

Of Interest to Women

GEORGETOWN

Mrs. Jack Polly and daughter Susan Kathleen arrived in Georgetown last Friday to join Mr. Polly, who is manager of the Roxy Theatre here.

John Bird, who has acted as 1st vice-president of the Equine Agricultural Society during the past year, was unanimously chosen president for the coming year when Craig Reid, who has held the presidency for the past five years announced his retirement.

Deputy Reeve Armstrong had asked Dr. Mather, Halton's Medical Health Officer to submit a report on local water samples. The report showed Grade D in most cases and the deputy-reeve said immediate thought should be given to a remedy. A motion was passed that steps should be taken immediately to find out the cost of chlorination. —Herald.

THE MIXING BOWL



Hello Career Girls! It is true that men go for good cooking! And since it is Leap Year you will have to prove you can make a delectable cake. Delicious, feather-light cake along with a cup of really good coffee may be a wonderful moment of Valentine's Day, 1948. Here are reliable recipes and precautions to help you.

TWO-FOUR CAKE

1/2 cup butter or shortening, 1 cup sugar, 2 eggs, well beaten, 1/2 tsp. vanilla, 1 1/2 cups sifted flour, 2 tsp. baking powder, 1/4 tsp. salt, 1/4 cup milk, 1 tsp. raspberry extract.

Cream the shortening until light and plastic, gradually add sugar, creaming until fluffy. Mix eggs and vanilla into batter. Sift dry ingredients 3 or more times to insure even distribution and lightness, then add to the creamed mixture alternately with milk. Beat until smooth. Put 1/2 of the mixture in another bowl and add extract, rest to it. Using spoons place light and red mixture alternately in a greased tube pan. Bake 1 hour in an electric oven at 350 degrees.

POOL-PROOF CHOCOLATE CAKE

1 1/4 cups flour, 1 tsp. soda, 1/2 cup sugar, 1/4 tsp. salt, 4 tbsps. melted shortening, 1/2 cup soda, 1/2 cup sour milk, 1 egg, 1 tsp. vanilla, 1/2 cup corn syrup. Sift and mix dry ingredients. Add milk, corn syrup, shortening, eggs and vanilla. Beat thoroughly three

minutes. Bake in 2 greased layer-cake tins for 35 minutes in electric oven at 375 degrees.

BANANA CAKE

2 cups sifted cake flour, 1 tsp. baking soda, 1/4 tsp. salt, 1/2 cup shortening, 1 1/2 cups sugar, 1 tsp. vanilla, 1 tsp. lemon extract, 2 eggs, beaten, 1 cup mashed bananas, 1/2 cup sour milk or buttermilk. Mix and sift flour, soda and salt. Cream shortening until soft and smooth. Gradually add sugar, creaming until fluffy. Beat in flouring and beaten eggs; add bananas. Add flour alternately with sour milk beating until smooth after each addition. Pour into greased square pan. Bake about 35 minutes in electric oven at 350 degrees.

CRISPY ICING

3 tbsps. melted butter, 5 tbsps. brown sugar, 2 tbsps. cream, 1/4 cup cornflakes.

Mix ingredients together and when cake is baked spread this mixture over top while cake is still hot, and then put it back in hot electric oven at 400 degrees to brown.

PINK SKY FROSTING

2 egg whites, red coloring, 1/2 cup corn syrup, 2 drops peppermint extract.

Heat corn syrup to boiling and keep boiling 2 minutes. Beat egg whites until frothy — add syrup without cooling in a thin stream, beating constantly until all syrup is added. Stir in coloring and exact amount of extract. Beat until it peaks.

FIRST AID FOR CAKE FAILURES

1. If cake has tunnels? Next time go easier on the beating when adding flour and liquid.

2. If the centre is soggy but the edges well done? Lower temperature and longer baking time are indicated.

3. If the bottom of the cake is burned but top is golden? Check pan you are using. Baking glass, aluminum or ovenex are best.

4. If cake has cracks on top? Use a little less flour or a little more liquid. Batter may be too thick or oven too hot.

5. If cake falls during baking period? Check on freshness of baking powder! Do not peek in the oven during baking.

6. If cake sticks to pan? Grease plain cake tin with shortening or oil free from salt. Do not grease sponge or angel cake tins — dust with flour.

7. If cake is not cooked through? Never remove cake from oven until it has slightly shrunk from sides of pan and until a toothpick comes out clean after insertion in centre of cake. Cool cake on a cake rack.

THE QUESTION BOX

Miss G. C. asks for suggestions to garnish sandwich trays at this time of year.

Answer:

1. Use 2 packages of white cream cheese and mash it with red coloring to make it pink. Shape into a ball and put in centre of sandwich board. Take a half-coring knife or peeling knife and make petals to represent a rose.

2. Slice carrots very thin longitudinally and roll and pin with toothpicks.

3. Slice carrots across and use point of knife to cut into coil shapes.

4. Put a mound of peanut butter in centre of plate and fasten tiny rounds of bread against it with colored toothpicks. Spread a little colored cheese around toothpicks. This centre piece can look like a pot de nosegay.

5. Cut tiny hearts or cups from red cardboard and insert toothpicks (see fashion) through them to stick into sections of grapefruit.

6. Cut hard cooked eggs with serrated edge (that is, V-shaped) separate, mash yolks with relish sandwich spread and put back into egg whites. Sprinkle with paprika.

Chronicles of... Ginger Farm

Written Specially for The Acton Free Press
GWENDOLINE P. CLARKE

With snow inches deep which ever way you look and no sign of a thaw do you think it will make spring seem a little nearer if we talk about housecleaning? I hope so because housecleaning—or maybe I should say re-decorating—is so definitely on my mind that I find it hard to concentrate on anything else. After all, when one has waited ten years to get a certain job done, it can't be forgotten as if it were a matter of no importance. The job that I refer to is our living room—(we stripped the paper off last week—remember?) and more especially am I thinking of the floor.

Oh, that floor! It had been painted, varnished and enamelled time and again—in our day and days. It has been at times my hope and despair. Despair, because nothing would stay on it. Move a chair and an ugly streak across the floor was the result. Lift a chair and a chunk of paint came away with it. My hope was that some happy day we could get a sanding machine, take off all the old paint and get down to the natural wood. But we knew it would be quite a job and we were also afraid if we tackled it ourselves, it might not be a success. While we were still undecided two young fellows started up in business doing just that very work, so we made the plunge. Last Monday the men arrived with all their equipment, and the fun began. They were here almost a day and a half and I think they just about sufficed. But the floor is a great success. The wood is what is known as "knotty white pine", and comes up quite light in color, which is what I wanted. After sanding, the floor was given a coat of wood filler, then crack filler and finally a clear varnish. Later it will be well waxed.

When the floor was done I went to work at painting—and now that, too, is almost finished — my kind friend that I mentioned last week came down and helped me again. Next week there will be the papering to do, and that I intend to do the whole job over to the decorators but unfortunately that is more than we can afford. With drapes and slip covers to think about we have to draw the line somewhere. Maybe it won't be a first class job, but at least the room will be fresh, clean and bright—and after a lapse of ten years without any attention at all we can hardly be accused of extravagance.

Painting being a nice quiet job we were able by means of the radio to keep abreast of the news without wasting time. We were overjoyed at Barbara Ann's success in the Olympics, especially since so many obstacles had threatened to spoil things. I suppose I should say Barbara Ann Scott, or Miss Scott—but that isn't the way I think of her. To me she is Barbara Ann—a lovable, natural nineteen year old girl who could be any mother's daughter and of whom any mother might be proud, quite apart from her outstanding ability as a skater. Her vivacious charm, and complete naturalness, unspiced by success, has surely won all hearts.

Also via radio, came news of tumbling prices across the border, with no one apparently being quite sure whether it was good news or bad. I don't think the average housewife will have much doubt about it. Not that we are likely to notice any price reductions right away but at least the tendency will be there. Perhaps we shall eventually reach that long-looked-for goal—a buyer's market.

Last Thursday I was down town buying an alarm clock in a store that is a combination of jeweller's and beauty parlor. But all was quiet in the beauty parlor — no humming of hair driers, no chattering of women's voices. I said to the proprietress — "How come?" She shrugged her shoulders — "Business is awfully slow — they say it's the same everywhere!"

I was impressed. It was the first time I had noticed any visible evidence that anyone was running short of funds.

ARCHERY POPULAR FOR CENTURIES

The story of the bow and arrow is a romantic one—from its early use as a hunting weapon through its military application to the present day sporting use. No weapon ever played such an important part in English history as the long-bow, made of yew or ash. It contributed materially to the successes of the English army for several centuries. Hardly a specimen of this English long-bow has survived. The cross-bow was more generally employed on the continent. One of the earliest examples of bows in the Arms and Armour Gallery of the Royal Ontario Museum of Archaeology is prehistoric Egyptian (before 3,000 B.C.). Others displayed there represent various parts of the world.

DUCKS FIGHT SNAILS

Encouraged by a cool, moist spell in November-December, millions of snails began to menace vine-terrace with the growth of grapes growing districts of South Australia. Snails eat the foliage and interfere with the growth of grapes and it was found difficult to check the advancing horde with poison sprays and baits.

In one big vineyard, ducks were used to support the counter-attack. The vineyard manager devised what he called a "travelling duckery"—a duckhouse on skids. This was placed inside a vineyard and the ducks allowed out to do battle with the snails. Each night the ducks had to be put back into the "duckery" to avoid being carried off by foxes, which came down like brigands from the hills to complicate the issue between the two main forces.

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THE WORLD'S FUTURE IS BEING DECIDED NOW

OUR TOMORROWS depend on what happens to the world's children TODAY. In ruined lands around the globe there are millions of them in misery — scrambling for shreds of food on garbage dumps, shivering in rags. On the continent of Europe, half the children born since the war are already dead of malnutrition. Those who survive — there and elsewhere — are desperately in need of food and clothing. They need schooling, too, for their neglected minds grow as weak as their withered bodies.

They are the future... if they are not saved, our world is lost!

Canadian Appeal for Children is now conducting its campaign to meet the challenge of these desperate and immediate needs. This is a campaign by the people of Canada, with a minimum objective of \$10,000,000 to provide food, clothing and school supplies for the children — safeguard the health of expectant and nursing mothers in devastated lands around the world.

Wherever possible, all donations will be used for the purchase of Canadian goods, and the distribution of goods will be under the direction of responsible United Nations operating agencies.

Your help is needed now. Your sympathies. You want to give. But goodwill and good wishes are not enough. Since you may not be canvassed, don't let failure to act be on your conscience. Any BANK will accept your donation. Turn your sympathy and good wishes into a tangible contribution — go to your bank now and give.

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