

Fashion Hint



Look to Fall! It's the slip-in coat... rapidly assuming classic proportions! Soft, warm, natural fleece in a double-breasted belted style. Made more exciting with its high rising collar, pocket accents.

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THE MIXING BOWL

Hello Homemakers! What we want is cold, cloudless tea for a clammy, cloudless day. Iced tea seems to quench the summer thirst and enthrall the lazy appetite any day. But like the hot version of this beverage, iced tea to be really good should be properly made.

Many homemakers prefer the familiar method of pouring strong hot tea over a glass of crushed ice. However, the newer method is to make a cool concentrate of double strength tea and likewise pour over the ice cubes. Because cloudiness in iced tea appears when the temperature of the tea drops to the point when it can no longer hold all its components in a soluble form. Strong brews tend to cloud more readily than the weak, and high quality teas which produce the rich amber colour, break down as easily as others if tea is not measured carefully.

ICED TEA (8 Servings)

1. Pour one pint (2 cups) freshly boiled water over 8 teaspoons of tea. Allow to steep six minutes, stir and then strain into crockery or glass pitcher.

2. Add four cups (2 pints) cold water and let stand at room temperature until ready to serve.

3. Fill tall glasses with ice and pour prepared tea over ice. Serve with sliced lemon.

Additional: Sweeteners: Fruit sugar (dissolves more quickly than granulated sugar), fruit syrups, honey or sugar syrup.

Flavour: Slices of lime or pinched mint leaves instead of lemon.

PINEAPPLE LEMONADE (For 10)

1 cup water
2 cups sugar
1 cup tea infusion
2 cups fruit syrup
1 cup orange juice
2 cups lemon juice
2 cups pineapple juice
1 quart soda water
1 cup maraschino cherries
Ice water

Boil sugar and water 5 minutes add tea, fruit syrup (juice from quart of strawberries or cherries) and fruit juice. Let stand 30 minutes and add two quarts water to make 14 gallons. Drop in 1 dozen ice cubes. Just before serving, add 1 cup maraschino cherries and 1 large bottle soda water.

PINEAPPLE LEMONADE
4 cup sugar syrup
4 cup lemon juice
4 cup pineapple juice

Make sugar syrup of 2 thaps. of sugar and 2 thaps. boiling water. Cool before adding lemon juice and pineapple juice. Stir in 4 or 8 ice cubes.

GINGER MINT DRINK
1 cup lemon juice
1 cup fresh mint leaves
1 cup sugar
4 cup water
3 pints ginger ale
Ice cubes

Add mint leaves, sugar and water to lemon juice. Let stand 30 minutes. Pour over about 10 ice cubes and add ginger ale.

TAKE A TIP
1. To prevent maraschino cherries from sinking to bottom of glass of punch, add as beverage is poured.

2. The fresh flavour of mint is better when you pinch the leaves before adding to a cold drink.

3. Synthetic bottled syrups are best combined with other fruit juices and sweetened judiciously.

4. Canned lemon juice or lime juice may be used instead of reamed lemons or limes.

5. Keep a bottle of sugar syrup on hand to sweeten cold beverages. Boil 2 cups sugar and 1 cup water 5 minutes, then cool for use anytime.

6. Crushed ice may be easily made by placing a few ice cubes in a clean piece of heavy cloth, gathered up in bag shape and pounded with a potato masher.

7. A brick of water-ice, spooned into glasses and diluted with ginger ale makes a refreshing beverage.

8. Always use coasters for mats under glasses and pitcher containing a cold beverage to prevent condensation marking furniture.

THE QUESTION BOX
Miss M. P. asks for a dessert recipe that is easy to make in an electric refrigerator, for company.

PARTY ROLL
1 pound graham crackers
8 marshmallows, cut fine
3 tablespoons cream
1/2 cup chopped pitted dates
1/2 cup nut meats broken
1 teaspoon vanilla

Crumble crackers fine and reserve 3 tablespoons for coating roll. Combine remaining crumbs with dates, marshmallow and nut meats. Blend with cream, add vanilla and shape into a roll. Coat with cracker crumbs, chill 3 to 4 hours. Serve in slices with whipped cream. Serves 6.

Chronicles of Ginger Farm

Written Specially for The Acton Free Press
GWENDOLINE P. CLARKE

It is definitely the morning of the morning after the end of a hectic week. More rain, of course. Then when the weather cleared the men decided that it would be better to stock-thresh than to draw the wheat to the barn. But the day the threshing crew were to come we had another heavy shower. More delay. By the time the weather had cleared again and the machine on its way another threshing machine had moved in to one of our neighbours so that made it bad for both of us. In the meantime there had been an Institute meeting. I couldn't miss for one thing Edna James was speaking and I had been given the little job of introducing her and was also on the lunch committee. Three good reasons for not staying at home. However, the meeting over I was soon back to making pies and apple sauce and figuring out the rest of the meals ready for threshing either Friday or Saturday. Then Daughter phoned she and friend J. J. would be out to help us if I would meet them at Bronte (15 miles) at 9 o'clock Saturday morning. She was sure the help they could give would make up for the time spent in meeting them. There was logic in that so I went. And you know that drive was quite a relaxation—the fresh morning air, dew glistening on every leaf and cobweb on the fields and pastures all a sparkle as if they had literally been sprinkled with diamond dust. It was very beautiful.

So we threshed on Saturday all the wheat and half a field of oats, and we had 12 for dinner and 14 for supper that is including ourselves. It was our first experience at threshing without horses, without horses of our own. I should say one neighbour brought his team. All told there was one team and three tractors in the field. That naturally led to a discussion after the threshing as to the relative merit of tractors versus horses. Partner and Bob were in favour of tractors. Johnny who has been working for us for the last two weeks was loyal to the horses. If he was farming on his own he "wouldn't have a tractor on the place!" Strange to hear a young fellow talk that way. Partner and Bob like the tractors because it is possible to get closer to the separator and quicker getting back and forth to the field. Several times this summer Partner had said how glad he was he let the horses go. Pasture problems have been had enough they would have been worse with the horses to worry about. But of course there are disadvantages to the tractor too. There is \$15 to pay out every few weeks for gas. Horses might actually cost that much to feed if you figured the pasture out in dollars and cents but you wouldn't notice it because it wouldn't make any difference to your bank account. In changing from horses to tractors it is very necessary to take a long range view of all the time.

There are certainly fashions in farming just as there are fashions in hats and dresses. Our first threshing on this farm was with a steam engine. We had to have a good pile of rough wood ahead of time as fuel for the engine. Then there was water to draw for the boiler before we started threshing, and again while the men were having their dinner. Then came the tractor driven separator—with a team to draw the separator up into the barn. Later the thresher had some kind of contraption by which the separator could be pushed into the barn by the tractor. The tractors were big and powerful but slow on the road. Now our thresher has a Diesel tractor that travels along the road almost as fast as a car. Not only that but he's here, and he's gone without any extra work or worry to the farmer—except paying the bill. And yet, although threshing machines seem to have reached the last stage in mobility and efficiency yet they have more competition now than they ever did. The combine is certainly giving them a run for their money. More and more farmers are realizing how much a combine saves them in time and labour. Some farmers already have their own machines others hire them. Which is the more economical way of harvesting is very much the \$84 question. There is no denying the fact that with the present shortage of farm help, a combine, followed by a baler, certainly solves many problems—and no threshing meals to worry about! If farming gets much more mechanized farmers' wives will be able to pack up in summer time and go away for a holiday. That will be the day! What do you say, friends—think we could take it? But here is another thought. If country women took a holiday where would city folk go for their vacations?

Specious, Fantastic

By Joseph Lister Rutledge

One of the books that is held in rather high regard by those who like to consider themselves advanced thinkers—by which they mean, of course, that they are thinking differently from the sober average of us and have gone quite a bit left of centre—is John Somerville's "The Philosophy of Peace." Mr. Somerville is an engaging and persuasive writer, with something of a gift for making half-truths appear as the sterling article. One can read therein many plausible arguments that might well be convincing to a mind eager to be convinced.

Dealing with the subject of political power Mr. Somerville, in one of those inverted arguments with which the book is freely dotted, admits the general prejudice against the use of absolute power but he has his own attitude nicely calculated to relieve the fears of the unthinking. Says Mr. Somerville: "Probably the best expression ever given to the view that it is (dare I say) the best expression of the famous statement of Lord Acton 'all power corrupts and absolute power corrupts absolutely.' Perhaps Mr. Somerville adds 'I am doing Lord Acton injustice but it always seems to me that it would be equally easy to say the exact opposite, all power is an opportunity to do good and absolute power is the pre-condition of doing absolute good.'"

To those interested in making a case for British dictators, that may seem a very weighty and impressive generalization. To those of us with no such inclination, it might be reminiscent of Abraham Lincoln's reply to Douglas during the course of the famous debates. You may remember that Douglas had twisted Lincoln's anti-slavery arguments to make them appear as a white and black. To this Lincoln replied that the argument was "a plea for racial equality between specious and fantastic arrangement of words by which a man could prove a horse-chestnut to be a chestnut horse."

Canada's farmers had a total cash income in 1949 of \$2,474,499,000.

CANADIAN BACON EXPORTS

For 80 years Canada has been exporting bacon and during the period from 1940-49, a total of approximately 4 billion pounds was exported this figure exceeding the exports for the previous 40 years, according to figures released by Marketing Service, Department of Agriculture, Ottawa. During the past four years exports have dropped from 773 million pounds in 1946 to an estimated 60 million this year.

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8:35 a.m., 8:58 a.m., 11:23 a.m., 2:03 p.m., 3:02 p.m., 6:33 p.m., 8:33 p.m., 8:58 p.m.
Westbound
10:17 a.m., 12:52 p.m., 2:55 p.m., 5:27 p.m., 7:27 p.m., 9:12 p.m., 11:32 p.m., 1:12 a.m. (Sun to Kitchener only)
—Daily except Sunday and holidays
—Saturday, Sunday and holidays

RAILWAYS
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Eastbound
Daily 5:55 a.m.; Daily except Sundays 9:54 a.m.; 7:10 p.m. Sunday only 9:19 p.m.; Daily except Sunday Flyer at Georgetown 8:37 p.m. Daily Flyer at Georgetown, 10:11 p.m.
Westbound
Daily except Sunday and Monday, 1:56 a.m.; Sunday and Monday only, 12:08 a.m.; Daily except Sunday, 8:49 a.m.; 8:50 p.m.; 7:44 p.m.; Daily except Sat. and Sun. 6:38 p.m. (flagstop); Saturday only, 1:36 p.m.; Sunday only, 8:43 a.m. (flagstop).

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