TEA

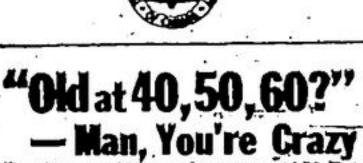


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THE BELL TELEPHONE OF CAMADA



"IRISH NIGHT" FOR -INSTITUTE LADIES

The March meeting of Georgetewn Womens Institute took the town Women's Institute took ty ludies attending. The president, humpkin. Mrs. Harry Bailey was in the chalry and roll-call was answered by an Irlsh joke. Each member was given a green paper shamrock to wear, with a lucky number, and the hostess, Mrs. Williamson, was the winner when the number was drawn. The secretary, Mrs. Frank Petch. rend the minutes and correspon-

Arrangements were made for a birthday euchre party on April 9th. | thaps. butter, 2 thaps. orange juice, A nominating committee was ap- 1 grated orange rind, 1 thap corn pointed, composed of Mrs. W. T. | syrup. Sinclair, Mrs. Norman Snyder and Mrs. V. T. Cavanagh. Mrs. R.

T. Paul invited the Institute members to a tea being given at her juice, 1 bay leaf, % onion, sliced, 2 Local Council of Women. Mrs. pepper. George Campbell gave a report on reported that two boxes of food had been sent to Britain.

Kenneth Harrison contributed two Serves 6. vocal solos to the program and played Irish songs on the plane. Mrs. C. Freure gave a splendid Irish reading on "Marriage" and Mrs. W. V. Grant conducted a contest to see I cup sliced raw apples, 1% theps. how many words could be made brown sugar, 1 tep. salt, 1 tap. lefrom the word Ireland, Mrs. Living- mon rind, 3 tsps. lemon juice, 2 stone, with fifty words, won the thaps, butterprize. Mrs. W. G. McDowell won the birthday prize.

Mrs. Walter Peck, Mrs. Vic King put the lemon rind and juice and and Mrs. Paul, served refresh- dot with butter. Bake, covered in ments and Mrs. Campbell moved a preheated electric oven at 375 devote of thanks to the hostess and grees until turnips are tender. Bake the committee for a pleasant even- sausages or tenderloin in oven at



Hello Homemakers! With many people looking over seed catalogues in anticipation of succulent gardenfresh vegetables, it is difficult to settle down to the prossic task of tulking about carrots and potatoes and turnips. However, we find that there are many new ways of handling these stand-bys to make lenten meals listeresting. There are other foods recommended that we often neglect; because the fundly wore not the conthused at first namely paranips, of Mrs. Jack Williamson, with thir dried peas and beans, and canned

SPICED PUMPKIN

34 cups pumpkin (1, can) thep, butter, I tsp. salt, 14 tsp. pepper. 14 tap. ginger, 1 egg, benton. Pour pumpkin into anucepun and add beaten _.egg and . seasonings. Heat thoroughly stirring frequent-Six servings.

CARROTS IN ORANGE BUTTER 4 cups cooked diced carrots, 2

PARSNIPS WITH TOMATO SAUCE

4 large parsnips, 114 cups tomato home on St .Patrick's Day by the whole cloves, 1 top salt and % tap.

Wash and parboil parsnips. Drain the booth and Mrs. D. Livingstone and skin, then dice. Combine with other ingredients and simmer 20 mins. Pick out cloves and bay leaf.

TURNIP AND APPLE CASSEROLE

2 cups thinly sliced turnip strips,

Alternate layers of turnip and apple in casserole. Sprinkle each The lunch committee, Mrs. Grant, layer with salt and sugar, over top same time to conserve fuel.



BOSTON BAKED BEANS (pressure cooked)

APPLY IF YOU ARE | (3) Labored 17 and 30 year

YOU ARE ELICIBLE TO

1 lb. pea beans, one-third cup salt pork, 1 chopped onlon, 2 theps molasses, 1% tops, salt, % top. pepper, % tep. mustard, 8% cups water. Pick over the beans. Cover with 4 cups bolling water, put on a li-

and let stand I hour. Cut the sult pork in cubes and lightly brown in at the ladies meeting. A paper bes the pressure cooker. Drain the the "Art of Flavouring" was given beans and put into the cooker with by Mrs Eric Leslie who pointed out all the remaining ingredients. Close many ways of keeping cooking cut the cooker, bring to 15 lb. pressure of a rut by artful seasoning. and process 35 minutes.

Baked Beans Boston Style with Tomatoes: Omit 16 cup water and add I cup canned tomatoes before pressuring.

TAKE A TIP

1. Burnt vegetables may be salvaged if they are caught in time. Shake them into another pan and add a little cold water. Heat or finish cooking. (Do not scrape any burned pieces into fresh pans).

- 2. Slice a Spanish onion into the juice left from a jar of sweet mixed pickles Leave in pickling syrup for

a week - then use as pickle . . 3. Next time you make cream sauce, -- take ... twice as much as you need and put half of it in the refrigerator to use in a day or so. This saves both time and labour.

4. Prepare vegetables to bake, roast or steam in the oven at same time and so conserve electricity.

THE QUESTION BOX

Mrs. W. M. asks: What makes parsnips bitter?

Answer: Some varieties have # strong flavour if they are cooked too slowly, and they should be drained as soon as tender. Others may not have had good climatic conditions.

Mrs. T. R. asks: What can be done with curdled cream soup?

Answer: Beat the curdled soup at high speed and add 's cup fine racker crumbs.

Mr. C. C. asks; How long do you cook oysters and what are the inpredients in Old Fashioned Stew? Answer: Over-cooked oysters be-

ome tough and hard to digest. Recipe: 1's cups scalded milk, 1; top butter, 's tsp. pepper, 's tsp. salt, 4 thsps. fine crumbs, " pint

oysters, paprika, Add butter, pepper, salt and crumbs to milk. When hot add oysters and cook only until edges curl

about 3 to 5 mins. Sprinkle with paprika Serves two. Mrs. J. T. asks: Recipe for Corn ritters, '

Answer: I cup canned eream corn, I cup flour, 's tsp. salt and f. R. pepper, 'e thsps., butter, 'I egg, 1'. tsp. baking powder,

Sift dry intredients and add to corn. Add butter and beaten egg-Reat all togother and fry in spoonfuls on a hot, greased griddle, or drop in hot fat at 375 degrees. Drain on brown paper and serve at once. Makes 8 fritters.

Progressive Euchre at Terra Cotta Club Meeting

Progressive euchre was the desture of the monthly meeting of the Terra Cotta UFO. and UFWO. held at the home of Mr. and Mrs. Owens Macdonald. Mrs. Clifford Cook and Mrs. Eric Lealis arranged the affair and prizewinners were Mrs Jack McDonald, Mrs. Albert Dolson, Campbell Sinclair and Owens Mac-

- J. S. V. 7.

Mrs. Clarence Anderson presided



Miss Browning knows how easy it is to forget she's on a party line . . . and that others may be waiting. So she keeps a watchful eye on the clock - and limits the length of her calls.

PARTY LINE COURTESY IS CATCHING...

Putting it into practice : on every call you make is your best guarantee thatothers will do the same for you. .

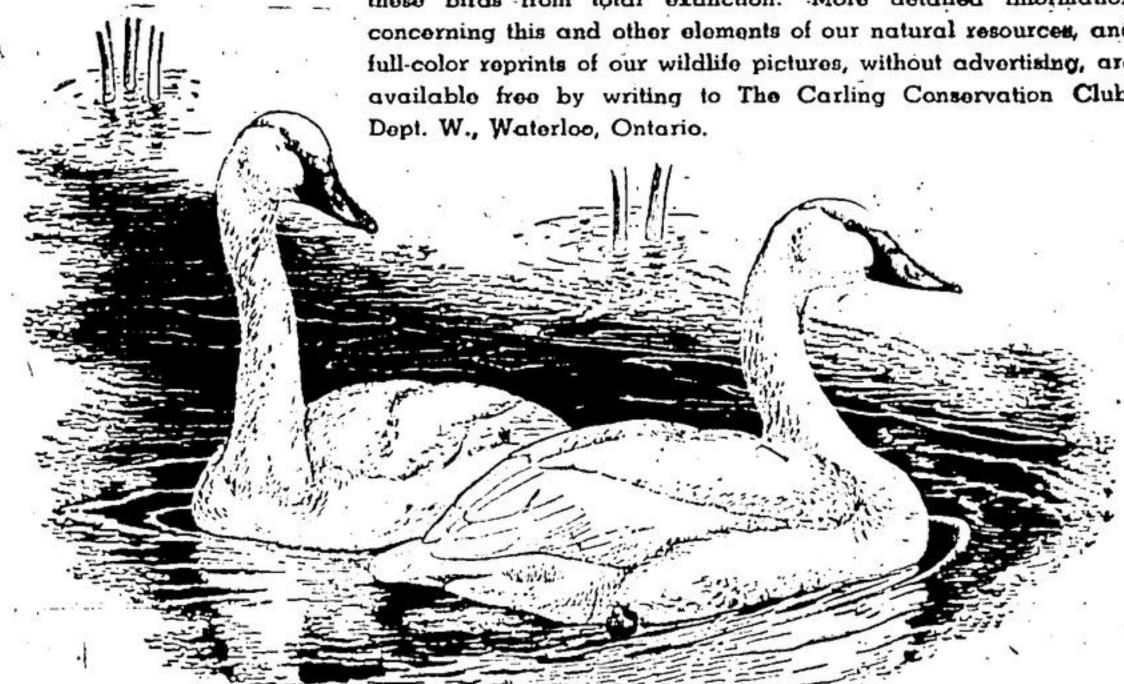
- 1. Keep calls brief.
- 2. Space your calls.
- 3. Give right-of-way to emergency calls.



THE BELL TELEPHONECOMPANY OF CANADA

Candidate for oblivion

It has been estimated that there are probably less than 1,000 Trumpeter Swans in the whole of North America. Every remaining pair of these beautiful birds is vitally important to the continued -existence of the species, and the protective legislation which has been enacted on their behalf must be carefully observed in order to save these birds from total extinction. More detailed information concerning this and other elements of our natural resources, and full-color reprints of our wildlife pictures, without advertising, are available free by writing to The Carling Conservation Club, Dept. W., Waterloo, Ontario.



In 1813, Audubon carefully estimated ... that he saw over a billion Passenger Pigeons in one day. Today there are none. This same fate may overtake the Trumpeter Swan unless great care is taken in conserving the meagre supply which still exists.

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