

Fashion Hint



The best classic of the year! A pique-narrow wool gabardine with the impressively man tailored cut-away jacket, double breast and notch reversed. The skirt eased for walking by side pleats.

"Old at 40, 50, 60?"
—Man, You're Crazy

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THE MIXING BOWL
By Ann Allan

Hello Homemakers! There are times when we could be more helpful where new Canadians are concerned. We have evidenced the problem in regard to our summer varieties of apples recently where our neighbours had gathered and stored many Dutchess apples only to find them spoiled. No one had told them the early varieties are better used now than stored. Yellow Transparent, Dutchess, Wealthy, Peach and the Gravenstein are our summer apples. They are good in cooked desserts and also cooked with different vegetables.

The majority of homemakers make fresh applesauce regularly during the late summer. However, we can describe to our new neighbours other apple desserts for variety. For instance, there is Apple Pie, Apple Strudel, Apple Cobbler, Apple Betty, Scalloped Apples, Applesauce Cake, Apple Tapioca Pudding, Apple Custard and so on. If there are no late varieties in the orchard then it may be a wise measure to can applesauce now. A word may also be said about leftover applesauce use it in bread stuffing, muffins or griddle cakes.

- APPLESauce CAKE**
- 1 cup brown sugar
 - 1/2 cup butter or shortening
 - 1 egg
 - 1 1/2 cups cake flour
 - 1 cup raisins
 - 1 cup currants
 - 1/2 tsp salt
 - 1 tsp soda
 - 1 tsp cinnamon
 - 1/2 tsp cloves
 - 1 cup thick applesauce
- Mix sugar and shortening. Beat in the egg. Sift flour. Measure flour and sprinkle raisins with 1/2 cup flour. Stir in the measured spices and then stir into sugar mixture. Add raisins and currants. Heat the cup of applesauce (slightly sweetened) and beat it into the batter. Bake the cake in a 9 inch tube pan in an electric oven of 350 degrees for about 40 minutes.

- APPLE GRIDDLE CAKES**
- 1 1/2 cups bread flour
 - 1 tsp salt
 - 2 1/2 tsp baking powder
 - 2 eggs separated
 - 1 tbsp melted fat
 - 1 1/2 cups milk
 - 1 large sliced apple
 - 1/2 cup flour then measure
 - 2 Heat flour with salt and baking powder
 - 3 Beat egg white
 - 4 Beat egg yolk and add milk and sliced apple
 - 5 Stir egg mixture into centre of dry ingredients. Mix only until blended
 - 6 Fold in the egg whites
 - 7 Drop by spoonfuls on to hot griddle. Bake 3 mins then turn and finish cooking in about an other 3 mins.

- SCALLOPED APPLES AND CABBAGE**
- Use a greased casserole and fill with alternate layers of shredded cabbage and sliced apples. Season the cabbage with celery salt and sprinkle the apples with a little sugar. Sprinkle with browned bread crumbs and dot with butter. Bake in preheated electric oven of 375 degrees for about 40 minutes.

- TAKE A TIP**
- 1 The Wealthy or Gravenstein apples in Tapioca or custard dishes as these dishes require a tart flavoured apple.
 - 2 Peel apples with a stainless steel knife and drop into salty water to prevent the pieces turning brown.
 - 3 Cut cored apples crosswise and place in the skillet with pork chops. Sprinkle the apples with brown sugar when you cover the pork chops.

THE QUESTION BOX

Mrs. B. W. asks: How do you preserve apples as applesauce?

Answer: Make applesauce sweetened if desired. Pack hot mixture into sterilized jars leaving 1/2 inch of headspace. Seal and turn tops 1/2 turn loose. Place jars in electric oven preheated to 300 degrees then set at 275. Process 25 minutes or place in hot water bath and boil 15 minutes.

Mrs. C. L. asks: How do you make your favourite version of Apple Betty?

Answer: We combine 1 1/2 cups graham cracker crumbs with 3 tbsps melted butter and pat one-third of this mixture into a greased casserole. Then we prepare 2 cups sliced apples and mix with 1 cup brown sugar, 1/2 tsp cinnamon, 1/2 tsp nutmeg, 1/2 tsp salt, 1 tsp grated lemon rind and 1 tsp lemon juice. Spoon half the apple mixture into casserole then sprinkle another third portion of the crumbs, then 1/2 cup currants. Finally add the remaining layer of apples and sprinkle with the last third on top. The dish is then covered and placed in a preheated electric oven at 350 degs for about 35 mins. Serve hot with cream. Yield 5 servings.

It's true that "speed kills". But it's also true that really slow drivers breed speeders among other drivers who itch to get past. The man who drives too fast, or too slowly, is like the soldier who said that everyone was out of step but himself.

Chronicles of Ginger Farm

Written Specially for The Acton Free Press
GWENDOLINE P. CLARKE

Did you manage a trip to the Canadian National Exhibition? I hope you did—and that you enjoyed it. Each of us took in the Big Fair but all on different days. At one time it used to be a family affair but now we find it suits us better to play a lone hand as what interests one doesn't interest the other. Incidentally, when we team up we waste so much time trying to figure out what we think the other person would like to do that we get more tired than we should do. The first one to visit the Fair was Partner. He went by bus each way and arrived home after midnight. I expected him to be half dead but he said he had been sitting down a good part of the time listening to the band and watching events along the water front and was quite well satisfied with what he had seen and done. Not only that but he didn't have to worry about the farm since the rest of us were home looking after it. Which was lucky because on the way a truck came in and the driver left the yard gate wide open when he went out. If I hadn't noticed it there would have been nothing to stop our cows from wandering down to the highway. One wonders what some folk think gates are for.

The next day I got a ride to Toronto with some friends and went to the Press Luncheon. That is always worthwhile because one meets so many interesting people and of course any affair with Mrs. Kate Aitken at the head of it is bound to be a success. Two very special guests on Press Day were Jimmy Casson, 12 and Robin Harrow, 11, co-editors and publishers of the Fonthill Bugle. Mrs. Aitken interviewed them at the luncheon table and their replies to her questions brought forth gales of laughter from the assembled guests. Asked if coming to the Press Luncheon and meeting so many ladies wasn't well worth the trip one of the boys replied "Oh, I dunno maybe." That just about brought down the house. Their paper has a weekly circulation of 250 and is printed on a ditto machine. The boys take it turn about to cover the news sports and advertisements but they "don't have no ahead for our two enterprising youngsters. To all appearances they are just two nice average school boys but you never can tell. Twenty years from now they may be the men of the hour.

Previous to the lunch my friend and I set out to find Queen Mary's carpet. I hope none of you ladies missed it. It was really marvellous. The blending of the colours was truly a work of art. At first in looking at it, I was conscious of a little disappointment because the background of the carpet was by no means uniform in colour—one block being light fawn and the next several shades darker. Then I realized I was looking at a piece of work that was typical of the entire British people during those dark days of war—a people making the best of what they had and still doing a mighty good job.

Imagine anyone with such a good eye for colour as Queen Mary having to be satisfied with wool that didn't match for the background of her work. How many other women would have given up in despair? You and I would probably have said—"It's no use... I can't get the wool I want so it's no good starting the job." But not Queen Mary. And see what she has accomplished and see what her carpet is still doing for the British people. That unmatched background should go down in history as a symbol of the Queen Mother's courage and tenacity; of her determination to do something to help the people she loves.

Another thing I specially wanted to see was a demonstration of the Rorke method of needle-weaving. Ladies believe me, that is really something. In needle-weaving you can make anything from slippers to berets, handbags to suits. The time will come when if you don't know how to "needle-weave" you won't know anything. It is simple, inexpensive and quick. After the Exhibition Mr. and Mrs. Rorke are opening a shop on Yonge Street. Better run with the crowd and find out all about it. However, it won't be necessary to buy anything at their store unless you want to see the thing in to see how the work is done and then it is more than likely you will have just the right kind of needle, net and wool around home and can go right to work. At least you can practice with what you have at home.

Ah, I hear footsteps. We have had "three smart girls" staying here this week—now they are getting ready to catch the bus for home. Our last batch of summer visitors.

BURLINGTON
Ban Sound Trucks
Councillors Decide

At the last meeting of the council a lengthy discussion took place on the question of sound trucks going about the streets of the town, announcing coming events. A motion to ban them except for charitable organizations of the town was lost on a tie vote, and rules of procedure forbade the introduction of the question again at the same meeting as some of the members wanted to do. Following the meeting, however, the police committee "took the bull by the horns" and authorized the Chief of Police to issue no permits for sound trucks to travel the town streets until after the next meeting of council.

Some \$5 in number the Warren Harding High School Band arrived in Burlington on Friday evening about seven o'clock by two chartered buses to spend a week with the Burlington Junior Community Band. Arriving at the Lions Park they were greeted by a large number of parents and members of the local band and banded to the various homes where they are now staying.

Don McFarlane, Caroline St. E. won the 100 yard dash and the 200 yard race at the Junior track meet at the Canadian National Exhibition at Toronto on Monday. Competition was very keen in the various events and Don is to be congratulated on his achievement.

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 mass average of us, and have gone quite a bit off 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 (dangerous) is 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 leftist doctrines, 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."

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- GRAY COACH LINES**
- COACHES LEAVE ACTON DAYLIGHT SAVING TIME**
- Eastbound
a6:38 a.m.; 8:58 a.m.; 11:23 a.m.; 2:08 p.m.; 5:03 p.m.; 6:33 p.m.; 8:33 p.m.; 10:58 p.m.
- Westbound
10:17 a.m.; 12:52 p.m.; 2:57 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)
a—Daily except Sunday and holidays.
b—Saturday, Sunday and holidays.
- RAILWAYS**
- CANADIAN NATIONAL**
- STANDARD TIME
Eastbound
Daily 5:53 a.m.; Daily except Sunday 6:54 a.m.; 7:10 p.m. Sunday only 8:19 p.m.; Daily except Sunday Flyer at Georgetown 6:37 p.m.; Daily Flyer at Georgetown, 10:11 p.m.
- Westbound
Daily except Sunday and Monday, 1:56 a.m.; Sunday and Monday only, 12:05 a.m.; daily except Sunday, 8:48 a.m.; 6:50 p.m.; 7:44 p.m.; Daily except Sat. and Sun. 5:38 p.m. (flagstop); Saturday only, 1:58 p.m.; Sunday only 8:43 a.m. (flagstop).

FALL FAIR DATES

Acton	Sept. 22-23
Aberfoyle	Sept. 19-20
Arthur	Sept. 26-27
Bolton	Sept. 26-27
Braacebridge	Sept. 14-18
Brampton	Oct. 5-7
Caledon	Sept. 22-23
Drayton	Sept. 26-27
Elmira	Sept. 13-4
Erin	Oct. 7 and 9
Fergus	Sept. 15-18
Georgetown	Sept. 15-18
London	Sept. 11-16
Milton	Sept. 29-30
Orangeville	Sept. 19-30
Waterdown	Sept. 26-27
Woodbridge	Oct. 7 and 9

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