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a word about *Personal Purchases* in the U.S.

- If you are contemplating a trip to the United States, here are two important facts to remember:
- You may not bring back with you any merchandise which is prohibited under the Emergency Exchange Conservation Act. Find out in advance from Canadian Customs officials whether you may bring in any contemplated purchase.
- To conserve all available U.S. dollars for essential purchases, a travel ration of $150 U.S. per person for the 12 months between Nov. 15, 1947 and Nov. 15, 1948 has been established. Be sure to get the necessary forms and details at your bank, well in advance of your trip.

This caution is given to help avoid possible embarrassment at border points.

TRAVELLERS CHEQUES DOLLARS
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Hello Homemakers! There is wealth hanging on your fruit trees these days! If you are a town dweller, you will find berries in profusion at your favorite store or market. The aristocrats of flavor; berries of red, black and blue, cherries of sweet and sour varieties are here in abundance. Soon they will be gone, but today you can make a berry pie. Fruit pies are favourite desserts and every homemaker delights in making them. The results are so good the work is a pleasure. But while the pie is in the making, these questions "buzz." Will the under crust be soggy? Will the top crust brown? Will the juice run all over the oven?

TAKE A TIP

1. **To prevent a soggy crust:** This depends a great deal on the pastry itself. No one recipe can be made or handled successfully by all cooks. General rules are: The mixture should be on the dry rich side, which means sprinkling cold water carefully into fat-flour mixture. Never sprinkle the dough with flour — use a lightly floured rolling pin. The dough should be rolled from the centre to the outside of the circle with light oven strokes. Roll out two thirds of the dough to about three-eighths inch thickness so that it will overlap the edges of the pie plate by about an inch. Fold it in half and pat it into the pan. Prick 4 or 5 times with a fork and trim the edge with scissors. If possible, chill in the electric refrigerator 10 minutes while preparing the fruit.

2. **To prepare fruit.** If necessary, wash fruit in a sieve or colander and drain. Mix sugar with flour or quick-cooking tapioca and a dash of salt. One half teaspoon of lemon juice may be added too. Fruit is apt to pack so this sugar-flour mixture should be tossed lightly with the fruit before putting it into the pastry shell. Roll out top crust with the same precaution as the lower one, but slash a pattern in the centre.

3. **To avoid boil-overs.** Wet the edge lightly. Fold the extra margin on the lower crust up over the top crust. Press it down with a fork or gently pucker the two together in a standing rim. But work quickly so that the pie gets into the oven before the seal is broken. You may wet a 2-inch wide strip of parchment paper or butter paper and stick it underneath the rim of the pie plate letting it flap over the edge of the pie to prevent juice from running out. Bake in a preheated electric oven of 425 or 450 degrees. Reduce the temperature or turn the dial to 350 degrees after 15 minutes baking, otherwise, it may boil over.

4. **Browning the crust.** Our modern ovens are insulated so well that the moisture does not escape quickly so the top may not look as brown as mother's, but we like pie crust to be light brown and soft. We do not recommend adding a glaze of egg white but sometimes a sprinkle of fruit sugar or a little butter achieves the desired effect.

BASIC PASTRY RECIPE

1½ cups flour (pastry)
½ tsp. salt
½ cup shortening
4 tbsps. cold water

Sift the flour with salt and work the shortening into it with pastry mixer. (When shortening is mixed evenly the mix looks like coarse oatmeal). Sprinkle in the cold water, tossing flour into dough. Pat lightly into a ball, wrap in wax paper and chill in refrigerator for ½ hour. Roll out lightly on a floured board to one-third inch thickness in a circular fashion, fold in half and lift to pie plate. Press gently onto pie plate. Cut down around the edge. This makes one nine-inch double crust.

FRESH CHERRY PIE

Plain pastry
One-eighths tsp. salt
Two-thirds cups sugar
4 tbsps. flour
3½ cups pitted red cherries
1 tsp. lemon juice
One-eighth tsp. nutmeg
2 drops almond flavouring

Line a 9-inch pie pan with plain pastry. Trim and flute the edge with floured fingers. Mix together the salt, sugar and flour. Sprinkle ¼ of this mixture on the unbaked pie shell; mix the remainder with the pitted cherries; add the lemon juice, nutmeg and almond flavouring. (If you haven't any almond flavouring in the house, crack two cherry pits and put in the cherry meats). Cut out a top crust to fit the pie and lay it on top of the cherries. Do not fasten it — it will rise and fall with the cooking cherries and fall with the cooking cher- Bake in a hot electric oven until a golden brown, reducing the heat to 350 degrees after the first 15 minutes for another 25 minutes.

MOTHER'S BLACKBERRY PIE

2½ cups blackberries
½ cup brown sugar
1 tsp. cornstarch
1 tsp. butter

Line a pie plate with crust and brush with white of egg. Add berries and sprinkle with the sugar and cornstarch mixed together. Dot with butter; cover with upper crust and bake in electric oven at 425 degrees for 10 minutes, then 350 degrees for 30 minutes.

BUSY BEES INSTITUTE

Mrs. G. E. Davenport was hostess for the June meeting of Nassagaweya Busy Bees Women's Institute with the new president, Mrs. Peter McLean conducting the meeting. Roll Call was answered by "A Way to advertise your Institute" and paying membership fees. Mrs. Stan Robinson read reports of the last meeting and of a special meeting to prepare the year's programme.

A letter asking for a donation towards building Halton Recreation Park resulted in the planning of a dance in Brookville Hall. A letter of thanks was received from a sick person who had been sent a plant.

Mrs. William Service was elected quilt convener and several blocks were handed in. Mrs. C. E. Davenport gave a reading "The Monkey's Descent" and Mrs Tuck a reading "The Ballot Box". The compiling of a Tweedsmuir history book was explained by Mrs J. J. Kennedy and it was suggested that every member be on a committee for making this book. The ladies decided to have a Problem Box at each meeting when anyone having a problem can present it and the group will try to help her solve it.

To protect his person from the fury of Toronto fans, a wrestler there demanded a strong wire fence around the ring.

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when we consider the other fellow's point of view at all times.

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