

**Fashion Hint**



From California comes the lounging and sporting outfit no well-dressed young lady is without. The trim-tailored sheer wool shirt is accented with a cartridge pocket... the slacks are cuffed and self-belted grey flannel.

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**HELLO HOMEMAKERS!** In the old days, while tomatoes were still a delight among the hollyhocks and mignonette, ketchup was made of young English walnuts. About the middle of the 18th century, walnut ketchup had been almost completely supplanted by the spicy, pungent tomato ketchup. Now, the Americans have changed the spelling to catsup—same thing.

**FAVORITE CATSUP**  
1 Peck (8 qts.) tomatoes, cut  
8 Medium-sized onions  
1 1/2 Bay leaves  
2 1/2 Long red peppers

Skin and cut tomatoes into small pieces, dice onions; remove seeds from peppers and silver. Boil these ingredients until soft, then strain and add 1/4 cup brown sugar and a bag of spices containing 1 thap whole allspice, 1 thap whole cloves, 1 thap whole mace, 1 thap celery seed, 1 thap peppercorns and 2 inches stick cinnamon. Boil all ingredients quickly stirring constantly until reduced to 1/4 quantity. Add 2 cups vinegar and about 1 thap salt. Boil another 10 minutes, then bottle in sterilized containers. Seal with sealing wax.

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**Chronicles of Ginger Farm**

Written Specially for  
The Acton Free Press  
GWENDOLINE P. CLARKE

Cows are the cussedest things! They have just about driven us crazy this last week with their bawling. To make the best use of the pasture Partner switches the cows around from one field to another and also into a small patch of pasture at the back of the house. And what happens? Every time the cows catch sight of Partner they bowl their heads off, expecting him to turn them into another pasture—just the same as a spilt child will bowl until he gets what he wants. After being in the backyard the cows were worse than ever because here they were able to get a good feed of apples... and they figured that just what the doctor ordered.

One day while they were feeding near the house Partner asked me to keep an eye on them while he went up to the back field to fix a fence. "Mind they don't get into that barbed wire under the cherry trees," cautioned Partner. So I took my string beans and sat on the front step to cut them that way, although I could not keep the cows in view all the time I could certainly see them if they got anywhere near the barbed wire. Everything was quiet and I thought how well they were behaving themselves—not coming near the barbed wire at all. But suddenly there was one terrific bellow—like an animal in pain. I jumped to my feet and away went the beans, of course. I ran to the back of the yard where was Drowsey, one of our Durham heifers—complete with horns with its head right through the wire fence. Now what to do? I remembered Partner always thought it advisable in such an emergency to approach quietly and cut one of the fence wires to release the cow's head. He had explained to me that if left to pull herself loose she was liable to do a lot of damage to the fence. I could well believe that as I watched this heifer pulling and tugging this way and that, while I stood helpless—remembering that Partner had taken the fence pliers with him. "Well," I thought to myself, "she's going to damage the fence anyway, so I might as well help her do it." So I got into the next field and walked along very quietly until I was facing the heifer. I could see that if I could only get one horn back through the fence she might manage to get the rest of her head free without too much trouble. So I grabbed one horn with both hands, and hung on for dear life. Together we rocked back and forth—the heifer, the fence and I. One time she pulled back so far I thought the whole fence was going—and I with it. Finally the heifer quietened down a bit and I managed to get the tip of her horn through the square wire mesh. Sure enough, that was all that was necessary. In a few seconds Drowsey had her whole head, horns and all, free once more. She backed hurriedly away and then to my surprise she came running up to the fence again, pawed the ground and bellowed like a bull. Whether she was mad at me or the fence I wouldn't know—but fortunately she didn't try getting her head tangled up any more. I might add that all the time I was doing the mercy act the other 14 cows were also grouped around the fence bawling lustily. They didn't make the work any easier because I knew what would happen if the fence should collapse. Honestly, cows are the cussedest things—if you'll excuse the expression.

Sunday afternoon we had another cow adventure. Daughter and one of our nieces was here for the week-end so we went to the back of the farm looking for chokecherries. We also wandered into one of our neighbours' fields, where there were about 30 head of cattle. Immediately they saw us they came across the field on the run. Have you noticed—cows are the most inquisitive things besides being cussed. As they came nearer we turned and faced them and they stopped dead. We walked on and they came after us again. Then Tippy came running out of the bush and put them to rout. I called her off, thinking the cattle would now be ready to leave us alone.

But no, back they came again. We had only a little way to go to reach the fence so niece Habs took to her heels and was over it like a shot. Daughter and I were not really alarmed, although if you get in among a herd of strange cows you never can tell... Which reminds me—a few weeks ago we had a visit from two government inspectors, tracking down Dutch elm disease. They told us that across the road there appeared to be no one at home but that a huge, angry bull had chased them out of the field! They didn't find out whether the elm trees on that farm were diseased or not.

So there you have it—although I had no idea I was going to fill this column with cows when I sat down to write it.

**Cash Needed? Don't Sell Bonds**

You may need cash in a hurry and think of selling your bonds to meet that need. But bonds that have been saved for over the years are often pretty hard to replace.

And there are better ways of raising the money. Here's what William Clayton, manager of the local branch of the Bank of Montreal, suggests. "If you want money for a good purpose, pay us a call at the B of M. Your bonds will serve as security for one of our low-cost personal loans, and will assure you an appreciably lower rate of interest than for a loan without such security. As a matter of fact, the interest on the bonds very nearly covers the interest on the loan."

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**TRAVELLERS' GUIDE**  
GRAY COACH LINES  
COACHES LEAVE ACTON DAYLIGHT SAVING TIME

Eastbound  
6:38 a.m.; 8:58 a.m.; 11:23 a.m.;  
2:08 p.m.; 5:03 p.m.; 8:33 p.m.; 8:33 p.m.; 8:58 p.m.  
Westbound  
10:17 a.m.; 12:53 p.m.; 2:57 p.m.;  
5:27 p.m.; 7:27 p.m.; 9:12 p.m.; 11:33 p.m.; 1:13 a.m. (Sun to Kitchener only)  
Daily except Sunday and holidays.  
5—Saturday, Sunday and holidays.

**RAILWAYS**  
CANADIAN NATIONAL  
STANDARD TIME

Eastbound  
Daily 5:55 a.m.; Daily except Sundays 8:4 a.m.; 1:10 p.m.; Sunday only, 8:19 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. 8:38 p.m. (flagstop); Saturday only, 1:36 p.m.; Sunday only 8:43 a.m. (flagstop).

**TAKE A TIP**

- To avoid spoilage of canned tomatoes—
- 1 Process all canned tomatoes and tomato juice in a boiling water bath. Water should be deep enough to cover jars one inch.
- 2 Always wash tomatoes thoroughly in cold water before you scald them. A lump of soil may contain bacteria which will contaminate the whole batch in the peeling process.
- 3 Never try to salvage the firm part of a tomato that is partially blighted or spoiled. It is more thrifty to waste one tomato than to lose a whole batch.
- 4 Never use powdered spices if you want a bright catsup or chili sauce. The whole spices in measured quantities will prevent brownness.
- 5 A double thickness of cheesecloth makes a good bag for straining catsup or tomato juice.
- 6 Fresh dill should be thoroughly washed before addition to cucumber. The flower head may be substituted for tender stalks and leaves if two heads instead of 6" stalk is used.
- 7 About 4 strips of red hot pepper or 1 thap. horseradish makes a difference to a bottle of dill pickles.

**THE SUGGESTION BOX**

- Mrs. C. H. says:  
(1) A quick way to remove corn husks is to place the ear on cutting board and slice off about 1/4 inch of stem end and also tassel end. Husks and silk will then strip off easily.
- (2) To cut corn from cob readily drive a nail through a small board and place board on waxed paper. Stick stem end of cob on protruding point of nail. Hold knife at 45 degree angle and cut straight down the cob.
- Mrs. J. L. says:  
To preserve the color of peaches and pears drop them immediately into brine as soon as peeled. Use 1 thap. salt to 1 gallon of cold water. Change the water after peeling 3 dozen if you are canning a quantity.
- Mrs. P. N. says:  
(1) To prepare green rind from watermelon peel very thin and also trim off all the red flesh before the honey colored part is soaked in brine for the watermelon pickle.
- (2) Use 3 thaps. alum for a good sized melon when rind is being cooked to keep it firm.

**THEY CAN HAVE IT**

A new Norwegian process, reported in The Financial Post, is said to turn codfish into a synthetic ice cream preparation also useful as an albumen for use in cooking, drug and paint manufacture. It is said to be a big improvement over the pre-war German process.

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