

Of Interest to Women



Hello Homemakers! Did you ever notice how your appetite changes with the weather? At this time of year we begin to look forward eagerly to the produce of our Victory Garden. Meanwhile there is an abundance of inexpensive seasonal foods such as parsnips, cress and rhubarb, which can be used to add zest to our table.

Parsnips may be scrubbed and boiled in their skins; they may be peeled and boiled, served mashed, diced, cubed in cream sauce or butter sauce; they are good baked in bacon fat; and a small amount of raw parsnip grated into the salad bowl is a splendid variation. Its color, flavor and perkiness is a delight for salads, garnishes and sandwiches.

Our requests this week have been for rhubarb recipes, so without more ado, we list a few:

THICK SOUR MILK. 1 tsp salt, 2 tbsps shortening.

Cut shortening into measured flour and salt. Add liquid gradually while mixing with a fork to a soft dough. Owing to the difference in sour milk, it is not always possible to determine the exact amount of liquid. Turn dough on lightly floured board and pat out. Cut into circles and bake in oven at 450 degrees for 10 minutes. Split and serve with thick rhubarb sauce between and on top.

SAUCE: Cook 6 cups of cut, washed rhubarb in saucepan placed in element turned to Low for 5 minutes, then to High. Add about 7/8 cup of sugar and cook only a few minutes stirring frequently.

BAKED RHUBARB. 4 cups cut rhubarb, 1/2 cup sugar or 3/4 cup sugar and 1/4 cup honey.

Wash rhubarb and cut into inch lengths. Place in casserole, add the sugar and cover. Bake in preheated oven for 20 minutes at 350 degrees.

RHUBARB SHORTCAKE. 2 cups flour, 1/2 tsp. soda, 1 cup

RHUBARB TARTS. 2 cups thick rhubarb sauce, 2 eggs separated, 1 tsp. grated orange rind, 1/2 cup fine sugar.

Combine the rhubarb sauce, egg yolks and orange peel. Cook in top of double boiler, stirring constantly, until thickened. Pour into tart shells. Beat the egg white till stiff and add sugar gradually, beating until mixture stands in peaks. Place a spoonful in each tart and bake in oven (350 degrees) about 12 to 15 minutes.

or until delicately browned. Makes 8 tarts of fairly large size.

TO CAN RHUBARB. Wash and trim slender stalks. Do not remove skin. Cut into 1/2 inch pieces. Use 1 cup of sugar to each quart jar (or 1/2 cup to a pint). Put a thin layer of sugar in the bottom of the jar, then alternate layers of rhubarb and sugar with a layer of sugar on top. Pack very tightly, using a wooden spoon or masher. Partially seal and process in boiler by gently boiling 25 minutes.

TO CAN RHUBARB SAUCE. Add enough water to rhubarb to prevent burning. Cook until soft. Add 1/2 cup of sugar to 1 quart of rhubarb. Fill sterilized jars. Seal tightly.

TAKE A TIP. To prevent rhubarb pies from boiling over, use strips of wet cheesecloth or butter-wrapped cut in 2 inch width. Press the one edge to rim of pie and let the other edge fall over fluted pie crust. Overlap ends well.

Other variations for rhubarb desserts: Rhubarb Pie, Rhubarb Jelly, Rhubarb Stewed Fudding, Deep Rhubarb Pie, and Rhubarb Sponge.

THE SUGGESTION BOX. Mrs. C. M. says: To protect seed potatoes against blight, soak them for one hour before planting in a solution of one gallon of water and 2 tbsps. of Copper II.

Mrs. C. B. says: Before putting your badminton racket away, cover strings with vasoline.

Mrs. K. O. says: Never cook boiled meat in the broth. Remove as soon as it is cooked, and store meat broth separately.

Mrs. C. A. says: Any burned food stuck to enamelware should be soaked off the utensil, but never scraped. Detergent water helps a lot.

A. A. says: Watercress leaves are very tender. If stored with other vegetables they crush and break. Watercress should be washed and stored in a closed cooler in the refrigerator.

Chronicles of... Ginger Farm

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

The week-end of May 5th, 1945, is one that will long be remembered. Even though, officially, fighting has not yet entirely ceased, we know that an announcement regarding the end of the war is likely to come at any hour. In fact it has been expected since the afternoon of May 3. And what of the outcome?

Well, it seems to me that it is something too big for you and I to even consider at this stage.

As for celebrating I imagine the ones who do the most celebrating will be the ones to whom the war has brought very little in the way of worry or self sacrifice. All thinking people are thankful that the slaughter of human lives is nearing an end, but one remembers, too, that for many families the end of the war will have come too late.

Yesterday I was down town and I met many persons who looked happier than I had seen them for some time. That haunted look was gone from their eyes. They wanted to stop and talk about where their boys were and what they were doing and possibly for the first time in months they talked without restraint and without fear. It was good to talk with them.

Yes, it is easy to rejoice with those who have reason for rejoicing. But what of the others? On the eve of victory what can one say to the widow whose only son was killed when his plane crashed just a few short weeks ago... or to the father whose nineteen-year old son was recently the victim of a sniper's bullet... or to the family who as yet, have no knowledge of the whereabouts of their son reported to be a prisoner of war in Germany. Least of all how can one find words to sympathize with the young wife and mother who in the midst of general rejoicing, reserved word that

her young husband has been killed in action?

Perhaps these are not very cheerful thoughts—nevertheless one should remember there are hundreds of such cases in our midst and if one remembers them naturally, one takes care that those who have suffered greatly will not be wounded still further by tactless and over-exuberant celebrations if it is, in our power to prevent it.

Happily, there is another side to the picture. The long looked for return of the "five-year men" husbands who must learn to adjust again to the girls they married. Fathers renewing their acquaintance with the kiddies who were mere toddlers when Daddy went away. And who can match the pride of the father who sees his son or daughter for the very first time? Some of these happy family reunions are taking place this after day.

and now that the war is so nearly over, every mother, every wife and every sweet-heart whose loved one has been spared will feel that at last she can really hope, hope without that nameless dread that the time will come when the boy or lass who went away will be marching home again.

Yes, but we still need to have put peace and friendship. Wars are not settled overnight. Fighting may cease, but there is still much work to be done and the job who wear the King's uniform are needed for the job. And there is still talking to do as well as fighting for the common good. We have our work to do. There is no room for idleness or relaxation while intelligence of distress prevails in Europe but we can go forward with helpful hands doing the job that is nearest to hand, each in our own small way to build a new world, making our homes and our

communities places that our boys will be glad to come back to; remembering always that it depends upon us whether the boys will say upon their return "THIS was worth fighting for!"

P.S. This was written before V-E Day was announced. Now all we have longed for in so many years has come to pass.

HUGE PIPELINE BUILT BY INDIAN PIONEERS

CALCUTTA (CP). Men of the Indian Pioneer Corps, tackling the toughest job of their careers, successfully carried through their allotted share in the construction of the gigantic pipeline which will eventually carry war fuel from an Indian export into China.

With no mechanical diggers and no bulldozers they had to cut a swath through 100 miles of jungle. They had to carry their deep trench for the pipe over a 2000 foot range of hills. All this they did working to a strict time schedule. Each man had to cut an extra foot of soil a day, back-breaking work in rocky ground. Military food, a heavy toll of time and money, elephants added a new risk, but the pioneers saw it through.

MONTHLY WINDOW SNIPER

MONTREAL (CP). A Montreal sniper is a yen for breaking the windows of passing vehicle police cars. A number of policemen have been injured in connection with the firing of a rifle bullet through the window of an army truck. Two train windows also have been broken by gunfire.



CARROLL'S TEAS

GOLDEN TIP TEA 1 lb. 44c 1/2 lb. 38c DANDELION 1/2 lb. 32c

ROMAR COFFEE 1 lb. 35c 1/2 lb. 19c

JAM 24 fluid oz. 33c

PLUMS 20-oz tin 13c

PREM 12-oz tin 29c

WHEAT 2 lbs. 23c

ICE CREAM 20-oz. 14c

JUICES 20-oz. tin 17c

FOODS tin 7c

SOUP 2 tin 25c



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PICKLE 16-oz. jar 21c

FUDDINGS tin 9c

AMMONIA tin 5c

POLISH 1/2 gal. 23c

WAX tin 45c, 83c

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TEXAS SEEDLESS GRAPEFRUIT Large, 96 size—4 for 30c

FRESH CALIFORNIA CARROTS 3 lbs. for 19c

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Comps to use May 10th

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