

Fashion Hint



Thanksgiving lasts all fall and winter too if you have a coat like this. It's the most desirable combination ever, with fur lining reinforcing the all-wool coat. Persian lamb is recommended which turns enchantingly from the lining into the cuffs and high collar. Perfectly paired weather protection and style. We don't like to be pessimistic, but the mirage of warm weather this week can't last... a coat like this is a cold weather must.



Hello Homemakers! The colour of fall fashions should send us spinning and twirling to vie with nature's coloured leaves as they dance into nooks and crannies. Such colours as polka orange, muted grey and ballet purple seem to make us happy and proud.

While preparing meals we should be pleased with our colourful fall vegetables, too—the orange pumpkin, the green-grey squash and the purple grapes. These and other fall vegetables are economical in price yet high in food value.

- CORN AND GREEN PEPPER MOLD**
- 1 cup cooked corn
 - 1 cup chopped celery
 - 1 tsp grated onion
 - 1 tsp gelatine
 - 1/2 cup cold water
 - 1/2 cup cooked salad dressing
 - 1/2 cup boiling water
- Soak gelatine in cold water. Add boiling water and stir until dissolved. Chill and add mayonnaise and salt. When partially set, add prepared vegetables. Pour into 8 individual greased molds and chill.

in electric refrigerator. Unmold and garnish with parsley.

- SAUTED TURNIP**
- 4 cups sautéed turnip
 - 1 cup butter
 - Salt and pepper
- Cut turnip in half, peel and grate. Place grated turnip in shallow pan in which butter has been melted. Add salt and pepper. Stir occasionally and cook, covered, for about 20 mins. No water is needed for fresh turnips using this method.

SCALLOPED ONIONS IN TOMATO

- 6 large onions, sliced
- 3 tbsps butter
- 3 tbsps flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 cups tomato juice

Arrange half of onions in casserole, sprinkle with half the flour, salt and pepper. Dot with butter. Finish all ingredients in a second layer. Pour on tomato juice. Bake in electric oven at 400 degrees for 35 to 40 minutes. Serves 8.

- ORIENTAL MARROW**
- 1 vegetable marrow
 - 2 green peppers
 - 3 tbsps butter
 - 5 ripe tomatoes
 - 1 can rice
 - 1 tsp celery salt
 - 1/2 tsp garlic salt

Prepare marrow by peeling and cutting into cubes. Soak in salt water for 15 mins. Melt butter in a skillet, add green pepper cut into strips (without seeds) and the marrow rolled in flour. Sauté until brown. Add peeled tomatoes, canned rice and seasonings. Cook 10 mins. Yield about 8 servings.

- TAKE A TIP**
- 1 Cranberry Sauce — Combine 1 quart cranberries, 2 cups water, 2 cups white sugar and boil 5 mins. For Best.
 - 2 Caper Sauce — Combine 1/2 cup melted butter, 1 cup bacon dripping, juice of 2 lemons, 1 tsp minced onion, 1 tsp chopped capers, salt and pepper. For Boiled Potatoes.
 - 3 Mushroom Sauce — Melt 1/2 cup butter and blend in 3 tbsps flour, 3 tbsps minced onion, 1 cup consommé or thin gravy and 1 cup sautéed mushrooms. For Vegetable Marrow.

REQUESTED RECIPES

CURRIED VEGETABLE (for Mrs. F. D.)

- 1 cup diced carrots, cooked
- 1 cup diced string beans
- 2 cups cauliflower flowers, cooked
- 1 cup cooked rice
- 3 tbsps butter
- 1 small onion, diced
- 1 to 2 tps curry powder (as desired)

2 1/2 tbsps flour
1/2 tsp salt
1 1/2 cups tomato juice
1 tsp Worcestershire sauce
1 cup soft bread crumbs

Arrange all the vegetables and rice in layers in a casserole. Now melt the butter and cook the diced onion until golden brown. Blend in the curry powder, salt and the flour. Add tomato juice and Worcestershire sauce. Cook until thick and pour over the vegetables in the casserole. Cover with the buttered crumbs and bake at 400 degrees F until crumbs are browned. Serves 4 to 6.

BAKED STUFFED TOMATOES (for Mrs. J. C. T.)

- 6 large tomatoes
- 1 cup soft bread crumbs
- 1 cup minced ham
- 2 tbsps minced onion
- 1 sweet green pepper, chopped
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 egg, well beaten
- 2 tbsps melted butter

Using a grapefruit knife cut centre out of tomatoes. Sprinkle with salt and invert for 1/2 hour. Combine all other ingredients with some of the centre scooped from the tomatoes and then pack it back into the tomatoes. Sprinkle with grated cheese and bake at 400 degrees F for 25 minutes. Serve with broiled bacon as a luncheon main course. Serves 6.

SALSIFY (for Mr. W. J.)

Wash and peel, cut into 1-inch slices. Plunge into boiling salted water to cover. Cook for 25 minutes. Drain. Serve chopped with salt, pepper and plenty of butter, or serve in large pieces with cream sauce.

Chronicles of Ginger Farm

Written Specially for The Acton Free Press
GWENDOLINE P. CLARKE

One day I was in a local butcher store when another customer turned to me and said, "What, you here again, Mrs. Clarke... do you live in town?" "Well, not quite," I answered, and then remembering this other woman also came from the country, I added, "How about you?" She laughed, "Yes, I deserted that question—but it seems every time I come down town I meet you in one or other of the stores so I just wondered... thought maybe you had moved to town."

That started me thinking... just wondering if I did make a lot of unnecessary trips. I remembered the gas rationing days when I never made a trip to town unless it was absolutely necessary and all ways found it quite easy to keep well within my gas ration. But now, although I begrudge the time it takes to get dressed and go down town, yet I do go quite frequently on Saturdays sometimes two and three times. Take last Saturday for instance. Business at the bank so I had to go down in the morning, banking hours being from 9:30 to 11. At the bankshop we have a standing order for fruit bins on Saturday but they are never ready before 12 o'clock. Naturally I couldn't wait for them. There was dinner to get at home. So I picked up a few groceries and ambled back home. I would have to go down later.

About 4:30 I set out again and I had to hurry because the library closes at 5, but I thought I could change my books, pick up the bins, get the evening paper and be home in plenty of time to get supper. I got the books and bins but the paper was late coming in. I walked and waited, determined not to make a third trip down town. That was I saved on gas but I wasted a lot of time and barely had supper on the table before the men came in to eat it.

Or take any other day. Very often if I miss the overnight mail I take my letters to the 8:50 train in the morning. Occasionally Partner has said, "You might bring me around-so from the drug store." Without thinking I agree. But then find the drug stores don't open until 9:30. Oh well, at least the butcher store will be open and I can get served there in a hurry at this time in the morning. But one man is very much occupied with backing up a side of beef and the other fellow is constantly at the telephone taking orders for the day. Eventually they get around to serving me. Perhaps another day I am busy at a paint job and leave my trip to town until around 5:30. There are only a few things to get anyway. But oh dear, the town is busy, you don't know which place to go first because they all close at six. So I start at the post office but get behind two people wanting money orders—and making out money orders is a slow business. From the post office I go from store to store and apparently I'm the only one in a hurry—certainly the ones behind the counter are not. Well, might as well take back an evening paper—they are sure to be in by this time. "Paper?" says the girl at the drug store, "oh I'm sorry, they came in early today and we haven't one left!" I give up and go home.

So that's the way it goes when everyone is on an eight hour day except the farmer. Go down town early and you have to wait for the stores to open. Go late and you have to rush around to get everything you want before the doors close for the night. Back in those leisurely days when the main purpose of the store keepers and their assistants was to serve the public rather than beat the time clock, then you could do all your business on just one trip to town. In fact it was often possible to make only one trip a week by using a little forethought. In fact I do that even yet in winter time as I get Bob to pick up my order.

then. But in summer, with company coming and going all the time, I like to do my own shopping. But oh dear, I shouldn't complain this column without mentioning what happened at the doctor's office. Our doctor has his office hours from 1-4 and 7-9 morning hours by appointment. So to save time I get an appointment for 10 a.m. Get there right on the dot and there are four people ahead of me. "What time was your appointment?" I asked one young girl. "Ten o'clock," she answered. The others said their appointment was 10 o'clock too. I begin to wonder what good is an appointment if it is given to more than one at the same time. "That's old stuff," says the young girl. "The doctor says 10 o'clock but he sees you when he gets around to it." That may be true but at least we can't grumble about the doctor's hours. I never knew one yet who had too much leisure time on his hands.

FASHION NOTE — LONDON

There has never been such a demand for checks and tartans as there has been this year. Women overseas want to wear, if possible, the tartans of the clan to which they may be related, if they can trace no such kinship they will wear the gayest one they can lay their hands on. For travelling and even for smart town wear, checks are well in the lead. Some of the smartest are the tiny "sparkle" checks which are mainly the shepherds' check made in worsted. These are worn by themselves or combined with plain material or as facings on solid fabrics.



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Eastbound
8:38 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 5:55 a.m.; Daily except Sunday 9:54 a.m.; 7:10 p.m. Sunday only 8:16 p.m.; Daily except Sunday Flyer at Georgetown 9:02 p.m.; Daily Flyer at Georgetown, 10:11 p.m.

Westbound
Daily except Sunday and Monday, 1:56 a.m.; Sunday and Monday only, 12:38 a.m.; daily except Sunday, 8:48 a.m.; 6:50 p.m.; 7:44 p.m.; Daily, except Sat. and Sun. 5:48 p.m. (flagstop); Saturday only, 1:56 p.m.; Sunday only 9:43 a.m. (flagstop); Sunday only Flyer at Guelph 7:05 p.m.

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