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Chronicles
of
Ginger Farm
Written Specially for the Acton Free Press by
Gwendolyn P. Clarke

Before resuming my ordinary, everyday "chronicles" I would like to devote just one more column to the A.C.W.W. Conference. This time, in connection with the visit of the delegates to the very spot where the Mother Institute was organized. To my mind this was one of the highlights of the Conference.

Judging by its well-wooded surroundings the terrain of Stoney Creek has changed very little since the decisive battle of 1812-14. It is a beautiful little village and, if one knew nothing at all of its history, one would be inclined to pause awhile because of the magnificent scenery. And then, having paused, it would be only natural to inquire about the imposing monument that stands high upon a hill in Battlefield Park. This monument is in the form of a massive stone column, rising from a dense growth of trees and shrubs and was erected to commemorate the Battle of Stoney Creek between the American and Canadian Forces in June, 1813. But it has still another meaning, of possibly even greater significance. It commemorates the beginning of the peaceful era that has existed between Canada and the U.S.A. for 140 years.

Further evidence of the friendly relationship between two great border countries can be found in-the-busial-ground-across-the-road, where Canadian and American soldiers, who once fought against each other, now sleep side by side, having given their lives for what each considered a just cause. On the battlefield where they fell a Soldiers' Monument has been erected in their memory.

Following the grim aftermath of war, the people of Stoney Creek settled down to again wrest a living from the soil. Many of the early settlers were United Empire Loyalists and among them was a widow, Mary Jones Gage, who, with her two children, James and Elizabeth, came to Canada from Albany in the year 1790 and were granted Crown Lands in Stoney Creek. The home where the Gage family lived, and endured great danger and hardship during the war, is now known as Battlefield House and is preserved as a Museum, most of the pioneer furnishings having been contributed by various members of the Gage family.

Mary Gage was a courageous woman. After losing her loyalist husband, John Gage, she put what possessions she could handle into a canoe, and, with her children and two brothers, made her way along the old-time water route from Albany to Canada, finally to the Head-of-the-Lakes and thus to Stoney Creek. Here she set about clearing the land and tilling the soil until her son James was old enough to take over the responsibility. How fitting, considering these and other circumstances during the war, that the motto of the Gage family was, and presumably still is, "Courage without Fear".

Possibly that motto would apply equally well to many other pioneer Stoney Creek residents, and particularly to Erland Lee. It was Mr. Lee who first recognized the need for a women's organization, whose main function should be to study and improve rural living. In the fall of 1896, with this conviction still firmly rooted in his mind, Erland Lee attended a meeting of the Experimental Union, at the O.A.C. in Guelph, where he heard Mrs. Adelaide Hoodless address a meeting on the need of having Domestic Economy taught in the schools as one means of raising the rural standard of living. Mr. Lee was so impressed by Mrs. Hoodless' stirring and forthright address that he arranged for her to address a meeting of the Farmer's Institute in Stoney Creek, to which the women were invited. And from that small beginning emerged the Stoney Creek Women's Institute. News of this new venture got around and women in other districts were fired with enthusiasm. One after another new branches were formed. Now, the W.I. affiliated with other rural organizations constitutes the A.C.W.W., the largest women's organization in the world.

How fitting then that the A.C.W.W. should visit the site of the Mother Institute. Here, in the grounds of Battlefield House, at the foot of the hill upon which stands the Memorial Column, women of all nations met with the present members of Stoney Creek W.I. and were the first to carry the torch to the first to carry the torch to the inspired Adelaide Hoodless, who from bitter experience had recognized the need for greater knowledge among women of the art of living. Here too to greet the nursing medicine and a better way

THE MIXING BOWL
BY Anne Allan
BY THE HOME ECONOMIST

Hello Homemakers! For breakfast, luncheon and dinner serve fruit in season. Of course, you have your favorite recipes, but perhaps you would like to prepare these economical and tasty dishes—then you will count them among your favorites, too.

Deep Peach Pie
5 cups sliced peaches
1 cup sugar
2 tbsps. cornstarch
1/2 tsp. salt
2 tbsps. butter
1 cup sifted flour
1/2 tsp. salt
1/2 tsp. grated lemon
6 tbsps. margarine
2 tbsps. water
1 egg yolk
1/2 tsp. cinnamon
Mix sugar, cornstarch and salt, and gently stir into peaches until they are thoroughly mixed. Pour into greased casserole. Dot with butter. Sift flour and add salt and lemon rind. Cut in margarine until mixture resembles coarse crumbs. Sprinkle water over flour and mix with fork. Shape into a ball with hands. Roll out. Cut in strips and form a lattice crust over fruit. Press edges to rim of dish and then brush with egg yolk. Sprinkle on sugar and cinnamon. Bake in preheated oven of 450 for 10 minutes, then reset to 350 degrees for 25 minutes.

Summer Salad
1 cantaloupe
3 peaches
3 pears
3 bananas
3 oranges
1 bunch grapes
Juice 2 lemons
Prepare fruit by peeling them; remove pits or cores. Halve peaches, pears and bananas and roll in lemon juice. Slice oranges and cantaloupe. Arrange fan-shape on a bed of shredded endive. Serve with honey dressing; Mix 1 cup mayonnaise with 1/2 cup honey, 1 tbsps. lemon juice and 2 tbsps. celery seed. Blend well.

GLAZED PEACH TARTS
Make 18 tart shells. Bake at 425 degrees for about 12 mins. When cool place a spoonful of custard in each; top each with stewed peach half and brush with a little melted apple jelly.

Custard Filling—Beat 2 eggs, 1/2 cup milk, 2 tbsps. sugar, 1/4 tsp. salt and 1/2 tsp. vanilla. Cook on medium heat, stirring constantly until mixture coats a silver spoon. Set aside to cool.

Apple Coffee Cake
5 tbsps. lard
6 tbsps. sugar
1 egg
1/2 cup milk
1 1/2 cups sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. nutmeg
2 apples, sliced
Cream lard and sugar, add unbeaten egg and milk. Mix thoroughly. Fold in sifted dry ingredients. Spread evenly in greased

delegates was Marjorie Lee, daughter of Erland Lee; Mrs. Gordon Connell of Oshawa, daughter of Mrs. E. D. Smith, the first W. I. president; and Miss Muriel Bostwick, grand-daughter of Adelaide Hoodless. Across the sunlit hills, in the vicinity of the Gage homestead, and amid the beautiful shade trees it almost seemed as if the spirit of the pioneers was present at this A.C.W.W. pilgrimage. Perhaps Mrs. Raymond Sayre felt it too as she said in her address—"The Story of Stoney Creek gives us four important points to remember: First, the power of an idea; second, the power of a woman; third, the power of an individual; and fourth, it proves that everyone must begin where they are, and with what they have."

More than 10,000 animals of many breeds and classes will be on display in the Horse Palace, Cattle Barn, Sheep Pavilion and Coliseum at the 1953 75th anniversary C.N.E. Aug. 28 to Sept. 12.

8 x 8 inch cake pan. Place apple slices on top of batter. Sprinkle top with 2 tbsps. sugar and another 1/2 tsp. cinnamon. Bake 20 mins. at 400 degrees.

THE QUESTION BOX
Mrs. C. K. asks: What should we serve with blueberry pancakes?
Answer: Serve broiled sausages or bacon with butter for pancakes at breakfast or serve fruit pancakes with maple or corn syrup as dessert for supper.
Mrs. C. D. asks: What causes some canned pears to turn grey?
Answer: Grey or brown color of pears or peaches usually is the result of (1) soaking too long in hard salty water, or (2) using the salty or lemon-juice water for too many peeled pears.

Fashion Hint



Shortie coats will still be popular this fall, judging from display windows. Everywhere the fall fashions are for sale with summer clothes forgotten.

Next week the youngsters in town and the district are back to school learning their three R's, but the fashion-wise have always plenty to learn, too, to keep up to changing styles.

In the last Fashion Hint we defined the Edwardian look that is becoming popular in England. The start of school has suggested a brief definition of some style or dress-making term each week. Here is the second term:

ECONOMIC INDUSTRY
The pulp and paper industry chiefly uses logs unsuitable to, or not large enough for the production of good lumber.

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CAULIFLOWER - - - each 25c
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SUNKIST ORANGES - 2 doz. 49c
POTATOES - - - 10 lbs. 27c

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