



47 HOURS FROM HOLLAND, NEW Y SECRETARY, FAMILY ARRIVE MONDAY

Last Saturday Dick Schnull, Mrs. Schnull, their two sons Diederik, 9, and Rodrik, 8, and their daughter, six-months-old Albertine, had their lunch in Amsterdam, Holland—the city where Mr. Schnull was associate general secretary of the Y.M.C.A. After dinner eaten at Iceland and breakfast at Labrador, the Schnull family had their next lunch in their new country—Canada.

Two days later, on Monday, they had lunch in Acton, where Mr. Schnull will be the new secretary of the Y.M.C.A. here. The trip by plane took 47 hours. The Schnull family took the train to Toronto from Montreal, where the parents heard Canadians remarking about "the prize dog they must have." For the Schnulls carried Albertine, their little daughter, in a wicker basket. Those curious enough to have a look inside the basket through a plastic window were surprised to see a baby instead of the valuable dog they had expected.

England. The game was not played there at all before 1932.

He was the captain of a Dutch canoe team, but realizes that their craft were not like Canadian canoes, but were kayaks, in which the paddlers can do stunts like turning over.

He is an expert on rhythmic gymnastics, which, he explains humorously, are "more dancing than gymnastics."

Active enough? No—Dick Schnull has also played baseball, tennis and table tennis.

During the war, he was a liaison worker, with a telephone in his home connected to secret lines.

Small, attractive Mrs. Schnull is by no means overshadowed by her extremely capable husband. She has been a champion diver, and is a member of the board of the girls' section of the Y in Amsterdam. She is an expert on gymnastics for very young children.

Carried by the family on the plane trip across the ocean—as well as the baby in her basket or hammock while in flight—were a bouquet of carnations and an orchid corsage. Both were in splendid

condition when the family arrived in Acton.

In Toronto, they were met by Dick Bean; they had lunch at his home and supper with Mr. and Mrs. Garnet McKenzie.

Mr. Schnull saw through the Y his first afternoon in town, met new friends and said, "I like this country very much."

Their luggage arrives next week in a large wooden and metal case which weighs, according to the Y secretary "2,700 kilograms" — over 5,000 pounds. The family will live in the apartment above the Y.

A wonderful scrap book which contains clippings, autographs, photographs, passports and other souvenirs of Mr. Schnull's busy life, is here and there illustrated by pen sketches which the Y secretary has drawn. Done with a ball point pen, these attractive drawings resemble the Dutch Delft china!

Clippings in the scrap book conclude with well over a dozen — in Dutch — with headings such as "Schnull naar Canada" and "Basketball-pionier emigreert," and in which the word "Acton" appears provocatively.

It is to be hoped a pleasant stay in this town will add more pages of happy memories in the Schnull scrap book.

Hello Homemakers! While summer vegetables are so plentiful why not make the most of them? The cold roast will be more acceptable when 2 or 3 fresh vegetables go with it—and an interesting vegetable plate can replace a casserole dish frequently these days. The most appetizing vegetable is prepared in a way to make the familiar dish seem new. Company or not—the vegetables will disappear!

Menu (1): Oven meal baked for 1 hour at 350 degrees in preheated oven.

Ham-stuffed squash
Cheese-scalloped potatoes
Green beans
Raw carrots

Ham-stuffed squash: Select 4 summer squash about 6 inches long. Remove ends and parboil 15 mins. Cut a thin slice from one side of each squash. Scoop out the seeds. Mix 2 cups diced ham, 1/2 tsp. salt, 1/2 tsp. Worcestershire sauce, 1/2 tsp. dry mustard with 1/2 cup tomato soup. Stuff squash with ham mixture and place in baking pan with 1/4 inch water around squash.

Cheese-scalloped potatoes: Prepare your favorite dish of scalloped potatoes; top with 1/2 cup grated cheese.

Green Bean Vinaigrette: Cut ends from 1 lb. green beans. Cook in boiling water for 15 mins. Drain; reheat with 3 tbsps. vinegar, 6 tbsps. salad oil, 1 tsp. chopped green pepper, 1 tsp. pickle relish, 1 tsp. green onion, 1 tsp. salt and a dash of pepper.

Menu (2): Broil meal for 20 minutes on pan 5 inches below top element of oven. Leave door ajar while on broil.

Spiced corn niblets: Slice corn from leftover corn-on-cob. Add 1 sliced banana and 1/2 tsp. nutmeg and salt. Place in bottom of broiler pan. Place minute steaks sprinkled

with meat tenderizer, dotted with margarine on the broiling pan.

Broiled tomatoes: Slice tomatoes, skin on, and place alongside steaks. Sprinkle with fine, dry crumbs mixed with minced parsley. Do not turn tomatoes when meat is turned in 10 minutes time.

Cream peas: Shell peas and parboil for 8 mins. Drain. Meanwhile saute 2 tbsps. sliced onion, 1 sliced sweet pepper in 2 tbsps. butter; add 1 tsp. flour, 1/2 cup milk, 1 tsp. minced thyme and the green peas. Cook until milk is thickened on low heat.

Menu (3) Pressure cooked meal for 10 minutes in pressure saucepan at 10 lbs. pressure.

Parsley potatoes
Whole onions
Glazed carrots
Green limas

Scrub potatoes; peel onions and pierce with fork; scrape carrots and shell lima beans. Place in pressure cooker in piles with onions on top, if necessary. Add 1/2 cup water and 2 tbsps. salt. Be sure to turn element to simmer when 10 lbs. pressure is indicated. Place saucepan in a pan of cold water at end of 10 minutes and remove lid as soon as pressure is normal. Drain. Place vegetables in 4 bowls. Sprinkle potatoes with parsley. Mix a dash of nutmeg and butter to onions. Turn carrots after adding 1/2 cup currant jelly. Chop a half raw apple and mix with green limas. Arrange vegetables neatly on dinner plate.

THE QUESTION BOX

Mrs. L. C. asks: Do you add ascorbic acid to brine for freezing peas and beans?

Answer: No. We only use ascorbic acid in syrup for freezing peaches and pears. It prevents browning and increases vitamin value when served raw. You should dissolve 1/4 tsp. ascorbic

acid in 1 tsp. cold water and add to 1 quart of syrup which is enough for 8 pints of fruit. For the syrup, boil 1 1/2 cups water with 3 cups sugar for 3 minutes, then chill and add acid.

Mrs. T. M. asks: Do you use flower or leaves of dill to place in layers for bottling dill pickles?

Answer: At this season when the dill is in bloom, we use the head and about 4 inches of stalk with the leaves on. If you are using dill that was dried last fall, use heads only.

Mrs. C. K. asks: How can we prevent cauliflower from turning brown while cooking?

Answer: Add sections of cauliflower to boiling water. Keep covered and boiling until barely cooked, about 15 mins. Add salt and then drain. Overcooking in salty water causes brownness.

MIKE COXE

PLUMBING HEATING

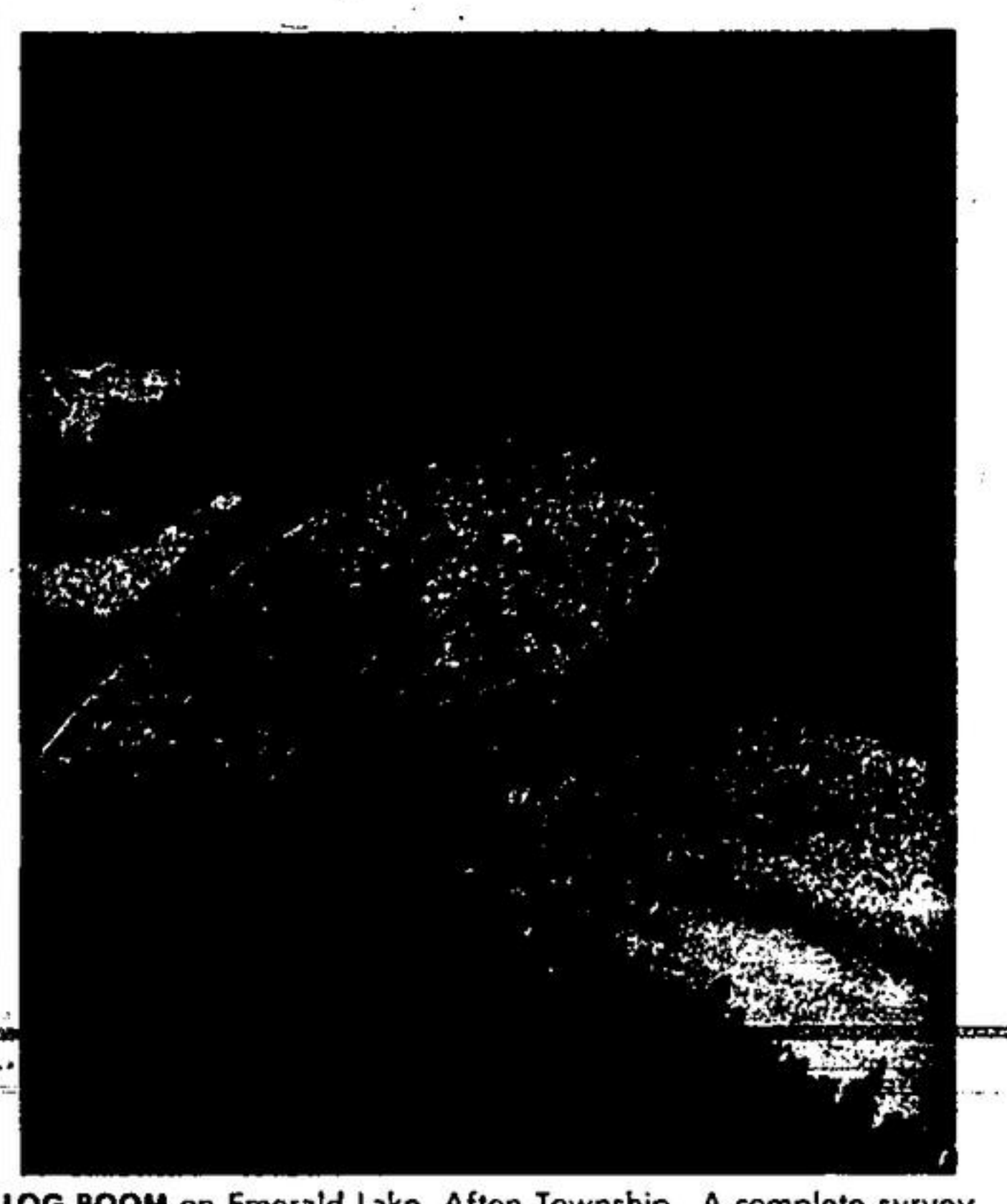
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