

Of Interest to Women



THE MIXING BOWL

Season's Greeting—Homemakers! It is our sincere wish that this may be the last wartime Christmas and that the New Year may bring us the blessing of an enduring peace. May we all realize our cherished hopes as we go forward along the widening horizons of to-morrow.

Hot Christmas Punch
1 pound cranberries, 4 cups of water, 1 tsp. grated orange rind, 1 tsp. grated lemon rind, 1 cup honey, 1 cup orange juice, 1/2 cup lemon juice, 2 cups additional water.
Cook cranberries with the four cups of water and grated rinds. Remove from element. Add remaining ingredients and serve.

Sausage Stuffing
1/2 lb. sausage meat, 1/4 cup of diced celery, 2 tbsps. minced parsley, 1 tbsps. minced onion, 1/4 tsp. sage, 2 cups bread crumbs.
Cook sausage meat, celery, parsley and onion slowly for about 10 minutes. Add remaining ingredients, mix well and stuff fowl.

Roast Fowl
Clean and singe fowl. Hold over a candle flame, turning to burn-off the hairs. Scrub, stuff and truss fowl. Put stuffing in by spoonfuls in neck end, using enough to fill the skin so that the bird may look plump when served. When cracker stuffing is used, allow for the swelling of crackers. Put remaining stuffing in body; if skin is full, sew skin.
Cross drumsticks, tie securely with strong string and fasten tail. Draw neck skin under and fasten back. Place wings close to body and hold them by inserting skewers or turned back and inverted. Rub fowl with cooking fat. Dredge with flour.

Place in deep roast pan and put in pre-heated electric oven at 350 degrees. Allow 15 minutes per pound for 12 to 15 pound bird; 25 minutes per pound for 4 to 8 pound bird. Baste and salt when partly cooked.

Raw Beet Salad
3 cups grated raw beets, 2 tbsps. grated onion, salt and pepper, lemon juice or French dressing.
Combine the raw beet and onion and season to taste with salt and pepper. Add enough lemon juice or French dressing to moisten slightly, and serve on salad greens. Six servings.

Hot Water Pastry
1/2 cup lard or mild flavored fat, 1/2 cup boiling water, 1 1/2 tbsps. salt, 3-cups all-purpose flour.
Cream fat and stir in the boiling water a little at a time; cool slightly. Add salt and flour, mixing with a quick-cutting motion; do not stir. Chill before rolling. Makes one double crust for mince-meat pie.

Frozen Rum Pudding
2 eggs (separated), 1 1/4 cups of milk, 1/2 cup sugar, 1 tbsps. cornstarch, 1/2 tsp. cinnamon, 1/2 tsp. ginger, 1/2 tsp. salt, 1/2 cup sliced pumpkin, 1 tsp. rum flavoring, 1/2 cup chopped raisins, 1/2 cup of chopped nuts (if obtained).
Beat egg yolks; add milk. Mix sugar, cornstarch, cinnamon, ginger and salt; add milk mixture. Cook over hot water, stirring constantly until thickened. Add pumpkin; cool. Add rum flavoring. Beat egg whites stiff. Pour into freezing tray of electric refrigerator; set control to coldest degree. Freeze to mush. Put in chilled bowl and beat smooth. Add nuts and raisins. Return to freezing tray and continue freezing. Serves 4 or 5.

Toffee Sauce
1 cup corn syrup, 1 cup rich milk, 1 1/2 tbsps. butter, 1/2 tsp. of vanilla.
Combine corn syrup, milk and butter and heat in top of double boiler until well blended. Add the vanilla and serve warm. Makes two cups.

THE QUESTION BOX
Mrs. S. J. asks: Recipe for devilled sprouts:
1/2 cup butter, 1 tsp. prepared mustard, 1 tsp. condiment sauce, 1/2 tsp. lemon juice, 1/2 tsp. salt, dash of cayenne, 1 qt. Brussels sprouts.
Melt butter over low element. Add lemon juice and mustard, condiment sauce, salt and cayenne. Pour over hot, well-drained cooked sprouts. Serve at once.

Mrs. B. K. asks: Recipe for red cabbage pickle:
4 qts. thinly sliced red cabbage, 4 tbsps. salt, 1/2 tsp. pepper, 1/2 cup mustard seed, 1 cup sugar, 1/2 cup mixed pickling spices (in spice bag), 2 qts. mild vinegar.
Sprinkle salt over cabbage. Mix well and let stand overnight. Drain slightly. Add pepper and mustard seed, mix well, and place in crock. Add sugar and spices to vinegar, bring slowly to boiling point, and pour boiling hot over cabbage. Cover.

Chronicles of... Ginger Farm

Written Specially for The Acton Free Press by Gwendoline P. Clarke

Just recently a young girl said to me, "Mrs. Clarke, do you think it silly of me, I want to have a tree, and the house decorated and, oh, just everything for Christmas. But yet there are only two of us... maybe it would seem foolish."

Foolish? Well, it didn't strike me that way. How better could a young couple start out in life than by building up a Christmas tradition in their own home. A tradition that will go on through the years.

Of all the seasons of the year Christmas is the most loved and probably the most significant because without that first Christmas there certainly would have been no Easter, nor Ascension. Most loved because it is a season so readily understood and appreciated by us the common people, because it typifies the love, the difficulties and the close union of humble family life. And so, home loving people throughout the ages have tried to create an ideal of good will and fellowship in their family circles. How well they succeeded is reflected in the attitude which each succeeding generation has toward Christmas at home.

Mothers of little children, think no time wasted that you spend on making a happy Christmas in your home. Children will remember the gaily trimmed tree long after the presents around it are forgotten. Make your Christmas traditional, what do I mean by "traditional"? I mean to build up Christmas memories for your family that are essentially personal. Don't make drastic changes. Take care of the Christmas tree decorations and bring them out, year after year. If you once have a star to top your tree, always have a star. Let your children grow up with it, to them it will symbolize THEIR Christmas tree. Worldly goods have little relation to Christmas tradition, it can be present in the humblest home, or absent in the wealthiest.

Many families this year will be incomplete, there may be some in France, Holland, Italy, England and you may say, "Oh, we don't feel like holding Christmas with our boys away." Has it ever occurred to you that to write and tell your boys just that is to destroy their faith? Christmas at home, Christmas as they know it, is something they hang on to. It is one of the things they are fighting to save. And in maybe some distant land, perhaps in a bomb-damaged home, they may get a fleeting glimpse of a tree, topped by a star. That glimpse, while it may intensify their longing for the folks back home, yet they will like to remember that over there in Canada, the home folks can enjoy Christmas as they used to. There will be the same Christmas dinner, Mom will manage somehow, sugar or no sugar and there will be folks coming... and the same excitement over gaily wrapped parcels. Gee, it sure would be great to be there... maybe next year...

Unfortunately there are also homes where only memories of fighting sons remain. It is not for me to say how Christmas shall be observed in many homes, I can only hope that to them will come some measure of healing and comfort during the season of peace and goodwill.

But to the thousands of other homes let me send along with my kindest regards and good wishes... Keep Christmas, whatever you do, keep Christmas. Put your heart into it and the way will be clear for where there is Christmas in the heart there will surely be Christmas in the home. Good-bye and "God Bless us every-one."

GWENDOLINE P. CLARKE

THE INFLUENCE OF WOMEN

The influence of women becomes more and more powerful. They are said to do 85 per cent of the family spending. If it is suggested that some of them may not have any great understanding of business questions, it can at least be shown that they spend by far the greater part of the family money, so they know its value. They should favor policies that will keep the country in sound financial condition.

In the days before the women suffrage the majority of women did not take any great interest in politics. Now they probably talk on political questions more than the men. They are a greater influence in politics every year.

The average run of women are said to have higher moral standards than the average run of men. Their influence will tend toward good government and fair practices in business.

HOME FROM PARACHUTE MISSION TO TITO



In London with General Vladimir Velebit and Major Vogelink of Marshal Tito's Army for staff talks with the British authorities is Brigadier Fitzroy Hew Royle MacLean, Gt. Cameron Highlander who parachuted into Yugoslavia last year as leader of the British Military Mission to Marshal Tito. Elected Conservative M.P. for Lancaster in 1941, Brigadier MacLean has spent most of his time since in service abroad.

Be at war with your vices, at peace with your neighbors, and let every year find you a better man.—Franklin.

CANADA'S NAVAL ACCOMPLISHMENT

No part of Canada's total war effort can show a more astounding development from scratch than that accomplished by our shipyards and their Canadian workmen. In 1939 we had 14 large and 15 smaller boat-building establishments which employed about 4,000 men. In the summer of 1943, at the peak of progress, 75,000 men and women were busily employed in 25 major and 65 smaller yards. Of some 400 cargo ships ordered 321 were delivered which included 285 10,000-tonners. Of these, 90 10,000-tonners were sold to the United States Maritime Commission. In addition, the Canadian government has delivered 102 ships to the United Kingdom, and one to Australia under Mutual Aid, which are returnable to Canada at the end of the war. Canadian merchant seamen provide the crews for a fleet of merchant ships which grew from 37 at the beginning of the war to 150 in less than five years.

Here's an interesting note on one of the 10,000-tonners. After loading on ship's stores and water, it will carry on the average: 2,500 tons of flour, cheese bacon and ham; 2,150 tons of steel, enough motorized equipment to outfit a full infantry battalion; 1,900 tons of bombs; sufficient lumber plywood and nails to build 99 cottages; enough aluminum to build 310 bombers or 640 fighter planes, and two complete bombers stowed on the aft deck in a knock-down condition.

CIGARETTE ASH NOT HARMFUL

In answer to the question of "How harmful is cigarette tobacco ash, for example, when it is accidentally spilled on food and the food accidentally eaten?" a recent issue of the Journal of the American Medical Association says:

"The ash of cigarette tobacco itself may contain traces of lead or arsenic, as well as carbon and mineral constituents, but in itself is not harmful when ingested in small amounts. However, the incompletely burned cigarette tobacco behind the burning point may contain high concentrations of tobacco alkaloids, and so care should be taken to avoid contamination of food with material from the stump behind the ash."

Big Scheme Afoot For The Holy Land

River Jordan May Become Key To Huge Irrigation Project

The River Jordan, famous ancient waterway, may become the key to a vast modern irrigation system to make Holy Land of Palestine more fruitful.

Plans developed by the Commission of Palestine Surveys at the request of Dr. Chaim Weizmann, president of the Jewish Agency for Palestine call for a \$200,000,000 project. The original proposal for the Jordan Valley Authority was made by Walter C. Lowdermilk, reclamation expert, assistant chief of the U. S. Soil Conservation Service, and author of Palestine, Land of Promise.

This projected large scale irrigation and hydro-electric development will transform Palestine's agricultural and industrial economy, the commission believes. A multiple purpose project, it is expected to make room for large numbers of Jewish settlers, raise the level and living standards of the Palestine Arabs and serve as a model for the whole Near East.

The program calls for diversion of water from the Jordan and other streams, utilization of run off waters, and a further tapping of ground water by well boring.

The project also proposes replenishing the Dead Sea by diverting salt water from the Mediterranean into it to compensate for waters diverted from the Jordan. The sea water and power plants along the route would produce water power which would make up for the region's deficiency of coal.

NAZIS COUNT THEIR 'BLESSINGS'

Two rather naive German comments on the rout of the German armies were read in the BBC's European Service. They suggest that the Nazis latest war song may be "Slow Me the Way to Go Home."

The German army newspaper Der Eichenlaub says: "The shortening of the German front facilitates the work of the field post and shortens the way home for the German soldiers."

The Völkischer Beobachter consoles its readers thus: "After the shortening of the front line, according to the calculations of specialists, the wear and tear of German locomotives, campfires, and engines will be reduced."

12-Year-Old Girl Bride of Dancer

Australian Couple Want Stage Career Before Settling Down to Family Life

SYDNEY, Australia (CP)—A 12-year-old girl left school in Sydney to marry a 25-year-old man. She is now Mrs. Joanne Moore, and her husband is her dancing partner.

The husband explained that he and his young wife hoped to establish themselves as professional dancers before settling down to a domestic life.

"There will not be any children for some years," he said.

One reason for the marriage was to enable him and his wife to go on dancing tours without a chaperon.

I am not in favor of marriage at such a very early age said the minister who married them. "I thought carefully for a week before I agreed to perform this ceremony. I think there are special domestic circumstances in this case, and also I think that the girl is old for her age. The couple appear to be sincere in love, and I think that they will make a success of their marriage."

The bride's mother said that she herself was married when she was 19, and her husband was 25.

Mrs. Moore is not the first girl of 12 to be married in Australia. In 1941 a girl of 12 married a boy of 14, and since 1901 there have been seven 12-year-old brides.

A statistician said that the average age for marriage in Australia was 27.47 years for men and 24.52 years for women. In 1943, three girls of 14 were married in New South Wales.

CHEESE OF LIFE

Dairying has been identified with Switzerland for centuries, so it is not surprising that cheese figures prominently in one of the national customs. At the birth of a child, a cheese is made, named after the child, and carefully stored away. When the child grows up and marries, the cheese is presented at the marriage feast, together with the cheese of the partner, and the guests eat a piece of the cheese of both to bring good luck. What is left over of the two cheeses is carefully preserved in separate containers and is eaten by the guests at the funeral of the owner of the namesake cheese.



MERRY CHRISTMAS FRIENDS and a HAPPY NEW YEAR to EVERYONE



HAROLD WILES --- Phone 58