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WEST  
SOUTH**

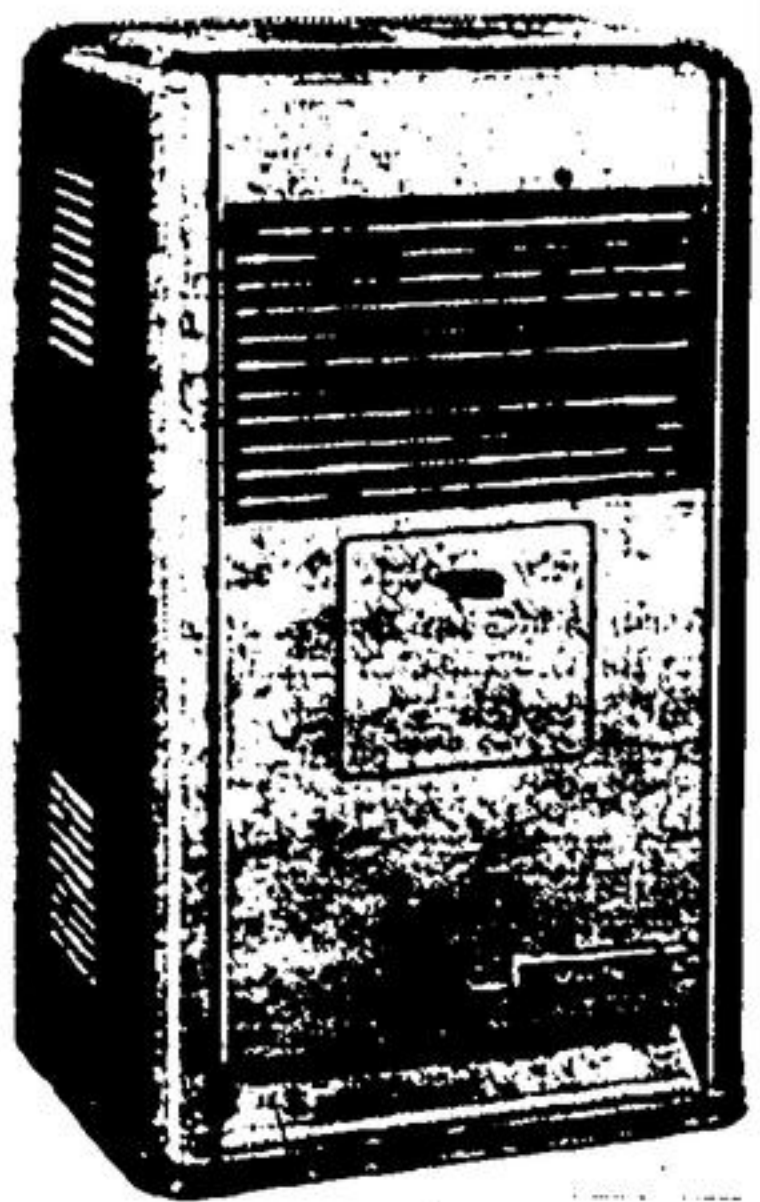
NEWS FROM ALL DIRECTIONS

**Not Custemary**  
That very young village of Bronte is making a bid for county stardom by attempting to obtain a customs house to serve not only the village but the surrounding district, including Oakville and Burlington. The village clerk wrote Ottawa and the harbor could be needed to receive large vessels when the St. Lawrence Seaway was underway. The reply, however, ruefully reported that likely the revenue would not be sufficient to warrant a customs office in Bronte, but that the recommendation would be kept in mind. Said Councillor Tom Millward, "We are on record anyway!"

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**THE MIXING BOWL**  
BY Anne Allan

Hello Homemakers! Most homemakers are thrifty. We try to be. However expenses for festive activities have left us without a penny in our purse and this necessitates extra caution. The general opinion is that meat disappears more rapidly than one expects. To be thrifty the roast rarely is presented at the table as it comes from the oven more than once. Next time the serving is in a casserole dish of some kind. There are many economical mixes used for these main meal dishes. The ones we have tried are planned for the strict budget, yet are satisfyingly good.

- Chop Suey**
- 2 tablespoons fat
  - 1 cup cooked pork or veal
  - 2 onions, sliced
  - 1/2 can of bean sprouts
  - 1 cup diced celery
  - 1/4 cup mushrooms, sliced
  - 1/4 cup rice, uncooked
  - 1 teaspoon salt
  - 1 cup stock or bouillon
- Place the fat in a heavy saucepan. Cook the meat and onions in the fat until slightly brown. Add the bean sprouts, celery, and mushrooms and cook for 5 minutes. Add the rice, salt and stock; simmer gently on stove, until rice is tender or about 30 minutes. Serves 4.

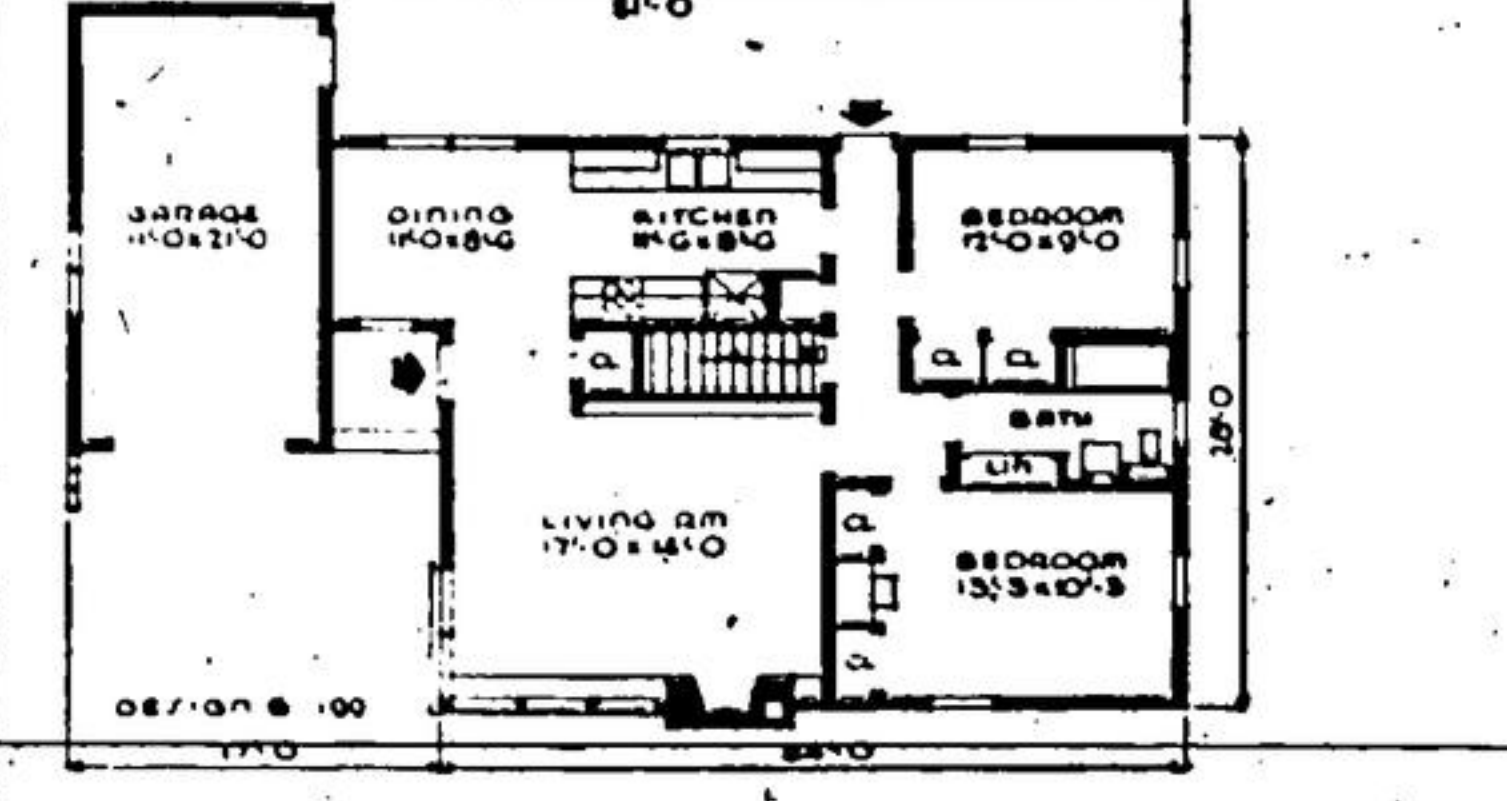
- Tamale Pie**
- 1/2 cup corn meal
  - 2 cups boiling, salted water
  - 1 cup tomato sauce
  - 1 cup chopped, cooked meat
  - 1 small onion, chopped
  - 1 sweet green pepper, chopped or 1 pimiento, chopped
  - 1/2 cup grated cheese
  - 2 tablespoons chopped olives salt
- Sprinkle the corn meal into the salted water and boil 10 minutes. Add the remaining ingredients, except the cheese, to the tomato sauce. Line a buttered baking dish with the cooked corn meal; fill with the sauce mixture. Sprinkle the cheese over the top; bake in oven (375 deg.) for 20 minutes or until the cheese has melted and browned slightly. Serves 5.

- Meat Roll**
- Baking powder biscuit dough
  - 1 cup cooked meat, ground
  - 1/3 cup milk or gravy
- Season the ground meat highly with salt, pepper, Worcestershire sauce, and catsup. Mince onion

**Most Bears Killed In Cochrane Area**

More bears are killed in the district of Cochrane than in any other area of Ontario, according to the annual report of the Department of Lands and Forests. Bounties were paid on 179 adult and 21 cubs in that area last year. Nearest competitor was the Thunder Bay area with 142 adults and 17 cubs. In all Ontario, 803 adults and 122 cubs were shot with the hunters claiming bounties. The figures do not include bears hunted and killed by sportsmen on which bounty is not applicable.

In the 24-year period from 1927 to 1951 the federal government paid out \$735,000,000 in old age pensions; during 1952 Ottawa will pay out more than half of this amount, \$336,000,000, in universal pensions at age 70, exclusive of means-test pensions payable at age 65.



THE BAYTON has excellent circulation, with the kitchen located near the front and rear entrances and all rooms opening into one hall. The living room has corner windows with book cases below, a fireplace and high book shelves on the inside. Coat closets are placed at each entrance, linen cabinet in the bathroom and wardrobe closets in bedrooms. A built-in chest of drawers separate the closets in the

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

This column is being written as I sit at the kitchen table while keeping one eye on the stove where I am searing our weekly roast in the pressure cooker. To look at that roast is to laugh—as indeed I did when I bought it from the butcher yesterday! Three dollars—and so help me you could wrap it up in the dollar bills I handed over to pay for it.

Not so very long ago the same amount of money would have bought enough meat for a thrashing. "But," said the man who served me, "see what you get now for your cattle when you sell them?" "Yes," I answered, "but we sell a cow only about once a year—meat we buy every week."

No doubt many people will say— "Why don't you use your own meat—put it in a sharp-freeze locker?" That sounds like a reasonable suggestion—in fact we did just that for about ten years. But as our family became smaller we found we were further ahead to buy our meat as required and thus get more variety.

It takes a long time for a family of two or three to eat a quarter of beef or half a pig—and how sick and tired you get of it before it is finished. And yet to have less than that put away is hardly worth bothering with. And then again we have a family who doesn't like fat—and there is a considerable amount of fat—and bone—when meat comes straight from the carcass.

So there you have it—and if any of you think the high cost of living doesn't affect the farmer then I wish you could take a peak at our steak roast this morning. I called it "our weekly roast"—actually it will do well if it lasts three days. And yet, despite the high cost of living which affects everyone TTC operators can afford to go on strike. It just doesn't make sense. We had a man in here this morning—an employee of a large delivery company, who, after talking about the transportation strike for awhile said this—"Now the farmers should go on strike"—and that would be a strike to end all strikes!"

"And how would you suggest we go about it?" I asked. "Easy enough—stop selling anything at all. A week would do it." This man may be right but I would hate to see it happen—the untold misery it would cause isn't nice to think about. As in all strikes everyone would suffer—winners and losers alike. Nor is it likely to happen because it would only be possible if all perishable farm produce were dumped out—milk thrown on the fields; eggs and cream destroyed and fruits and vegetables left to rot.

No it just won't happen because to willfully destroy anything is absolutely foreign to a farmer's principle. The farmer is an idealist at heart—an idealist who cannot work with nature and then thoughtlessly destroy the products of her bounty.

That, probably, is one reason why a farmer will often go on producing at a loss rather than quit. To quit is to break faith with the good earth he loves. He is also an individualist, which may be one reason why he does not always succeed too well in co-operative enterprise.

And while we are thinking of the farmer as an individualist let me recommend for your reading a book by A. G. Street—"Gentleman of the Party"—a novel featuring farm folk and farm practices in rural England from 1872 to 1934. But let me warn you the book is mostly in Wiltshire dialect and until you get used to it, it is very hard to read. But once you have mastered the first two or three chapters you won't have to put the book down.

would like to say congratulations to the Free Press and to the town of Acton for being chosen to represent a cross-section of Canada on New Year's Eve and in heading the list of weekly newspapers to which publicity is being given on CFRB. No one should ever need to ask—"Acton... where's Acton". By now everyone should know it's on Highway 25 and it's where the Free Press is printed!

The Library of Parliament in Ottawa contains 600,000 volumes. The Library was the only part of the legislative buildings not destroyed in the 1916 fire.

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