

Of Interest to Women

WILD WEST TOUCH TO AUSSIE MUSTER

CANBERRA (CP) — Australia's great pastoral industry still has its "Wild West" aspects. About this time of the year, for example, cattle mustering is in progress at a place called Nocatunga Station, south-west Queensland.

Around these fenceless parts, cattle from the various herds mingle during the year. When mustering is due, neighboring cattlemen gather to claim their own. Here will be the representatives of Nocatunga, Karama, Narylico, Durham Downs and other stations, watching for their brands.

The cattlemen form themselves into a jury to decide ownership of unbranded cattle, taking into consideration station and stock characteristics of the ownership of the disputed brands.

If there is a mistake here and there—well, it all averages out in the long run. Like the outback storekeeper and his customer who used to toss every month for the settlement of the account—double or nothing. Australians are like that.

MORAL TO FARMERS NEVER KICK A COW

ROMANCE, Sask. (CP) — Farmer Joseph Seier of this district about 100 miles north of Regina says a fast-talking shoe salesman and a stubborn heifer don't mix—he has a sprained big toe to prove it.

When Mr. Seier brought a new pair of work boots home recently he discovered that the sole of one shoe was conspicuously wider than the other. He took them back to the store but the salesman persuaded him to keep them.

Next morning when he put them on a second time he found that one shoe had eyelets and the other hook. He decided to keep them despite the differences.

Then Mr. Seier was shown how soft and pliable the soles of his new boots are, for when he urged on a recalcitrant cow with his foot, the big toe was the injured party.

Sgt. Say, Mac, I wonder if I could borrow that necktie of yours for today? Cpl.: What's the matter couldn't you find it?



Hello Homemakers! Wedding receptions in the home are being planned wisely this year. The sandwich tidbits and bouchees are not being served due to the bread and butter situation. Instead, salads are in vogue. The ample supply of fresh greens provides attractive materials with which to work.

VALERFUL FRUIT SALADS
Sections of orange, grapefruit and cantaloupe folded together with a whipped cream mayonnaise. Pile lettuce cups and garnish with unstemmed sweet cherries.

Drained cubed pineapple and orange with lengthwise-cut pieces of stewed prunes served with thick salad dressing mixed with sour cream garnished with mint.

Cottage cheese mixed with cubed peaches and a little marmalade mounded in individual lettuce cups, un-hulled strawberries piled alongside a lemon jelly mould containing sliced bananas.

Gelatin salads are those which can be prepared well in advance of the big event. Recipes for 24 servings were published in last week's column.

TAKE A TIP
Garnishes make a difference. Choose a selection of these for the salad plates.

1. Cheese apples, pears or carrots: use packaged cream cheese for these. With the hands, shape cheese into tiny apples, pears or carrots about 2 inches. Insert cloves at the blossom and stem ends of apples and pears, and give the carrots a parsley top.

2. Parsley — cheese balls: shape creamed cheese into small balls. Roll balls in finely minced parsley and finely chopped nuts.

3. Celery Curis: Using scissors or a sharp knife, make parallel lengthwise slits at top and bottom of 2-inch pieces of celery, leaving about 1/4 inch in the middle uncut. Drop into a bowl of ice water and chill. The slit ends will gradually curl.

4. Celery Flowers: make cuts on one end of 2 or 3 inch pieces of celery. Put 2 pieces together with soft cheese or sandwich filling. Sprinkle with paprika. Chill in electric refrigerator.

5. Celery matches: cut large, tender stalks of celery in match size pieces. Chill (but not in water). Just before serving, dip one end of each in paprika and salt. Celery match boxes are made by slicing the stalks of celery to within 1/4 inch of the bottom.

6. Carrot Ring Holders: Choose large carrots. Wash and peel. Cut into 3 inch lengths. Using apple corer, core each piece, then cut into rings about 1/4 inch wide. Chill. Serve filled with little green onions, raw turnip straws or watercress.

7. Carrot Curis: use medium sized carrots at room temperature (or the pieces will break). Wash and peel. Then, using a vegetable peeler or blade of coring knife, slice lengthwise in paper-thin slices. Drop slices into a bowl of ice water. As the slices stand, they will gradually chill. Drain well before serving.

8. Egg Chain: cut hard-cooked eggs crosswise in slices. Remove yolk from each slice. Cut a slit in half of the white rings, and link together (a slit one on each side of an unslit one) to form a chain around a salad or meat plate.

NOTE: The chain should be formed right on the plate and do not transfer after it is made. Sieve yolks on the top of salad—this is especially good with potato salad.

9. Whole-egg tulip: cut a thin slice from the broad end of a hard-cooked egg. With a sharp knife make 5 or 6 slits in the white from the top downwards. Gently push back the white "petals" and remove yolk. Devill the yolk with salad dressing or milk; season and replace in the white.

10. Half-egg tulip: cut the hard-cooked egg in half. Nick the edges in serrated fashion. Devill the yolks for the centre.

11. Radish roses: wash radishes and remove all but a few sprigs off the top. Using a sharp knife, make petal-like deep cuts in the radish. Begin at stem end and carefully work to the top. Snip off the root end. Chill.

12. Radish flowers: slice prepared radishes lengthwise into sections within a short distance of the base. Drop into a bowl of ice water and chill. Petals will gradually open. Do not add salt which will take out the color.

13. Accordian radishes: cut washed radishes crosswise in thin slices, cutting down to, but not through the bottom. Drop into a bowl of ice water and chill in electric refrigerator.

That June bride walked briskly into the market and said: I want a half-pound of mince meat and please cut it off a nice tender mince.

SETTING UP

That suggestion "Get out of bed on the right side," isn't just funny, says Ottawa health authorities. The Physical Fitness Division of the Department of National Health and Welfare points out that the start of a day is all-important. They suggest that those who would conserve and build up health sacrifice a few minutes in bed to get up and "set up." "Open the window wide," they say "inhale deeply, and then start out to meet life with a smile by walking to work."

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GOOD going from 12.00 noon, June 26th, until 2.00 p.m. Monday, July 1st, 1946.
Returns: Leave destination not later than midnight Tuesday, July 2nd, 1946.
Times shown are Standard
For fares and further information apply to your nearest Ticket Agent

CANADIAN NATIONAL

PLEASE NOTE

KINGSWAY CLEANERS will be closed from MONDAY, JULY 8th to MONDAY, AUGUST 6th as has been the custom for the past five years. This is to enable us to give Plant Personnel a well earned vacation and make necessary alterations and repairs to equipment and delivery units during the slack period of this service.

Further notice will be given with the resumption of business in August.

FOR ACTON —

Thursday, June 27th

Will be the last pick up day for this period.

KINGSWAY CLEANERS & DYERS
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