

Of Interest to Women



Hello Homemakers! Hostesses have changed. The 1945 version is as gracious and serene as her predecessor but she is much more sensible and practical. Her entertaining is spontaneous, informal and simple.

Showers for the wartime bride keep in step with this trend, but the party touch can be easily added by exercise of a little effort and ingenuity. Here are a few hints you may find suggestive.

For the laundry or kitchen shower party stretch a clothes line across the corner and peg on the light-weight gifts leaving the others in a decorated basket below.

To wrap the large gift cover a small trunk to resemble a treasure chest and put a big imitation lock on it perhaps a thermometer key.

A pretty piece of shower curtain material may be used to hide the gifts. Place curtain style from the top of the doorway to the chair where the bride-to-be will unwrap the gift.

A pathway may be outlined by shoes strung along with pink or white ribbon. At the end place a set of portable steps for the bride-to-be to sit on. These should be covered with carpet. (You may locate steps in a community hall or church).

There are other ideas too, such as decorating a toy wagon, wheel barrow, boat, umbrella or watering can to hold the gifts. A doll dressed as a bride makes an effective centerpiece, or you may prefer to hang hearts fluttering on ribbons from the centre light.

SNOW REFRESHMENTS
1 Assorted Sandwiches, Maid of Honour Tarts, Frozen Sherbet and Tea
2 Toast Shells filled with creamed chicken and peas, Asparagus, cookies and coffee

3. Diced Fruit on Lettuce, Melba Toast and Hot Chocolate.
4. Jellied Vegetable Salad, Cheese Muffins, Fruit Layer Cake and Ginger Ale.

TROPICAL DROP COOKIES
2 cups sifted pastry flour, 1 tsp baking powder, 1/2 tsp ground ginger, 1 cup (lightly packed) brown sugar, 1/2 cup chopped dates, 1/2 cup nuts (optional), 2 tbsp. warm water, 1 tsp salt, 8 tbsp. shortening, 1 egg, 1/2 cup chopped figs, 1 tsp grated orange rind, 1/2 tsp vanilla.

Measure flour and add baking powder, salt and ginger. Cream shortening slightly and gradually blend in brown sugar. Beat and add the egg, then mix in fruits, walnuts and orange rind. Sift in dry ingredients, alternately with water, combining after addition. Add vanilla. Drop mixture by spoonfuls, one inch apart on a greased pan. Bake in electric oven 350 degs about 15 minutes. (Note: Bake one cookie first, if it spreads too much work in a little additional flour.)

THE QUESTION BOX
Miss P. B. requests: Recipe for pin-wheels to serve at a buffet luncheon?
Answer: Mix 1/2 cup finely-cut cooked ham with 2 tbsp. chopped green pepper, 1/2 tsp. prepared mustard and 1/2 cup onion to taste. Mix with tomato catsup and spread over rectangle of dough. Roll, slice and bake in electric oven at 450 degs.
Miss J. T. says: Why are pumpkin tarts so dry?
Answer: Canned pumpkin should be well drained, then use slightly beaten egg yolks in mixing the filling. Baking may also be the cause of soggy pastry. The oven should be pre-heated to 400 degs for ten minutes and then reduced to 325 degrees.

Chronicles of... Ginger Farm

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

After several days of the weather, complete with warm, drying winds, our thoughts were hopefully turning once again to spring seeding only it would seem more like summer seeding at this late date. However call it spring or summer it doesn't make any difference - for it is raining again just another good old soaker. So that is that.

Yesterday we had a houseful of family week-enders and we all went for a drive. It is said that military hikers company, but I can assure you that it didn't make Partner or I feel the least bit better to pass farm after farm in no better condition as to field crops than our own. Some of the wheat wasn't too tall but we didn't see one field of spring grain that showed any promise at all. Unless a miracle happens the result is bound to be serious.

Our drive took us to Malton airport - a place that we like to visit about once a year anyway. We remember it from the time when construction work was first started when there was nothing there at all other than a corner store, a few

farm houses, and construction gangs and machinery at work. Now the runways, the various aeroplane plants, Trans-Canada sheds and the dwelling houses cover acres and acres of land. Any time we went there during the last few years we always found the place seething with activity, planes of every description coming and going all the time. Yesterday it was very different - in fact the place seemed dead. It certainly looked as if the war was over. Trainer planes were conspicuous only by their absence. A lone Lancaster took off, circled around a few times and then landed again. One Trans-Canada Airliner was pushed out of its shed, given a warming-up and then left alone. Around five o'clock a plane came in from Chicago. Ten passengers alighted as nonchalantly as if they were stepping off a street-car. The plane was re-fueled, mail and baggage put aboard and in about

twenty minutes she took off again, this time for Ottawa and Montreal and with only six passengers. And how I wish I had been one of them. I hope it may yet be my good fortune to go up in the air at least once before I go underground.

To review events further back in the week we had a letter from son Bob, at present stationed in Germany - and if you think the Nazis are completely subdued take note of this and remember it was written 8 days after peace was declared. I quote from the letter "So far I just carry on, dodging mines as usual, and bullets too. A Jerry sniper put a bullet into my instrument panel yesterday. I got away pretty quick. I can tell you and told the M.P.'s. I don't know whether they got the guy or not. I sure hope so as he had shot four of our guys that day already. It happened as I was driving through a German town. The bullet came through the back of the cab and I'll swear it made a detour around my head before it smashed into the instrument panel. Now

I have another hole for fresh air anyway. Half an hour later I nearly piled my truck up because I had to take to the ditch to avoid hitting a Jerry civilian. To-day a Jerry asked me for a cigarette. I opened my case took out a smoke, lit it myself and just looked at him. I never said a word but he caught on pretty darn quick."

When one gets a letter like that and realizes that our boys are still at the mercy of death-dealing snipers one gets rather disgusted at the verbal sniping that is going on in our own country, particularly in political circles.

Well, it is time for me to feed my chickens. In this worrisome spring they are the one bright spot. They flourish and grow like nobody's business, come rain or shine. I have lost less this year than in any previous season, and I have taken bigger prizes. The little ones are not yet three weeks old and they are getting along very nicely without any heat at all. Perhaps I should not say I am taking a "Chance," I am really experimenting on the theory that heat and damp weather produce disease.

Keep the heat down and while one may lose a few chickens that are not too hardy, those that survive the Spartan treatment are healthy and thrifty.

WOLVES AT THE DOOR
PRINCE RUPERT (CP) - A starving pack of wolves is terrorizing a Digby Island community near here. Fourteen dogs in the district have been killed recently by the wolf pack.

THERE IS NO OTHER TOBACCO

OLD CHUM

FOR PIPE OR ROLLING YOUR OWN

VOTE AS YOU LIKE...
- BUT VOTE!
"SALADA"
TEA

CARROLL'S

SPECIAL - QUAKER WHOLE WHEAT BISCUITS

MUFFETS 3 PKGS. 25c

SPECIAL - AYLMER

APPLE JUICE 2 1/2 gal. 21c

California Lima BEANS 16c
Mather Jackson's JIFFY PIE CRUST 24c
FREE Relish Dish with Sauce
CUSTARD 16-oz. tin 25c
Nabob Irradiated COFFEE 43c
Aylmer Diced CARROTS 2 16-oz. jars 25c
Carroll's Own TEAS 1 1/2 lb. pkg. 32c, 44c
Golden CORNMEAL 5c

SPECIAL!

LIBBY'S Vegetable SOUP 2 Tins 15c

SPECIAL - LIBBY'S PREPARED

MUSTARD 6-oz. jar 8c
RUSKS CHRISTIE'S HOLLAND 19c
BEANS KING BEACH GREEN 2 1/2 tin 29c
PEAS GREEN VALLEY 2 1/2 tin 21c
COFFEE ROMAR 1-1/2 lb. tin 35c
CHEESE OLD 31c NEW 29c
CLEANSER CARROLL'S - tin 5c

Old Dutch CLEANSER tin 10c
For Quack Sash OXYDOL tin 23c
Tory SNOW tin 23c

Supper SUDS 1/2 gal. 23c
Cyan Flour WAX 1-1/2 tin 59c
Concentrated Bleach JAVEX tin 14c

We reserve the right to limit quantities of all merchandise.

SPECIAL - CALIFORNIA ORANGES Size 3/4 - Dozen 29c
FRESH GREEN BEANS Per lb. 21c
NO. 1 NEW POTATOES 5 lbs. 25c

Fresh Asparagus, Lettuce, Tomatoes, Home Grown Spinach - Special Prices

Fruit and vegetable prices subject to market fluctuations.

Coupons to use May 31st
SUGAR - 4c to 5c; PRESERVES - 3c to 5c; BUTTER - 00 to 10c

PROVINCE OF ONTARIO
GENERAL ELECTION, JUNE 4th, 1945

NOTICE

To Active Service Voters who are absent from their units

The attention of members of the Navy, Army and Air Force and all other persons who qualify as Active Service Voters under the Ontario Active Service Voting Regulations, 1945, is directed to the following provisions.

- Active Service Voters at their homes.**
Active Service Voters who are in their place of ordinary residence on polling day may vote in the manner prescribed by the Election Act for civilian voters, whether or not their names are on the Voters' List, on taking a declaration (Form 8A) before the deputy returning officer.
Such voters may vote at the regular polling place for the voting sub-division in which they reside.
- Active Service Voters on Leave or Furlough.**
Active Service Voters who are absent from their units but not in their place of ordinary residence, on leave or furlough, including such voters on farm leave or industrial leave, may poll their votes with any commissioned officer appointed to take the votes of Active Service Voters, on producing to such commissioned officer documentary proof that they are on leave or furlough and provided that they have not already voted in the election.
Such voters should apply to the nearest Naval, Military or Air Force headquarters for information as to the location of the Commissioned Officer nearest to their present address.

Alex. C. Lewis
CHIEF ELECTION OFFICER,
PROVINCE OF ONTARIO