

Pollock and Campbell
Manufacturers of
HIGH GRADE MEMORIALS
MEMORIAL ENGRAVING
62 Water St., North GALT
TELEPHONE 1648

J. A. Elliott
Licensed Auctioneer and
Real Estate
PHONE 1773
MILTON



THE MIXING BOWL
BY Anne Allan
HYGEO HOME ECONOMIST

Hello Homemakers! Preparations for the festive meals are indeed simplified. Almost every kind of food may be purchased in a form requiring only a minimum of handling in the home kitchen, yet there is no denying that a woman is proud of her own achievements in the art of home cooking. It may only be the icing for the cake or the stuffing for the bird.

The homemaker may not want to experiment with new recipes during the Christmas rush and she does want things to turn out right. We desire a rich brown gravy, a neatly stuffed bird and soft creamy fudge. In many instances the method of preparation makes a difference, so let's review some cooking methods today.

1. Dry bread crumbs should be made from dried bread that has been dried out in a slow oven until crisp but not brown, then crushed between two layers of wax paper with a rolling pin.

2. To get halved nuts, strike walnuts or filberts on the rounded side with a hammer. Brazil nuts and pecans should be steeped in hot water, then cracked on the end.

3. To blanch almonds, pour boiling water over them and let stand five minutes, then rub each nut between the thumb and the forefinger so that the meat slips from the "pointed end of the skin. Do not soak more than 1/4 pound at one time for they tend to be soggy.

4. To prepare fresh coconut, drain the milk from the coconut from holes, pierced with a nail through the eyes; crack the shell with a hammer or chisel; pare off the brown rind and grate.

5. To make a good gravy from a roast, pour the fat from the roasting pan into a measuring cup, and then into the frying pan. Measure an equal quantity of flour and sprinkle it into the hot fat as you stir over moderate heat. Pour a cup of hot water into the roasting pan to rinse out any meat flavour and then add slowly to browned flour and fat. Let mixture come to a boil and add more water if too thick. Taste and season, if necessary, before serving.

6. To stuff a cleaned bird: prop up the bird to stuff the breast cavity. Fold the wingtips under the body so that they will hold the neck skin. If neck is too short tie or sew ends and fasten string around wings. Turn the bird on its back and fill body cavity (stuff out do not pack). Insert poultry pins through each side of opening and lace string over them beginning at breast, winding the string around tail, crossing it then around each leg before tying ends together.

7. To bake moist potatoes-in-jackets: scrub potatoes, pierce 2 or 3 times with a fork and rub well with bacon fat. Bake in a shallow pan in a moderate oven for 1 hour and 20 minutes.

8. To make smooth fondant, wipe the sugar crystals from the sides of the pan of syrup with wet cheesecloth tied around a fork. Cool sugar mixture when test for soft ball is right. Work candy on a greased platter with a wooden spoon until creamy. Knead the creamy mixture until it is free from lumps.

9. To make a creamy fudge: cool fudge mixture when syrup reaches 236 degrees or is at soft-ball stage. Then beat fudge with deep strong strokes. Pour candy into greased pan when it thickens and loses its gloss.

10. To caramelize sugar: spread the granulated sugar in a thin layer over the surface of a heavy frying pan. Place over very low heat and let it stand without stirring until a light brown liquid has formed. Stir caramelized sugar cautiously into liquid; the hardened mass which forms will dissolve eventually in a hot liquid.

11. To whip cream: use cream that is twenty-four hours old, thoroughly chilled and fairly rich (at least 24 per cent). Pour cream into a deep bowl and beat rapidly until thick. Too long or slow beating causes fat to separate.

12. To line pans for fruit mixtures: use heavy brown paper or heavy waxed paper. Always cut the paper to fit the pan—do not fold into corners. Grease the shiny side of brown paper.

13. To make a soft coating icing for petite fours: melt fondant candy in a double boiler, then pour over cool cakes placed on waxed paper.

BAKING SUBSTITUTES
1/2 cup ground nut instead of 1 cup butter.
1/2 cup clarified chicken fat in stead of 1 cup butter.
1 oz. chocolate instead of 1/2 cup cocoa and 1 tbsp butter.
1 cup milk instead of 1/2 cup evaporated milk and 1/2 cup water.

WEIGHTS AND MEASURES
4 cups bread crumbs equals 1 lb.
8 tbsp baking powder equals 1 oz.
4 cups currants equals 1 lb.
2 cups butter or lard equals 1 lb.
3 cups icing or brown sugar equals 1 lb.
2 cups granulated sugar equals 1 lb.
1 inch cube chocolate equals 1 oz.

A MAMMOTH BOOST
Discovery in Canada of one billion barrels of oil in the past two and a half years can be compared to a hard-up individual receiving a \$3-billion legacy from a rich uncle with more to come, says a writer in *The Financial Post*. The money can't be spent all at once but it's going to do a lot of good.

Until recently, Canada produced only 8 per cent of her oil requirements. Even last year \$300 millions (U.S. funds) had to be paid for imported oil.

Today Canada's newly found oil and gas are doing a remarkable job in solving U.S. exchange problems. Oil production this year will lessen our bill for foreign oil supplies by about \$90 millions.

Completion of the Interprovincial pipe line from Edmonton to the Head of the Lakes in spring, 1951, will give us a tremendous boost along the road to balanced self-sufficiency in oil supplies.

Oil productive potential today is probably close to double current Prairie output of 65,000 70,000 barrels daily. There is real assurance of a better position ahead.

Freedom—or Imposed Discipline?

When the history of these times is written, the prominence will surely be given to the political choices offered to citizens of the North American continent, and of the methods used to hide the stark realities of the offerings. For example, a storm of controversy rose a while ago when a key speaker at the conference of social workers in Cleveland said that the welfare state is the alternative to the police state. Business men reacted. Their objections simmered down to three main points:

1. "The welfare state is not an alternative." It is simply an early stage of the police state itself—where the state begins to exercise supremacy over the individual and finds it has to impose more discipline. Freedom fades.

2. "The welfare state does not bring welfare." Unless a weak backbone is strengthened by work, a full stomach simply gives curvature of the spine. "Santa Claus government" which gives men security in relation to their needs and desires, but regardless of their contribution to society is demoralizing.

3. "The welfare state does not create security." Political restrictions brought on the American, French and Russian revolutions. Moral laxity brought the downfall of many civilizations. Curbing freedom and sapping moral fibre makes society insecure.

Inspired democracy gives the answer to the welfare state because the real alternative to any imposed discipline is self-discipline. Even this restricts freedom unless, in Lincoln's words, it is "freedom under God"—a discipline that is inspired rather than imposed. "If men will not be governed by God," said William Penn, "they condemn themselves to be ruled by tyrants." The morality on which true welfare rests is shaped by the convictions born when God speaks to a man's heart, not by the automatic state-controlled or privately-operated machinations of a welfare vending machine.

IF YOU'RE GOING TO ITALY

Plenty of money is available for trips to Italy it is announced from Ottawa in *The Financial Post*. Even before the announcement, plans were afoot to organize great pilgrimages of Canadians to Italy next year. Now Canadians planning to visit Italy purchase Canadian dollar travellers' cheques for any "reasonable" amount and present these at banks or hotels in Italy to pay their bills.

ENJOY HOME-MADE CHOCOLATE CAKE
Mix in 60 seconds
TENDER • MOIST • DARK
CAMPBELLS CHOCOLATE CAKE MIX

You Never Regret Being Prepared For Hospitality

6 bottle carton
25¢
Plus Deposit

Authorized bottler of Coca-Cola in Ontario in strict with Coca-Cola Ltd.

ORANGEVILLE BOTTLING WORKS
Orangeville Phone 137W

The Fontaine Wrist Watch

When the wheel of a car has turned 120 million times, that car will have covered nearly 150,000 miles, but the balance of a watch turns 120 million times every six months. In other words, after only ten years' service it will have done twenty times as much work as a car wheel.

THESE WATCHES ARE ALL GUARANTEED

GARDINER'S
Watch & Clock Repair
ACTON

Make your appointment now for your handsome studio portrait in time for Christmas giving and enclose a gift certificate with your portrait, so that someone very important to you may have his picture standing alongside yours.

Vic's Photography Studio
PHONE 65 ACTON

Mrs. Smith goes shopping

"... and a dozen eggs, grade 'A' large... that's all, thanks."

Mrs. Smith's shopping trip might have taken an hour. Actually, it took three minutes—by telephone.

To housewives in a hurry, the telephone means a lot. It's like having an extra pair of hands to help out—an extra pair of feet to run errands, or get help in emergencies. Any way you look at it, your telephone is big value.

No wonder more people are using more telephones—and that requests for service are at an all-time high. We should like to be able to provide service for all who want it, when and where they want it. We will continue to do all we can to reach that goal.

THE BELL TELEPHONE COMPANY OF CANADA

E. P. HEAD
OPTOMETRIST

Eyes Examined Scientifically
HEARING AID BATTERIES
QUICK REPAIRS TO Glasses — Binoculars Field Glasses, etc.

25 St. George's St.
PHONE 1539
GUELPH
Est. 29 Years

Our greatest asset

DOES NOT SHOW IN OUR BALANCE SHEET

Big family — the B of M staff . . . close to ten thousand men and women serving well over a million and a half Canadians in every walk of life from coast to coast.

These are the people who make the B of M — they are our "greatest asset" which no balance sheet can show.

Tribute

"I am very proud of our staff," said Gordon R. Ball in his report as General Manager to shareholders of the B of M. "The year has been a heavy one in all sections of our business, and our staff have discharged their duties with untiring energy and efficiency . . ."

"But mere facts and figures do not, and perhaps cannot, convey to you the spirit and warmth of the services rendered day by day throughout the year, sometimes under most trying circumstances.

"I refer to the staff in many offices where alterations are under way, who carry on with a smile amidst the din of trip-hammers, and with carpenters, plasterers and others working at their trades.

"I refer to the men on the lonely outskirts of Labrador who have unfurled the banner of our institution in territories still undeveloped . . ."

"I could go on recounting other tales of a spirit in our institution that cannot be measured in dollars and cents, but which is, nevertheless, our greatest asset . . . I am very proud of our staff."

BANK OF MONTREAL
Canada's First Bank

MY BANK
B of M

WORKING WITH CANADIANS IN EVERY WALK OF LIFE SINCE 1817