

# Of Interest to Women



Hello, Homemakers! Enough time to prepare for the holiday table is the quarry of many homemakers to-day. Every year there seems to be more functions to attend, especially at this season, not only the women's organizations but the children's concerts, father's office parties and the numerous Christmas endeavors.

It therefore behooves us to prepare something simple yet festive for our home gatherings. We believe that our basic recipes with variations may be the answer to your number one problem this week.

**BUTTERMILK COOKIES**  
1 cup brown sugar, 1/2 cup shortening, 1 egg well beaten, 1/2 cup buttermilk, two and one eighth cups sifted cake flour, 1/2 tsp. salt, 1/4 tsp. soda, 1/4 tsp. cinnamon.  
Cream brown sugar and shortening, add beaten egg. Sift dry ingredients and add alternately with buttermilk to creamed mixture. Drop from teaspoon on greased cookie sheet. Bake in electric oven at 375 degrees about 12 mins.  
Cocoanut Cookies: Add 1/2 cup shredded cocoanut and 1 tsp. grated orange rind and 1 tsp. lemon rind.

**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

**Decorated Cookies:** Use basic recipe and after cookies are in pan, decorate in one of the following ways: Flatten with spatula and place on centre of each, blanched almond, raisin, pieces of peel or sesame seeds.

**BASIC BAKING POWDER BISCUITS**  
2 cups (all purpose) flour, 1 tsp. salt, seven eighths cup milk, 4 tsp. baking powder, 2 tbsps. shortening.  
Sift dry ingredients twice. Cut in the shortening with pastry blender. Sprinkle in the milk and toss into a dough mixture with wooden spoon. (Use more milk if necessary.)  
Place the dough on floured board, pat or roll lightly to about 1 inch thickness. Cut it with a biscuit cutter, dipping the cutter into flour to keep it from sticking. Bake on a lightly floured pan in a hot electric oven at 450 degrees for 12 minutes.

**Cheese Biscuits:** Cut 1/2 cup grated cheese into dough.  
**Cranberry Biscuits:** Add 2 tbsps. sugar to dry ingredients. Cut 1/2 cup chopped raw cranberries into the dough. Raisin Biscuits: Fold 1/4 cup raisins into mixture after shortening is cut in.

**Nut biscuits:** Add 1/2 cup chopped nuts to mixture after shortening is cut in.

**BASIC PASTRY RECIPE**  
1 1/2 cups flour (pastry), 1/2 tsp. salt, 1/2 cup shortening, 4 tbsps. cold water.  
Sift the flour with salt and work the shortening into it with pastry mixer. (When shortening is mixed evenly, the mix. looks like coarse oatmeal). Sprinkle in the cold water, tossing flour into dough. Pat lightly into a ball, wrap in wax paper and chill in refrigerator for half hour. Roll out lightly on a floured board to a third inch thickness in a circular fashion. Fold in half and lift to pie plate. Press gently onto pie plate. Cut down around the edge. This makes one 9-inch double crust.

**Orange Pastry:** Use orange juice in place of water, adding a little grated orange rind.  
**Nut Pastry:** Add 1/4 cup finely chopped nuts to flour mixture.  
**Cheese Pastry:** Add 1/2 cup finely grated cheese to flour mixture.

**TAKE A TIP**  
1. If you use gumdrops for variation in cookies, cut and mix in the dough because these gelatin candies will harden in a moderate temperature oven.  
2. If your cookie sheet has become black, place the pan of cookies on top of the jelly roll pan to deflect the heat and prevent the cookies burning on the bottom.  
3. If you use pastry flour for baking powder biscuits, you may require 1 cup of milk to make a soft dough.  
4. The basic pastry dough recipe may be used for making tart shells.

"Plan each day as if you were to live forever!"  
"Live each day as if it were to be your last."

## Chronicles of... Ginger Farm

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

How many seasons in a year? Did you say four? I think there are five—spring, summer, autumn, winter—and Christmas! Don't you think that is right? And don't you think it is wonderful to have Christmas come right in the middle of what is often the longest and dreariest season of the year—a season within a season, as it were. A season with weeks and weeks and wintry weather with more darkness than light; days of blizzards followed by blankets of snow; sleet, rain and frost—and then more snow. But then in the middle of this austere weather, and just as we are getting terribly fed up even at the thought of it, along comes Christmas with all its color and story; with its beautiful traditions and spirit of goodwill; and, if we are wise, we forget all about the elements, and set our hearts a-singing.

~~away from home, who lets the weather worry them anyway?~~  
We say, "Aw, shucks, I'm going home no matter what." ~~And we are among the stay-at-homes we look forward to our folks coming for the Yuletide season; we work and bake and scheme; we trim the tree and wrap the presents, and, although just about tired enough to drop, we greet everyone with a cheery, "Happy Christmas!"~~

And have you ever noticed, friends, that with every Christmas greeting that we give, some part of it comes back to ourselves. We just can't go around wishing other people happiness without sharing in it, too.

And another thought: Just as we welcome Christmas in the middle of winter, isn't it also possible to experience an even greater sense of gladness when we remember that in this troubled world, with its threats and still more war, its strikes, dianity and its millions of hungry people; there is yet always Christmas, steadfast as a rock, now and forever.

Oh, I know that in many homes Christmas will be little more than a name—the presents, the fun—and many of the accustomed good things to eat will be absent. But even in such homes there will be mothers telling little children about the Christ-child that was born many long years ago to bring peace to a troubled world. And perhaps as she tells it there will creep into many a mother's heart the peace that passeth all understanding. Thus will she find hope again.

Friends, don't let bitterness spoil our Christmas—don't let ourselves think "What's the use of all this unrest... all these high prices... where's it going to end?" Let us give ourselves a Christmas present of faith in the future, and let us be content with the little things of life—the friendly greeting, the little unexpected kindnesses that come our way, and the happy, comfortable feeling that comes to us with the spontaneous desire to help make Christmas a little easier, a little brighter for someone else. And where better can we start than with the children—not just our children, but children everywhere. Christmas and children surely belong together. Happy the family where young, excited voices and merry, carefree laughter mingle with the deeper tones of the grown folk. Let us make this Christmas—and every Christmas—one for the children to remember. What-  
ever our troubles we can surely forget them for a while so that the children may be happy and in their happiness probably find our own.

And so friends, in all sincerity, may I wish you a very happy Christmas. May you be light-hearted and gay, the better to enjoy your friends, your children and YOURSELF. In short—have a good time and enjoy your Christmas. There will come other days—days when we can fuss, and fret and stew, if we must. But this is the Christmas season, this is the time to cast dull care aside and say to everyone we meet—"Happy Christmas, Everybody!"—yes, and mean it.  
Ah, what a thought! If a share of each greeting comes back to oneself what a lot of joy is coming my way, because, here am I, sending a message to literally hundreds of people. Now what do you know about that? So I think I'll say it all over again—"A Happy Christmas to you ALL!"

**QUALIFIED**  
Penny (nine years old): "Mother that horrid Jones boy called me a tom-boy."  
Mother (noting her torn dress and tear-streaked face, and remembering the Jones boy was twice her size): "And what did you do?"  
Little Girl: "I made him take it back. I kicked him in the shins and tripped him and sat on his chest and pounded his head against the ground until he yelled: 'You're a perfect lady!'"

## OAKVILLE

Mrs. Alex. Tilley, first regent of Angela Bruce Chapter I.O.O.F., was honored at the Chapter's December meeting on Tuesday evening, when she was presented with a life membership certificate and pin.

Russell C. A. Cumberland, seeking election to Trafalgar Township Council for the first time, headed the polls by a huge margin in Monday's election for three council members. Mr. Cumberland polled 810 votes. Joseph Wickson was next with 529 votes while Robert Marshall received 481.

Pupils of Brantwood School will continue to attend classes in other buildings for some time yet as the enlargement and remodelling of the school building is far from completed. It was hoped to have the school ready for re-opening after the Christmas holidays but at the monthly meeting of the Public School Board held Tuesday evening the board was informed that it might be the first of March before the school is ready to receive pupils.—Record-Star.

## GEORGETOWN

Majority approval of granting \$1200 annually to the band and forming a Board of Education was expressed at the Georgetown elections on Monday, December 8.

On December 8th, Mr. and Mrs. H. Fryer held open house at their home on King Street when many friends and relatives visited them to pay their respects on the occasion of their golden wedding anniversary.

Another good season of curling is planned by a large group of devotees of the roarin' game, and the rink has already been sprayed to form a good base for ice-making.

Georgetown five-year-olds will be starting in school after Christmas when the kindergarten class is opened, with Mrs. Joseph Dwyer as teacher. All the hard work by both teachers and students of high school was climaxed Thursday and Friday night by a very successful commencement. At the last moment the place of commencement was switched from Teen-Town Hall to the Public School auditorium. A good crowd was in attendance both evenings and everybody seemed well pleased with the entertainment they saw and heard.— Herald.

## NEW INSECTICIDE MAY CONTROL WARBLE FLY

Benzene hexachloride, it is reported, shows promise as a repellent against the warble (heel) fly. It may also prove effective in killing the fly's eggs and larvae before they enter the animal.

**CAMPBELLS FLOUR**  
FOR LIGHTER - MORE TENDER PIES, CAKES AND PASTRIES

*Merry Christmas*  
**John Kociuk**  
Shoe Repair Shop  
MAIN STREET

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# SAVE ELECTRICITY

Facts to date show that consumption of electricity has been somewhat reduced by modified rationing and voluntary savings. The Commission appreciates the effort of all consumers in this connection. But results are still short of being enough.

Electricity costs so little in this province that people have long been accustomed to using it lavishly. For example, your porch light left burning when not needed is wasting electricity. Ask yourself honestly: are you doing all you can to help relieve this situation?

**Electricity is precious! Don't waste it! Save it!**

**DO YOUR PART TO KEEP PAY ENVELOPES FULL**  
Continuing deficiency still forces some industries to get along on substantially less power than is required for peak production and full employment.

**THE HYDRO-ELECTRIC POWER COMMISSION OF ONTARIO**

Annual  
**Christmas Party**  
Y. M. C. A., ACTON  
**Thursday December 18th**  
8:30 o'clock sharp  
BRIDGE PRIZES DANCING LUNCH  
Admission 25 cents

**XMAS EVE DANCE**  
WEDNESDAY, DECEMBER 24th  
SPECIAL PRIZES  
**Rose Room - Georgetown Arena**  
MODERNAIRES ORCHESTRA  
Dancing 9 - 1.00  
ADMISSION 75c PER PERSON