WAR VETERANE

Men, Women Over 40 Feel Weak, Worn, Old? Want Hornal Pop, Vim, Vitality?

YOUR POOCH SHOULD

LONG DISTANCE CALLING IS HEAVIER THAN EVER

PERHAPS you thought that Long

Distance Lines were less crowded now.

Actually, they are carrying an average of

8,400 calls per day more than a year ago.

YOUR HELP IS STILL NEEDED

if urgent war messages are to go through

promptly. Please use Long Distance

only when you must, especially to busy

REMEMBER-NIGHT RATES

NOW BEGIN AT & P.M.

war contros.

BE POLITE

American Weektr with this Sunday's (Apg. 27) issue of The Detroit Sunday Times ... how masters as well as pups will learn the ABC'S of obedience in the new schools dog welfare workers are setting up all over the country to carry on the good work started by the training of war dogs. Get Sunday's Detroit Times.

by Prime Minister King. The House readed itself for adjournment by Saturday last after having been in session continuously since Jan. 27, with the exception of a short Easter recess. The gratuity bill passed with only

Better Treatment Assured Seturned

Beldiers Than Accorded Old Ve-

Canada's \$750,000,000 servicemen's

gratuities bill passed the House of

Commons Friday night unanimously,

36 hours after the bill was introduced

GRATUITIES FOR

one important amendment, that sponsored by Hon. J. L. Ralston, minister of defence. This provides that the legislation shall come into effect on Oct. 1, instead of on proclamation, as originally intended.

The first payments will go out to men or women already discharged from the armed forces, numbering

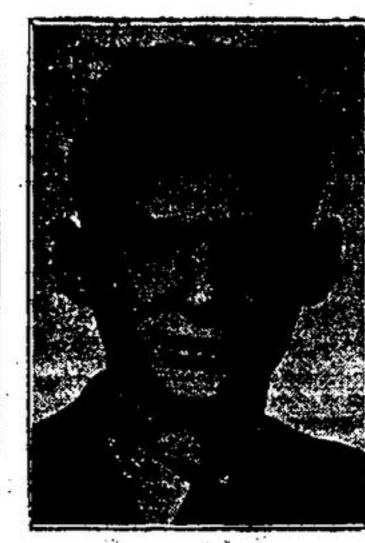
some 150,000. The House rejected an amendment moved by Clarence Cillis (Cape Breton South) and G. H. Castleden (Yorkton), both C.O.F., that the minister of pensions and health should have discretionary power with respect to payment of gratuities and credits to CBL. men who have been dishonorably discharged. The bill allows the payments only to those who have received ho- vided after the last war. He liked the Season and add partially cooled, disnorable discharges.

It accepted, however, an amendment from J. G. Diefenbaker (Prog.-Cons., Lake Centre) that the credits should be paid to any veteran who could prove he wanted them for a worthy purpose. Previously, the credits had been limited to certain categories of uses. Karl K. Homuth (Prog.-Cons., Waterloo South) spoke too, but firmly withdrew, an amendment which would have allowed veterans to use the credits in any way they wished.

"These men and women who will come back from the armed forces will be the backbone of post-war Canada," said Mr. Raiston.

make sure that the change-over to civil price of binder twine was 25c lb. life when it comes is as speedy and as successful as we can make it."

Toronto-Davenport), termed the bill which assures the farmer of his supmuch better than the gratuities pro- ply.



EARLY RISER

Bill Bessey was an early riser in the days when he was a versatile office junior at CBC's Toronto studios. But he has been climbing out of bed even earlier since he was promoted to the announce staff, early last summer. Put carrots and onions through food He'll be back, on the job this week, chopper and cook in as little water as following his vacation to give the possible. Soak gelatin in cold water

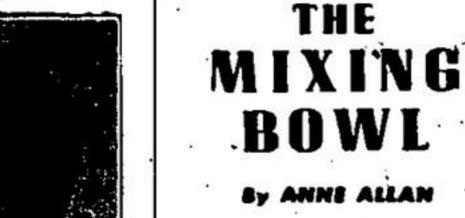
cash gratuity plan and the credit solved gelatin. Pour into a mold which crust. system. He approved of the 10-year pe- has been dipped in cold water. Chill riod in which veterans could take ad- in electric refrigerator and when vantage of the credit.

BINDER TWINE

By keeping the price of binder twine from rising it is estimated that the Price Board is saving Canadian farmers thousands of dollars. Despite manpower problems and increased costs of raw materials, sufficient supplies are expected to meet harvesting demands this year .

Wholesale price of binder twine has "We cannot hope to make up to been held at nine cents per lb. since them in any material way what they 1940. In a harvesting season about 65 have lost in those years of separation million pounds of twine are used. An from their homes and from their peace- increase of even one cent a pound in time occupations, but we do say and the cost would run into an increased we try to say it in this bill, that this cost of \$650,000 a year. In the fourth country must do all in its power to year of the last war the wholesale

Under Board regulations no person may use binder twine for any purpose John R. MacNicol. (Prog.-Cons., except for binding agricultural crops



Hello Homemakers! Delectable in summer, and all year round are foods prepared in the refrigerator. One of their chief claims to culinary fame is making of pies and probably few that that they can be prepared early in the hav and be in readiness for the evening meal. They're easily adaptable to party occasions, especially the buffet supper.

JELLIED LAMB STEW

2 pounds lean neck of lamb, 3 tablespoons gelatin, 1/2 cup water, 1 medium-sized onion, 3 medium-sized carrots, 1 cup chopped spinach, 1 cup chopped spinach, 1 cup cooked maca-

roni, salt, pepper. Cover lean lamb with hot water and let simmer until the mest is tender. o'clock morning news over and dissolve in three cups hot meat stock and vegetable broth. Grind meat. Combine meat, cooked seasoned spinach, macaroni, carrots, and onions.

MOULDED FISH SALAD

pepper, firely chopped; % teaspoon pepper; 1/2 teaspoon salt; 1/4 cup celery. diced; I teaspoon grated onion, 14 vinegar; bring to boiling point. Add curps mayonnaise.

ly in greased molds. Chill in electric refrigerator. Unmold on crisp lettuce. Garnish with tomato wedges.

BERRY PARFAIT

Pudding: Beat 2 egg yolks, 1 whole egg, and 1/4 cup sugar until lemoncolored. Gradually stir in 2 cups of scalded milk. Cook in double boiler, stirring constantly, until mixture coats spoon. Cool quickly. Add 1 teaspoon vanilla; chill.

Berry Layer: Combine 1 pint crushed berries and 1/2 cup sugar. Chill in electric refrigerator.

Meringue: Gradually add 3 tablespoons sugar to 2 beaten egg whites; beat until meringue forms peaks. Alternate pudding and berries. Top each parfait with a meringue swirl and berry.

WARTIME ICE CREAM

(Suggested by H. G.) 2 egg whites, 1-3 cup granulated sugar, 1 teaspoon vanilla, 1 cup 18 per cent cream.

dry and gradually beat in the sugar: beat after each addition until the mix- to 1-8 inch thickness. Fold and cut ture stands in peaks. Fold in vanilla slits to permit escape of steam. Place and cream. Turn into pint freezing crust over filling, trimming off surplus. tray of your automatic refrigerator Bake in electric oven of 460 degrees F. and with the control set at fast- for 10 minutes, then reduce heat to freezing, freeze for half an hour; take 350 degrees F. and bake 30 to 35 mifrom refrigerator and stir mixture un- nutes longer. til smooth. Return to refrigerator and freeze half an hour longer; take from refrigerator and mix until smooth. Continue this procedure until the mixture is firm and there is no separation. Return control to a point that will just keep the ice cream frozen.

TAKE A TIP

1. Filling jars of vegetables full may cause them to spoil. 2. Use a sterilized knife to slide down inside the packed jars of fruit or vegetables before sealing.

bands. 4. Process filled jars in water-bath

5. Do not remove jars by lifting

3. It is wise to use new zinc screw

counting the time from when water begins to boll.

the tops. Dip out some of the hot water and then remove them. 6. Opening jars to refill is not necessary if there is an air space but no

. . .

THE QUESTION BOX

leakage or detection of such.

Miss E. J. asks: Why is a jam or jelly more successful done in small quantities?

Answer: For several reasons: evaporation is more quickly accomplished; does not burn as readily and there is less acum.

Mrs. J. . asks: How do you make two cups of rhubarb jucie to add to berries for making jam? Answer: Out one quart of rhubert

into one inch pieces, add one oup of water. Cook ten minutes and then press through a sieve.

Gumbo.

gar, I orange.

Wash and out plums and remove pits. Slice orange very thinly. Cook together slowly for 15 minutes. Add sugar. Cook rapidly 5 minutes. Pour cumber with sour cream, summer into hot sterlined jars. cool and seal.

her co The Herald. Send in your and watch this column for runlies.



Hello Homemakers! There are for household occupations more satisfying to the heart of woman than the give the family so much satisfaction

Now is the time to make fruit pies and ones that are julcy but not somy. The secret of a delectable fruit pie is in the baking. Bake in a preheated electric oven at 425 degrees F. for only 10 minutes, then move the indicator down to 350 degrees F. for the remaining 30 to 35 minutes. If you have a regulator which does not reset, then turn the top oven element off and the lower switch to medium as the oven temperature is reduced about 16 degres F. in 10 minutes. It is quite important to maintain a constant heat for the next half hour. When the troops are home for dinner and there is more than one pie to make place I or 3 in at a temperature of 450 to 475 degres F, but lower to 350 degrees P. in 15 minutes. Cool pastry as quickly as possible to prevent a "soaking"

APPLESCOTCH PIE

% cup brown sugtr. % cup corn firm unmould onto a platter. Garnish. | syrup, % cup water, 7 cups sliced apples, 2 teaspons vinegar, % cup flour, 1-8 teaspoon salt, 2 tablespoons 3 cups cooked fish, flaked; I green butter, 1 teaspoon vanilla extract, I recipe bran pastry.

Combine the corn syrup, water and the apples and simmer gently until Combine ingredients and pack firm- tender but unbroken. Remove apples and cool. Combine the sugar, flour and salt and add to the syrup. Mix well, and cook until thickened, stirring constantly. Add the butter and fisvoring. Cool. Place apples in ple pan lined with bran pastry. Bake in a moderate electric oven (425 degrees F. about 35 minutes.

BRAN PASTRY

14 cup prepared breakfast bran 11/2 cups cake or pastry flour, 1/2 teaspoon salt, 1/2 cup shortening. 4 tablespoons cold water (more or less). Roll the bran until fine; combine with sifted flour and salt. Cut in shortening. Add water, a little at a time, until dough is moist enough to hold together. Roll out on a lightly floured board to about 1-8 inch in thickness.

DEEP DISH PLUM PIE

2 tablespoons cornstarch, 4 cups plums, washed and pitted, 'a teaspoon salt, 1 cup sugar, 1 tablespoon melted butter, plain pastry.

Combine cornstarch, plums, salt. Beat the egg whites stiff but not sugar and melted butter. Pour filling into deep baking dish. Roll pastry

PEACH PIE

Plain pastry, 21/2 to 3 cups sliced peaches, % cup granulated sugar, 2 thep, cornstarch, 1-8 teaspoon cinnamon, 1-8 teaspon salt, I teaspoon lemon juice, I teaspoon butter, milk

Line an 8-inch pie plate with pastry and fill with the peaches. Mix cornstarch, sugar, cinnamon, salt and lemon juice and sprinkle over the peaches. Dot with the butter. Moisten the edges of the pastry with water. Roll upper crust 1 inch larger than the pie plate, fold in half, and make three 1/2-inch slits in the centre. Place on top of filled crust and unfold. Turn edge of upper crust under lower crust and press edges with fork dipped in flour. Brush top with milk. Bake in electric oven at 425 F. for 20 minutes. then reduce heat to 50 to 375 degrees P. for 20 minutes.

GLAZED PEACH TARTS

I cup soft custard, 6 deep tart shells. large fresh peaches, current or other clear felly.

Pour custard into baked tart shells filling about one-half full. Place onehalf peeled fresh peach on custard, out side down. Melt current jelly and spread gently over the top of each each. Chill in electric refrigerator

KLDERBERRY CRISS-CROSS

Pastry, 4 cups elderberries, 1 cup sugar, 8 tablespoons flour.

Line 9-inch pie plate with pastry. Fill with elderberries, washed and drained. Combine sugar and flour and sprinkle over the fruit. Piace strips of pastry lattice fashion over the top of ple and flute edges with finter tipe. Mrs. M. M. asks: Recipe for Phumb Bake in electric oven at 450 degrees F. for 10 minutes. Reduce heat to 359 Answer: 2 quarts plums, 3 cups su- degrees P. and bake for 30 minute DESTRUCT.

TAKE A TOP

1. Reminders for summer-tim foods are: corn on the cob, alleed cusquash with cheese, green lime beams

2. Sure some fresh that a use-add it to a weigh rarefit, me Anne Allan invites you to write to shetti and other rathy plant distant 3. Best every sauce with the white suggestions on homemaking problems or dover beater and you will almost have rich, creamy coas.

