

# Of Interest to Women



## THE MIXING BOWL

By ANNE ALLEN  
Radio News Columnist

Hello Homemakers! If there is one thing I enjoy it's going to the market on Saturday morning, where one can wander around and search out the choice offerings which the farmer has brought in from the country and arranged in colorful clusters where we can pick and choose whatever suits our fancy, and our pocket-books.

At present, the stalls are filled to overflowing with that old favorite, the cabbage family, which includes everything from the snow white head of cauliflower, broccoli, sprouts, curly savoy, to the big, firm purple and white drum heads which supply the main ingredient for the kraut crock and the winter salad bowl. There's always an abundance of bright green parsley, dark red beets, and big bunches of long Chinese cabbage, and bags of potatoes.

It is also interesting to see how many men are now going about with shopping lists, cautiously investigating each purchase they are making for the homemakers. Then there are the youngsters trailing their wagons with an air of independence and carrying the family shopping list to the market vendors. To show how much she appreciates this friendly shopping assistance, the homemaker might plan to make a few special goodies ahead of the holiday. Cookies are a universal favorite, so here are a few recipes along with other Christmas suggestions.

### Christmas Cookies

1 cup molasses, 1/2 cup brown sugar, 1 1/2 cups shortening, 2 unbeaten eggs, 2 tsp. ground cloves, 1 tsp. chopped orange peel, 7 cups flour, 2 tsp. soda, 2 tsp. warm water.

Heat molasses and add sugar. When sugar is dissolved and mixture is still warm, stir in shortening, unbeaten eggs, cloves and peel. Pour into mixing bowl and stir till well blended. Add 4 cups flour. Dissolve the soda in the water and add. Work in rest of flour except 1/2 cup reserved for flouring board. Chill the dough and roll out about 1/4 inch thick. Use fancy shapes for cutting if you have such. Bake on greased cookie sheet in hot oven for 5 minutes. This makes about 100.

### Shortbread Cookies

1/2 pound butter, 1/2 cup fruit sugar or rolled granulated sugar, 2 cups sifted rice flour.

Cream butter and gradually blend in your choice of sugar; cream very well. Add the flour, a third at a time, and combine very well after each addition—if flour becomes difficult to work in with spoon, use the hands. Turn dough onto a lightly floured baking board and knead in additional flour until cracks appear on the surface of the dough—avoid working in any more flour than will bring the dough to the cracking point. Pat and roll dough to about one-third inch thickness; using a floured cutter, cut dough. Cookies may be decorated with a piece of cherry before baking or prick the tops with the tines of a fork. Bake in a very slow oven, 275 degrees, about 40 minutes—until the cookies are set.

### Wulf Fruit Bars

1 cup all-purpose flour, 1 tsp. baking powder, 1/2 tsp. salt, 1 cup light brown sugar, 1/2 cup melted shortening, 1 tsp. of grated orange rind, 2 eggs, 4 cups cranberries, 1 1/2 cups citron peel, cut fine.

1. Sift flour, measure, sift again with baking powder and salt; combine with sugar.

2. Add melted shortening and orange rind to well-beaten eggs; combine with dry ingredients.

3. Put cranberries through coarse grinder; add with peel to first mixture; mix well.

4. Pour into shallow well-greased pan 11 by 7 inches, bake in electric oven (350 deg.) 50 to 60 minutes.

5. Cut in bars while warm. Makes 24 bars.

### Jam Nipples

2 cups sifted flour, 3 tbsps. baking powder, 1/2 tsp. salt, 2 tbsps. sugar, 4 tbsps. shortening, 1 egg, 1/2 to 3/4 cups milk, jam (any flavor desired).

Sift flour, baking powder, salt and sugar together. Cut in shortening. Beat eggs and add milk. Add to dry ingredients to make a soft dough. Turn out on floured board and knead gently one-half minute. Roll out to 1/4-inch thickness. Cut into three-inch squares. Cut diagonally from each corner toward the centre, making the cut about one inch long. Place a teaspoon of jam in centre of each. Fold corners toward centre, pin-wheel fashion. Bake on ungreased baking sheet in oven (450 degrees) 10 to 12 minutes. Makes about 12.

### TAKE A TIP

1. Cut refrigerator cookie dough for baking in thin slices, with a long

sharp, thin-bladed knife, using a sawing motion and pressing very lightly.  
2. If a cookie maker is used, pack the dough in it tightly, being careful not to leave empty spaces or holes.  
3. Substitute lard or similar fat for butter, but be sure to increase the amount by one-fifth and increase the amount of salt in the recipe.  
4. Time the first pan of cookies accurately in the oven. Thereafter cookies can be baked by the clock.  
5. Cookie sheets should not be too large or too deep. There should be one inch of space on all sides to allow circulation of heat to obtain "even" cooking.

## End of Tripitz Freed Warships For Other Seas

### Sinking of Last Big German Dreadnought on Nov. 12 Was Result of Careful RAF Planning

LONDON (CP)—The 40,000 ton Nazi battleship Tripitz probably was the best protected and best hidden of the world's capital ships. When she heeled over and sank bottom up in Tromsø Fjord, Nov. 12, with a loss of perhaps 1,200 men, it meant that Britain's hard hitting air force has gained new "know how".

Three direct hits and two near misses did the job. The five 12,000 pound exploding "earthquake" bombs used were designed by an aircraft builder, E. Neville Wallis, a non-smoking vegetarian who won't talk about his work. He also designed the Vickers-Welleley bomber which flew 7,162 mile non-stop from Egypt to Australia in 1938 to set a record.

Wallis' streamlined bombs, biggest in use, were designed long after the Tripitz was launched on April 1, 1939, probably with the sinking of "unsinkable" ships such as the Tripitz in mind. Wallis also designed the special bombs used on the historic Mohne and Eder dam-busting by the RAF.

This accomplishment on Nov. 12 ended a three-year chase of the last big Nazi dreadnought during which she was struck a total of eight times, once at sea and seven times in hide-aways.

The last three attacks—Sept. 15, Oct. 29, and Nov. 12—were by Lancasters lugging their big earth-shakers. The RAF knew it had the proper weapon, but it required two tries to make the third blow successful.

### Weather Big Factor

The formula that brought victory was perfect weather forecasting, an approach at the medium altitude of 5,000 feet, and a flexible attack plan. Thirty-two planes flew on the mission; 29 took part in the attack, five accomplished the job. All but one returned safely.

The blow was swift and the Germans had no time to lay the usual protective smoke screen around the giant. The first bomb silenced all her guns, and within a few minutes her keel pointed toward the heavens and her eight 15-inch guns, 12 5.9 and 16 four inch guns and numerous anti-aircraft weapons stuck their muzzles in the mud on the bottom of Tromsø Fjord.

Thus ended a warship whose principal value was to pin down British sea forces. She had made only two operational sorties of consequence—the shelling of Tallinn in the Gulf of Finland in August, 1941, and a raid with the Scharnhorst against Spitzbergen in July, 1942.

During those three years she kept capital ships of the British home fleet on watch and required hundreds of hours of reconnaissance flying to make sure she was safely in her hide-outs at Narvik, Kaarjord, Aften Fjord or at the end Tromsø.

A Special Services squadron under Wing Commander J. B. Tait, formed to blast the Mohne and Eder dams in German and perform other specialized bombing feats, finished off the Tripitz.

Details of their preparation have not been made public, for the Nazis still have two pocket battleships, the Scheer and Lutzow; two heavy cruisers, the Hipper and Prince Eugen, and four light cruisers which may need attention later.

## HOW TO WRITE ADVERTISING

Some business people remark that they believe that advertising is a good thing, but they feel that they do not know just how to write an advertisement that will sell goods. It does not take any special skill or cleverness to write a good advertisement. What the public wants is information about goods.

So if the dealers will think of some special articles or lines in his stock which he considers a special good bargain, or which meet the need at that particular date, all he has to do is to describe the goods as he would if he were talking to a customer, and name the prices. Such a description is as interesting to the public as any news in the newspaper.

## Chronicles of Ginger Farm

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

Partner and I have gone south for the winter—o maybe indefinitely. We find the bright warm sun very welcome after the cold northern air. What part of the south, did you ask? Oh dear, I am afraid I have been misleading you. You see, we are still in Ontario, still at Ginger Farm—I only mean that we have moved our bedroom from the north end of the house to the south—and honest-to-goodness, it is almost like going to another country.

The room that was formerly our bedroom was sandwiched between the living-room and the dining-room. It had its advantages and its disadvantages among them the fact that we half froze in winter and sweated in summer. That was before the advent of the furnace. With the furnace we sweated both summer and winter. It was impossible, because of its location, to keep the room cool enough for sleeping and yet have the rest of the house comfortably warm.

Knowing this prompted Daughter to suggest one time when she was home, that we use the big south room as a bedroom. The idea had been at the back of my mind for some time, but I had lacked courage to mention it—to ask a man to move from one room to another is like trying to tear an oak tree up by its roots. But I finally got around to it, and you know the result. The south room is twenty by twenty and in addition to bedroom furniture it also contains an old square piano, a large table, my sewing machine and in one corner a large stack of folding chairs which belong to the Women's Institute and are left with us for storage.

Then there was our erstwhile bedroom to deal with. "What do you think you will do with their room?" asked Partner.

The answer to that was more furniture to move! The room is long and narrow. One end accommodates my typewriter table, a few shelves, two chairs and the furnace smoke pipe! The other end holds a comfortable old studio couch, a small table and a wicker chair. There is linoleum on the floor. The room is always warm and since there is nothing to spoil Partner knows he can sit in it at any time, even in his overalls. And that is how I want it. I hope I never have a home so impeccable that the only place a man feels comfortable in is the kitchen. As to that there is not much need for alarm. I am very far from being the world's best housekeeper.

What a queer thing habit is. Today as I washed the dinner dishes I wondered why so many women can hardly wait at all after dinner. They never seem satisfied until those dishes are washed and out of the way, where I like to relax for a while. Thinking it over I traced my disinclination back to an English custom. At lunch or mid-day dinner we did not have tea served at the table as we do in Canada. It was served in the drawing room or sitting room immediately after dinner. I imagine that was done so that the servants—in the days when there were servants—could get their own meal and also clear the dining-table.

Yes, it is a far cry from those days of thirty years ago—but habit dies hard—or am I seeking an alibi for dish washing procrastination. It could be!

Well, well, I was almost forgetting to mention the fact that the threatening machine is sitting in our barn again. It came in about two-thirty yesterday afternoon. Partner told me before they came that, as the afternoons were so short now, it would hardly be worthwhile starting up. So I went on washing the kitchen floor without paying much attention to the threshing machine. But when I did take a look to see what was going on the belt was on the machine and threshing was in full swing. However it was only a clover threshing so that meant only two extra men for supper. They stopped at five o'clock, so we shall have them for an hour or two in the morning. And that will be the wind-up of our threshing for yet another year. Can't say I am sorry.

## WAR SUPPLIES

War supplies must be produced in Canada. Half of our industrial production is now on war output. This reduces supplies of civilian goods. If we pay higher than ceiling prices for civilian goods, in short supply we are helping to start inflation. Like bomb inflation would disrupt our flow of war supplies to the fighting fronts.

## Maybe Noosh Laughed at These

"Tell me, papa, what is a consulting physician?"  
"He is a doctor who is called in at the last minute to share the blame."

A teacher was trying to explain the word "widower" to his class.  
"What would you call a man who had just lost his wife?" he asked.  
"Very careless," said a bright boy.

Teacher: "What are those things sticking out at the side of that skyscraper?"  
American: "Oh, they're milestones."

Traffic Cop: "Hey, who do you think you are?"  
Driver: "Oh, I'm just one of the taxpayers that pays your salary for insulting me."

An English school inspector, who had just returned from the Isle of Man, was examining the girls' class in geography.  
"Can you tell me what island there is off the English coast which, from its name, you would judge to be inhabited by people of the male sex only?"

"Please, sir," said a little girl, "the Scilly Isles."

The teacher was explaining the law of gravitation, and how it prevented people from falling off the earth.  
When he had finished he invited questions from the class.

"Please, sir," said one pupil, "what kept them on the earth before this law was passed?"

"So you've left your job, Pat?"  
"Yes."  
"Was the boss surprised when he knew you were leaving?"  
"No, he knew before I did."

Sub-Editor: "I see here that an English general was badly cut when opening a wine bottle. What heading can I put on that bit of news?"  
Editor: "Oh, just say 'Serious accident to British man-of-war in attempting to get into port.'"

In the early '80's there were two British Cabinet Ministers who were rivals and sworn enemies.  
One rainy day they met face to face on a narrow footpath. To the one who stepped aside it meant treading in the mud of the road.

"There was a moment of hesitation. Then, 'I never give way to scoundrels,' said one, glowering.  
"The other smiled. Stepping off the footpath into the mud, he said: 'Pass, friend I always do.'"

An Aberdonian living alone, had an early morning train to catch. Being a heavy sleeper he was afraid he would not wake up in time. Several possibilities had presented themselves, but in each case he would have to give some one a tip. In the end he addressed an envelope to himself and posted it, without a stamp. Early the next morning there came a thunderous knock on the door. The Scot climbed out of bed and opened the window.

"Here's a letter for you," called the postman. "Threepence to pay."  
"Take it back," cried the Aberdonian. "Carelessness like that doesn't deserve to be encouraged."

## Winter Control of Horse Bot Flies

By co-operative action in early winter, preferably before December 15, the numbers of horse bot flies that may appear in any district the following year may be greatly reduced. The bots, of which there are three species (known as the nose, throat and the horse bot fly respectively), spend the winter in the stomachs of horses. Treatment of all the horses in a district is the logical procedure.

Carbon bisulphide is usually administered in gelatine capsules to expel the bots from the stomach. It is a liquid which readily forms a gas which is fatal to the bots but harmless to the animals when given in the recommended dose of 1 1/4 fluid ounces to each 250 pounds of body weight of the horse. Only a qualified veterinarian should administer the capsules. It is the usual practice to starve the horses 18 hours before treatment and for about five hours afterwards. As in the community treatment for warbles in cattle in any district, co-operative action by horse owners in specified areas brings good results.

## GERMAN "SUPERMEN"

The belief is expressed by two expert army surgeons, that many German soldiers are cowards under pain and that these soldiers are physically weaker than Canadians, and more subject to infections. It is suggested that deficiencies in their diet might be the cause of lack of physical stamina.

When the Nazis started out on their career of conquest, which was to demonstrate that the Germans are "supermen", they should have been a little more certain of their food supply. They thought they could get all the food they needed by conquering neighboring countries. They found these countries better able to fight than they expected. Which is a lesson to nations, to depend on their own resources, and not try to grab those that belong to neighbors.

## THE FINANCIAL DITCH

A newspaper philosopher remarks that it will be fine after the war, when the country gets on the Road to Recovery, but that it should not travel on that road so fast that it lands in the ditch.

The nation travelled the Road to Recovery for some years after the first World War, but it got going at such a high speed of speculation that it produced a financial panic, and many millions were thrown out of work. It was a warning that people should not spend money so fast that they have none left if unemployment comes. Also it is a warning against an excessive speculative spirit, and against bidding the prices of securities up to such a point as to create danger of a crash.

## To Keep Long Distance Lines Clear—

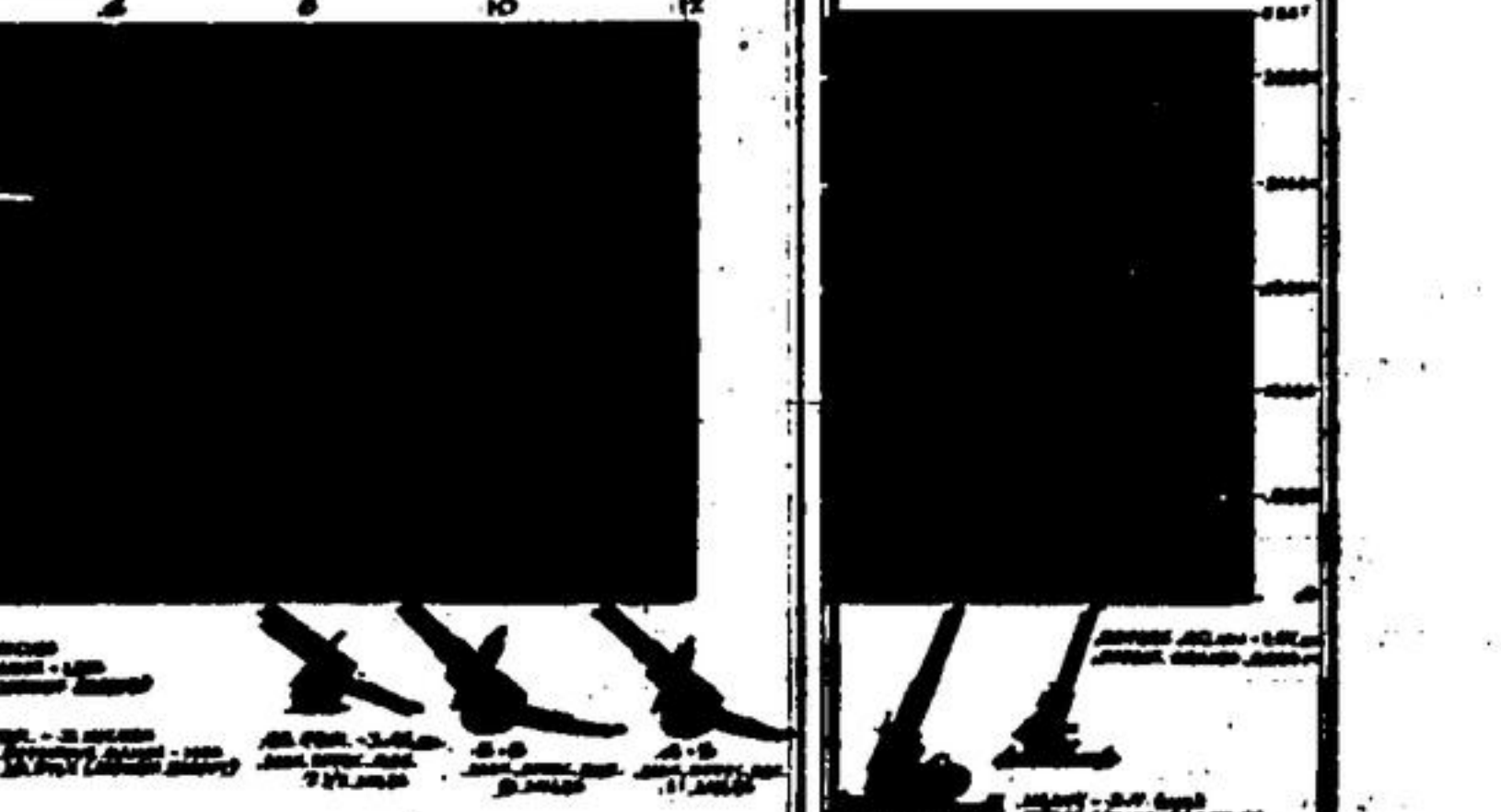
### PLEASE SEND YOUR HOLIDAY GREETINGS BY MAIL!



The eager voices of our men and women in uniform, calling home at Christmas and New Year's, will crowd the wires again this year. Help to make sure that every one of these calls goes through—that all those on duty away from home hear the voices of their loved ones.

Please send your greetings by mail—some one in the services will be grateful. (And please send them early—the postal people have a big holiday job on their hands, too.)

## WHEN CANADA'S GUNS ROAR



Ranging from the 5.5 that fires a 100 pound shell a distance of nine miles to the famous 40mm anti-aircraft weapon that sends a 2 1/2 pound projectile 6,000 feet in the air, above the chart shows seven types of heavy weapons the Canadian Army is currently using in Belgium and Italy. Canadian gunners have taken an active part in the famous Montgomery barages that have been proceeding Allied tank and infantry attacks in France. Artillery ammunition production is being increased in Canada, and an urgent call has gone out for thousands of additional workers for shell manufacturing and filling plants.