

Fashion Hint



Look at the lining! Yes, the jacket of the 1931 suit is lined in a gay silk print that matches the suit's own blouse. There are many possibilities from this flattering trio of jacket, skirt and blouse. The all-over silhouette is carefully controlled with the deliberate loose swing of the jacket drawing attention to the popular straight, smooth skirt. Blooming in the season's top two colours the suit would be chosen in navy blue with the lining and blouse in a delicate spring-like violet shade. And for special occasions wear a bunch of violets on the coat of this well-planned ensemble that is feminine—with a difference.



Hello Homemakers! This is always a difficult time of year for the homemaker who likes to serve fresh vegetables yet seriously tries to keep within the limits of food budget. Many inviting imported vegetables are available for those who are not on a slim budget, while our winterized storage vegetables do not look as appetizing. The best way to overcome this in-between season is to make use of canned vegetables and, when possible, combine a canned one with a fresh vegetable. Canned diced carrots with fresh cooked celery or canned peas with cubed turnips are interesting and full of flavour if the canned ones are only heated hot and mixed with the fresh, cooked ones at the last minute. To make the best of old potatoes prepare them as scalloped or creamed with a little diced onion. Then, too, potatoes whipped creamy with milk and lightly seasoned with nutmeg tend to take a new lease on life. This is also the time of year to serve your own home-canned fruit and vegetables. Upside-down Cake, Fruit Gingerbread or Fruit Casserole with a biscuit or pastry topping provide a hearty dessert that is economical, too.

- 1/2 onion, sliced
1 tsp. salt
Dash of pepper
2 whole cloves
1 bay leaf
Wash, peel and dice the parsnips. Parboil parsnips in salt water for 15 minutes. Drain. Blend other ingredients and simmer for 10 minutes. Strain and add to parsnips for 10 minutes and serve hot. Makes 6 servings.
Harvard Beets—Green Beans
1 can of diced beets
1/2 cup granulated sugar
1 tsp. cornstarch
1 cup vinegar
1 tbsp. butter
1/2 tsp. salt
Blend sugar, cornstarch, salt and vinegar. Boil together 3 minutes. Add beets and butter and reheat. Cook fresh string beans 15 minutes. Drain and turn out on a platter. Then pour Harvard beets around string beans.

THE QUESTION BOX
Peach Upside-Down Cake
(Requested by Mrs. E. D.)
2 cups canned peaches
1/2 cup melted butter
1/2 cup brown sugar
1/2 cup shortening
1/2 cup granulated sugar
1 tsp. almond extract
1 beaten egg
1/2 cup sifted cake flour
1/2 tsp. salt
2 1/2 tps. baking powder
1/2 cup milk
Preheat electric oven to 350 degs. Drain peaches. Arrange in greased eight-inch square cake pan. Combine butter and brown sugar. Spread over peaches.
To Make Batter: Thoroughly cream shortening and granulated sugar. Add almond extract and beaten egg. Beat well. Add sifted dry ingredients alternately with milk, mixing until smooth. Pour batter over peaches, spreading evenly to corners. Bake at 350 degs. for 40 minutes or until cake is shrunk away from sides of pan and top is springy to the touch. Remove from oven. Let stand for one minute, then turn on to plate. Serve warm, cut in squares, topped with a little whipped cream or with pouring cream.
Banana Gingerbread
(Requested by Mrs. G.P.)
1/2 cup butter
1/2 cup brown sugar
2 eggs, well beaten
1/2 cup molasses
1/2 cup corn syrup
1/2 tsp. baking soda
2 tps. baking powder
1/2 tsp. salt
1 tsp. ginger
1 tsp. cinnamon
1/2 cup milk
1 1/2 cups flour
1/2 tsp. cloves
Cream butter, blend in sugar, add eggs. Beat well. Combine molasses, corn syrup and milk and add to the above mixture alternately with the sifted dry ingredients. Turn into loaf pan. Bake in electric oven at 350 degs. for about 1 1/2 hours. When cool, place the following over the top:
2 cups sliced bananas
1 tbsp. lemon juice
3 tps. fruit sugar

SENATE WORTH SAVING

The Canadian Senate is not a useless body, declares The Financial Post. Contrary to widely held opinion, its debates are generally at a higher level than those in the Commons, and 115 members perform a great deal of excellent and necessary committee work. But certainly the Senate could be made still more useful. To rejuvenate it, a device is needed to retire members at some age, (they are now appointed for life) and to make more frequent changes possible. Minority parties must be represented, but this is a ticklish problem. One can well imagine the howl from the "faithful" if a prime minister gave Senate "plums" to members of another party. Yet something like this must be done if public confidence is to be restored. With his potent majority in the House of Commons and a record number of vacancies in the Senate, Mr. St. Laurent is in an unusually favorable position to tackle this age-old problem with courage.

CLEARING AUCTION SALE TOWNSHIP OF ESQUEW

Reg. - Guernsey Cattle, - Tractor Implements, Household Effects, etc. The undersigned has received instructions from
DUNCAN PRIMROSE
To sell by public auction at his farm, lot 32, con. 4, situated on the Esquew-Erin town line, 3 miles north of Acton, on
TUESDAY, MARCH 15TH
At 1 o'clock the following:
HORSES - Jane Reta, registered thoroughbred mare, 10 years, due to foal in April to Homer; Miss Ironsides, registered thoroughbred mare, 8 years old; some harness.
REGISTERED GUERNSEY CATTLE - Nina Twinkle, born Nov. 12, 1914 in full flow, bred Oct. 27; Creekbank Rose, born Feb. 25, 1942, in full flow, bred Dec. 31; Valors East, Miss, born March 28, 1948, in full flow, bred Oct. 2; Valors Moneta, born May 29, 1948, in full flow, bred Sept. 7, 1950; Molly Twinkle, born Nov. 12, 1944, in full flow, bred Oct. 5; Dunrose Kay, born June 10, 1949, bred July 18; Creekbank Winona, born July 18, 1943, in full flow, bred Feb. 14; Norsman Dan, born July 8, 1948, due about many prizes in showing; Guernsey cow, due in April; Grade Guernsey cow, due March 27; 2 Guernsey heifers, bred Dec. 1; yearling heifer; 1 registered Guernsey cow; 1 choice calf; registered Guernsey bull, Bona Vista Actors Madina, born March 1950. This is a well bred bull and has many prizes in showing; The above cows are a choice lot and all artificially bred to Maple Breeding Unit Sires.
TRACTOR AND IMPLEMENTS AND FEED - Ferguson tractor, new 1950 and as good as new; Ferguson 2-furrowed tractor plow; Ferguson cultivator; Ferguson disc; Ferguson power mower; Ferguson buck rake; M.H. binder, 6 ft. cut; M.H. side delivery tedder and rake; M.H. seed drill; slop slight; medium farm wagon; flat hay mack; dump rake; electric fence; set of slings; Serge electric milking machine with all pipes, pumps, motors, etc., as good as new; pale strainers; Champion milk 5-gal. cooker; good 3-in. x 150 ft. hay fork rope; hay fork; 2000 lb high beam scales; fanning mill; pulper; cyclone seeder; roll of wire fence; 1000 ft. lumber; 15 cedar poles 20 long; 6 ft. of silage in 10 ft. silo; all small articles.
HOUSEHOLD EFFECTS - Mercury Esotane gas stove, with all tanks etc.; McClary cooking range; solid walnut dining room suite, consisting of china cabinet, buffet, extension table, 5 side chairs, arm chair; Quire electric washing machine; Quire heater; kitchen cabinet; porcelain top, table; chairs; kitchen set; davenport; tubular bedstead, spring and mattress; two dressers; 1 clock; all small articles.
TERMS: Cash settlement with clerk day of sale.
No reserve as farm is sold.
WM. A. GIBSON
Clinton Swackhamer, Auctioneer. B-34-2

Chronicles of Ginger Farm

Written Specially for The Acton Free Press by Gwendolene F. Clarke

Well, the power of suggestion was too strong—both Partner and I finally succumbed to "radio flu"—or colds, or something that was equally unpleasant. But we managed to stagger our afflictions—Partner was just nicely recovering from his bout when I went down with mine. So that made things a bit easier—but not a bit more pleasant. I haven't got over the sniffly stage yet and tonight I was trying to figure out what I would like for supper—that wouldn't be too much trouble and yet be good for a cold. Suddenly memory took me back through the years... and I was a child again and mother was doctoring me with simple, home remedies as she always did.

I don't know when aspirin first came into general use but I certainly can't remember it being used when I was young. Mother's remedies did not come from the patent medicine counter. No, at the first sign of a cough or cold we children had to sit with our feet in a hot mustard foot-bath before going to bed. We were undressed first and sat with a woollen blanket wrapped around us—that was so we could hop into bed quickly directly we started to perspire. While our extremities were soaking our beds were being made nice and warm either with flannels or a "stone pig". There was only one stone pig in the house and since it was a privilege to have it we took turns in using it. Old Country readers will certainly know what I mean by a "stone pig" but in case there are others who don't, maybe I had better explain. A stone pig was a sort of hot water bottle, made of creamy colour ironstone-ware and the shape of it really did resemble a nice, fat little pig. We used to fill it with boiling water, wrap it up in a flannel jacket—and then, I'm telling you, it kept hot for hours.

As soon as we were in bed Mother came along with a bottle of camphorated oil—previously warmed by standing the bottle in hot water. Our chests were rubbed back and front until they were red. Then nice hot pieces of flannel were fastened in some way so they stayed on our chests and backs. That done Mother hustled off to the kitchen. In a few minutes she would be back again with bowls of steaming hot bread and milk or "pepper sop". Pepper sop was bread soaked in hot milk and water, dotted with butter, and sweetened liberally with pepper. My sister loved it but I didn't like the pepper so I was allowed plain bread and milk. I have seen other folk make it for children—just by putting little squares of bread in a plate and pouring hot milk over them. But mother broke up a slice of bread, dropped it into cold milk, and then brought the bread and the milk to the boil together. This made it nice and creamy—with plenty of brown sugar it was delicious.

Small wonder with all this care our colds were generally "sweated" out of us in short order, helped along by a generous dose of bicarbonate powder! I was the only one who often did not respond too quickly but had a way of developing bronchitis instead. It was then that Mother would fall back on her favourite patent cough medicine, Owbridge's Lung Tonic. I think I am safe in mentioning this trade name as I haven't seen it mentioned for years so I imagine it is now extinct. If Owbridge's didn't work then I was dosed with ipecacuanha—a bitter tasting concoction used as an emetic. I recall it so well that I can remember how to spell it! I also remember Mother haying my eldest brother nip my nose to make me swallow the stuff.

When we reached the convalescent stage Mother gave us something that was called "chemical food" to bring back jaded appetites. It looked and tasted like a nutrient syrup and needed no persuasion to take it. Mother's home-remedies and good nursing must have had good results as we seldom had a doctor in the house. And it was good training for me. When Partner and I were out on the prairie, miles away from a doctor, Daughter would sometimes wake up with a bad attack of cramp—and it was wine of ipecac that saved her from choking. Tonight, thinking about mother and her remedies I made myself a bowl of bread and milk—and it tasted just as good as I remember it.

I just asked Partner what his mother did when they had colds. "We didn't have colds," he answered. "The very thought of staying in kept them away!" Now I wonder—haven't I stirred up memories for some of you people?

WALLPAPERS One of the largest stocks of Wallpapers to choose from in Western Ontario.

PAINTS Some of the more popular brands of nationally advertised paints carried in stock.

BOOKS Stationery Supplies TOYS

KENNEDY'S BOOK STORE 25 Wyndham St., Guelph Angus Kennedy, Prop.

CARROLL'S BEANS WITH FORK 2 10-OZ. TINS 21c 20-OZ. TINS 2 for 35c

V-8 JUICE VEGETABLE 2 15-OZ. TINS 19c TOMATO JUICE METCAL'S 23c 48-OZ. TIN SLICED BEETS AYLMER 13c 16-OZ. TIN RED SALMON COHOE 31c 1/2-LB. TIN

LYNN VALLEY SIEVE 4 - 5 PEAS 2 15-OZ. TINS 23c

SWEET PICKLES 48-OZ. JAR 57c Bread & Butter PICKLES 14-OZ. JAR 29c MARMALADE ST. WILLIAM'S 32c 24-OZ. JAR Pancake SYRUP McCLAREN'S 33c 16-OZ. JUG

CALIFORNIA FRUIT COCKTAIL 28-OZ. TIN 43c 15-OZ. TIN 25c Tropical Fruit Salad, 20-OZ. 33c

CHOCOLATE BUDS 5-OZ. PKG. 30c PIE APPLES Aylmer 21c 28-OZ. TIN PRUNE Plums HENLEY 2 15-OZ. TINS 23c PINEAPPLE MALAY Sliced—20-OZ. 33c BROWN BEAR Honey 2-LB. TIN 45c

AUSTRALIAN SEEDLES RAISINS 2 LBS. 31c

MACARONI READY OUT 2 LBS. 19c SHORTENING DOMESTIC 39c POUND SMITH'S KETCHUP BTL. 21c GREEN BEANS CARDINAL 19c 20-OZ. TIN

FANCY PINK SALMON 1-LB. TIN 41c

APRICOTS ASHTON 20-OZ. TIN 33c Cream CORN LYNN VALLEY 2 20-OZ. TINS 25c TOMATO JUICE SURE GOOD 2 20-OZ. TINS 21c DOG OR CAT FOOD CHAMPION 2 15-OZ. TINS 25c

CARROLL'S ROMAR COFFEE 1-LB. BAG 94c

Margarine GOOD LUCK 1-LB. PKG. 43c

CAL. NAVEL SIZE 288 ORANGES - - - Doz. 39c

EL 96'S GRAPEFRUIT - - - 4 for 27c

CRISP FLORIDA CELERY STALKS, 4's - 2 for 25c

MAC. FANCY APPLES - - - Basket 59c FRESH DAILY—Carrots, Salads, Spinach, Tomatoes, Grapes, Cauliflower, New-Cabbage

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Garner Motors 45 MAIN ST. - BOWEN ACTON TEL. 326-7

2 1/2 cups canned tomatoes
3 cups shredded cabbage
1 tsp. sugar
1 tsp. salt
Dash of pepper
1 1/2 tps. flour
2 tps. butter
Cook the shredded cabbage in a small amount of boiling salt water for 7 minutes. Drain cabbage. Pour 1/2 cup liquid from tomatoes and stir into sugar, salt, pepper and flour. Add the remainder of the tomatoes to the cabbage and heat to simmering. Blend in the flour paste and cook until thickened. Add butter and serve. Makes 6 servings.
Parsnips with Tomato Sauce
4 large parsnips
1 1/2 cups tomato juice
1/2 cup diced celery

PAYING FOR PEACE
You never know what your next trip may be when you drive a taxi. I answered a call one day and a lady came out of the house with three small children. The oldest looked about three and the youngest was about nine months. The lady put them in the cab and said, "Pull the meter, please. I'll be back in a few minutes." So I sat there waiting, and the children bawled and yelled. Fifteen minutes later their mother came back. "How much do I owe you?" she asked. "I asked her if she wasn't going anywhere. "No," she said. "But I had a long-distance phone call to make and needed peace and quiet. Here's the fare and thanks for waiting." From "Life's Like That" in The Reader's Digest.

For thin white sauce, cut amount of flour and butter in half; for heavy white sauce, double amount of flour and butter, and for cream sauce, use cream instead of milk.



MICHELINE PRELLE and Tyrone Power have the star roles, supported by a sterling cast, in "American Guerrilla in the Philippines," the story of the torpedo squadron which aided Gen. MacArthur in his historic escape from Corregidor. For high adventure, emotion-wringing suspense, touches of comedy and romance see this technicolor epic at the Roxy Wednesday or Thursday coming.

make SAVING a habit at

