

# Of Interest to Women



THE MIXING BOWL

By ANNE ALLEN  
Sally Stone Comments

Hello, Homemakers! The taste for apples is enhanced by their mild aroma and the satisfaction of good munching. However, the various ways in which apples can be used are numerous and can be served often if you watch the proportions of sugar.

Nowadays we don't buy apples by the barrel—at least most of us don't. Our recent purchase of a basket of Duchess apples and our quota of one pound of sugar has been used as an experiment to find out what could be done with them. It was found that a family of six could have five different desserts which used every apple and one pound of sugar. Of course, there could be no guesswork allowed in the sugar measurements; yet we agreed the foods were sweet enough.

Applesauce was made from six apples cut up and cooked in one cup of water, then put through a sieve to remove skins and cores. Three tablespoons of sugar were then added. (We believe that all stewed fruits, fresh or dried, should be flavored with sugar after being cooked, but while hot.)

Apple pie could not be forgotten among the favorite ways to use them. It took nine apples and two-thirds cup of sugar. By the way, we grated a little cheese over the apples before we put on the top crust.

Apple dumplings are on a par with pie as to popularity. Six apples were peeled and cored. These cavities were filled with sugar—it took four tablespoons. A square of plain biscuit dough was then folded around each, dampening the edges to seal in the juices. They were steamed over boiling water for 50 minutes and served with a diluted honey syrup.

Apple crisp is a super delicious dessert, although it requires a little more sugar. Eight apples were sliced into a buttered casserole and covered with the following ingredients that were crumbled together: ½ cup white sugar, ½ cup flour, 3 tbs. hard butter, ½ tsp. mace and ¼ tsp. cloves. A half cup of water should be poured down the side and the pudding should be baked in an oven at 350 degrees for 30 minutes.

There were then two apples and two tablespoons of sugar left and these were used to make a Dutch apple cake. The method used for the cake was: Measure and mix 2 cups flour, 3 tbs. baking powder, ½ tsp. salt. Cut in ¼ cup butter, stir in ½ cup milk and a beaten egg. Spread the mixture in a shallow greased pan. Peel, slice apples and place in rows

on dough. Sprinkle top with 2 tbs. sugar and ¼ tsp. allspice. Bake in oven at 400 degrees for 25 minutes. Serve with milk.

We are also publishing other recipes which will help to consume the Canadian fall apples which are not suitable for storage or export. These varieties are Duchess, Alexander, St. Lawrence, Wolf River and Wealthy.

**Applesauce Orange Compote**  
4½ cups applesauce and 1 cup of orange sections; add ¼ cup brown sugar and few grains nutmeg. Chill in refrigerator and pour into serving dish; garnish with 1 cup orange sections and "apple" made of two green and six halved red maraschino cherries.

**Applesauce Gingerbread**  
6 tbs. shortening, ½ cup sugar, 1 egg, ¼ cup molasses, 1½ cups flour, 1 tsp. baking soda, 1 tsp. cinnamon, ¼ tsp. ginger, ¼ tsp. salt, ½ cup strained thick applesauce.

Cream together shortening and the sugar. Beat egg, add molasses; mix well. Sift together 3 times, flour, soda, cinnamon, ginger, salt. Add to creamed mixture alternately with applesauce. Bake in greased pan 8" x 8" x 2" in oven 350 degrees 45 minutes. Cool slightly. If desired, top with softened cream cheese and decorate with candied cherries and citrus.

**TAKE A TIP**  
1. Enquire from the friends of the boy or girl in uniform in Canada when they are sending their Christmas parcels to him, then mail it on another date in order that too many parcels do not arrive at about the same time. Label it "Christmas parcel." Write name on the package, having wrapped it in strong brown paper—do not use small gummed seals to write on.

2. Bind the frayed edge of the chenille bath rugs with bright colored prints. Matching tie backs for curtains add a cheerful note.

**THE QUESTION BOX**  
Mrs. J. C. asks: How to store cheese to prevent hardening?  
Answer: Wrap it in a cheesecloth that has been wrung out of vinegar. Put in a waxed box and store in a cool place. Wet the cloth with vinegar occasionally.

Mrs. A. asks: Is there any way to overcome the sulphur flavor of fruit stored with a preservative tablet?  
Answer: Pour off the liquid and boil it rapidly for 10 minutes. Add the fruit and cook it until tender. Vitamins C and B are almost destroyed, but the flavor is better.

**ROUYN, Que. (CF)**—The Quebec provincial government has made plans to protect isolated settlements from the dangers of forest fires such as devastated the village of Paspéac last summer. As a protection against fire hazard a fire barrier will be cleared around each settlement.

## Chronicles of... Ginger Farm

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

Last week I really managed to get away to the city for two whole days. It was a case of dire necessity. Partner couldn't get a pair of boots anywhere in town in the size that he takes and I couldn't get any underwear at all. Added to that I needed my glasses changed so I think you will agree that a trip to the city was decidedly urgent.

But what a time I had to get away. Every day there was something to hold me back. When I finally made the grade I went by early morning train so I was right on hand to shop as soon as the stores were open. How did I get along? Well, I went six stores before I could get any stockings. I went for shoes and had no trouble at all. And Partner's boots—that's where I really got a break. The shoe store had just received a shipment of forty-four pairs of men's work boots. That was their quota for the winter and they said they could sell from five to seven hundred.

Then I shopped for women's underwear and the answer to my inquiry was—"Yes, we got some in just this morning, but I suppose it will be all gone by tomorrow." Lucky?—I could hardly believe in my own good fortune. Greatly cheered, I looked around for men's light weight woolen underwear. That's where I met my Waterloo. There just wasn't no such animal. I very nearly walked my feet off but the answer was always the same—"We are not able to get light weight woolsens at all."

By this time it was nearly noon and a little relaxation seemed in order so I strolled into a downtown theatre and saw "Since You Went Away". It is really a grand picture—I enjoyed every minute of it. But towards the end of the show I began to feel a trifle gone—and it was no wonder. Three o'clock when I came out and all I had had since I left my bed that morning was a cup of coffee. However that situation was soon remedied. Then I hunted up Daughter—and talk about coincidence. She had an appointment with an eye specialist for the next morning—the same one that I wanted to see. So we both got in our Daughter's apartment. Had we tried to arrange it that way it wouldn't have happened.

And still another coincidence: Partner's brother appeared on the scene just as we were having supper. So it was quite a family gathering and all by accident. If you read that kind of thing in a story you would say it was just written to make a good yarn. The upshot of it all was a promise of three visitors to the farm over the week-end. And it was Thursday night when I got home; on Friday we picked chickens; and on Saturday I had to chop, bake, and give the house "a once-over". I sort of feel I had quite a busy week—or did I?

Well, to-day we start another week. Partner and young John are out with the tractor; I have just received an invitation to help pack Ditty bags; there is knitting and sewing to take down to the Red Cross and "The White Cliffs of Dover" simply has to be seen either to-night or to-morrow night. So it looks like the beginning of another busy week.

Isn't it funny the things people will talk about on the train and on the street-car without ever a thought that someone within earshot may know the people of whom they may be speaking. Last week for instance, two or three seats back from me in the train there were two women and one man who kept up a continual flow of conversation until we reached Toronto. Their voices were the carrying kind. They were all strangers to me as far as I knew and although I could hear every word that was being said I naturally was not particularly interested until one of the women said: "Well, that is what Bert Blank's wife told me!" At that I really jumped because I know Bert Blank quite well and I wondered how his wife would like having her name passed around so thoughtlessly. There was some talk too, of men in the forces, of what they had written home, and of another one who had been home one his last leave and they thought he might be sent over to England pretty soon.

It seems incredible... five years of war and still people don't know when to keep their tongues quiet. Surely we must be a very trusting people... or very ignorant. I wonder which it is?

Joker: "Waiter, bring me a slab of political pie."  
Waiter: "Yes, sir. Do you prefer the applesauce or the plum filling?"

## Bomber Pilot Has Exciting Escape

Canadian Officer Falls From Burning Plane in Balkans and Evident Germans

**WITH THE R.C.A.F. IN ITALY** (CP)—Pilot Officer Ryard (Barney) Boyes, of Fenwick, Ont., was a little late in returning from the last operation of his second tour—it took him exactly a month. In that period he had bailed out of his battered aircraft, walked across half of Albania, and returned on a destroyer.

Pilot in a Halifax squadron which specialized in dropping arms to Partisan forces in Jugoslavia, Boyes was making his third trip when a burst of flak destroyed the tail assembly and started a fire in the bomb bay. He ordered the crew to jump.

"Then the trouble really started," he said. "When it came the navigator's turn to leave, the escape hatch slipped back and jammed him. He was half out, and the bomb almost was working frantically to get him clear."

"The aircraft was in a screaming dive and I expected we would hit at any moment." When I turned around, the other two had gone. I started for the hatch, and something caught my rip cord and the chute started to spill out. I grabbed the folds in my arms, crawled to the hatch and went out, praying that the chute would not catch in the tail.

"The chute opened and I made a perfect landing in a wheat field. The trouble was, I was just a few yards from the kite, the wheat field started to burn, and the Jerries were right at hand. I scooted away and hid till morning."

The next day Boyes found three others of the crew. They approached a settlement, found the people friendly and were given guides to take them to the coast. "We walked 12 hours a day," he related "and in those mountains it was cruel going."

## Cripps Has Faith In British Women

Believes Women Should Show More Interest In International Affairs

**LONDON (CP)**—Sir Stafford Cripps, minister for aircraft production, said women should show more interest in national and international affairs when he opened a Girl Guide Conference here.

"Unless we appreciate the responsibility which every young man and woman carries today for the future of their country we cannot direct them into the right ways of thought and action," he said. "You in the Guide movement have a splendid opportunity to make the young women appreciate these responsibilities in their widest scope."

"In the period between the two wars womenfolk did not play the part they might have done in formulating our policies. If they had, we might have been in a much happier position than we are today."

Sir Stafford said he had profound faith in the great part the young women of Britain were capable of playing in reconstruction of the country "but it is not a light and easy task; it needs hard work and application."

## Twenty Years Ago

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

November's first snow flurry came on Sunday forenoon.

Here's hoping for a good long spell of Indian Summer now.

On Saturday afternoon, during the westerly gale which prevailed a spark from the kitchen chimney of Mr. Duncan McDougall's farm home fell on the roof and in a minute or two the upper part of the house was in flames. Some furniture was saved, but the loss was heavy.

Arton L.O.L. No. 465 held their annual church parade on Sunday evening at Knox Church. Over 100 members attended the service.

Mr. N. P. McLam has disposed of his blacksmithing business to Mr. Jan. Gilmore, of Morrison.

The indoor garden party of the Young Peoples' League of the Methodist Church on Monday evening was a gratifying success. A unique feature of the program was the kitchen orchestra under the direction of Miss Lottie Mason.

Georgetown Council has adopted Acton's plan of holding the municipal elections the first week in December.

# Buy Victory Bonds "SALADA" TEA

### CANADA'S VETERANS Their Post-War Opportunities

This is the fourth in a series of advertisements to inform the people of Canada of those to whom it is their duty to give every advantage.

## Home and Farm Ownership—The Man Who Wants His Own Business

There are two ways in which Canada's service people can have homes of their own. One measure, the Veterans' Land Act, provides assistance in financing homes on small acreages of land outside the high taxation area, while the re-establishment credit may be used for purchase or building of a home in town or city. Low cost financing is available under the National Housing Act. Under the Veterans' Land Act, assistance is given in financing up to a maximum of \$4800 for land and buildings. The veteran must be prepared to pay down 10 per cent of the cost of land and buildings and the property is then sold to him for this down payment plus two-thirds of the cost. This balance may be financed, if necessary, over 25 years, with interest at 3½ per cent. A further grant may be made for purchase of equipment.

The veteran is given title to the property, including the grant of 25½ per cent of the cost of land and buildings and the money for equipment, after he has lived up to his agreement for ten years.

If the re-establishment credit is used for a home, the veteran must be prepared to put up one dollar for every two dollars used from it. This type of assistance may be applied for at any time within 10 years of discharge.

**FARMERS AND COMMERCIAL FISHERMEN**  
Veterans qualified for full time farming and for commercial fishing may receive assistance in purchasing a farm or home under the Veterans' Land Act in the same way as the veteran wanting a home on a small acreage, outside the high taxation area. In the case of full time farming, an additional grant of \$1200 is available for purchase of stock and equipment, and in commercial fishing the commercial fisherman may receive up to \$1200 to buy needed fishing equipment. To benefit under any of the three provisions of the Veterans' Land Act, the ex-service man or woman must have overseas service or at least 12 months' service in Canada.

**TO ASSIST BUSINESSMEN**  
One purpose for which the re-establishment credit may be used is to buy a business or to provide working capital for a business. Here again application may be made at any time in the 10 years after discharge. In addition to using the re-establishment credit in this way, people who start their own businesses, or farmers, may draw maintenance grants, during the period they are awaiting returns from the business or the farm. These grants may be paid in the first 18 months after discharge, for the period of service, and up to a maximum of one year.

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. Len A. Mackenzie, Minister of VETERAN'S AFFAIRS

SEND THIS ADVERTISEMENT TO SOME MAN OR WOMAN OVERSEAS

## ONE TEAM One Purpose

Nearly a million Canadian men and women in the armed services of the Dominion, more than a million in war industry, and all the others on the home front—have one goal in sight, a complete and speedy victory.

Teamwork counts as never before, for now the game is in its final, crucial stages. We must all put forth extra effort, use even more of our resources, to make the finish swift and sure.

It is urgent that in this Seventh Victory Loan we each buy at least one more bond than we bought before. It is our duty to our teammates, our duty to our children who will enjoy the fruits of victory. Let us do our duty gladly, that we may earn our place on our winning team.

### INVEST IN VICTORY BUY VICTORY BONDS

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