

Of Interest to Women

AVOID WET HEN RANGE

The wise poultryman knows how valuable green feed is as a supplement to hen's ration. But the grazing area for poultry should be reasonably dry. When laying hens are allowed to graze in soggy yards or to drink from stagnant pools, they lay dark yolks, and the eggs may even be off-flavor. Another risk of wet grazing is that the birds soil their feathers and feet, carrying mud back to the nest. A muddy nest can only be the result of dirty egg shells.



Hello Homemakers! "The sky is the limit" when our folks talk about a picnic. (And I often wish it were literary so when a tribe of ants attack the lunch and me!) But a picnic is no picnic if you try to serve a three course meal in the park. Plain fare such as hearty sandwiches and salad-burgers with whole fruit and cookies is a convenient handout. This type of informal outdoor meal creates a carefree attitude for the day.

TAKE A TIP

1. Provide many-sized sandwiches of chopped or minced ingredients. Salmon, egg, cucumber, ground meat, relish spread, creamed cheese or various combinations.
2. Small raw tomatoes, hard-cooked eggs, trimmed radishes and cucumber wedges go well with plain buttered bread and a tiny package of salt and pepper.
3. For a special law: picnic cold cooked chicken and tossed green salad with soft rolls will please your guests.
4. It is easy to take along chilled fruit juice in one thermos and either cold milk or flavoured tea in another.
5. Those who use the park tables require a paper cloth, paper plates, serviettes, paper cups and spoons.
6. Leave the park area as you would like to see it on your return.

REQUESTED RECIPES

Mrs. J. M. asks for a baked egg plant recipe.

EGG PLANT WITH CHEESE
Dice a medium-sized onion, 1 green pepper from which the seeds have been removed and 4 slices of bacon. Add 2 tablespoons of flour and stir until browned. Season with salt and pepper and cook until smooth and thick.

Paré and dice 1 medium-sized egg-plant into a greased baking dish. Add tomato sauce and vegetable mixture and a layer of grated cheese. Add remainder of egg-plant and then the rest of tomato sauce. Top with grated cheese and bake in electric oven at 300 degs. for 1 1/2 hours.

Mrs. M. T. requests ingredients for a tasty potato salad.

POTATO SALAD
6 medium-sized new potatoes, 1 medium onion minced, 1/2 tsp. celery seed, 1 tsp. salt, 2 tps. sugar, 1/2 tsp. pepper, 2 tps.

chopped sweet pickle, 1/2 cup garlic French dressing, 1/2 cups diced celery, 1/4 cups thinly sliced radishes, 1/4 cup mayonnaise.

Cook potatoes, peel and cut into fairly small cubes. Add onion, celery seed, salt, pepper, pickle and French dressing.

Chill in electric refrigerator and then add celery, radishes and mayonnaise.

Yield: 8 servings.
Miss J. H. asks what to add to raspberries and soda water, for a good fruit drink.

RASPBERRY PUNCH
1 1/2 cups raspberry juice, 1/2 cup lemon juice, 1 cup orange juice, 2 tps. grated orange rind, 1/2 cup sugar, 1 quart carbonated water.

Combine all ingredients except carbonated water. Put in container and cover tightly. Stand in electric refrigerator for several hours. Strain, add carbonated water and pour over chilled or cubed ice.

Yield: 2 quarts.
Mrs. R. J. asks for Refrigerator Cream using evaporated milk.

MARBLE CREAM
(12 servings)
2 cups evaporated milk, 1 can sweetened condensed milk, 1 cup cold coffee beverage, 1 tsp. vanilla extract, 1/2 tps. boiling water, 4 tps. milk.

Chill evaporated milk in freezing tray until fine ice crystals begin to form around the edges. Turn into bowl, and whip until milk peaks. Fold into sweetened condensed milk, which has been combined with coffee, vanilla, and salt. Pour into freezing trays, with temperature control at coldest setting, and freeze until quite firm, stirring every 30 mins.

Meanwhile, melt chocolate in saucepan over boiling water. Add boiling water and milk, and stir until smooth. Cool, but do not chill. Pour in this layer over top of the "quite firm" cream. Return to electric refrigerator and freeze until firm enough to serve. Or stir chocolate into "quite firm" cream in streaks or marbled effect; then freeze until firm.

FROZEN FRUIT DESSERTS

Frozen fruit desserts offer a new and interesting variation for the dinner table. They have the light fluffy texture of ice cream and contain the full fresh flavor of our Canadian fruits. If taste panel reactions in the laboratory, are an indication of public opinion, frozen fruit desserts should increase rapidly in popularity.

The ingredients are simply pureed frozen fruits, sugar, gelatine and sometimes a small amount of water. The processing procedure is much the same as ice cream. The ingredients are thoroughly mixed before placing in the usual paddle ice cream freezer. When soft frozen, the mixture is placed in the sub-zero freezer room and when solidly frozen is ready for eating or storage.

Preliminary investigations and development are still being conducted at the Division of Horticulture, Central Experimental Farm, Ottawa, says W. R. Phillips. These include the use of various individual fruits and blends. Such technical details as the control of overrun (increase in volume by beating), using different stabilizers and preparation methods are also being tried out.

It is probable that the equipment required will prevent general household processing. From the reaction of several commercial processors, however, it is likely that frozen fruit desserts will be on sale at many retail stores during the coming season. Rhubarb is one fruit which makes a very appetizing product. Because of its low cost and abundant supply, frozen rhubarb dessert should readily gain popularity.

A pamphlet has been prepared by Dr. Mary McArthur, Division of Horticulture, Central Experimental Farm covering preliminary investigations, which is available upon request.

WEIGHTY MATTER

The old man neglected to assist his wife out of the street car. "John," she said, "You are not so gallant as when you were a boy."

"No," he replied, "and you are not so buoyant as when you were a girl."

Chronicles of... Ginger Farm

Written Specially for The Acton Free Press
GWENDOLINE P. CLARKE

I am in grave danger of being seriously spilt. My visitor says—"You go on with your writing—I'll look after the dishes." So, here I am, sitting at my desk, ready to give the highlights of the week, while from the kitchen comes the sound of dishes being rattled—dishes which I actually, am not washing.

Altogether it has been quite a week—trying to work in a bit of gadding along with the pickling and canning. And that isn't just as easy as it might be. But we managed it. After all we don't want our visitor to go back to England without seeing something of Canada other than our hundred acres.

One day we went to Guelph. Did a bit of shopping. In the morning so Cicely could see what our Canadian stores have to offer and then after a restaurant lunch we went up to the College and gave most of the buildings a quick 'once over' including the veterinary college which I had not visited before.

Cicely was very favourably impressed with our O.A.C.; thought the buildings were good, the grounds nicely laid out and very well cared for. Once she remarked—"Of course it is all very new isn't it?" That, of course is a comparison one always comes up against with visitors from the Old Country. Canada's oldest buildings are admittedly "new" as compared with the historic abbeys, churches, castles and cathedrals in Britain, many of them dating back to the eleventh century—and many still remain intact in spite of Hitler and his Blitzkrieg. Even the Old Bar Gate in much bombed Southampton still stands unscathed.

The scenic grounds at the Guelph Reformatory were very much admired; for one reason because labour which might otherwise have been wasted had been put to good use. And surely something worthwhile would penetrate to the inner being of men who worked on such a grand piece of creative work. Another place of interest to us was the Guelph Roman Catholic Church... a beautiful structure... majestic, impressive. How could it be otherwise situated as it is upon a high hill overlooking the city to which all eyes must turn irrespective of religious beliefs.

Another day we went to Hamilton and of course there the Rock Gardens was the main attraction. We had another friend with us that day and how I enjoyed seeing both my friends enjoy themselves wandering here and there among the Gardens. One of them said she would be quite happy to stay there all day. However, there was something else I wanted them to see so we went on to the city, parked the car on a side street—no pesky parking meters for me—and then visited Hamilton's justly famous "Gift Shop." There we feasted our eyes on all kinds of beautiful imported china. It pleased Cicely immensely. As she puts it—"I don't think people in England would mind using cracked cups and utility dishes nearly so much if they could only see for themselves this wonderful display of fine china, proof beyond doubt that Old England can still make and deliver the goods even in this chaotic post-war world. We hear so much about our experts but this is the first time I have really seen what is being made both in china and in dress goods. Somehow it gives me new hope for the future."

Well, I can hear the kitchen bells ringing talked to so that means the dishes are finished and the kitchen are now enjoying a luscious meal of bread and warm milk. They have separate identities now and respond—more or less—to the names of Matthew, Mark, Martha and Mary. Whisky is a very good mother. She knows exactly where she wants to take them, and why. Sometimes I open the kitchen door and in walks Whisky with the four kittens trailing behind her. Matthew is always in the lead while Martha brings up the rear. The way Whisky trails her off-spring around reminds me very much of Daisy and her pups in "Blondie". It is funny to see them going through a small space by the woodshed door and always, in single file.

Pollock and Campbell

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The Heart of Enterprize

By Joseph Lester Rutledge
Our government at Ottawa, that is supposed to represent the majority of us, and to reflect our majority opinion, is disappointing us. The majority of us still hold our own theory of freedom. There are others who don't, but we are still the majority and our government holds power for that reason. Our theory includes the freedom to work to earn and to profit and the right to enjoy all three. That is also the theory of the government that represents us, when it is not confusing itself with policies and methods with which we cannot sympathize because they seem to be undermining this belief.

We believe, the majority of us, that if we are allowed to use our abilities and to retain a reasonable measure of profit from our skills we will make the most of ourselves, both as individuals, and as a people. The government that represents us is also supposed to believe that incentive will do more for us as a nation than soft coddling or official interference. Yet, in a dozen ways it has removed this incentive that is the beating heart of our system. There isn't much heart in a business where all the profits that might be used for development or protection, or best aside to be used as adventure capital in some undertaking of tomorrow, are siphoned off for others to use. How long will business retain its spirit of adventure and enterprise when all the excitement of success is removed from it?

Or how long will there be a spirit of adventure and progress in a people where the old are told that they will be looked after provided they do little to look after themselves? How long will we progress while the men in the factories are denying the production so urgently needed, because their overtime pay is largely drained off in income tax payments, or the farmer is telling himself that all the sweat and weariness is futile for the same reason? How can we make a great nation, using as tools citizens whose first concern is to keep within a wage bracket?

Everyone knows that Canada has assumed vast obligations that must be met, and that we are glad to meet. But we have had plenty of time to learn that you don't give anyone a shot in the arm by telling him he is incompetent to manage his own affairs. We will grow better, and make more, and pay our way more easily by returning to our belief that incentive is the heart of enterprise.

EASY CLIPPING

To make life easier for gardeners, a Financial Post report says, flower shears are being manufactured which hold the blossom firmly, snip it off and keep it from falling when cut. The shears are useful in hard-to-get-at places, especially on thorny bushes.

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TAX NOTICE--1948

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Third Instalment Now Due

Attention is drawn to the payment of 1948 taxes, which are now payable in Four Instalments. Taxes are payable to the Municipal Treasurer at the

ACTON PUBLIC UTILITIES OFFICE

Instalments Are Due as Follows:
THIRD INSTALMENT—AUGUST 16th
FOURTH INSTALMENT—OCT. 15th

According to the Tax Collection By-law a penalty of Two per cent. will be added on the amount remaining unpaid after the Fifteenth day of June until the Sixteenth Day of August and an addition of Four per cent. on the First Instalment remaining unpaid after the Sixteenth Day of Aug. This penalty applies to each instalment in a similar manner.

The attention of Ratepayers is directed to the Penalties and other clauses as printed on the reverse side of every Tax Notice and explained in detail on Every Tax Bill.

Taxes are NOW due and payable. An additional penalty applies on the Second Instalment if not paid on or before August 16th and a penalty is applicable to Third Instalment if not paid by August 16th.

MAKE PAYMENT NOW AND TAKE YOUR TAX NOTICE WITH YOU WHEN MAKING PAYMENT—
J. McGEACHIE, Collector

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This handy chart is available in blotter-form for your convenience. Pick up a few at your nearest B of M branch.

BANK OF MONTREAL
Acton Branch: W. H. CLAYTON, Manager

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MONTH	YEAR OF ISSUE		
	1940	1941	1942
JAN.	Jan/48	Jan/49	Jan/50
FEB.	Feb/48	Feb/49	Feb/50
MAR.	Mar/48	Mar/49	Mar/50
APR.	Apr/48	Apr/49	Apr/50
MAY	May/48	May/49	May/50
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DEC.	Dec/48	Dec/49	Dec/50