

# THE MIXING BOWL

By ANNE ALLAN  
Hydre Home Economist



**Hello Homemakers!** To give an epicurean appearance to the cheaper cuts of meats and simpler desserts, pour sauce over the food before it is brought to the table. Serve additional sauce in your best gravy-boat—the plainest food can be exotic.

Besides, a good sauce is like money in the bank—when an emergency arises you can meet it successfully. A repertoire of sauces is a quick way to give flair and swank to any otherwise drab meal.

When carrots or snap beans seem too monotonous for repetition but the victory garden is producing both, vary them with a parsley or egg white-sauce. For inexpensive meat which seems to lack character, marinate in barbecue sauce and then simmer on low heat. Serve this to the guests your boy-in-uniform brings home and you need enough for second helpings.

When bread pudding or gelatin puddings lose interest revitalize them with a generous serving of custard sauce. A new favourite in our kitchen is Roxbury sauce. It will make the dreariest-looking dessert come to life.

So here are a few recipes for sauces and saucers. Dress up foods to make them attractive.

### COLD SPANISH SAUCE

1½ cups tomatoes, ¼ onion, sprig of parsley bit of bay leaf, 6 cloves, 1-3 tsp. salt, ¼ tsp. paprika, few grains cayenne, 3 egg yolks slightly beaten, 2 tbsps. salad oil, 1 tsp. gelatin dissolved in 3-4 tbsps. vinegar and ¼ tsp. vinegar and ¼ tsp. cold water. Cook tomato and seasoning 15 minutes. Rub through sieve. Add oil to egg yolks. Combine mixture, cook over hot water, stirring constantly. Add dissolved gelatine. Strain and cool.

### BROWN MUSHROOM SAUCE

3 tbsps. baking fat, few drops onion juice, 2 tbsps. flour, 1 cup top milk, ½ pound mushrooms sliced, 1 tsp. beef extract, salt and paprika. Melt baking fat, add onion juice and flour. Brown on electric element "low". Pour on milk gradually while stirring constantly. Add mushrooms cooked in fat. Season with beef extract, salt and paprika.

### MARASCHINO SAUCE

2-3 cup boiling water, 1-3 cup sugar, 2 tablespoons cornstarch, ¼ cup maraschino cherries, cut in halves, ¼ cup maraschino syrup, ½ tablespoon butter. Mix sugar and cornstarch, add gradually to boiling water, stirring constantly. Boil 5 minutes, and add cherries, syrup, and butter.

### ROXBURY SAUCE

1 egg yolk 1 cup powdered sugar, ¼ cup scalded milk, 1 teaspoon cornstarch, 1-8 teaspoon salt, ¼ teaspoon vanilla, 1 tablespoon lemon juice, grated rind, ¼ lemon, 1 egg white. Beat egg yolk until thick and lemon-

colored and add ¼ cup sugar gradually while beating constantly. Mix remaining sugar with cornstarch and salt and pour on gradually scalded milk. Cook in double boiler 10 minutes, stirring constantly until mixture thickens and afterwards occasionally. Combine mixtures add flavoring and egg white beaten until stiff.

### The Question Box:

Mrs. J. C. says: I have always put a piece of paper under the dish pan to keep the metal from marking the porcelain sink.

Miss E. M. says: Try Bacon Muffins—after you've put a plain muffin batter into the tin, sprinkle with finely chopped raw bacon. Bake as usual. They are a real treat.

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

### GLEN WILLIAMS

Mr. George Beaumont of Toronto, was a recent visitor with relatives here.

Mrs. Mervyn Cook and baby daughter Myrna, are spending a holiday with Mr. and Mrs. Cook, Owen Sound.

Leading WHEAT SALLY BICK of Toronto is spending a furlough with her parents, Mr. and Mrs. George Bick.

Sgt. Dick Beaumont, R.C.A.F., returned to High River, Alberta, last Friday, after a furlough spent at his home, with Mr. and Mrs. Wm. Beaumont.

Mr. and Mrs. Reg. Wingfield and son, spent the week end with Mr. and Mrs. George Wingfield.

Mrs. Tom Norton, Penny and Peter, visited with Mr. and Mrs. Tom Beaumont, Toronto, last week.

Mr. and Mrs. Kingsmill of Aton,

were week end visitors at the home of Mr. and Mrs. Clayton Allen. Mr. and Mrs. Tom Haines, visited with Mr. and Mrs. Joe Scott in Limehouse, on Sunday.

LAO Henry Lorrman, is due to arrive home on Thursday from Saskatoon, to spend a furlough with his parents, Mr. and Mrs. Wm. Lorrman.

Boys in uniform home on leave over the week end included Vernon Kirby, Mervyn Kirby, Jack Gilbert and Bill Kourack.

### PERMITS FOR TRUCKING MILK

General permits for trucking unprocessed milk or cream can no longer be used. M. W. McOutcheon, administrator for services WPTB, has issued a statement pointing out that a trucker in this line of business now must have a specific permit from the Board. This order does not apply to a farmer using his own truck to transport milk or cream produced on his own farm, but it does apply to a farmer trucking milk for anyone else. The permit system is designed to conserve trucking equipment, gasoline and tires by reducing or eliminating duplication wherever possible.

### HOLSTEIN BUSINESS REPORTED BOOMING

E. M. Clemens, secretary of the Holstein-Friesian Association of Canada, with headquarters at Brantford, Ontario, reports that the business of the Association is booming, registrations for the first four months of 1944 totalling 20,183, a 22 per cent increase over a similar period of 1943. Transfers also showed a gain of six per cent and membership is up 21 per cent.

**THE A.B.C.'S OF DEFLATION**

**Inflation and Deflation... Evil Companions**



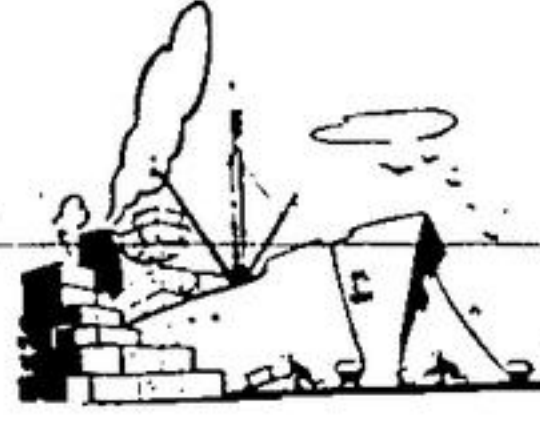
Past wars have always brought some degree of inflation.



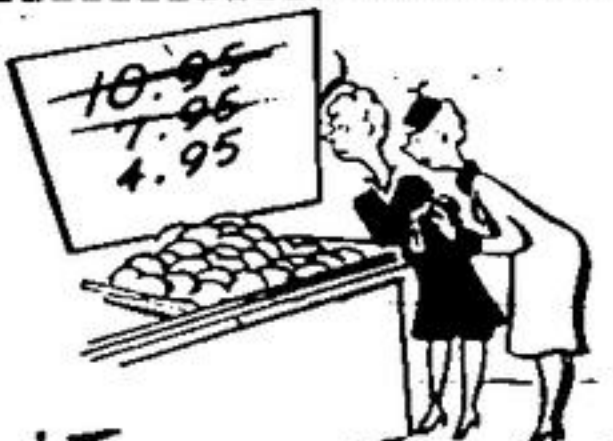
Goods were scarce... Prices and wages sky rocketed to unnatural heights.



Then one day the war stopped...



in due time goods became plentiful again.



Scarcity prices could no longer be demanded



and "spiralling" prices went "pop"



and came down with a bang.



people stopped buying because they thought prices would go still lower



merchandise dropped in value—retailers went bankrupt



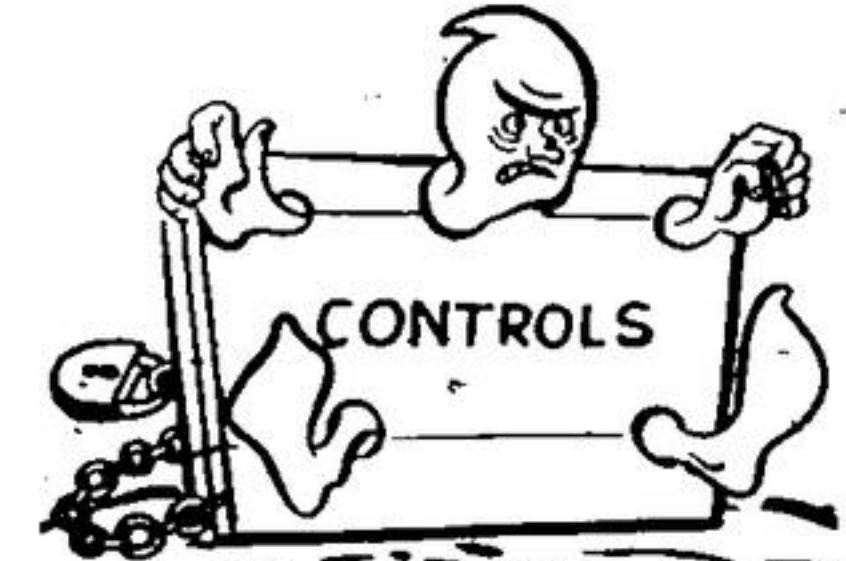
factories closed and unemployment followed



farms were foreclosed



distress was general and deflation was in the saddle.



That is why in this war prices are controlled—so that they will not ruin buyers in a rise or sellers in a slump.



Price ceilings—wage and salary controls—rationing—Victory Bonds—increased taxation—are all part of a grand strategy to head off inflation—thus preventing Deflation.

## PREVENTION OF INFLATION IS THE BEST PROTECTION AGAINST DEFLATION

LISTEN TO "IN THE SPOTLIGHT" RADIO PROGRAMME EVERY SUNDAY NIGHT 7.30 p.m. E. T. T.

This advertisement is one of a series being issued by the Government of Canada to emphasize the importance of preventing further increases in the cost of living now and deflation later.

# Quality You'll Enjoy "SALADA" TEA

## CARROLL'S

Aymer Tomato	2 20-oz. tins	17c	A Park Product—Serve Sliced—	
Aymer Tomato or Vegetable	2 16-oz. tins	17c	<b>KAM</b>	12-oz. tin 32c
Quaker Puffed WHEAT	16-oz. tin	7c	Post's Bran	<b>Flakes</b> 15c
Canada Seal HERRING	2 16-oz. tins	25c	Our Sliced Side	<b>Bacon</b> 24c
Our Dandelion TEA	1/2-lb. tin	32c	Willow's FLY	<b>PADS</b> 3 pkts. 25c

**SPECIAL — Maxwell House**

**COFFEE** 1-lb. Bag **41c**

**SPECIAL — Quaker**

**Muffets** 3 pkgs. **25c**

Low Priced — For Overseas Packages—

**Steero** Beef Cubes pkgs. **10c**

Antiseptic Toilet Soap—

**ODEX** 2 cakes **11c**

Palmolive Beauty

**SOAP** 3 pkts. cakes **23c**

For A Whiter Wash—

**SUPER SUDS** 1/2 gal. **20c**

House Floor

**WAX** 1-lb. **45c** 2-lb. **83c**

Sunny

**PECTIN** 2 pkts. **25c**

CATARAC DRY

**GINGER ALE**

2 16-oz. BTL. **25c** Plus Deposit

**CHAN Speed Coat**

40-oz. Jar — 90c

We reserve the right to limit quantities of all merchandise.

Size 300 LEMONS	47c Doz.
Size 288 CALIFORNIA ORANGES	30c Doz.
Size 252 VALENCIA ORANGES	38c Doz.
Size 220 VALENCIA ORANGES	43c Doz.
Size 176 VALENCIA ORANGES	54c Doz.
HEAD LETTUCE	6c Each

New Beets and Carrots at Market Prices

Fruit and vegetable prices subject to market fluctuations.

<b>Coupons to use June 22nd</b>	
SUGAR, P1 to 5 — 14 to 35	PRESERVES — 1 to 22
TEA or Coffee 14 to 35, E1 — 6	BUTTER — 62 and 67

Phone 357 Georgetown

**MRS. MARY PETTIT FIRST WOMAN ON COUNTY COUNCIL**

(Continued from Page One)

and since the urban municipalities would naturally share the expense, it was felt that a committee should be formed to consider the situation from every angle. Those appointed to form a committee were as follows: Chas. Hillmer, Alex. Near, J. M. McDonald, Mrs. Pettit, W. J. Robertson.

The only business arising from other committee reports was a recommendation for payment of accounts which is covered by the following motion. Moved by J. Blair and C. H. Hillmer, that the following accounts be paid—Finance \$1265.30; Education, \$127.96; Printing, \$312.24; Agriculture and Reforestation, \$1114.26; County buildings, \$367.96; Hospitalization \$1425.70. Total \$4643.42.

The Milton Board of Trade asked permission of the Council to erect swings etc. in the park to provide amusement for the children as a means of keeping them off the streets. It was moved and seconded by J. M. McDonald and J. M. Campbell, that the Board of Trade in the Town of Milton be given permission to use the County Park for juvenile recreation on condition that they keep the park in proper condition and assume all legal obligations arising therefrom. Carried.

Mr. Hillmer asked if members had discussed with their local councils the question of advertising in Great Britain as suggested by Mr. Stanley Hall, M.P.P., at their last meeting. The idea was to advertise Halton County in Great Britain for the purpose of trade or establishing industries after the war. The question was whether to advertise as separate districts or as a County. The consensus of opinion was for advertising as a county to ensure greater recognition. Moved by Hillmer and Craig that each municipality in this county bring forward their advantages for industry to the county council and that it be published in a book to be widely distributed throughout the British Isles and Europe or wherever it will do the most good with the cost chargeable to the County of Halton. Carried.

The perennial assessment problem came up for discussion but Council was finally agreed that no change should be made until after the war. By-laws were therefore passed—1. to equalize the assessment and 2. to levy a rate for County expenditure for the current financial year. The rate was the same as last year 4.2 mills although its allocation was somewhat different being 1.8669 for general rate, 1.1331 for debenture and coupon interest payments, 1.2 mills for current expenses on the County Road system and also the payment provided by By-Law 526 being \$5636.73.

It was also passed in a motion by Mrs. Pettit and Dr. Heslop that a committee of the County of Halton attend a meeting of the Assessors' Association at the Royal York Hotel and the County become a member of the Association, expenses to be paid the delegates. Carried.

Mr. Gilbert raised the question at having the County Council meet at a regular day and time each month instead of at the call of the Warden, as at present. Except for a few minor differences of opinion, Council was agreed it would simplify matters for everyone concerned. It was therefore moved and seconded by Gilbert and Robertson that this County Council set the second Tuesday of every month as their meeting day and that the Warden arrange the hour at which to meet. Carried.

Council adjourned.

Prize winning letters of Halton students on their trip to the County Council will be published later.