

Of Interest to Women



Hello, Homemakers!
We hope you are enjoying the produce of your Victory Garden. The pleasure derived from gathering and serving your own salad greens should offset the back-stretching and knee-bending hours spent in protecting your garden from weeds.

All the vegetable greenery, as well as colorful radishes, carrots, beets, tomatoes, and so on, add their own individuality to salads. Fruits too—berries, cherries, melons, peaches—follow along in succession to add pep and goodness to your meals.

Whether you pick your own assortment of salad materials or buy them, please do be sure that they're young and tender. Wash thoroughly, drain on towel and chill to crispness, before you use them. Chop, slice, or shred finely just before serving add salad dressing, tossing the ingredients together—do not mix too much. If your salads are to be attractive and crisp do not prepare them too long before serving.

TAKE A TIP

Clean the inside of the refrigerator every two weeks. The dial should be turned to "defrost" or "off" position. Having removed the food from the shelf below the freezing unit, spread a layer of heavy paper on it. Insert a pan of hot water in the freezing unit to soften ice quickly; meanwhile take out everything in the cabinet. Wash the interior with a mild solution of water and baking soda (1 tsp to 1 gal. of water). Wipe the coils inside the ice tray units as well as the sides of the compartments. Dry out before turning on the electricity.

Wash ice cube trays in warm water with a clean cloth to prevent the ice cubes from becoming flavored. Scrub shelves and dry them. Rub the rubber gasket on the door with a damp cloth wrung out of clear water.

Do not use a scouring powder on the outside of cabinet. Wash with mild soapy water and dry well.

Coils should be cleaned of dirt and dust at least two or three times a year, because accumulated dirt keeps the coils hot.

It may prove to be good economy to have your dealer or reliable service man inspect the refrigerator, if that has not been done for some time. Older types which may require oiling should be oiled every month.

SALAD SUGGESTIONS

1. Sliced beef liver loaf, spinach and lettuce salad with sour cream and chopped hard-cooked egg dressing, tomato wedges.
2. Jellied vegetable moulds, cheese and parsley sandwiches (triple decker ribbons with brown and white bread), pickled beets.
3. Stuffed cooked beets, chilled green beans in French dressing green onions, radishes.
4. Jellied veal and rice moulds, currant jelly, mixed vegetable greens on nasturtium greens with salad dressing.
5. Egg halves in tomato jelly, cottage cheese and parsley moulds, brown rolls stuffed with cabbage slaw.
6. Corned beef and head cheese, jellied horse-radish, macaroni salad, grated carrot with mayonnaise, lettuce.
7. Chilled cooked fish on lettuce, cucumbers in sour cream and potato salad.

CORN CAKES

4 cups cooked corn, 1/2 cup milk, 1/4 tsp. sugar, 2 eggs, 1/2 cup flour, 3 tps. baking powder, 1/4 tsp. salt.
Add the milk and sugar to corn and combine with the eggs which have been well beaten. Sift together

the dry ingredients and add to the corn mixture. Drop by tablespoonfuls into greased muffin tins. Bake in oven at 375 degrees about one-half hour. (Suggested for meat salads).

MOCK POTATO CAKES

1 cup dried split peas, 1 cup dry bread crumbs, 4 tps. milk, 2 tps. minced onion, 1 tsp. sage, 2 eggs (beaten), 2 tsp. pickle sauce, 1/4 tsp. salt and 1/8 tsp. pepper.
Cook washed split peas in boiling salted water until tender (soak for a few hours first, if desired), then drain and force through a sieve to make a thick puree. Combine with remaining ingredients and mix thoroughly. Shape into patties and roll in additional crumbs. Chill in refrigerator until tea time (about 1 hour) then saute until brown. Serve with a relish, if desired.

THE SUGGESTION BOX

Mrs. J. S. says: (1) To stiffen net veils iron them on wax paper.
(2) Freshen roses by placing them face down in a bowl of cold water.
(3) Stamps stuck together can be separated by covering them with a sheet of paper and pressing with a warm iron.
Mrs. M. M. says: We've had our electric toaster in constant service for 18 years because we keep crumbs tray clean and keep cord free from kinks; pull out the plug gently, never yank it. If toast sticks, we ease it out carefully with a fork, never dunk toaster in water and above all handle it carefully.

Impure Quality Of Canadian Wool

The wool bonus of 4 cents per lb. to Canadian wool growers, provided fleeces are properly prepared for market applies for the third consecutive season in all provinces except Manitoba. All Registered Warehouse reports that a vast improvement has taken place in the removal and separate packing of such disqualifying rejects as tags, chaffy necks and backs, and burry bellies. As an illustration of what is being done by the grower, a recent analysis at one warehouse of 1,007 Ontario clips showed 484 clean clips, 312 clips where the grower had separated the rejects at shearing time, and 207 clips where the tags, chaffy, or burry portions had to be removed at time of grading.

A specific instance is cited of one Ontario sheep owner who had 100 lb. of heavy chaffy and 12 lb. of tags in 1944 but a total net weight of 563 lb., but learning how to correct the situation, he returned with his 1945 clip showing not a single pound of reject wool, and out of 575 lb., almost 200 lb. of it was classed as "Special Selection". The increase net return was \$26.64 or almost 5 cents per pound.

DEMAND EXPANDING FOR BRITISH FILMS

LONDON (CP) — More British films are being shown in Britain at present than ever before and film makers say the market is continually expanding.

During the film year ended Sept. 30th, 1944, some 9,470,000,000 feet of British film were screened and Board of Trade records prove that British cinemas, compelled by law to devote 15 per cent of the showing to British productions, are liking the output so much they have voluntarily upped that percentage to 20 and 25 per cent.

Chronicles of a Ginger Farm

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

Please forgive me if this week's Chronicle should be a trifle disconnected. So much has happened since last I wrote that I find it really hard to concentrate. You see we have our son back home again, alive and well. There is no need for me to elaborate on that statement every parent with a son on active service knows very well what that means.

Yes, our boy has returned to us but even at the moment of his arrival my heart ached as I thought of these families so much less fortunate. I am sure that to see other boys returning, and know that your boy lies buried in a foreign field, is like turning a knife in an old wound. But that, unfortunately, is one of the fortunes of war. Our good luck might easily have been yours, your misfortune, ours. Probably only a sniper's bullet made the difference. And as I sit listening to the war talk between the men of my family I am amazed that our son ever managed to come home at all in fact that so many come back alive.

Bob came over on the "Queen Mary" you remember she docked in New York harbor last week — and thereby hangs a tale. For some reason which I cannot explain, ever since it was first announced that the "Queen Mary" was bringing troops home, bound for Canada I was absolutely certain that our son would be among them. Partner thought I was crazy, especially when the news broke about the plot in Aldershot, where he was stationed. And then every few days letters would arrive. The last written June 30, in which Bob said he was getting another short leave. That increased Partner's conviction that his return soon was impossible. I didn't argue because logically speaking there was nothing to argue about, but my hunch stayed with me just the same. When the "Queen Mary" docked I stayed as close to the house as I could, waiting for a possible wire to be relayed by telephone. And it came it really came followed in half-an-hour by an official card from M.D. 2.

I ran to the barn — and after telling Partner the good news I reminded him that it is sometimes better to trust a woman's intuition rather than a man's reasoning.

Of course it wasn't long before I phoned Daughter and so sister met brother in Toronto. They spent the evening together and then Bob continued his journey home on the "midnight."

And since then — well the next few days can hardly be described. There is so much to talk about — so much to explain and describe. Bob wants to know all about everyone he ever knew in this district; we want to know all about the folks back home whom he visited. We are careful not to ask too many questions about his experiences in Europe but we hear plenty just the same. They leak out in the ordinary course of conversation. We hoped he would bring home a few souvenirs to hand around, but he brought home very few. The reason was because most of the time he was either in Holland or Germany and he says Belgium is the place to buy souvenirs. In Holland there is nothing left to buy. However he did have a few relics; a collection of Dutch and German coins, a German belt, a watch purchased in Belgium when he first landed, a pair of wooden shoes in miniature, a solid brass cover for a memorandum pad which he picked up in Germany. He also had an iron Cross which a young German boy had offered him when the Canadian fleet took over but which somebody later "swiped" from his kit-bag. All these things are quite interesting, but the best souvenir he brought us was himself and we shall never cease to be grateful that he was spared to come back to us in good health and all in one piece.

As for Bob—I think the farm looks pretty good to him just now. At any rate he has lost no time in getting out and doing things to help his Dad. And I'm telling you there was never a time when his help was more acceptable than it is right now.

TUITION FOR MOTHERS

LONDON (CP) — Thousands of country fathers may have to devote one night a week at home to mind the baby if plans of the National Federation of Women's Institute are carried out. The Federation is planning a series of post-war tuition courses for mothers and present plans call for one evening class weekly—when baby will be asleep and may safely be left with father.

HALTON FARMERS KEEP THEIR COST FIGURES ON HOGS

In 1944 five Halton Junior Farmers in co-operation with the local branch of the Ontario Dept. of Agriculture, each kept cost figures on a litter of hogs. Those co-operating in the project were as follows: Wm. Alexander, Georgetown; Glen Campbell, Milton; Ross Gordon, Rockwood; Claude Pickett, and Bruce Reid, both of Georgetown district. The period of marketing extended from December 1944 to April of this year. It is interesting to note that after allowing \$7.00 as the value of each weaning pig and after deducting all feed costs, the five co-operators had an average of \$10.46 per pig left to cover labour, interest on investment and profit. On the average it took 366 lbs. of meal and concentrate; the skim milk being charged up at 30c per cwt. Another point of interest was the fact that all five litters averaged 65.4% A's in contrast to 40.4% A's for the County of Halton in 1944, and 28.3% A's for the Dominion.

The experience and records of these five Halton farmers go to substantiate the statement made by Agricultural representative J. E. Whitlock at the Halton Bacon Show last March that the percentage of A's marketed from the County of Halton could be automatically increased 50% by simply marketing our hogs at the proper weights. Certainly with Denmark ready to get back into the British market as revealed by Geo. R. Patters, Commercial Attaché to the Canadian Embassy at Washington, it is essential that the Federal and Provincial Governments and hog producers generally, do more than simply some "wishful thinking" if they are interested in retaining the British Bacon. Canada's record of 28.3 Grade A's will certainly not hold that market — nor will our lack of continuity of supply achieve that goal. Our Federal and Provincial Governments must give a lead, furthermore our hog producers must pay more attention to the requirements of the British Market if Canada is to retain a worth while place in that market in the post war period.

DIY ASSIGNMENT

VANCOUVER, B.C. (CP) — Back in civilian life after five years in the Navy, J. F. Hamilton, now in the laundry business, took on a tough assignment. He undertook to give free diaper service for a month to Mr. and Mrs. A. Perry's triplets — 2 1/2 diapers, or 72 a day.

Canada's Dominion Department of Agriculture has made extensive tests to determine what fruits and vegetables have strong enough tastes, smells or colors to withstand the process of dehydration.

Timely Canning Hints

Keeping quantities of canned fruits do not depend on the addition of sugar, but rather on proper processing and use of airtight containers, it is stated by Miss Edith Elliott of the Nutrition Division of the Dominion Department of Agriculture.

Miss Elliott recently made a tour of Ontario points, giving illustrated lectures on "Canning Step by Step." The tour was sponsored by the Health League of Canada.

Among other things, Miss Elliott emphasized that —

The fresher the fruit, the better the canned product and the less the chance of failure.

Only proper sized rubber rings should be used.

All sealers should be in perfect condition, no cracks or chips.

Chemicals or canning compounds should not be used, as they possibly could be harmful.

Taps should not be tightened after sealers are cold. Such tightening breaks the seals and causes much spoilage.

In testing for leakage, never invert vacuum type sealers with metal lids. When cold, simply gently tap lids with a spoon. If properly sealed they will give a clear ringing note and be curved slightly inward.

BRITISH WEATHERMEN HAVE DIFFICULT JOB

LONDON (CP) — Britain's meteorologists have come to the conclusion that the only accurate forecast they can make is that it will be colder in winter than in summer.

The British Isles, according to Air Ministry meteorological experts, lie in a "no-man's land" as far as climatic conditions are concerned. Half a dozen different sorts of weather can sweep down on Britain at any time and "met" experts cannot forecast accurately for more than 36 hours in advance.

"Nearly any sort of weather can crop up regardless of season, except extreme heat in winter or snow in summer," an official said.



Avoid SUGAR LOSS in Pickling

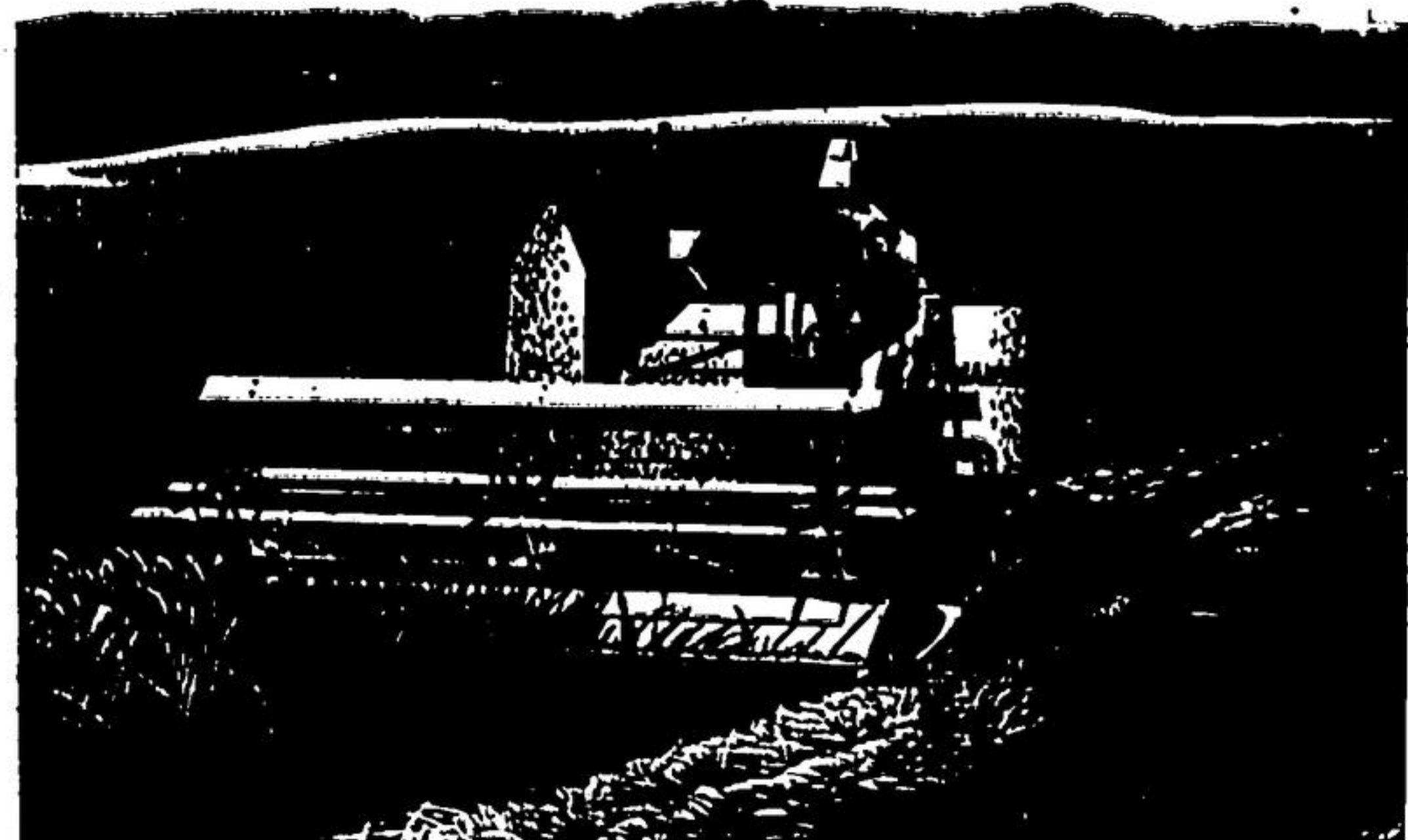
Don't lose a single jar of those fine pickles this season, because of spoilage by inferior vinegar. For sure results insist on Canada Vinegar — the choice of leading pickle manufacturers and experienced home-canners. A favourite for over 80 years.

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Another Move Forward for Agriculture

New developments in machinery have always had a marked effect upon farming. The reaper, the binder, the tractor and power farming equipment, and the combine all have helped farmers do their work easier, quicker and more profitably.

The latest development in farm equipment, the self-propelled combine perfected by MASSEY-HARRIS prior to the war, has revolutionized harvesting. It has also opened up new possibilities to the implement engineer for developments in other types of farm machinery that will bring increased advantages in the saving of time and labor.

With the MASSEY-HARRIS self-propelled combine, one man with the grain tank model can harvest sixty acres and

upwards in a day. Costs are less, too, because one motor operates the mechanism and propels the machine. Grain is saved, none being knocked down and shelled in opening the field. Anyone who can drive a car can learn to operate a self-propelled combine.

Good farm management employs the advantages of modern equipment to speed up the work, save labor, increase production and lower production costs. It is easier to farm profitably with good equipment. Your local dealer will be glad to give you full particulars about the self-propelled combine and other machines in the MASSEY-HARRIS line engineered and built to meet the needs of modern farming.

Recent Investiture at Buckingham Palace



Pte. H. Burton, V.C., of the Duke of Wellington Regiment, leaving the Palace after receiving his Victoria Cross.

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