCIAL SECURITY MEASURES**

Under the re-establishment program Canada's veterans who, within 18 months of discharge from the services, become ill or unemployed may draw maintenance allowances up to \$50 if single and \$70 for a man and his wife, together with children's allowances. The out-of-work benefits are for those fit and able to work, but for whom there is no work immediately available. In the case of serious illness there is free treatment and hospitalization for any condition in the year following discharge.

As a further security measure, every veteran who enters insurable employment is entitled, after 15 weeks in that employment, to unemployment insurance credit as though the whole period in the services since July 1, 1941, had been spent in the insurable employment.

**VETERANS' WELFARE OFFICERS ARE STATIONED IN KEY CENTRES THROUGHOUT CANADA. THEY ADVISE AND ASSIST EX-SERVICE PERSONNEL, AND SHOULD BE CONSULTED ON ALL PROBLEMS.**

Issued under the authority of Hon. Ian A. Mackenzie, Minister of VETERANS' AFFAIRS

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