

Of Interest to Women



Hello Homemakers! Honorable mention should be made of the genius of home aids. Ever since we toured the Christmas merchandise mart, we have been excited about the many new time-saving gadgets. Here are some worthwhile gifts for the homemaker:

A wonder clothesline: No clothespins and no clothesline prop are needed with this new galvanized wire clothesline. The four strand-wire, on a pulley arrangement, has a spreader which separates the wires. The clothes can be fitted into grooves as you move the wire outward and the spreader holds them thus until it is pulled in again to a "tripper" starting point.

Improved paper dishcloths: Easy to wring out and use again are parchment cloths. The paper is perforated which helps to pick up the little pieces.

Hungry for kitchen tools: A wall rack which can be put on the wall near the range is simple and the new ones are very attractive. When in position, the rack forms a curve allowing the tools to hang freely without marring the wall. It comes complete with a set of tools including an egg turner, fork, spoon, masher, ladle and spatula.

Useful beater: Remember the old fashioned pinno wire whip. Well, it's on the market in an improved style. We like it because you can beat eggs with one hand as you gradually add sugar or milk.

Fabric gifts: Print or chintz aprons; bags for household purposes such as garments, laundry, shoes and dustpan are smart. From a yard of cotton material you can make unusual toys for wee folk.

Christmas goodies as gifts need not be too expensive and are always welcome. You can use economical substitutes to advantage if you consider such ingredients as mincemeat, whole bran, oatmeal, chocolate or brown sugar.

REFRIGERATOR MINCEMEAT COOKIES

1 cup butter, 1 cup brown sugar, 1 cup corn syrup, 2 eggs, 2½ cups flour, 1½ tsp. cream of tartar, ½ tsp. soda, 1½ cups mincemeat, ½ cup nuts, 1 tsp. salt.

Cream butter; add brown sugar and eggs (slightly beaten). Stir in flour that has been sifted with soda, salt and cream of tartar. Add mincemeat and nuts and more flour if necessary.

Shape into rolls and wrap in waxed paper. Allow to stand overnight in refrigerator. Slice with a sharp knife and place on greased baking sheet. Bake in electric oven at 375 degrees for 8-10 mins.

BRAN BROWNIES

1 cup butter, 1 cup sugar, 2 eggs, 2 oz. unsweetened chocolate, ½ cup whole bran, 1 cup chopped nuts, ½ cup flour, ¼ tsp. salt and 1 tsp. vanilla.

Cream butter, sugar and eggs. Add melted chocolate and rest of ingredients. Sprinkle with nuts. Bake in a greased pan 8" x 8" at 350 degrees in electric oven for 45 mins. Cut in squares.

SHORTBREAD COOKIES

½ lb. butter, 2 cups sifted rice flour, two thirds cup lightly packed brown sugar or ¼ cup fruit sugar.

Cream butter and gradually blend in your choice of sugar; cream very well. Add the flour, a third at a time and combine thoroughly after each addition. If flour becomes difficult to work in with a spoon, use the hands. Turn dough onto a lightly floured baking board and knead in additional flour until cracks appear on the surface of the dough—avoid working in any more flour than will bring the dough to the cracking point. Pat and roll dough to about ¼-inch thickness; using a floured knife, cut dough, using a small cookie cutter. Cookies may be decorated with a piece of cherry or nutmeat, before baking; or simply prick the tops with the tines of a fork. Bake in an electric oven, 275 degrees, about 40 minutes until cookies are set.

ROCK COOKIES

1 cup brown sugar, two thirds cup melted butter or shortening, ½ tsp. soda dissolved in 1 tsp. hot water, 2 eggs, 2 cups general purpose flour, 1½ cups each, raisins, dates and nuts, ½ tsp. nutmeg, ¼ tsp. salt, 1 tsp. vanilla.

Beat the eggs, add the sugar and continue beating. Add the vanilla. Add sifted dry ingredients and the soda dissolved in the hot water. Add the melted shortening and the floured fruit and nuts. Drop by spoonfuls on a greased cookie sheet and bake 20 mins. in a 350 degree electric oven. Yield approximately 60 cookies.

Chronicles of . . . Ginger Farm

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

So—it's here at last—cold, stormy weather—and how much we would like to know if it is here to stay. We would know then what to do about a number of things. Whether to shut up the pullets for good, and whether the cows should be stabled—they have all been running out so far in the hope that we might cut down a little on the feed bill. Oh, that feed bill! Four bags of laying mash that cost \$10.80 in September is now \$15, and fattening mash that used to be \$2.50 now costs us \$4 per hundred. And yet the price of eggs and chickens has dropped. Dairy concentrate, without a doubt is correspondingly high but so far we haven't bought any. Buying concentrate, supposedly, increases the milk flow, but then what a farmer gets for the extra milk is used up paying for the concentrate. The same applies to poultry and poultry feed. How long farmers can continue to rob Peter to pay Paul is questionable. Rumour has it that milk is due for another price increase. We would rather see the price of milk stay where it is and some of the things we have to buy go down.

How long families with small fixed incomes can stand the high cost of living is something we are all wondering. However, I read the other day that according to statistics we have just about reached the saturation point. I don't pretend to know much about it but I like that expression—"the saturation point." It sounds as if a huge, dry sponge had been thrown into our economic set-up and was absorbing the life-blood of the nation. But now if the saturation point has been reached, or nearly so, then a change must come and it would seem that the sponge must be squeezed to release to the public some of that same life-blood that has been so readily absorbed.

Which is worse, I wonder, austerity or inflation? An austerity program such as Britain is experiencing to-day is hard on everyone—but yet that same fact creates a common bond of sympathy. People have a way of realizing that many have troubles greater than their own and they set about trying to help each other if they can.

Inflation produces inequality and discontent. Those who already have much, get more; those with little, get less—and if there is a surer way to breed discontent I have yet to meet it. There is also distrust, jealousy, and certainly a great deal of ignorance concerning the various types of wage earners. Farmers lost patience with striking industrialists; wage earners have an idea farmers are sitting pretty, living off the fat of the land with little or no expense. White collar men consider their inadequate salary—at least, to them—and figure they would be better off laying bricks. Store keepers, builders and plumbers grumble at the high cost of trucking; truckers complain at what they must pay for tires, licence, insurance, repairs and labor.

And housewives—well, there is no limit to their budget worries. However, no more sugar rationing certainly gives us a wonderful break. I have a feeling it won't please the bakers quite so well.

No one has really suffered under sugar rationing but without it house-keeping is certainly going to be a lot easier. Home-made brown sugar syrup comes in very handy at times, and is much cheaper than corn syrup. Poured hot over stale sponge cake or rice pudding you have a dessert that children love. And of course it will take the place of the more expensive maple syrup to serve with pancakes. Fudge also is now a possibility instead of eight-cent chocolate bars. Incidentally what could be better for packing in boxes for Britain than home-made candy?

And speaking of boxes for Britain I had a grand little job passed on to me last week. It was to deliver 17 boxes for Britain to Tamblin's drug store. Twelve were from our own W.I., four from a small country district, and one from a private party. The manager of the store nearly dropped when I told him how many there were to bring out from the car. Of course you all know these boxes were in answer to an appeal from Mrs. Kate Aitkin, broadcasting for Tamblin's stores.

TELEVISION FOR LONDON CINEMAS

Cinema (large-screen) television is to begin in London this autumn according to a recent statement by Mr. J. Arthur Rank. Mr. Rank, who is head of the biggest film group in the United Kingdom, said that a start would be made with five or six West End movie houses.

Which Way, Germany?

It is hard for us in Canada to understand fully what goes on in Europe. The physical, mental and moral breakdown needs to be seen to be realized. Speaking recently at the European Assembly for Moral Re-orientation at Caux, Switzerland, Peter Van Aubel, general secretary of the League of German Cities said that this winter in Germany there would be "more open graves than we have coffins."

In view of this desperate physical and ideological situation, the attendance of a German delegation of more than 100 at this only non-communist ideological training centre in Europe, is extremely significant. It may well determine which way Germany goes.

This idea has been expressed by those Germans who have already and keen at the Assembly. Many of these, having spent years in Nazi prison camps, have found at Caux personal and international reconciliation. Above all they have found new hope.

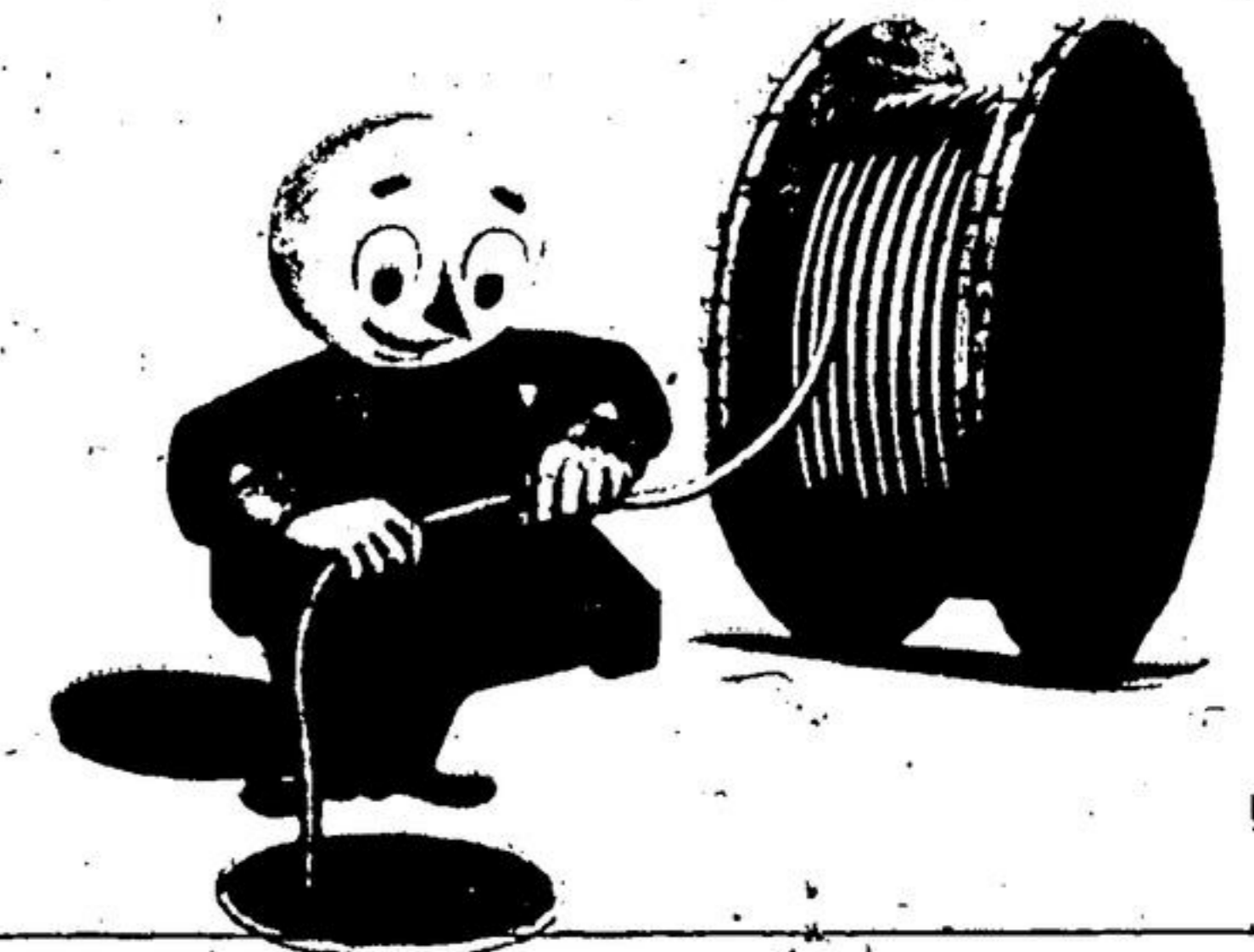
H. Vockel, former member of the Reichstag, who had been imprisoned by Hitler, said that at Caux he had found the "beginning of the end of the old world of concentration camps and tyranny and the birth of a new world through new men."

Another speaker, Dr. Rudolf Pechel, editor of "Berlin Deutsche Rundschau", in spite of the fact that he had also been imprisoned by the Nazis, accepted the full blame for all that Germany had done, said that his country must learn to "serve in the background, not in bitterness or in false glamor. Let us remember," he said, "not only our own needs but the needs of others."

In a recent article the New York Times summed up the significance of this German delegation at Caux: "New hope for the moral and spiritual regeneration of the German people is held out to the world and to the Germans themselves by the Moral Re-orientation movement, as a result of its experience during the summer long conference at Caux."

FITNESS AN OBLIGATION

Ill-health, when it is available, is anti-social, declare health authorities. Officials of the Department of National Health and Welfare point out that health isn't a personal matter. Since it influences not only personality, but work and living routine, it is of vital concern to relatives and friends, and thus a community matter. It is, therefore, a public duty to fight sickness.



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