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**THE NAVAL RESERVE**  
If you can't enlist in the permanent service, you can join the R.C.N. (Reserve) and obtain, with pay, in your spare time the comradeship, the craft, and skills for which sailors are famous.

Get the facts today from The Naval Recruiting Officer, Royal Canadian Navy, Ottawa

N. W. 1

# Royal Canadian Navy

## LIMEHOUSE

(last week)  
About \$40 was raised for "Save the Children Fund" when the W.I. held a euchre on March 12. Winners at euchre were as follows: High, Miss Wilma Stull and Joe Scott; Half-way prizes, Mrs. Osburn in a draw with Mrs. Fred Brown and J. R. Benton, in a draw with Geo. Burt; consolations, Mrs. J. R. Scott and S. Kirkpatrick. A.

## Spitzer held high score and J. Roughley low in cribbage. The W.I. ladies provided lunch.

A. W. Benton is about again after an attack of pleurisy.  
(this week)  
Mrs. Miller and children, twice flooded out of their home in Brampton last week, spent a few days with Mr. and Mrs. E. Karn. Mr. Peter Mulder and Mr. Paul Beoney spent a couple of days in Toronto and Weston a week ago.

## Rev. C. C. Cochrane will conduct the ordination of four newly elected elders and communion services at Limehouse Presbyterian Church on Sunday next, March 28th.

Barber — "Shall I go over it again?"  
Victim — "No, I heard it all the first time."



## THE MIXING BOWL

Hello Homemakers: Easter brings joyousness made even more vivid by the Ontario climate. Grandmother used to say, "I feel the smell of spring in the breeze and of ham in the steam." It is true that our Eastertime sharpens the senses. We look forward to the enjoyment of nature's reawakening.

At Easter we like to keep our food preparations in tune with the times — attractive, new and spring-like. That is one thing about the traditional baked ham — it is wonderful hot or cold. Other suggestions are Meat Loaf, Roast Veal or Roast Chicken. As for accompaniments, you can use your imagination since something artistic is expected for this occasion.

Tinted green peas are easily coloured in simmering green syrup; or prepare thick apple slices in the same way. Pineapple slices cooked with the ham improve both its flavour and appearance, but you can use pineapple jelly powders to make a delicate garnish on cold ham. We should mention lime jelly for Roast veal or chopped hard cooked eggs with parsley. Any homemade preserved jellies go well with cold meats. If the Meat Loaf is spiced, use something bland such as plums or mild onion slices steeped in hot pickle juice.

The entrée will be sure, to please, if the homemaker cooks with skill and sets her table with care. Good food, good friends, good cheer, make entertaining a real joy — come Easter.

buy. Plan to bake it whole for use at several meals. For a family of 2 two slices of ham can be broiled. However, 4 people may like to see half a ham or a shank end of 6 lbs., and there will be ham left over for 2 or 3 meals. The shank end because of the percentage of bone, usually sells for less than the butt end. If you are buying a ham for a buffet supper, it's helpful to know that a 10 to 12 lb. ham will serve 20 to 24 persons.

## COOKING HAM

Method 1:  
Leave ham in cellophane paper. Wipe it off and place in a preheated electric oven at 325 degrees according to timetable. Forty-five minutes before baking time is up, remove ham from oven. Slice off the rind with a sharp knife and score the fat into diamond-shaped pieces. Stick 1/4 cup whole cloves into top, then spread on a mixture of 1 cup brown sugar and 2 tbsps. dry mustard. Return to oven until meat thermometer reads 155 degrees or about 45 mins.

For 5 to 8 lbs. ham allow 25 minutes per lb. For 8 to 10 lbs. ham allow 23 mins. per lb. For 10 to 12 lbs. ham allow 20 mins. per lb. For 15 to 18 lbs. ham allow 16 mins. per lb.

Method 2:  
Use a 10 lb. whole smoked ham and cover with boiling water, bring to boiling point, lower heat to simmering, cook 3 1/2 hours. Tenderized hams may cook in one third of the time.

Trim off the rind, add glaze and place in a preheated oven for 15 mins. at 350 degrees. Baste 2 or three times.

Honey Glaze: Stir 1 tsp. pastry spice into 1 cup honey.  
Orange Glaze: Combine 1 cup brown sugar with 1 tsp. orange rind and one-third cup orange juice.

Virginia Glaze: Combine 1 cup white sugar, 1 tsp. dry mustard and 1/2 cup pineapple juice.

## TAKE A TIP

- 1. There are more servings per lb. cut from cold cooked ham.
- 2. If you want to reheat ham, allow about 14 mins. per lb. in preheated electric oven at 325 degrees.
- 3. Serve Sautéed Apple Rings and crisp turnip sticks with ham.
- 4. Baked Potatoes and Stuffed Onions make a tasty main course with ham.
- 5. An attractive lime jelly mould with grated carrot in it looks festive and fresh.
- 6. Suggestions for dessert: Spanish Cream with peaches; Graham Cracker pie, Marshmallow Delight, Fruit-Rice Pudding; Spiced Rhubarb.

### INCOME TAX PROBLEMS?

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## What MAKES a good citizen?

- A good citizen respects himself... and respects the rights of others.
- He avoids bigotry and intolerance.
- He puts the welfare of his country and his community before his own advantage.
- He is moderate in his thinking and moderate in his actions.
- He is moderate in his use of luxuries.
- When an occasion calls for the enjoyment of whisky, the good citizen knows, as The House of Seagram has so frequently pointed out, that he has a personal responsibility to himself, to his family and to his country.
- It is to "drink moderately"... or not at all!

Men who think of tomorrow  
Practice Moderation Today!

### THE HOUSE OF SEAGRAM

## THE QUESTION BOX

Miss B. A. asks: Ingredients for the Banana Gingersnap dessert published 3 years ago.  
Answer: Gingersnap Cream: 1 cup whipping cream, 2 tbsps. fine sugar, few grains salt, 3 bananas.  
Whip cream slightly stiff. Add sugar and salt. Press bananas through sieve; add lemon juice. Fold into cream and crumbs. Put in freezing tray to chill. Serves 5.

## BUSY BEES INSTITUTE

The March meeting of the Busy Bees Women's Institute was held at the home of Mrs. William Allison, with twelve members, three guests and four children attending. Roll Call was answered by handing in an article for sale in the future, and next meeting's will be a handkerchief suitable for crocheting. Each hostess will take care of articles handed in that day.

The financial report showed \$28 made at a dance sponsored for the Canadian Appeal for Children. The good cheer report told of a flower spray sent to a bereaved family. A local talent program and box social is planned in Brookville Hall to raise money for the Sick Children's Hospital and the fund for crippled children. Mrs. Alfred Allen and Mrs. McLean are program conveners.

Mrs. J. J. Kennedy, publicity director, gave a paper on "Co-operation", as it effects the home, the branch, the district and the community. She told of the ACWW convention in Amsterdam, Holland, where women from twenty countries met with the same aim, purpose and interests as the women in the branch. She ended her paper by emphasizing the 1947-48 slogan: "Let us do all in our power to make the W.I. the greatest power for good in the historic period in which we live."

The program included: Mrs. Arthur Davenport, a poem, "Progress"; Mrs. C. E. Davenport, a reading "One of those days"; Mrs. David Henderson "The New Member," written by Mrs. Lloyd Crawford, honorary district president; Mrs. Peter McLean, a poem, "Preference"; Mrs. Stan Robinson, "An Executive." A few minutes of singing with Mrs. Peter McLean at the piano were enjoyed before closing, when Mrs. Allison served refreshments. Mrs. Elmer Coe is hostess for the next meeting.