

FASHION HINT



The first few days of snow and the sight of rather premature but delightful Christmas decoration in store windows already gives a holiday feeling as Christmas is in the air.

Pollock and Campbell Manufacturers of HIGH GRADE MEMORIALS MEMORIAL ENGRAVING 62 Water St., North GALT TELEPHONE 5448

Your Eyes DESERVE THE BEST Consult R. M. BELL Registered Optometrist Phone 22/12 ERIN

PROFESSIONAL DIRECTORY AND TRAVELLER'S GUIDE

MEDICAL DR. W. G. C. KENNEY Physician and Surgeon (Successor to Dr. J. A. McNiven) Office in Symon Block, Mill St. Acton. Office Phone 78—St. Ann's Church St. Phone 158

THE MIXING BOWL by Anne Allan

Hello Homemakers! Home-cooking and Christmas-at-home are synonymous. It is now time to make up two lists—one for the ingredients of Christmas baking and the other for presents.

MINCEMEAT 3 lbs lean beef 6 lbs sour apples 4 lb suet 1/2 lb citron 1/2 lb seedless raisins 2 lbs sugar 2 cups cider vinegar 2 cups molasses 1 cup ground cloves 1 tsp cinnamon 2 tps mace 2 tps salt

CHRISTMAS FRUIT CAKE 1 lb butter 5 cups brown sugar 6 cups pastry flour 10 eggs 1 cup molasses 1 cup strong coffee Juice and grated rind of 2 oranges Juice and grated rind of 1 lemon 1 cup tart jelly 1/2 lb almonds 3 lbs raisins 2 lbs currants 1 lb citron 1 lb dates 2 tps nutmeg 1 tsp mace 1 tsp cloves 2 tps cinnamon 1 tsp soda 3 tps baking powder Cream the butter and sugar. Add molasses, coffee, lemon, orange and

CHRISTMAS COOKIE DOUGH 1/2 cup butter 1/2 cup brown sugar 1/2 cup white sugar 1 egg 1/2 tsp baking soda 1/2 tsp salt 1 1/2 cups flour 1/2 cup chopped nuts 1/2 tsp vanilla Cream the butter and sugar, add beaten egg, beat all until light. Sift flour, salt and soda three times. All flour mixture to first mixture. Stir in the vanilla and nuts. Pack dough together. Wrap in aluminum foil and store in electric refrigerator.

TAKE A TIP 1 Place a soup tin (or something similar) containing 1/2 cup water on the oven shelf while the fruit cakes are baking 2 Place five or six marbles in the lower part of the steamer while the plum puddings are being cooked. If the water boils away the marbles begin to rattle as a danger signal 3 When a fruit cake calls for jam the consistency of it should be firm and the better the jam the better the cake 4 Prevent "blisters" in tart shells by placing egg cups on top of pastry in the tin 5 To hold up the biscuit topping on top of a casserole of chicken pot pie place an egg cup in the stew (This is also used in apple or rhubarb pudding) 6 Bake a Crumb Spice Cake to accompany apple sauce or stewed apples. By the way, never omit the spices from the cake batter and put them in the topping 7 A chocolate cake made with white sugar instead of brown keeps exceptionally moist

THE QUESTION BOX Mrs. A. B. asks for a recipe for sharp sausage mixture in pastry roll to serve with salad. Answer: Liver Sausage Tidbit. Roll pastry dough into a rectangular shape about 6 inches long and 1/2 inch thickness. Spread with mashed liver sausage which may be seasoned with prepared mustard or horseradish. Roll up to form a roll 1 1/2 inches in diameter. Chill. Cut in 1/2 inch slices and bake on a baking sheet in electric oven of 425 degrees for 8 to 10 minutes. Serve hot or cold as appetizers or as a salad accompaniment. Mrs. R. M. asks: Is it advisable to cool cookies on the pan they are baked? Answer: No. Transfer cookies to cake racks and cool.

Mrs. C. D. asks: How can the children make Taffy Apples? Answer: For 6 medium apples—heat 1/2 cup water and 1 cup brown sugar until a sample of syrup dropped in a cup of cold water turns brittle. Stick a wooden skewer in each apple, dip apple in syrup, and cool on baking sheet.

Chronicles of Ginger Farm

Written Specially for the Acton Free Press by Gwendoline P. Clarke

For once I felt like saying "I told you so!" Remember the news story last week about the meteorite flashing across the sky? Well, when the news broke I remarked—"Now we can look for some drastic change in the weather." And no one can deny that we got it! Last week must surely have set some kind of heat record for late fall but wasn't it wonderful even though it does make it a little harder to accept the snow than if we had led up to it gradually.

It has been said that houses take on character from the people who live in them. There can be little argument against that. It is often so very obvious. For instance, one house I visited was almost new and the very last word in comfort and convenience stream-lined to the very last detail. Picture window drapes that pulled right across, a hidden cord, hardwood floors throughout, except in the kitchen, bathroom and basement, where there was rubber tile. Four-piece bathroom on the ground floor, three-piece in the basement. And that basement really won my heart. There was the usual modern laundry, also workshop, furnace room and fruit cellar. But the main part was a rumpus room complete with fireplace, sleeping cot, large desk, sewing machine and oodles of cupboard room. The friend who was with me said laughingly—"I can just imagine what you would do with this room if you had it!" Another attraction—the men could go in and out to the basement by the rear door, smoke a pipe or take a shower, even if there was a tea-party going on in the living-room.

Later in the week I visited, for the first time, another home. And in regard to it I shall only attempt to describe one room—it was all that registered with me anyway. This room was very large. A picture window reached almost entirely across one end of it—and this window led out to a flagstone terrace—complete with a background of ornamental evergreens—and overlooking a ravine through which ran a gurgling stream. If I lived in that house I don't think I would ever want to move out of such a delightful room. One couldn't possibly tire of it. Inside the room there were huge oak beams supporting the ceiling which was a lovely shade of palish-blue, a pleasing contrast to the floor which was Chinese red—but the red was not too obvious because of the scatter rugs and the subdued tones of the chesterfield suite and other furnishings. There was an immense stone fireplace and a beautiful grand piano—both of which belonged to the room as naturally as a gilt frame to an oil painting. I

need hardly say that the family in this home was extremely artistic—but not "arty"—if you get what I mean. This room in particular was expressive of the best of the best form of art since it had a "lived-in look", thus creating an atmosphere of pleasure and comfort. Did I come back discontented with our humble home? I did not. I knew that a house like either of the ones I had visited was entirely beyond our means. Certainly it was a joy to see such beautiful homes, but still what we have within our own four walls are things which we have worked hard to get; they are what the children have grown up with, every piece of furniture, every picture and ornament, every convenience is interwoven with life as we have known it at Ginger Farm—through the depression and the war years. Even now, it is often with a spirit of thankfulness that I switch on the lights, remembering the days when coal-oil lamps were our only means of illumination. Evidently no appreciative yes. After all to admire that which is beautiful is not necessary to own it.

WHERE THERE'S Coca-Cola THERE'S HOSPITALITY

ROYAL AGRICULTURAL WINTER FAIR

SPECTACULAR HORSE SHOW All-Canadian Exhibition WORLD FAMOUS SPANISH RICHMOND YORK AND ENGLAND LIVESTOCK SHOW AND RAN AND MORE OF OTHER FEATURES ROYAL COLISEUM NOV. 14-22 50¢

SAVE MONEY with the NEW, IMPROVED LOW-PRICE GOODYEAR MARATHON THOMPSON MOTORS 130 MILL ST. FORD - SALES & SERVICE

MUTUAL LIFE OF CANADA THE LIFE INSURANCE AT LOW NET COST HEAD OFFICE: WATERLOO, ONT. Jack Armstrong, District Representative GEORGETOWN, ONT. Branch Office Brampton, Ont.

YOUR BEST BUY in seed is the BEST SEED you can buy! Buy DEAR Buy John McNabb, Georgetown, Ont.

WE'VE GOT THE "TAKE-IT-EASY HEATER" FOR YOU! Get this Powerful New Coleman OIL HEATER No work for you! No handling dirty fuel, no fire-tending. Clean heat! No Dust, Dirt, Ashes, Washing, Tilt! 2 kinds of Heat in One Heater—Radiant Heat and Circulating Warm Air. Excess Chimney Drafts Controlled with Coleman Automatic Draft Meter. Beautiful Brown Duo-Tone Enamel Finish Puts out more heat at lower fuel cost. — Budget Terms Arranged — ROY'S ELECTRIC SERVICE PHONE 32R22 ACTON

MISCELLANEOUS THE VICTOR B. RUMLEY FUNERAL HOME Funeral Home, Heated Ambulance Phone 30 night or day Serving the community for 48 years EYE CARE WM. C. MILLIGAN, R.O. Optometrist WED. 11 A.M. TO 9 P.M. at Mill St. Residence of A. T. REDDEN Please telephone 385J for appointment VETERINARY B. D. YOUNG, B.V.Sc. C. L. YOUNG, D.V.M. Veterinary Surgeons Office: Brookville, Ontario Phone—Milton 1484 F. G. OAKES, V.S., B.V.Sc. Veterinary Surgeon Office and Residence—Knox Ave Acton—Phone 130

TRAVELLERS' GUIDE GRAY COACH LINES COACHES LEAVE ACTON DAYLIGHT SAVING TIME Eastbound 6:58 a.m.; 8:38 a.m.; 11:23 a.m.; 2:03 p.m.; 5:03 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 holl days b—Saturday, Sunday and holl days

CANADIAN NATIONAL RAILWAYS STANDARD TIME Eastbound Daily 5:55 a.m.; Daily except Sundays 9:54 a.m.; 7:10 p.m. Sunday only, 8:16 p.m.; Daily except Sunday Flyer at Georgetown, 9:03 a.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., 5:40 p.m. (flagstop); Saturday only, 1:30 p.m.; Sunday only 9:43 a.m. (flagstop); Sunday only Flyer at Guelph 7:05 p.m.

IRON ANYTHING Easier, Faster, Better WITH THE NEW Thor's AUTOMAGIC GLADIRON IRON IN HALF THE TIME WITH HALF THE WORK IT'S COMPLETELY NEW IT'S RADICALLY DIFFERENT COME IN AND TRY IT! Manning Electric Phone 330 Acton

SPECIAL LOW RAIL FARES TO ROYAL AGRICULTURAL WINTER FAIR TORONTO NOV. 14-22 FARE AND ONE-HALF FOR THE ROUND TRIP Good going—November 13th to November 22nd inclusive. Returns—Leave Toronto not later than midnight, November 23rd. Full information from any agent. CANADIAN NATIONAL