



Hello Homemakers! When we toured part of Victoria county recently to address four Women's Institutes we thoroughly enjoyed the discussions that concluded each session. Had it not been for the business-like farm women the meeting would have gone on for hours.

A favorite query concerned broiling steaks and chops, so we have decided to tell our "slop of the story" to all our readers. If you refer to chops as pork chops we must admit that we prefer Braised Pork Chops. Only lamb chops are broiled in our kitchen. Concerning steaks, may we remind you that round steak should be braised too. Only sirloin, T-bone or porterhouse steaks, or tenderloin should be broiled. If the meat is not the best grade you should sprinkle a half teaspoonful of Morton Tenderizer on the steak at least 30 minutes before cooking time. By the way, the tenderizer is not a chemical, it is chiefly the enzyme from the tropical papaya melon and a little of it goes a long way. It may be purchased with or without seasonings—a further memo, since the seasoning has a little garlic in it.

In answer to the problem of broiling frozen steaks we suggest thawing out steaks or chops to prevent spluttering in the oven and so that the fat can be used to give more flavor.

The main concern should be the necessary time needed for broiled juicy steaks. The total time to allow for a well-done steak is about 40 to 50 minutes if it is an inch and a half thick steak—and a thick steak is sure to be more juicy than a thin one. In fact, we prefer a 2 inch thick steak which we cut in serving portions on the platter. Of course, a rare steak requires about 10 minutes on each side or a total broiling time of 20 minutes.

**Good Broiling**

1. Cut edge of fat (5 or 6 slashes) and let steak stand at room temperature about 20 minutes.
2. Place upper oven shelf about six inches from top oven element.
3. Turn oven control to Broil and leave oven door ajar at "stop" position while top oven element heats for about five minutes.
4. Place broiler rack in pan and arrange steaks on it, two or three bits of fat may be dotted on top of lean steaks.
5. Place pan on oven shelf leaving oven door ajar (unless range gives directions for closing door). For thin steaks to be cooked rare there should be a distance of 3-inches between the top of meat and the element. For 2-inch thick steaks they should be 3 or 4 inches distant from broiling element.
6. When you gently pull out the shelf to turn meat, sprinkle on salt and pepper, then turn using tongs for safety instead of fork.
7. Be sure to serve on a hot platter as soon as broiled.

**Broiled Chicken**

Split a cleaned broiling chicken and brush with melted fat. Shake in a bag with a 1/2 cup of flour and some salt and pepper in it. Place skin side down on broiler rack. Broil chicken on one side 15 inches from top element. Turn in 15 minutes. Arrange pineapple sliced, sprinkled with brown sugar and sweet pickling juice. Continue broiling for another 15 minutes or until fork indicates doneness.

**Fish Croquettes**

Shape a mixture of 1 cup cooked fish, 1/2 cups mashed potatoes, 1 beaten egg, 1 tsp of parsley bits, salt and pepper into fish cakes. Pat with melted shortening or bacon dripping, then coat with dry bread crumbs. Arrange croquettes on broiling pan and place 4 inches from hot oven element for 10 minutes. Turn and add seasoned tomato halves around the edge of rack. Continue broiling until brown about 8 or 10 minutes longer.

**REQUESTED RECIPES**

**Grape Conserve**

Mrs. W. O. R. 2 lbs. blue grapes, 4 cups sugar, 2 crates, 1 lemon, 1 cup walnut meats. Wash grapes and separate skins from pulp. Cook pulp until soft and then strain to remove seeds. Add skins to pulp stir in sugar and juice of oranges and lemon. Cut orange and lemon rinds in thin slices covered with water and bring to boiling point. Drain. Add drained rind to grape pulp. Simmer until thick about 40 minutes. Add walnuts and pour into sterilized glasses. Cover with melted wax. When cool add another thin layer of wax. Label and store in cool place.

**TALES ON TINTYPES**



—Photo by A. T. Brown

This weeks tintype from the A. T. Brown collection of photographs goes back to May 14, 1898 and shows the ruin created by a fire at the new hair house at the Beardmore Co. tannery. In those days the tannery was not built of fire resisting material. Lumber was plentiful and quickly erected and the tannery buildings were nearly all frame constructed and sheathed with metal.

When a fire broke out in the tannery, the buildings were badly wrecked. There was not the equipment at hand to stop an early blaze and the fire spread rapidly. Many times through the years there were serious conflagrations at the tanneries in

Acton. The last big fire was 30 years ago. When rebuilding was done the structure was not so inflammable.

Fire fighting equipment at this fire in 1898 would be confined solely to the old steam pumper and the source of water was likely from the creek which runs down past the tannery property.

**Champion Dancers Acton Club Guests**

Uncle Penn's Square Dance Company, Hamilton, winners at the Canadian National Exhibition and Northern Ontario champions, dressed in gay red and white, gave a demonstration at the meeting of the square dance club Wednesday evening of last week in St. Alban's parish hall.

Johnny Davidson, their caller, came with them and they danced to the music of the club's regular orchestra, the Rhythm Ramblers. Over 90 attended. Don Nelson of Guelph called off for the regular square dances.

Nine-tenths of Canada's maple syrup is produced in Quebec.

**Keep Door Sill Well Surfaced**

All traffic into or out of a room must, of necessity, pass across the door sills. If the doorway is much used, the sills and adjacent floor area soon become worn and unsightly.

When grain of the wood is directly exposed dirt finds lodgment in it and even the hardest scrubbing fails to clean the surface thoroughly. When the old coating wears thin a touch-up of the same type of material used on the rest of the floor surface—shellac, varnish, paint or penetrating stain—will save you much unnecessary work. A smoothly finished surface can be kept spotlessly clean with very little effort.

**Interior Decorating**  
For... Expert color scheme suggestions, Superior workmanship and the latest Sunworthy Waterfast Wallpapers.

—Call—  
**Cyril E. Titt**  
Decorator  
ROCKWOOD 51 RING 5

The first coal exported from North America was mined in New Brunswick. A thorough farm clean-up that destroys fly breeding places, cuts down the fly population. Tight screens on doors and windows provide protection against flies coming in from other breeding places.

**CLEARING AUCTION SALE**

OF HIGH QUALITY FURNITURE

The undersigned have received instructions from the estate of the

**LATE ALICIA LANGAN**

To sell by public auction at 30 Main St. N. Acton, formerly the residence of the late Mrs. Wm. Atwood, on

**SATURDAY, NOVEMBER 7th**

Commencing at 1 p.m. the following:  
1. Walnut bedroom suite consisting of bed with springs and Marshall mattress, chest of drawers, dressing table and mirror, 2 Simmons beds, springs and mattresses, dresser, dressing table, chest of drawers, 2 bedside stands, 2 small bedroom chairs, 1 separate chest of drawers, 1 clothes hamper, 2 wall mirrors, Singer sewing machine, drop head, 1 stretcher cot with mattress, oak dining room suite, table, 6 chairs and large carved sideboard, solid walnut dinner wagon, leather couch, solid walnut coffee table, small tables, several upholstered occasional chairs, table model radio in walnut case, floor polisher, drop leaf table, 4 floor lamps, 3 table lamps, 2 bed lamps, 2 electric heaters, 1 electric fan, 2 electric toasters, 1 electric iron, 1 carpet sweeper, chrome table, 2 chrome and leather chairs, 2 footstools, 1 library table, 1 magazine stand, dinette set, table and three chairs, Moffat 4-burner electric range, high oven, 1 kitchen annex, 1 Westinghouse refrigerator, 1 kitchen cabinet, 3 pair full length lined living room curtains, 1 pair new living room curtains, hall rack with seat, several rugs with runners, framed pictures and books, quantity of glass china and silver, 2 card tables, 1 humidifier, step ladder, several other pairs curtains and drapes, Chesterfield and chair.

TERMS: CASH  
HINDLEY AND ELLIOTT  
Auctioneers.



We've heard some friends mention they are reading the Churchill Memoirs each night in one of the Toronto papers. Don't forget his books are in the Acton library and his latest is on order.

For the many who like to read books on which films are based, a well-thumbed copy of "Shane" is in the library. It's considered a very good picture, for a western.

Some will be reading Churchill in the Tely, but others read the Star. Don't feel left out—there's a book for you in the library whose interest

stems from the paper you read. The book is called "Ink on My Fingers" by J. H. Cranston, who was associated with the Star for many years. His "inside stories," while not exactly scrupulous, prove very topical. He tells about the Atkinsons, Hindmarches, Gregory Clarke, the reporters and sports editors and all. The Star Weekly was also another of his concerns.

One would be interested in newspaper writing to be interested in "Ink on My Fingers" all that's required is a fundamental interest in "what goes on."

Mr. Cranston died in December, 1952, a veteran of 36 years in the newspaper business.

There are primary textile mills in 299 Canadian communities and the industry is the country's largest employer of manufacturing labor.

We have a good crop of "Safe-Buy" USED CARS

- 1949 METEOR COACH
- 1948 CHEVROLET COACH
- 1948 DODGE 4-DOOR
- 1936 PLYMOUTH COUPE
- 1935 PLYMOUTH FOUR DOOR

**GUILD MOTORS**  
Mercury, Lincoln, Meteor Dealer  
PHONE 239 MILTON

**LEDGER'S I.G.A.**

MORE AND MORE WOMEN EVERY WEEK ARE SAYING: "I DO ALL MY SHOPPING AT I.G.A."



The grocery, produce and meat departments combined in one store make the one stop shopping a great time-saver for the busy housewife.

MRS. J. ADAMSON was the lucky winner of the beautiful Sunbeam deep fryer in the recent I.G.A. contest and is seen here receiving the prize from Jim Ledger. Her slogan goes on now to compete with other winners in the Toronto area for a deep freezer and winners from there to compete in the national and international contest for more big prizes.

- Fruits
- Vegetables
- Fresh Daily
- SHIRRIFF'S JELLY
- Powders, Puddings 3-25c
- HABITANT 28 oz tin
- PEA SOUP - 15c
- CARNATION Large
- Evaporated Milk 2 for 27c
- SWEET 16 oz jar
- Mixed Pickles - 23c
- DE. MONTE FANCY 28 oz
- Fruit Cocktail - 45c
- CARRIER CASE
- Pard Dog Food - 6 for 73c
- THURS.-FRI.-SAT. SPECIAL ONLY
- ST. WILLIAMS
- PLUM JAM
- 24 oz jar 25c

- FIRST QUALITY MEATS**
- BONELESS Stewing Beef - lb. 35c
  - PEAMEAL Midget Loin Rolls - lb. 59c
  - SWIFT'S PREMIUM Rindless Bacon - lb. 55c
  - BONELESS Prime Rib Roast - lb. 65c
  - SWIFT'S PREMIUM WHOLE OR HALF Boneless Ham - lb. 95c
  - SWIFT'S SKINLESS Brookfield Sausage lb. 49

**PREACHING MISSION**  
ACTON, - - - ONTARIO

Theme: "THE CALL OF CHRIST"

The Rev. Stanley W. Vance, B.A.  
Minister of St. Paul's Presbyterian Church, HAMILTON, ONTARIO

- MON. NOV. 9 -- "The CALL of CHRIST" THE BAPTIST CHURCH, 8 P.M.
- TUES. NOV. 10 -- "The CALL to FAITH" ST. ALBAN'S CHURCH, 8 P.M.
- WED. NOV. 11 -- "The CALL to CHURCH" THE UNITED CHURCH, 8 P.M.
- THURS. NOV. 12 -- "The CALL to PRAYER" KNOX CHURCH, 8 P.M.
- FRI. NOV. 13 -- "The CALL to LOVE" THE UNITED CHURCH, 8 P.M.
- SUN. NOV. 15 -- "The CALL to WORSHIP" KNOX CHURCH, 7 P.M.

SPECIAL MUSIC EVERYBODY WELCOME

Sponsored by the United Church, Knox Presbyterian Church, the Baptist Church and St. Alban's Church, Acton, Ontario.

**REMEMBER**  
Wear A Poppy  
CANVASS NOVEMBER 6-7