

# Of Interest to Women

## Chronicles of... Ginger Farm

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

One morning last week I turned on the early morning news as usual. The reporter gave his news clearly, concisely and in a tone of voice that made one want to listen to him. The newscast was followed by a short, snappy commentary of some kind. By that time I was getting annoyed to find the stations so I hurried off to forget to turn the radio off before I went. I wasn't away very long but as I came up the back steps I heard a slow, mournful voice coming from the kitchen. "Mersey," I thought, "what a voice!" Why in the world should a woman put a man like that on the air and what is he saying anyway?

And then suddenly realization came. It was a religious broadcast. I shut it off in a hurry. Now please don't misunderstand me. I have nothing against religious broadcasts. They certainly should be on the air, and I quite often like to listen to them. But why, oh why, do so many imitators feel that a religious broadcast should be given in tones so mournful as to create the impression that the fate of man is eternal damnation rather than Divine salvation. That sort of morbidity is surely on a par with what I imagine were the fire and brimstone sermons of a generation ago.

To my way of thinking the Gospel of Christ is a joyous thing and so why cannot religious commentators pitch their voices in bright cheerful tones thus conveying the impression that what they have to say is really worth listening to. Dear knows our ordinary everyday earthly news is depressing enough, but we do feel a little more cheerful if we can listen to a forceful voice vibrant with enthusiasm reminding us that a better world awaits us in the hereafter where...

...only the Master shall praise us and only the Master shall blame.

And no one shall work for money, and no one shall work for fame, but each for the joy of working.

"The joy of working." I wonder how many people know what that is? People work from so many different motives. To get rich, to attain distinction and publicity, to make a decent living or merely just to keep body and soul alive. There wouldn't be such a hue and cry for a forty-hour week, would there, if the majority of us were content to work for the joy of working? And there wouldn't be as much need for so-called recreation if we took real pleasure from the satisfaction of a job well done.

Referring again to the forty-hour week. This I suppose is meant to be a main line defence against unemployment on the theory that it will absorb the slack among employable persons and thus prevent a depression. But will it? A woman was telling me the other day that her son was looking for a part time job because he was through working by 2 p.m. had too much time on his hands and not enough money. It is easy to see what that means. Doesn't it appear fairly obvious that the willing worker will never be satisfied with a six-hour day and so there will be men and women taking on two jobs a day in order to keep themselves occupied and to earn enough to live on. Figure two jobs to one person by the thousands and pretty soon the mills and the persons not too fond of work anyway, would be back on relief.

But I bet that will never apply to farmers or farm workers. Right now the ratio is about one man to four jobs. At least that is what I thought the other day when I spent nearly two hours trying to find a man to go to a threshing for us. Bob being a ready away, Partner finally had to go himself.

Well, I have just said "good-bye" a hundred times but I didn't say it with flowers—I said it with chickens. A whole pen full of them and I was never more thankful to speed a parting guest, or rather guests. Except these were not guests—they were boarders!



Hello Homemakers! Once upon a time, witches, hobgoblins and other spirits of either evil or mischief were supposed to appear the last of October and these were feared and appeased. Eggs, larders and butters were supposed to be laid in these evil ones for the lack of larders of today are relics of those sacred rites of ancient times.

To this day the spirit of mischief is personified in the youngster who dresses in ghostly costumes to frighten the timid. They ring door bells and take away anything they have a mind to take. Entertaining at this time may be inexpensive, and it is a way to bring the children together and keep them out of mischief. They should be warned of costly damage to property in the neighborhood.

The numerous paper decorations on sale at stores can be used in many ways. Guests should be asked to dress in costume as it creates so much fun. A punch bowl, a stack of plates, cups, forks and spoons, gay napkins and black napkins may be arranged on the table along with the serving dishes. This is the time when you can use the old iron pot for a hot dish, the old earthen jug for sweet cider, a clean basket for rolls and protect your table carefully with a pad. Gypsy atmosphere is intriguing for this occasion.

Chili Con Carne makes a substantial dish for a crowd and is good with a relish, hot rolls and a crisp salad. Frankfurters in long rolls, baked apples and doughnuts are favorites for children. A big bowl of potato salad with strips of raw turnip, carrot and tiny whole tomatoes is another suggestion. Molasses cake, pumpkin tarts or crackers put together with cheese can be served with coffee or sweet cider.

**ENLIGHTENED BACON POTATOES**  
CAP in One Supper Dish  
6 cups thinly sliced raw potatoes, 1 1/2 cups thinly sliced mild onions, 1/2 tsp. salt, 1/2 tsp. pepper, 5 tbsp. flour or rolled oats, 1 tbsp. butter, 1 quart scalded milk, 8 strips of partially cooked side bacon.

Prepare potatoes and onions. Mix salt, pepper and flour (or rolled oats) in a two-quart baking dish. Put an inch layer of potatoes and onions combined in the bottom of baking dish. Sprinkle with part of seasoning and flour mixture and dot with butter. Make three layers. Pour in the hot milk. It should barely show through top layer of potato. Bake slowly in a moderate oven (325 to 350 degrees) until the potatoes look translucent (about 1 hour). Arrange strips of partially cooked bacon over the top and bake until bacon is crisp. Yield: 6 servings.

Note: If desired, onions may be omitted. In their place use thinly sliced carrots, string beans or peas or a mixture of all three.

When short of butter, omit it entirely and use a little bacon dripping.

In place of bacon, top the potatoes with crisp pork sausages.

Or omit meat toppings and sprinkle over a cup of grated cheese, scalded shredded codfish or put minced cooked ham between layers of potato.

**DOUBLE QUICK YEAST ROLLS**  
1/2 cake fresh compressed yeast, 1 cup lukewarm milk, 1 egg beaten, 2 1/2 cups prepared packaged biscuit mix, melted butter or shortening.

Dissolve yeast in lukewarm milk. Add beaten egg. Put prepared biscuit mix in bowl and add liquid. Mix well. Turn out on floured board, knead gently. With floured rolling pin roll out 1/4 inch thick. Cut out with 2 1/2-inch biscuit cutter. Brush each with melted butter or shortening. Using blunt side of knife, put crease in rounds to one side of the centre. Fold over so top slightly overlaps. Press together at ends of crease. Place in greased baking sheet about 1/2 inch apart. Cover with damp cloth. Put in a warm place (about 82 degrees) and let rise until light. (1 1/2 to 2 hours).

Bake 10 to 12 minutes at 375 degrees.

Yield: 16 Parkerhouse rolls.

**PUMPKIN TARTS**  
12 unbaked tart shells, 1 1/2 cups cooked pumpkin, 2 1/2 cup brown sugar, 1/2 tsp. salt, 1/4 tsp. ginger, 1/4 tsp. nutmeg, 1/2 tsp. cinnamon, 3 eggs, 1 1/2 cups scalded rich milk.

Prepare shells. Chill in refrigerator for 2 hours. Combine pumpkin with sugar, salt and spices. Beat eggs slightly then add to pumpkin mixture. Beat well together. Add scalded milk slowly to egg and pumpkin mixture. Pour into chilled shells. Place in a hot oven (450 degrees). Reduce oven temperature quickly to 325 degrees and continue to bake for 20 mins. Cool before serving. Serve with cheese.

Note: For Halloween garnish top with raisins or pitted cooked prunes.

Arrange them to form face (eyes, nose and mouth).

**HOT SPICED CIDER**  
2 qts. cider, 12 small pieces of stick cinnamon, 16 whole cloves, 16 capers, 1/2 cup sugar, 1/2 tsp. salt.

To cider add whole spices tied loosely in cheesecloth bag. Add sugar and salt. Bring to boiling point but do not boil. Allow to cool and let stand for several hours. Just before serving heat cider, remove spice bag and serve piping hot. Yield: 8 to 10 servings.

**HUNTS CURE**

**REPTILES (CT)** A physician did some diagnosing regarding the housing situation here when he inserted an ad in a local paper reading "Does the host bother you? Do you suffer from headaches, tired, aching feet and sleepless nights? So do we? We're apartment hunting."

### WEEKLY EDITORS URGE SCHOOL OF JOURNALISM

**HARRISON, Hot Springs, B. C. (C.P.)** Establishment of a school of journalism at the University of British Columbia was urged by the British Columbia division of the Canadian Weekly Newspapers Association at its annual meeting here.

Delegates endorsed a proposal by George Murray, Fort St. John, B. C. and Hugh Savage of Duncan, that the school be needed to elevate editorial standards and graphic arts in the west.

R. P. MacLean of the Kelowna Courier was elected president, succeeding G. J. Howland of the Victoria Herald.

**750,000,000 YEARS OLD**

**YORKTON, Sask. (CT)** A fossil estimated to be about 750,000,000 years old was uncovered by workmen digging a sewer here when they spilt open a crack in their path. Local naturalists said the fossil is a cephalopod, a shell fish type of creature—a distant relative of the modern octopus and squid.



Whenever money is needed for any sound purpose, that is the time to come to the B.M. See your nearest B.M. manager today. Ask or write for our folder. "Quit for a few ahead farmer."

**BANK OF MONTREAL**  
Working with Canadians to meet with life-time B.M.

We Specialize in Attractive Printing

**ARTISTIC'S 1946**

# NOVEMBER FUR SALE!

Our Annual Advance Presentation of—  
**BEAUTIFUL FUR COATS - DESIGNED TO GIVE YOU THE UTMOST IN WARMTH AND LONG SERVICE.**

Mr. D. Grossman, manager of the Artistic Fur Company, Hamilton, is with us again to personally conduct our Annual November Fur Sale. For two days only, we are pleased to invite all our friends and customers to visit our store to view this splendid array of finer furs, designed and manufactured by the Artistic Fur Co.

**"FOR TWO DAYS ONLY"**  
**FRIDAY AND SATURDAY**  
**NOVEMBER 1st - 2nd**

*Furs with a Practical Purpose at Guaranteed Savings!*

- NORTHERN ONTARIO MUSKRAT (Back and Flanks)
- MOUTON (Processed) LAMB
- PERSIAN LAMB (Full and Middle Skins)
- GREY KID SKIN
- AMERICAN BROADTAIL (Processed Lamb) (Grey, Black and Brown)
- PLATINUM-DYED MUSKRAT
- BROWN LOGWOOD SEAL (Dyed Rabbit)
- PERSIAN PAW
- NATURAL LYNX
- FRENCH SEAL (Dyed Rabbit) (Persian and Self-Trimmed Tuxedo Fronts)
- BLACK OPPOSSUM
- BROWN MUSKRAT-DYED CONEY (Dyed Rabbit)

## SPECIAL - "FREE MUFF"

As an added "special" during this sale, a lovely heart and hand-warming muff will be given FREE with each fur coat purchased. This muff to match the color and fur of your coat!

**'Each Coat Guaranteed For Two Season's Wear'**



If your present fur coat needs relining or repairing, bring it into the store and let Mr. Grossman show you how it can be restyled into a fashionable and serviceable coat, at a surprisingly low cost. All workmanship is guaranteed.

*Shop and make your selection Early*  
**Friday and Saturday - Nov. 1st & 2nd**

**ACTON ONT. PALLANT'S STORE PHONE 124**

**Foot Ailments TREATED**  
**Miss Allan**  
Reg. Chiropodist  
treats foot ailments for both ladies and gentlemen  
Open Mon., Thurs. and Sat. evenings till 9 o'clock. All by appointment  
Phone 13981 — 27 Arthur St. GUELPH