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Hello Homemakers! Whatever you serve the family this weather, try to tuck in one light, warm dish per meal and surround it with one that is cool and smooth. Do not try to turn "tummies" into refrigerators.

Jellied soups and consommé are perfect for warm weather and can be substituted for fruit or vegetable juices with a hot dinner. Canned jellied consommé comes in several flavours and can be jellied right in the can by placing it in the electric refrigerator for several hours or overnight. Before serving, whip the jellied consommé with a fork, serve in cup and garnish with chopped chives and parsley. Serve lemon juice or Worcestershire sauce and let your guests flavour to taste.

**Jellied Tomato Soup**  
4 cups tomatoes, raw, cut  
1 medium onion, sliced  
Few celery leaves  
Few peppercorns  
3 bouillon cubes  
1 tbsp. parsley  
1-tbsp. gelatin  
1 cup cold water  
Salt and pepper

Simmer tomatoes, onion, bay leaf, celery and seasonings for 25 mins. Strain. This should yield about 3 cups of juice. Add bouillon cubes and minced parsley. Soften gelatin in cold water and add to hot juice stirring until dissolved. Season with salt and pepper. Chill. Beat slightly with a fork before serving. Makes enough for 6.

**Chicken Cream Pie**  
Pastry for 1 flaky pie crust  
Pieces of dressing  
Pieces of cold chicken  
½ can mushrooms  
Gravy and white sauce

It takes 3 cups of a mixture of gravy and white sauce for 1 cup meat and 1 cup dressing. Pour a generous amount of gravy in a casserole. Add meat and dressing with remainder of gravy in layers. Sprinkle on mushrooms. Pat the rolled out pastry to fit over the top of meat. Cut slits in pastry. Bake in a preheated electric oven of 425 degs. for 25 mins. Serve hot.

**String Beans in Sour Cream**

2 cups minced onion  
1 tsp. dripping  
1 tsp. flour  
1 tsp. sugar  
Salt to taste  
½ cup sour cream  
1 tsp. vinegar  
3 cups cooked beans  
½ green pepper  
Brown onion in fat; add flour, sugar, salt and cream. Cook, stirring until thick. Add vinegar and sliced green pepper. Pour over hot cooked string beans. Serves 4.

**Ginger Pear Salad**

1 pkg. lime jelly powder  
1 cup hot water  
1 cup gingerale  
1 cup diced pears  
½ cup chopped pecans  
1 tsp. candied-ginger  
Mayonnaise  
Dissolve gelatin in water, add gingerale and chill. When slightly thickened fold in pears (raw or cooked) nuts and minced ginger. Turn into greased molds, chill until firm in electric refrigerator. Unmold and garnish with a mixture of ½ cup whipped cream, ¼ cup mayonnaise and 1 tsp. minced ginger.

**TAKE A TIP**

1. Fresh Blueberry Sauce: Let 1 pint blueberries stand 2 hours with ½ cup sugar. Press through a puree.
2. To poach fruit: Place a single layer of prepared fruit in a thin sugar-and-water syrup. Simmer until pieces are cooked but do not stir. Spoon syrup over fruit to glaze.
3. Lemon sherbet is a tasteful way of serving fresh fruits ice-cold. Place cubed melons and berries on a serving of sherbet. Then pass Creme de Menthe to pour over the fruit and ice—only a teaspoonful makes the dessert superb.
4. Do not place ice cream or frozen sherbet onto a crystal salad plate—sometimes they break. Use sherbet glasses.
5. To crush peppermint stick candy for an ice cream or cake topping, place in a piece of cheese cloth and pound with a potato masher on the chopping board.

**THE QUESTION BOX**

Mrs. J. E. asks: How do you pan-fry liver?  
Answer: Dip ½ inch slices of veal beef or lamb liver in flour. Brown in a small amount of hot fat (not smoking hot). Reduce the heat at once. Remember overcooking at high temperature toughens liver. Cook over low heat 5 to 15 minutes depending upon quantity. Turn once.

Armadillos are always born in groups of four and of the same sex.

## Chronicles of Ginger Farm

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

Well, we have had two more new experiences at Ginger Farm—one was the arrival of a pure white calf. We have had calves with various markings through the years but never before have we had one that was entirely white. The mother is a Durham roan, the father we have never seen as he lives at Maple but we have since been told that he was almost white. It is a wise calf that knows its own father these days.

Our other experience was having the house insulated — and this, I think, will create more interest than the white calf. Probably some of you people have already had your house insulated but I expect there are a greater number who like ourselves have wondered—"Is it worthwhile?" Or maybe you have thought if insulating is necessary you might be just as far ahead to buy batts and lay between the rafters. These were things we had often wondered too but since we watched our men at work we know the answers—and already we are getting results... the house is cooler.

Maybe you would like to know just what is done on this insulating job. Well, the truck comes along with the men, the men and all their equipment. The truck is parked somewhere near the house and the hose brought through a door or window or else through an air-vent in the roof. One man inside the truck plucks the wool into smaller-pieces-into-a-big-tray-or-vat.

I said it looked as if Mother Goose had been plucking her feathers. The wool is sucked up by motor power and blown through the hose into the attic where men are on hand to direct it where it should go. Every nook and cranny is filled with insulating wool — which, by the way, is absolutely fireproof. You can't even burn it in the stove even if you try. The wool is laid to a depth of 4 inches. As the men work they watch for possible open-partitions—and they usually find a few in old houses. These draught catchers—or furring strips, to give them their right name—are then sealed and the wool goes over the top of them. Any entries into the attic such as small doors or trap doors are lined with wool batts. Ventilators are let into the roof above the insulation. The number of vents depends upon the size of the house... we had two. All outside doors are caulked along the outside edges and weather-stripped on the inside.

Now here is something that should interest the women-folk. If the job is done by experienced workmen there is absolutely no dust or confusion. The men are in the house very little so you can carry on with your ordinary work. The job does not take very long. Our men started to work about 4.30 one afternoon and were through about the same time the next day. And then the "bbs" came along to check over the job. I don't think we ever had better workmen on any job. They were nice, obliging fellows... they didn't rush things but neither did they waste any time... and each man brought his own lunch!

Well, that is about all I can tell you without being guilty of advertising. Later on, when we have had a chance to test our insulation in chilly weather, I shall be glad to pass on any information as to the result to anyone who cares to write for further particulars. But a word of warning... don't give an order to any insulating company without making a few inquiries—that is, if you don't know anything about them.

There are rackets in this just as in other jobs. Your local bank manager or the Better Business Bureau in Toronto can advise you as to the reliability of any man or company who solicits your order. I wouldn't like you to have your house insulated because of anything I have said—and then you

## Fashion Hint



They tell us that in Paris the smartest ladies have taken to dyeing a front lock of their hair some becoming color—say, pink or green. Maybe planning to follow these fashion leaders? You'll have to buy a coat to match that eye-catching lock, then, this fall... For the sake of the majority we'll just consider those fall coats and leave the hair to dye out itself (we trust). The style pictured this Thursday features a zip-in lining which proves very, very valuable, whether your new coat is a rain coat or of wool, gabardine, or tweed. This one is daffily tailored in a wrap-around style.

And now let me take you on a trip. Bob was home for the weekend and then took us over to Maple where he is operating a power-shovel for one of the construction companies who are building the new highway to Barrie. Really these super-highways are almost frightening—the project is so immense. We saw the much-talked-of clover-leaf at Wilson Avenue—but a long way from being finished. There was another clover-leaf, at present nameless, and also an overpass.

Along the sides of the highway, where paving has been completed, trees and shrubs have already been planted — after the style of the Queen Elizabeth. Of course this new highway is not actually open to traffic. Anyone using it does so at his own risk. Bob mentioned one fellow who drove 4 miles along a freshly laid strip of concrete. He didn't get stuck but I wonder what happened to his tires!  
Oh—oh... more work — here comes the baling machine!

## JOKE-IN-THE-BOX

During the reign of Frederick William, the Berlin public became enraged and one time gathered in front of the palace shouting "We don't need a king! We don't need a king!"  
The king had one of the ringleaders, a rather young chap, brought in to speak with him.  
"So you don't need a king, eh? And why not?" Answered the overwhelmed youth, "We already have one."

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