

Of Interest to Women



Hello-Homemakers! "Cook" and be cool with a refrigerator! Take short cuts to cool summer cooking by storing in your refrigerator an adequate supply of crisp vegetables and flavorful fruits, chilled fruit juices and even dough and batter to be baked on short notice. Frozen desserts and gelatin dishes are extremely popular and for this reason the refrigerator is taking its rightful place in the kitchen along side the range. We think your family will enthusiastically demand entrees when you serve the following well-tested recipes.

VANILLA ICE CREAM

1 1/2 cups top milk
2 eggs
1/4 cup sugar
1 tbs. cornstarch
1/4 tsp. salt
1/2 pint (1 cup) cream
2 tps. vanilla
Scald milk. Beat egg yolks, adding sugar and cornstarch. Combine with hot milk and cook over water 10 to 20 minutes, stirring occasionally. Cool. Beat egg whites until stiff. Add salt and fold into custard; add vanilla. Pour into tray and freeze in a heavy wash. Remove from electric refrigerator and beat until fluffy. Fold in whipped cream and return to freezing tray to finish freezing.

VARIATIONS

Peach Ice Cream: Flavor vanilla ice cream with 1/2 tsp. vanilla and 1/2 tsp. almond extract, and add 1 1/2 cups mashed and sweetened peaches when folding in whipping cream.
Peanut Brittle Ice Cream: Add 1/4 to 1/2 cup crushed (rolled) peanut brittle to vanilla ice cream when folding in whipped cream.
Macaroni Bisque: Flavor vanilla ice cream with sherry flavoring and add 1/2 cup almond macaroni crumbs when folding in whipping cream.

ORANGE FLUFF

3/4 cup granulated sugar
Two-thirds cup cold water
grated rind of two oranges
1 cup orange juice
1/2 tsp. granulated gelatin
1 tbs. cold water
2 cups whipping cream
Cook together the sugar and the two-thirds cup cold water in a saucepan on low heat until a little of the mixture dropped in cold water forms a soft ball. Remove from the heat and add the grated orange rind, 1/2 cup orange juice, and the gelatin which has been sprinkled over 1 tbs. of the cold water. Cool thoroughly. Whip the

cream with a hand beater or an electric mixer at high speed until stiff, then add the orange mixture. Pour 3/4 cup orange juice into the bottom of a freezing tray of a refrigerator. Pour the orange cream mixture on top and freeze without stirring until set. Serves 6 to 8.

REFRIGERATOR ROLLS

1 cup boiling water
1 cup shortening
1/2 cup sugar
1 1/2 cups bran
1 1/4 tps. salt
2 eggs
2 cakes compressed yeast
1 cup lukewarm water
7 to 8 cups flour
Pour boiling water over the shortening and stir until melted. Add sugar, bran and salt and mix well. When cool add beaten eggs, yeast cakes dissolved in the lukewarm water. Add flour and knead until soft and smooth. Put dough into a bowl and spread with a little melted shortening and cover with wax paper. Set the refrigerator until ready to use. Cut off small amounts of the dough and shape in balls and place in greased muffin pan. Cover and let rise in a warm place until double in bulk, about 1 hour. Bake in an oven at 400 deg. for about 20 minutes. Makes 3 1/2 dozen rolls.

TAKE A TIP

1. Wet the bottom of freezing tray containing cream mix to make freezing quicker.
2. Beat the ice cream mix as soon as it is frozen to a mush; then return to refrigerator.
3. Excessive sugar or syrup prevents freezing.
4. If the refrigerator needs defrosting freezing will be slow.
5. If ice cubes have an unpleasant taste the trays and freezing unit should be thoroughly cleaned. Lemons and oranges should be placed lower in the cabinet if the aroma is of the oily citric nature.
6. As soon as the ice mixture is frozen from, move the indicator half way back to normal.

BEAM TRANSMITTER FOR TELEVISION

Up till now it was only possible to use television over comparatively short distances, perfect reception being ensured within a radius of about 25 miles, although exception occurred in case of distances of 100 miles or more. United Kingdom experts have now perfected a system of "beam transmission" which, for the time being, is being kept secret but which in the opinion of scientists, will ensure for Britain's television a lead over the rest of the world for many years to come. Television programs, broadcast from London will be received and re-transmitted from relay stations. The impressive feature of this system is that these stations are 100% automatic operating without any staff, thanks to a number of inventions which render the system workable. It will be possible hereby to make the London television program available to the entire population of the United Kingdom.

Railway, bus lines and steamship lines are once more announcing reduced rates to the Canadian National Exhibition this year from Aug. 22nd to Sept. 6th.

Chronicles of . . . Ginger Farm

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

Something seems to tell me that this is summer. At any rate it is the time of heat and haying, sudden storms and summer visitors—but not necessarily related—and times when everything seems to happen at once.

Saturday for instance: The men were working like fury trying to clear a big field of hay before threatening storms could stop them or the close of the day bring a normal end to field and barn activities. And between them they did it. Partner took over the chores while the boys stayed out in the field. One load they brought in

just about half the quantity. I was sure the wagon would never go into the barn or that John would be decapitated in the process. The load layed crazily on the rough ground and as it approached the barn I stood watching. John crouched lower and lower, the horses nudged their way into the barn, the beam over the doorway caught the top of the load until it pushed a few forkfuls of hay back and back and finally over the end of the rack. Except for that the load did go into the barn. Having reassured myself of that point, I moved "the Greening" out of the sun into the garage. Maybe my mind was on the load, or maybe it was the heat, anyway when I wanted to go to town a couple of hours later I found the ignition still on and the battery worse than useless. I thought to myself: "Well, that's something for Bob to deal with—and will he be mad!" After supper I told him the worst—and he wasn't mad at all. In fact he took the opportunity, to do a little experimenting. Instead of towing the car or getting a store battery, he jacked one wheel up and then turned the wheel just as he does the fly wheel on the tractor—and presto, away went the motor as slick as you please.

Then came Sunday. Both the boys expected to be away most of the day and as Partner and I were not looking for any visitors we intended to make the most of a quiet day and rest up a bit. Incidentally there wasn't too much to eat in the house because in humid weather I try to keep perishable food supplies down to a minimum rather than have them spoil. Of course you have guessed what happened! Yes, we had visitors all right—visitors from a distance—for dinner, afternoon tea and supper. But I don't think they starved. On a farm there is always something one can rustle up a meal with in a hurry, but until one has thought it out one does have a few bad moments! And believe me, short rations notwithstanding, we were pleased to see our visitors.

Then came Monday. Carpenters were here first thing in the morning to repair the hayrack track. Partner left the boys to help with the job while he went out to mow. While all the men were thus occupied, a truck came along to pick up a veal calf we wanted to have butchered for the locker; then along came another truck for 150 veal calves that were going to market and of course each time I had to hunt a man to handle the calves. Sometime during the morning John came to the house, looking for bolts in a box at the barn he had disturbed a bee's nest. By the look of John's arm, one bee had shown active resentment, the others were buzzing around angrily just near the driveway in the barn where the horses take their load. As everyone knows bees and horses in a barn don't make good companions. I fixed up Johnny and then after I had given the bees time to quiet down a bit I fixed them too. Think heaven for DDT! It can sure save a lot of work and misery on a job like that.

Back to the house and my baking; at least that's what I thought. But no, the phone rang and a Jewish gentleman asked if the chickens were ready that I had promised him. That was the last straw. "No," I answered, and probably I was a little short—"It is too hot to create chickens today."

Well, I did eventually get four pies baked and my meat and vegetables cooked, but by dinner time I was certainly too hot and tired to help eat them. But that didn't matter, the men were fed and that was all I cared. Now I am looking forward to our four o'clock tea, that's what I enjoy more than any of the regular meals. The kettle is on and while I am waiting I am writing this by an open window looking on to the hayfield. There is a lovely fresh breeze coming this way and I am hoping my men are getting the benefit of it too. The chickens are having their siesta under the shade of trees and shrubs; even the robins are waiting until the sun goes down before raiding the cherry trees.

The news says: "Hot again to-morrow"—oh-oh—and to-morrow my sister-in-law is coming to stay!

OAKVILLE

The Oakville Citizens' Band gave a concert at Lakeside Park on Sunday afternoon.

Dr. D. S. Kohler is the name of Oakville's newest doctor. She is, as far as is known, the first woman doctor ever to practice in this town.

More than three hundred members of the Canadian Legion from points in Central and Western Ontario assembled in Oakville on Sunday.

Mr. W. S. Blake, formerly headmaster of Warwick Academy, Bermuda, has arrived in Oakville to assume his duties as principal of the Oakville High School.

A spacious memorial garden honoring the memory of the late Rev. Herbert S. Lovering will soon beautify the north-east corner of the Dundas Highway and the Sixth Line in Trafalgar Township. Mr. Lovering served the Trafalgar pastoral charge of the United Church of Canada for twelve years until his death a few months ago and was greatly loved by his people.—Record-Star.

GEORGETOWN

On Monday, Georgetown again becomes a two-bank town when the Royal Bank of Canada opens a new branch in the former Municipal Building on Main Street.

If the Ontario Municipal Board approves the issuing of \$30,000 in debentures, Georgetown Arena will have artificial ice. Council passed a resolution to this effect on Monday night.

Constable James A. McNiven of Milton is in town for six weeks as a relieving officer while members of the Provincial Police detachment are on vacation.

Georgetown Council has asked officials of Gray Coach Line to meet with Council and discuss re-routing their buses along Main Street. The local agency at Long's Confectionery was closed last Saturday and buses re-routed along No. 7 Highway, stopping at corners for pick-ups. This action by the bus company followed a request by Council asking for the re-routing.—Herald.

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June 20th—John J. Veroba
of Lampman, Sask., applied to the
Bank of Montreal for a loan of \$2,000
to purchase a threshing combine. His
proposition was sound . . . and the loan was made.

John Veroba's new machine was delivered on June 25th.
Ten days later, with his own crops still four weeks from
harvesting, he set out for Sharon Springs, Kansas. With his
new combine he worked for the farmers there and in the
neighbouring communities for one month to the day.

In the meantime his own crops were ripening. Early in
August he turned northward to Lampman, and on his
arrival, August 11th, immediately remitted to us the full
\$2,000 he had borrowed. His work had given him back the
entire purchase price of his combine!

The total interest charge was \$12.60. So pleased was this
customer to possess his own combine free of all debt, and to
commence his own harvesting with a happy and easy
mind, that he wished to pay the Bank of Montreal a bonus
to mark his appreciation.

The Bank, of course, declined the bonus, but is gladly
accepting the expression of John Veroba's thanks in the
form of his permission to tell his story in this advertisement.

This case is typical of the assistance which the Bank of
Montreal is extending to go-ahead farmers and demonstrates
how it makes true its promise: "When you ask for a loan
at the B of M, you do not ask a favour."

If you need money, see your nearest
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our farm loan folder: "Quiz for a Go-
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