Of Interest to Women

THE MIXING BOWL

by Anne Allan

Hello Homemakers! When a long absent commodity finds its way back on the grocers' shelves, it receives an enthusiastic welcome.

So it is not surprising that with the appearance of rice, homemakers are writing to us for ways to use it. Some find the price high and want to know ways to use it wisely. Others have thrown away pre-war rice recipes.

To-day, therefore, we refresh your memory with rice recipes for soup, main course or dessert. Rice is a starchy food which should be cooked in plenty of hot liquid quickly. To prevent rice forming a sticky mass during cooking, sprinkle rice slowly into rapidly boiling water. Cook without a cover, keeping the food constantly boiling until rice is soft (about 40 mins.) then drain and pour a cup of cold water through the rice in a sieve and place in a partially covered dish in a warm place before serving.

RICE SOUP

For each quart of brown or white stock, use 2 tbsp. rice. Soak one half hour in enough stock or water to cover it. Bring remainder of stock to simmering point. Add soaked rice and simmer in closed saucepan one half hour.

CURRIED RICE

1 cup rice, 2 tbsps. fat, 1 tsp. chopped onion, 2½ cups boiling water, 1 to 2 tbsps. curry powder, 2 tbsps. salt, ¼ tsp. pepper.

Wash the rice well. Place fat and onion in a stew-pan and cook them until the onion is yellow, add the rice and stir the whole over a hot element for five minutes. Draw the pan off the heat, season with the curry powder, salt and pepper, stir well and pour in the boiling water. Cover the stew-pan and boil rapidly for ten minutes, then cook very slowly for 40 minutes.

Curried rice is appropriate with any kind of meat dish that has been prepared with a sauce.

RICE CROWN WITH APRICOTS

Cook rice in milk and put in a buttered ring mold. When cool turn into a fruit dish. Cook dried apricots and place halves around the top of the crown. Strain the remainder of the fruit through a fine sieve and pour in the hollow of the crown. If this dish is desired hot, put the mold in the oven for a few minutes before trimming it with the apricots.

RICE MUFFINS

¼ cup sugar, ¾ cup boiled rice, 1 egg, 2 tbsps. shortening, 1 cup milk, 5 tsps. baking powder, 2¼ cups flour, 1 tsp. salt.

Mix sugar, boiled rice, egg, melted shortening and milk. Sift baking powder, salt and flour together, and add. Bake in greased muffin pans in electric oven (400 degs. to 425 degs.) for 30 mins.

CREAMY RICE PUDDING

3 tbsps. rice, 2 tbsp. sugar, 1 quart milk, ½ tsp. salt, ½ tsp. cinnamon or nutmeg.

Wash the rice thoroughly, add the other ingredients and pour into a greased baking dish. Bake from 1½ to 2 hours in electric oven (250 degs. to 300 degs.) stirring several times. The mixture should not boil.

This is the old fashioned creamy pudding which has such a delicious flavor because of the long slow cooking. One half cup of raisins may be added if desired. Serve hot or cold.

TAKE A TIP

1. To make broiled cube steaks, you can use either round steak or tenderloin cut into individual serving pieces. To tenderize it, pound each piece with a wooden mallet or potato masher. Preheat the broiling element. Place steak on lightly greased rack of broiling pan two inches below the hot element. Brown for 10 mins., then turn and broil on other side. Sprinkle with salt and pepper and serve.

2. Meat sandwiches are attractive. Cut canned meat in thick slices, spread one side with prepared mustard or chili sauce. Whip mashed potatoes with milk and put in between slices of meat. Heat in a covered casserole.

3. A souffle can be made on top of the stove. Put 2 squares chocolate with 1 cup milk in top of double boiler. Cook over boiling water until chocolate melts; beat until smooth with egg beater; add ¼ cup sugar, dash of salt, 1 tsp. vanilla and 3 unbeaten eggs. Beat vigorously one minute. Cover and cook 20 minutes without peeping. Remove from electric element. Serve warm with cream or milk.

4. February salad: mix 2 cups shredded carrots, 1 small minced onion and 2 cups diced apples. Mix with salad dressing just before serving. Sprinkle with paprika.

STOCK OF FUNNY STORIES

A stock of funny stories is said to be a great asset for a public speaker. It also helps a person along greatly in private conversation. Some speakers and some people in ordinary talk may tell the same stories to their audiences or listeners too many times which is not so good.

The remedy for that would seem to be to keep getting some new stories, and fresh ones are being printed every day in newspapers and magazines. Collections of them can be purchased for a small sum. The speaker who can introduce his remarks by an appropriate bit of humor wins the attention and sympathy of his hearers from the start. The ability to tell good stories helps to make a person popular, and people enjoy such a person's society.

Chronicles of Ginger Farm

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

Here is one for the record! A farmer near here bought a cow a "springer". She was to arrive at her new home the next day that is, on a Saturday. However, blocked roads and other adverse weather conditions decreed otherwise. The cow, as if determined to make the best of familiar surroundings, on Sunday produced a calf. Mother and child were reported fine. Tuesday morning the cow and calf were loaded on a truck and delivered at their new home. Everything seemed to be quite normal but on Wednesday morning when the farmer went out to the barn he found not one calf but two! Not twin calves, but two calves — with three days in between! And all are reported doing well.

And here is the conclusion of two other little stories, the beginning of which I told you a few weeks ago. Shortly after Christmas, if you remember, I sent a good, warm coat away to a friend of mine in England, because I knew it was urgently needed and that she had no coupons with which to get one. It wasn't a case of money in England money is of less importance these days than coupons. Well, the other day I received a letter of thanks, and believe me, that letter was all I wanted just to know the coat, and a few other wearables that I sent along with it, had reached their destination, and in time to give a little extra warmth and comfort to the wearer in this worst of all winters that is adding so much to the hardships of our friends in Britain.

I hope you will not misunderstand my motive in telling you about this— I don't usually go out of my way to advertise the fact when I give something away but in this case, I thought my telling you might give other folk similar ideas. If we could only realise the desperate need of our friends in the Old Country I am sure we would all try to do more to help them. It makes Partner and I just about sick to think of conditions over there although we realize that to be gloomy won't help anybody. It is a time for action not brooding. "Pity without relief, is like mustard without beef."

And now for the conclusion of my second story. Because of some awful tea we bought I wrote a letter about it to the tea company's head office. Remember? Well, that letter was very courteously received, as I hoped it would be. It agreed that the tea was definitely off flavor, although the company was at a loss to know why. Stocks of the tea were being recalled from the store where ours had been purchased and to compensate for our loss, they sent us two half-pound packets of tea inside two nice little canisters. We liked that gesture because we hadn't asked for anything at all. It looked as if the company was really anxious to please the buying public. Apropos of that I read the other day that the seller's market is definitely over; and it will be a buyer's market from now on.

That sounds like good news but I still think it depends on the general public. As long as we fall over ourselves to get what we want, regardless of price and quality, merchandise isn't likely to improve very much. I wish someone would tell me why bananas are not like they used to be. So often they look half-green on the outside and yet are sometimes half rotten in the middle. Ripe, full-flavored bananas seem to be a thing of the past. Again I ask "Why?"

Farmers, of course, are naturally interested in the latest jump in wheat prices. On the surface it looks pretty good. In fact Partner lost no time in considering what he would do with the little bit of wheat that we have left over and which we were holding for feed purposes. He decided that it would be to his advantage to sell the wheat and feed more laying mash and mixed grain to the hens. I am afraid he didn't get as far as thinking in terms of what was best for the grain market because that would be silly the amount we have would just about equal one kernel of wheat in an elevator. However, next day we needed some laying mash and what do you know? It had jumped ten cents a hundred! So there you are what you make on the swings you lose on the roundabouts.

An increase in the price of wheat naturally means an increase in the cost of feeding hens and that should mean an increase in the price of eggs. Oh boy, I guess I had better duck before our city readers come after me!

Nature is wonderful. A million years ago she didn't know we were going to wear glasses, yet look at the way she has placed our ears!

A Business of My Own

That's the theme of a little booklet for veterans which has just been issued by the Bank of Montreal. It is called "What's the score on these veterans' loans?" and is about the new Veterans' Business and Professional Loans Act. In it the bank answers, in the straightforward words of one of their managers, a series of questions put by a veteran who wants to know "the score" for himself and for his friends. Copies are, we understand, freely available at the local office of the bank.

There has been a certain amount of doubt and misapprehension as to what the Veterans' Loans Act would enable banks to do in the way of making loans to veterans who have started, or who wish to start, a business of their own. An unfortunate delay in the supplying of the government's printed forms and details of the regulations did not help matters.

Now the Bank of Montreal has brought out this attractive little volume which really answers the question put on its cover. It dispels, too, any idea that the bank is less than enthusiastic about advancing money under the terms of the act.

Running through the foreword and the answers to the veteran's questions is a wholehearted endorsement of the widespread desire for "a business of my own." But the bank does not hesitate to impress veterans with the fact that they must have a sound business proposition. With this we agree. Besides their money, veterans are investing their time, effort, and their very future in these new businesses and the government and the banks would not be serving these citizens well if they assisted in ventures which had no reasonable chance of success.

A long list of businesses and professions in which the Bank of Montreal has been assisting veterans "ever since the first veterans got back into civies" is a veritable directory of what may constitute a sound business proposition for the ambitious veteran. We trust the omission of "newspaper publishing" does not have any special significance and are consoled by the inclusion of "printing business."

Soon after VJ-day this same bank brought out a valuable little book for veterans called "Getting off on the right foot." The sequel just published might well have been called "Standing on your own feet." At any rate it quite lives up to its predecessor and will, we think, make worthwhile reading for those many veterans whose ambition is "a business of my own."

Don't guess, be sure you are right and then go ahead.

Some men fear responsibility more than they fear hunger.

Wide Selection —Big Stock

BOOKS— A splendid range of all the most recent books.

OFFICE SUPPLIES— Pens, Pencils, Memo Pads, Blank Ruled Forms and many of the most used supplies.

WALLPAPER— One of the finest showings and largest stock of any store in Western Ontario. You'll get wide choice from our big stock.

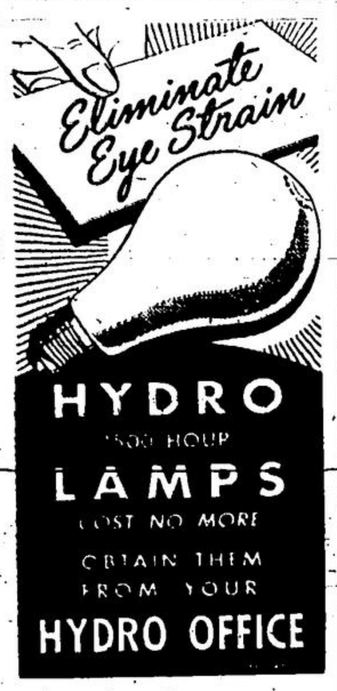
STATIONERY— And innumerable items. Gift Cards, etc.

You'll find it at

CHAPPLE'S BOOKSTORE

125 Wyndham St., Guelph

ANGUS KENNEDY Proprietor



More . . . STRAWBERRY PROFITS WITH VIGORO

Experience is proving that it pays the grower well to feed strawberries with Vigoro Commercial Grower. Increased yield, early maturity, full flavor, and excellent shipping quality are a few of the advantages many growers are attributing to Vigoro Commercial Grower. These are advantages that spell EXTRA profit. Investigate!

A PRODUCT OF SWIFT

"SALADA" TEA BAGS

No waste

Lawnmowers - Oil Heaters

If you are in need of a New Lawn Mower, place your order early while they last. We have a limited number to dispose of. Owing to Steel Shortage, Mowers are likely to be in short supply.

We have a Small and a Medium Oil Heater in stock. Get in touch with us for quick delivery. If interested, also 6 Brooder Oil Stoves just arrived. First here, first served. These are in very short supply, so are Electric Brooders. So please be advised accordingly.

Milton District Co-operative.

PHONE 127 — MILTON

Better Care Makes Beautiful Hair

Kendrick's Hairdressing

FOR APPOINTMENTS PHONE 274 — ACTON

MACHINE MACHINELESS COLD WAVE

PERMANENTS

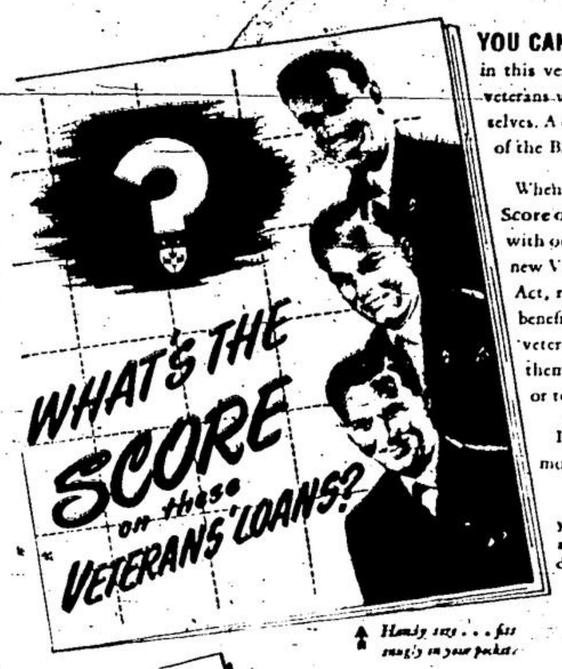
Priced to Suit Your Pocketbook

Solutions Blended to Suit Your Hair

COURTEOUS AND EXPERIENCED SERVICE

We Invite Your Patronage

Can I get started in A BUSINESS OF MY OWN?



YOU CAN FIND THE ANSWER to that one in this very booklet. We have published it for veterans who have the urge to start up for themselves. A copy is yours for the asking at any branch of the Bank of Montreal.

When you call for your copy of "What's the Score on these Veterans' Loans?", have a word with our manager. He knows the details of the new Veterans' Business and Professional Loans Act, recently passed by Parliament for your benefit, and he is anxious to help go ahead veterans who want to start in business for themselves, to improve their present set-up, or to go into partnership with a friend.

If your proposition is sound, there's money for you at the B of M.

Remember, when you ask for a loan at the B of M, you do not ask a favour.

"MY BANK" TO A MILLION CANADIANS B of M

Handy way . . . for money in your pocket.

BANK OF MONTREAL

working with Canadians in every walk of life since 1817

Acton Branch: W. H. CLAYTON, Manager

Another FREE booklet for Veterans . . . "Getting Off On The Right Foot" is a booklet we published shortly after VJ-Day to help ex-servicemen in their rehabilitation problems. Thousands of veterans have been glad they read it. If you would like a copy, ask for one when you get "What's the Score on these Veterans' Loans?"