

FASHION HINT



It's tweed for fall... a coat like this one presents a jaunty picture with its flared back, full sleeves, and chin-cupping little collar. With it is seen the season's popular little hat with accents just over the ears—mighty practical for wear and storage. No autumn wind will catch these snug top pieces. They'll catch at the skirt of the tweed topper though—and it will look lovely.

Textile workers in Japan are paid the equivalent of four Canadian cents per hour.



Hello Homemakers! It is not always the bride who puzzles over many common cooking problems. Husbands and teen agers are often confronted with the cooking of vegetables when the homemaker has been delayed with car trouble or such. We are often asked such questions as: does this vegetable go into hot or cold water? How much water does it take? How long should I cook it?

- TAKE A TIP**
1. Start vegetables in boiling salted water (1 tsp. salt per quart of water). Use the smallest possible amount of water quarter-inch deep in heavy saucepan; 1 inch deep in lighter saucepan.
 2. Cover saucepan tightly to avoid loss of Vitamin C.
 3. Bring vegetables to a boil quickly, then turn electric element to low.
 4. Cook vegetables just until a fork can easily pierce or cut into a piece.

5. Drain as soon as they are cooked, saving the water for gravy or sauce.
6. Keep vegetables hot by covering with a piece of cheesecloth and insert the saucepan in a kettle of hot water, if necessary.

Cooking Time Chart
(4 servings)

Any greens or tops	12 to 20 mins.
Cauliflower, cut in sections	8 to 12 mins.
String beans, cut lengthwise	10 to 18 mins.
Green lima, shelled	20 to 25 mins.
Beans, dried	10 to 20 mins.
Carrots, small, whole	20 to 25 mins.
Celery, cut 2 inches	15 to 20 mins.
Corn, cobs	5 to 7 mins.
Onions, whole	15 to 20 mins.
Marrow (2 in. pieces)	10 to 15 mins.
Peas, shelled	10 to 15 mins.
Potatoes, halved in skin	25 to 30 mins.
Tomatoes, cut	10 mins.
Cabbage, cut in sections	8 to 12 mins.

THE SUGGESTION BOX

1. A good saucepan with a tight-fitting cover is a wise investment for vegetable cooking.
2. For extra delicious flavor add some fresh young pods when cooking peas. Serve with peas.
3. For fluffy mashed potatoes mash them with half cup milk to 8 potatoes. Add a pinch of baking powder and beat until fluffy.
4. For French spinach drain the cooked spinach in a strainer and chop. Return greens to saucepan and add a thick white sauce seasoned with nutmeg or onion. Use a small amount of sauce (1 tsp. per cup of greens).
5. To retain the full flavor of corn which has been gathered for hours, remove the silk but not all the husks. Boil in unsalted water 10 to 15 mins.
6. Serve raw cauliflowerets on the relish tray. When you boil cauliflower cook the tender leaves too and serve with browned buttered crumbs.
7. Beets may become the favorite by cooking as shredded. To shred beets add one third cup cream, 1 tsp. horseradish and salt.
8. Lima beans combine deliciously with celery, carrots and tomatoes.
9. Parboil sweet peppers before you bake them. Wash and cut out seeds. Place 6 peppers in 2 cups hot water and one and a half tsp. salt. Cover and boil 5 minutes. Drain and place in muffin tins or custard cups. Fill peppers and bake 20 minutes.
10. Serve stewed tomatoes hot or cold. Our favorite seasoning for 6 cups tomatoes is: 1 tsp. minced onion, half tsp. sugar, 2 tbsps. butter, one eighth tsp. pepper and half cup soft bread crumbs.
11. Fried onion rings: slice large onions crosswise, quarter inch thick. Dip in slightly beaten egg, then flour. Fry in quarter inch hot fat until delicate brown. Drain on absorbent paper and serve.
12. Corn patties are a meat accompaniment. Blend together 2 egg yolks, well beaten; half tsp. salt, dash of pepper, one and a half cups cooked corn, 3 tbsps. dripping and 3 tbsps. flour. Fold in 2 egg whites, stiffly beaten. Drop by teaspoonfuls onto a hot griddle. Cook until brown on each side.

CAMPBELLVILLE
Missionary's Life Is W.M.S. Topic

The August Meeting of the W.M.S. of St. David's Church was held at the home of Miss J. I. Reid, Mrs. Elliot opened the meeting with the call to worship, a hymn and prayer. The devotions were taken by Mrs. Wilfred Greenlees. Reports were received from the secretary and treasurer. The Cheer Sec'y. reported sending seven letters.

Mrs. James Robertson, president of the Blair Evening Auxiliary, then presided for the program which followed. A hymn was sung and prayer by the president. Marianna and Lois Greenlees sang a duet unaccompanied, "May the Good Lord Bless and Keep You".

Mrs. Roger Mahon gave the topic in a very interesting manner as she told the story of how Doctor Ida Scudder decided to become a Missionary in Vellore, India, and of the wonderful results of that decision which meant so much to the women of India.

A poem "You Can Help" was read by Mrs. R. Parker. The offering was received and dedicated by the W.M.S. president. The roll call was answered using "Harvest" as the text word. The meeting was closed with prayer by Mrs. Wm. Mahon. The hostesses, assisted by a committee, served a dainty lunch and a pleasant half hour was enjoyed by all.

Chronicles of Ginger Farm
Written Specially for the Acton Free Press by Gwendoline F. Clarke

The easiest way to write this column is to start at the end of the week and work backwards. What happened yesterday is still fresh in my mind, whereas events that happened early in the week seem like a month away—especially if the week has been extra busy—as last week certainly was. However, working backwards isn't really very satisfactory so, to check up on myself, I made out a Monday to Saturday review of the week's happenings—and here is what I found we had been doing.

Monday the baling machine moved in... another 500 bales ready for the mow. Tuesday a phone call from Kate Aitken's Division at the Coliseum inviting me to a press preview on Wednesday. I hadn't any idea what it would be like but since I am always ready for new experiences I accepted—I could get away. There is always an "it" when a farm woman plans to go places.

Wednesday I made a batch of beet pickle, also some apple sauce. Then I left things ready for Partner and took the 3 p.m. train to Parkdale. The preview was fun. I got through even a small part of the Exhibition ahead of time was quite an education. I wondered how the Big Fair could possibly be ready to open in two days' time. There was clutter everywhere... carpenters finishing stalls for exhibits; electricians running around fixing wires; exhibitors wanting to know why their stalls weren't ready; others more fortunate, unpacking and arranging their displays. Hammers ringing all over the place as metal touched metal or pounded on wooden fixtures. Mothers fixing their children for modelling in the fashion parade. One little tot, about six, was having lipstick put on. "Now don't you dare touch your mouth after you're dressed," warned her mother. "If you get lipstick on that white fur you've had it... and so has Mummy!"

About 7 o'clock dinner was announced in the Tea Court. I have no idea how many were there but every available seat was taken. The dinner was put on for all the exhibitors in Mrs. Aitken's special section, and also as a pre-view for the press. It was delightfully informal. Some of the guests, noticing the crowd, was too great for the waitresses to cope with, began helping with the job. One man would go to the serving counter, ask for a tray and bring back whatever was required at his table. If you wanted more coffee the quickest way to get it was to go after it. It was as amusing as the Mad Hatter's Tea-Party in Alice in Wonderland—except that you couldn't move over as there was no place to move to.

Then Mrs. A. appeared on the scene—smart, efficient and charming as always. Models in the Fashion Parade came and went at her bidding. Little tots, modelling everything from white fur sets to play suits. Older girls in sports suits; sophisticated young ladies in evening gowns, fur coats or street clothes. Even more males were taking parts, modelling every type of suit from office wear to casuals.

But even the Fashion-Parade was informal. Electricians were crossing the stage at intervals to make connections with their work behind the scenes. And Horace Lapp was so busy watching the models that he occasionally forgot to give with the music! A trip to the Exhibition itself is going to be even more interesting after this entertaining peep behind the scenes.

About 9:30 I showed up at Daughter's place to spend the night. I knew she had gone to Ohio for part of her holidays and might not be back—but I had a latch-key so it didn't matter. Sure enough... no Daughter. I pulled out the day-bed, found sheets and blankets and went to bed. Shortly after midnight Daughter arrived home. Wondering why her room was lit up when the rest of the house was in darkness, she opened the door—and there was I! Of course we had to talk for a couple of hours. Next morning I took the train and came home to rest up.

Then came Friday. Extra help to get the bales into the barn. Two wagons and tractors on the go and a hurry-up supper for the helpers. And another new calf up in the pasture. While Partner was milking I brought home the mother and off-spring, and all three of us did a grand job of getting tangled up in sweet clover and knee-high chicory. Also a small party to go to that night. And then about midnight a phone call... Partner's brother arriving by 3 a.m. train.

That was the beginning. By the next afternoon we had five extra for the week-end. And THIS is the morning after!

TELEVISION FOR 52 MILLION

32 million people in Britain will by this fall be able to enjoy daily television programs. A new transmitting station brings transmissions within the range of 62 per cent of Britain's population.

BRITAIN'S AID TO VICTIMS

A recently-published British Ministry of Works report states that about \$150,000 worth of goods, mainly household utensils, bedding and clothing, were provided by the Ministry as the United Kingdom Government's gift to Canada after the 1950 Spring floods in Winnipeg. The first consignment, valued at \$20,000 was despatched by air on 48 hours notice.

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BUDGIE SEED BRUCE'S 10-OZ. PKG. 17c
CAT FOOD ROSS-MILLER 2 PKGS 25c

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BURRANK GREEN GAGE PLUMS - - - 6 qt. bskt. 50c
PICKLING ONIONS - - - 2 lb. 25c

FRESH DAILY—Cauliflower, Tomatoes, Peaches, Canteloupe, Bananas, Corn, Grapes

COAL OUTPUT HIGH

British coal output last month averaged 3,942,000 tons a week, compared with 3,922,000 tons for July 1950. This increased production has been obtained with a smaller labour force—about 700,300 against 702,600 a year ago.

Sending Money Away?
This Way Is Safe and Simple Too

If you are sending money away for any purpose, you want to be quite sure that it will reach its destination. Well, here's as safe a way of sending money as you can find, and one that's both simple and inexpensive.

Drop into your local branch of the Bank of Montreal, and purchase a B of M Money Order. Such money orders are payable without charge anywhere in Canada (except the Yukon). Slip the money order into an envelope, mail it, and you can rest happy in the knowledge that you've assured the best protection at really low cost. And you know, too, that the person at the other end won't have to be bothered with any exchange charge; he'll get the full face value of the money order.

If you have to send money anywhere more rapidly than by post have a word with Orme Hunt, the accountant at the B of M branch in Acton. He'll make sure that your funds are rushed to their destination by the B of M's special telegraphic and cable system.

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