

Of Interest to Women



Hello homemakers! Come December if fruit cakes and puddings are not already on your shelves, they should be on your conscience. You should not put off this baking much longer, especially if you want the most luscious flavor which requires some time for seasoning.

We have made small amounts because our butter and sugar quota is low. However, smaller servings will make our special treats go farther during the festive season—we hope.

DARK FRUIT CAKE

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup seeded raisins (cut), $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup citron (sliced thin), $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ tsp lemon extract, 2 cups flour, 2 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tsp soda, 1 tsp cinnamon, $\frac{1}{2}$ tsp allspice, $\frac{1}{2}$ tsp mace, $\frac{1}{2}$ tsp cloves.

Cream butter, blend in sugar and beat in eggs. Sprinkle fruit with 2 tbsps of the measured flour. Add sifted flour and spices alternately with milk and molasses to the butter mixture. Fold in the fruit. Bake in greased deep pans for 1 1/2 hours in electric oven at 325 degs.

WHITE FRUIT CAKE

1 cup butter, 2 cups sugar, 5 egg whites, 4 cups sifted cake flour, 4 tbsps baking powder, $\frac{1}{2}$ cup orange juice, grated rind of 1 orange, 1 cup seedless raisins, $\frac{1}{2}$ cup mixed candied peel (chopped), $\frac{1}{2}$ cup candied cherries (chopped), $\frac{1}{2}$ cup blanched almonds (chopped), $\frac{1}{2}$ cup of candied pineapple (chopped).

Cream butter and sugar until very light. Beat egg whites until stiff, then add to the butter mixture. Work the flour in, sifted with baking powder, alternately with the orange juice and rind. Fold in fruit and almonds. Turn into greased and lined pan. Bake in electric oven at 325 degs. Decorate the top of the cake before baking if desired, with candied cherries.

rise and whole almonds. Bake in an oven of 350 degrees for 1 1/2 to 2 hrs.

BANANA WALNUT CAKE

$\frac{1}{2}$ cup shortening, 1 1/2 cups granulated sugar, 2 eggs (well beaten), 1 1/2 cups sifted flour (cake or pastry), $\frac{1}{2}$ tsp soda, $\frac{1}{2}$ cup sour milk or buttermilk, 1 cup banana pulp (2 to 3 bananas), 1 tsp vanilla, 1 cup chopped walnuts.

Cream shortening thoroughly. Add sugar gradually and cream the mixture until light and fluffy. Add the beaten eggs and beat well. Sift together the flour and soda. Add to the sugar mixture alternately with the combined sour milk, banana pulp and vanilla. Beat after each addition until smooth. Lastly add the walnuts. Pour into a greased or lightly floured 8x8x2 inch loaf cake tin. Bake in an oven of 350 degs for 50 to 60 mins or until done.

CARROT PUDDING

1 1/2 cups crumbs, 1 tsp shortening or $\frac{1}{2}$ cup fine chopped suet, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ cup grated carrots, 1 tsp baking powder, 1 cup molasses, $\frac{1}{2}$ cup chopped prunes, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup chopped figs or evaporated apples, $\frac{1}{2}$ cup ground nuts, $\frac{1}{2}$ cup lemon.

Throw the crumbs and mix them with the fat. Salt the carrots which have been grated or put through the meat grinder, and add them to the crumbs. Next add the molasses, fruit, nuts, lemon juice and grated rind. Mix all together well and stir in the baking powder. Turn into a well-greased mould and steam for four or five hours. Serve with a raisin sauce.

STEAMED GRAHAM PUDDING

$\frac{1}{2}$ cup ground cracklings, 1 cup molasses, 1 cup sour milk, 2 cups graham flour, $\frac{1}{2}$ cup corn meal, 4 tbsps baking powder, $\frac{1}{2}$ tsp soda, 1 tsp salt, 1 cup seeded raisins, 2 tbsps white flour, 1 tsp of cinnamon, $\frac{1}{2}$ tsp each, mace, cloves all spice, ginger.

Mix and sift the dry ingredients, except the white flour. Add molasses and milk to the cracklings. Combine mixture. Mix white flour and raisins and add to the mixture. Turn into a greased mould. Cover and steam three hours. Serve with caramel or lemon sauce.

TAKE A TIP

1 If you have trouble making light poultry stuffing, try adding a pinch of baking powder. You'll find it especially helpful now that we use potatoes instead of bread.

2 Try roast chicken with an apple and raisin stuffing for a new flavor. Cut three large apples in large chunks and mix with a handful of seedless raisins and 1 tbsp of butter. Stuff and roast chicken in the usual way.

3 Save and clarify meat drippings, place them in a container with an equal amount of cold water. Bring to a boil, remove from stove and cool. The fat will solidify and rise to the top, the impurities will settle on the bottom of the pan. This fat makes good biscuits, pastry, gravies or sauce such as crissade, good for frying too.

4 Surprisingly hot fudge sauce: Melt 2 squares baking chocolate in top of double boiler. Add $\frac{1}{2}$ tsp of salt and 1 cup light syrup. Wind until thickened. Serve warm.

THE LINE-UP

Another line-a-mung. I can't see where it goes. Pray, can you tell me stranger, could it be nylon hose?

Perhaps it's sheets or shortening. Or bread or flour or cheese. White shirts might cause this frenzy. Won't someone tell me, please?

It could be for a movie. That's just a bit risqué. Again it might be bacon. Won't someone kindly say?

I wish you'd look behind me. The gnd's three blacks away. Oh well, it doesn't matter. I need some anyway. — Timmins Daily Press.

QUALIFYING AS SALESPERSON

Young people who are starting in to sell goods in retail stores or elsewhere, sometimes ask what qualities will help them most to win success in this occupation. The answer might be that an alert mind, quickness at figures, constant energy, a bright and cheerful manner, and an effort to learn everything possible about the goods, will be extremely valuable qualities. It they have these traits, the probabilities are very strong that they will do well as salespeople.

Some people have a sort of magnetic friendliness, and it is a great factor in selling goods. The public wants intelligent service, and it appreciates those who can give information about merchandise. It also appreciates those who are prompt and quick and do not make unnecessary delays.

Chronicles of... Ginger Farm

Written especially for The Acton Free Press by OWENHILME P. CLARKE

340 YEAR HIATUS

Last Saturday we all went to the Royal Winter Fair but since we had a few cows of our own at home and since we all wanted to go together, it meant we could not be away too long at a time. So the cows were milked extra early for one night so that we might get down in time for the evening performance. We were in time all right, but that didn't make any difference. There wasn't even standing room for the big show. The next best thing was to trail around from one exhibit to another. We saw all the cows, the bulls and the fat stock. We saw cows with sleek coats and cows with patchwork ways. We saw the baby of the Fair and it appeared quite unimpressed about the interest it had created. And by way of contrast, we saw the faithful old stand-by which had been brought in to provide milk for the pure bred stock. They were, in fact, wet nurses to the bovine aristocracy of the fair and were segregated in an out of the way part of the building where they were not likely to attract too much attention. However, Partner knew they would be there somewhere and went around hunting for them. The contrast between the fancy and the utilitarian types seemed to amuse him more than anything he saw. There were cows of every age and breed. What did it matter. It was only their milk that was required. Apparently no time was wasted in waiting their hair or polishing their horns.

Finally we moved along and visited the Swine and oh my, we thought at first we were coming to a slaughter house. The most blood-curdling shrieks met our ears. But it wasn't as bad as it sounded. Apparently a young pig had shown signs of independent pneumonia and was being given a hypodermic. I am sure it must have been a male pig because no lady would ever have created such an uproar over such a simple matter.

In the sheep building we saw more varieties of sheep than I ever knew existed including the one with the curly horns. And I might add those sheep represented an awful lot of wool.

The dog show was of course a great attraction and Daughter was in her glory among the cocker spaniels. I was more interested in the collies and great Danes. As for Lob, the only exhibit in which he really took an interest was the automobiles, but since there were only about half-a-dozen, it didn't take long to look them over. But he was very useful to have around as he spent most of his time keeping us all in touch with one another. One minute we would be all together and the next thing we knew Bert would be lost and we would later find him absolutely absorbed in watching some speckle of livestock in which he was interested.

Of course the horses were grand. Horses are such magnificent creatures. I doubt if there are many people who do not take an interest in them. I was particularly anxious to see the champions because I had just read a book, "The Foxes of Harrow," in which a palomino saddle horse plays quite a prominent part. Then I saw several teams of day horses in a six-horse tandem hitch. They were really magnificent.

We didn't visit the poultry. Partner and I had seen all the poultry we wanted to for one week, and would again for a good many weeks to come. Neither did we get around to the fish exhibit, because by that time we were getting awfully tired. Incidentally I was afraid seeing the fish might create in me an unhealthy state of envy because, as you know, fish haven't any feet!

Oh, I haven't mentioned the flowers. Of course we saw them, both on our way in and on our way out. But to tell you the truth, I was rather disappointed in them. There were, of course, gorgeous flowers of all descriptions, but I have seen displays I liked better. To me, there didn't seem enough green to offset the mass and color of the multiple blooms—except in the rose section. They were grand. Then again, the place was so crowded it was almost impossible to see anything for people.

When the "Royal" comes round again, I hope the management will see fit to tell us when and where reserved tickets may be obtained. It would certainly help a lot. I haven't seen one advertisement that gives any information at all on that important matter. We would have had such a good time if we could only have had a seat on the grandstand.

STRAUGHTON, Sussex, England (CP)—St. Mary's Church here had its first double wedding since 1675 when two sisters became September brides.

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