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### MAJOR EDITH DICK IS IN KING'S LIST OF BIRTHDAY HONORS

In the list of the King's Birthday honors announced June 8th, Major (Principal Matron) Edith Rainsford Dick, daughter of Crown Attorney and Mrs. W. I. Dick of Milton is made a member of the Royal Red Cross. Major Dick is now serving overseas with the Royal Canadian Army Medical Corps. She is a granddaughter of Mrs. S. Young of Georgetown.

Formerly a graduate nurse in Toronto, (Major Matron) Edith R. Dick, RCAMC, was born March 1, 1906 at Milton Ont. She is a graduate of the University of Toronto and John Hopkins Hospital, Baltimore, U.S.A. Appointed as Nursing Sister in Nov. 1940 she proceeded overseas in Dec. 1942. She was promoted to Major (Principal Matron) of a General Hospital in August, 1943.

### JUNE BRIDE IS TENDERED SHOWER

Approximately forty friends and neighbours of Mrs. Owens Macdonald, nee Mary Little, gathered at the home of Mrs. Melville Ackroyd on Wednesday afternoon, May 31st, to attend a miscellaneous and pantry shelf shower for the happy bride. Everyone present wrote their favourite recipe in a neat little cook book which was prepared by the hostess who gave her the recipe on "How to Hook a Husband."

The bride was seated in the archway under a white bell and pink streamers. She was assisted in opening her gifts by Vera Farr, Shirley Ackroyd, Francis Moddison and Blanche Maltby.

Mary thanked Mrs. Ackroyd and her many friends for the lovely presents and hoped they would all come to visit her in her new home. Mrs. Ackroyd and assistants, served a delicious lunch consisting of fancy sandwiches and relishes, cake and ice cream.

Everyone wished Mary much happiness when departing.—Gazette.

## THE MIXING BOWL

By ANNE ALLAN  
Hydro Home Economist



Hello Homemakers! Strawberries are the star of the berry family. They are perishable though and should be treated wisely. Use strawberries as soon as possible after gathering or purchasing, and don't wash or hull them until just before using. It is wise to spread the berries on a platter and keep in the electric refrigerator.

No need to mention the delight of strawberries served 'au naturel'—whole, unhulled berries served with sugar and cream? Here are two worthy substitutes which our folks think flatters the flavour of the fruit. The first is made by beating sufficient milk into cream cheese to make a sauce just thin enough to pour; for the second beat creamed cottage cheese flavoured with orange juice with a rotary or electric beater until smooth adding enough top milk to make it a "pour" sauce.

Grown ups get as excited as children over strawberry ice cream. If its homemade you have all the glory, we're including two odd frozen desserts in the column.

Now when it comes to strawberry shortcake, don't be hidebound by tradition! We admit that there probably is nothing better than the old-fashioned version—warm, light-as-a-feather biscuits, split and heaped with crushed sweetened berries—but a slice of delicious butter cake makes a pleasant change. And instead of the usual cream, serve with the whipped cream cheese.

In your enthusiasm for strawberry shortcake, don't neglect strawberry pie. Our favourite is made this way; select the choicest berries from one quart box and cover the bottom of a baked pie shell. Crush remaining berries and heat to scalding point; strain through cheesecloth; add water to make two cups liquid. Blend two-thirds cup sugar with one-quarter cup cornstarch; add liquid and cook in double boiler until thickened; add one tablespoon lemon juice, one teaspoon butter and a few drops of red colouring; cool, then pour over berries in pie shell. Serve with a little whipped cream or whip-

ped cheese. If you want to make a similar pie with gelatin use the above procedure except soaking a tablespoon of gelatin in one-quarter cup cold water and dissolve it in the hot juice, omit the cornstarch and chill until syrupy, then pour over berries. Let stand for one-half hour in a cool place.

### STRAWBERRY MOUSSE

1 box strawberries 3/4 cup sugar 1 tablespoon lemon juice, 1 cup cream. Clean and crush berries with sugar, add lemon juice and fold in whipped cream. Pour into freezing tray and freeze until firm. Stir at end of first hour (the control should be set at the coldest point one-half hour before mixture is put in).

### STRAWBERRY MALLOW

Crush two boxes of berries add six tablespoons sugar and a dash of salt; heat until sugar is dissolved, add 40 out marshmallows and stir until they are melted. Pour this mixture into electric refrigerator freezing tray and let stand in freezing compartment overnight. In the morning, whip two cups cream, add to strawberry mixture and beat well. Pour back into freezing tray, set control at coldest point and freeze until firm. Stir once at end of first hour.

### The Question Box:

Mrs. M. A. says: Mayonnaise thinned with strawberry juice goes well with any fruit salad; or you may cut up pieces and fold into boiled dressing.

Mrs. D. B. says: We make delicious Strawberry Sun Preserves each year by boiling one quart berries, one quart sugar and two tablespoons lemon juice together eight minutes. Then pour on platters, cover with glass and put out in sun for three successive days.

Anne Allan invites you to write to her c/o The Herald. Send in your suggestions on homemaking problems and watch this column for replies.

### Final Letter From Children's Aid Society

(Prepared by the Association of Children's Aid Societies of the Province of Ontario).

In this last article about the fifty-two Children's Aid Societies we want to quote something said not long ago by that dean of Canadian social service workers, Dr. Charlotte Whitton, speaking at a gathering of members of the Brockville Children's Aid Society, Dr. Whitton said:

"You were created in a day of much narrower concepts of social work than today. Today, I believe, the whole vision of the public has widened from protection and aid to the child to safeguarding the home and family and now it is broadening out into community aid. The concept of Children's Aid, it seems to me, must extend. You cannot overdo your duties under statutory obligation, but you must face the decision as to whether the Children's Aid is going to meet the challenge of today and envisage this wider basis of community aid, or whether it is going to stick with a small specialist job in the child protection field. If you take this latter course can you see where it will end? Will your timorousness justify calling into existence new and other supplementary volunteer agencies for our community problems as they emerge about the family? Someone is going to deal with them. Will it be you or will it be yet another agency?"

This then is the broadening concept of the Children's Aid Society—of your Society. Behind the child lies his heritage, his environment and the immediate problems of his family. To rescue the child we must, if it is at all possible rescue his parents. The last resource of the good Society is to remove the child from his own parents, both for his own sake and for the sake of the community who must, in that event, take from them the responsibility which is properly their own.

Here is the story of a family that through patience, skill and understanding on the part of trained social workers in one Society was salvaged as a moral and financial gain to their community. It is typical of the best work that the best type of society, supported by enlightened citizens, is doing every month of the year.

This family was referred to the Society because it was felt that "something must be done to save the children." On visiting, the worker found this set of problems: The Balliff was sitting in the house waiting for his men to take the furniture. The rent was heavily in arrears. Grocery bill about \$200. Doctor's account owing. No fuel, cooking gas supply cut off for non-payment.

The father, a hard-working man despondent and discouraged and finding all his interests outside of the home. Consequently, a lack of wages to be used by the family. Mother bedridden with a serious partial paralysis condition—despondent.

Seven children ranging from 10 years to three months. The eldest girl a school absentee as she was the only

help in the household. One boy needing a surgical operation, four other children under-nourished, one with a serious bronchial condition. The baby temporarily living with "fed-up" aunt.

No church connection. The positive factors in this case, as the wise social worker perceived, were that the father was a hardworking man the mother devoted and cooperative and the children intelligent and friendly.

Through the Society's efforts a far-seeing employer delayed bailiff action. The Court placed the father on probation to awaken him to a full sense of his home conditions and his own responsibility and to give the Society control over the finances for a period of time. A temporary housekeeper was sent in to care for the household and relieve the sick mother of her constant nagging worry. Nursing and medical attention were provided for her physical condition. Clothes were provided by friends of the Society. The Public Health Department and hospital clinics arranged for the needed surgery; the district Public Health nurse and the family physician combined their efforts for the children's health. A service club provided a Christmas that extended far beyond the holiday period; the school staff gave sympathetic cooperation with extra tuition and encouragement; the rector of the parish became a friend of the family; four of the children went to camp through the interest of a local organization.

Results: A gradual change of attitudes throughout the entire family and the tapering off of outside help. A completely united mother and father who now find out for the first time since their early marriage that they love each other. Mother's health almost completely restored; debts all paid and family budgets and finances well within its income. School attendance regular, church foundation strong; the parents have pride in their children and look upon the Society not as an org. downing the weak, but as their friend. The ultimate result is a unified family group, giving the City and Country the assets of seven fine intelligent, well-trained and adjusted young people.

Could there be any work to which men and women could set their hands comparable in returns to this? There is a Children's Aid Society in your community. To reach its highest standards of usefulness it must have the understanding, support and active help of you and your fellow citizens. It is your own democratic organization. A keen progressive minded Board, unselfish, hard-working interested committee and an informed and enlightened public to support, superintend and staff is the challenge that every Society offers to every community. Your Society can be the strongest link in the chain of the fifty-two Societies in Ontario, or the weakest. That depends in the last analysis upon you—the citizen!



# Wear it on YOUR arm!

Yes sir, I wear it on my arm and I'm proud of it. For, G.S. means General Service—on any fighting front anywhere in the world. It means that I want to go overseas.

Canada needs a lot of men like you and me. I know it's going to be tough, but the job has got to be done.

So, sign up as a volunteer for overseas service. Remember it takes months of thorough training to make you fighting fit.

Come on fellows—let's go!



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