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**THE MIXING BOWL**  
 Hello Homemakers! There is a long, leaden interval between the feverish days of sowing and planting and the proud day when green onions and radishes and lettuce can be blended into the first tossed salad of the season. How good the first garden greens taste! We like them with a sharp French dressing, perhaps with a dash of green onion and crumbled old cheese. The best tip we can give you is: toss the greens with the dressing just before you serve them.

**GARDEN SALAD**  
 1 cup shredded raw carrot  
 2 cups shredded raw spinach  
 1 cup shredded raw beets  
 1 cup grated onion  
 1/2 cup shredded radishes  
 1/2 cup well seasoned French dressing.

Combine vegetables and chill in electric refrigerator. Drain well and add the French dressing. Toss together using a spoon and a fork and serve at once. Serves 6.

**CHEF'S SALAD**  
 1 head lettuce  
 1 cucumber, peeled and diced  
 1 cucumber, peeled and diced  
 1 bunch radishes, sliced  
 1 bunch green onions, chopped  
 French dressing

Shred lettuce by cutting the head in half and shredding it across with a large knife. Prepare other ingredients and combine all together with French dressing, well seasoned. Serve well chilled.

**FRENCH DRESSING**  
 1/2 cup vinegar  
 1/2 cup salad oil  
 1 tsp. sugar  
 Pepper, paprika  
 1 tsp. salt

Place all ingredients into a chilled glass jar. Shake vigorously. Use as is, or vary as desired. Variation for vegetable salads: Add 2 tbsps. capers, and 1 tsp. chopped chives.

**BOILED SALAD DRESSING**  
 2 cups milk  
 1/2 cup sugar  
 1/2 cup flour  
 1 tsp. mustard  
 1/2 tsp. salt  
 2 eggs  
 1/2 cup vinegar  
 1/2 cup water

Heat 1 1/2 cups of milk in a double boiler until a rim of bubbles appear. Combine the dry ingredients, add remaining 1/2 cup milk and mix until smooth. Slowly add to the hot milk, stirring all the while. When slightly thickened, pour over the beaten eggs. Return to double boiler and continue stirring. Continue cooking until desired consistency is reached. Pour into clean sealers. Store in the refrigerator. Makes over 2 cups.

**TAKE A TIP**  
 1. To preserve nasturtium seeds as homemade capers: Heat one-third cup vinegar, 1 tsp. sugar and 1 bay leaf to boiling point, then partially cool. Meanwhile pick over the nasturtium seeds and put in small sterile bottles, fill with vinegar solution and screw on the caps.  
 2. Beat salad dressing with a dower beater to prevent curdling.  
 3. Salad greens should be tender and clean. Select the small spinach leaves, small dandelion leaves or beet greens to prevent bitter taste. Wash leafy greens in several waters, lifting them out of the water to leave the soil at the bottom of the dish.  
 4. Dry greens by placing in a towel. Fold and shake two or three times. Chill in the refrigerator.  
 5. Vary the shapes of vegetables or fruits for salad. Slice the radishes, cube cucumbers, tear the lettuce or spinach, shred raw beets, grate carrots, etc.  
 6. Select colour combinations even if you use orange and red with green.  
 7. Do not place green mixed vegetables in a pattern. They appear and taste better tossed together. (For fruit salads a pattern is attractive).

**THE QUESTION BOX**  
 Mrs. J. A. asks: Why does our favourite layer cake recipe call for 1/2 tsp. baking powder with 2 cups flour?  
 Answer: The additional eggs in the recipe act as a leavening agent too.  
 Miss G. G. asks: What makes shortening turn grey? I keep it in the refrigerator.  
 Answer: Shortening may lose its colour in the centre of the pound if it is old or if kept too cold. Unless atmosphere is very warm it can be stored on the shelf with other staple supplies.  
 Mrs. B. K. asks: Can you use boiled milk for junket? Should you chill junket to set?  
 Answer: If the milk begins to boil inadvertently while you were preparing junket, cool it stirring frequently until lukewarm. Test by a drop of it on your wrist; if it

**CWNA Editors and Publishers are Amazed at Northern Ont. Progress**

Visit Canada's Finest Millwork Plant at New Liskeard—Newspapermen are Guests of Town at Informal Dinner—Enjoy Lake Temagami Cruise.

One of the surprising highlights of last week's northern tour by members of the CWNA Ontario-Quebec division was their visit to the 23 acre mill and Head Office site of Hill-Clark-Francis, Limited, at New Liskeard. This plant is acknowledged to be the largest and most modern of its kind in Canada and one of the finest on the North American continent.

The CWNA party, many of whom were entertained at a Golf Club Dinner, the previous night, arrived at the Hill-Clark-Francis plant Saturday morning, where they were given a typical country welcome by "Len" Hill, general president and founder of the huge firm.

A conducted tour through this Northern Ontario plant revealed many interesting phases in the mass production of kitchen units and pre-engineered houses. Visitors were informed that the company is currently engaged in large scale housing projects in Ottawa, Trenton and Peterborough. Another project of recent interest was the supplying of all millwork used in the construction of Sunnybrook Hospital on the outskirts of Toronto.

Remarkable on the shortage of lumber, CWNA members were amazed when they saw stockpiles estimated to contain 7 million board feet in the Hill-Clark-Francis yard. The huge Hammerhead Crane with 60 foot boom lifts 5-ton piles easily, visitors were told. Other features of interest to the C.W.N.A. members were the cut-off machines used to cut parts for pre-engineered houses. These remarkable time-saving machines were designed by Len Hill and built in Hill-Clark-Francis shops.

Guides advised the visiting newspapermen that 2,500 cars of lumber are handled annually at the New Liskeard plant, while the chief sources of lumber supply are the districts of Hearst, Timmins, North-western Quebec, British Columbia, and U.S. mountain states. The company maintains large branches at Noranda, Timmins, Sudbury, Kirkland Lake, Bourlamaque and Wholesale Offices in Toronto and Vancouver. In addition to their own manufactured lumber products, this Company is a wholesale distributor for most products known to the building trades.

Following their tour of the Hill-Clark-Francis plant, the CWNA members boarded waiting buses and were whisked away to the factory of the Canadian Splint Corporation, Limited, located just out of New Liskeard. After this interesting visit the party continued to Haileybury where they were official guests of the Town of New Liskeard at an informal dinner. Head table guests included Mr. and Mrs. Sam Curry; Daiton Dean, Haileybury; Equot Bureau, Acting Mayor of Cobalt; A. I. Lytle, Mayor of Haileybury; R. A. Giles, 1949 President of the CWNA; Len Hill, Pres. of Hill-Clark-Francis, Ltd.; Cecil Bond, President of the Ontario-Quebec Division CWNA and Mrs. Bond; Mr. and Mrs. John Sumbler. Mr. Sumbler is Mayor of New Liskeard and was host to members of the CWNA group at the dinner. During the afternoon, members of the party were guests of the Ontario Northland Railway on a cruise from Temagami wharf to Bear Island and return. Members were outspoken in their praise of northern hospitality and assured their hosts they would be "back soon."

feels warm pour over the rennet and do not chill to set. Store any left-over dishes of junket in the refrigerator.

**DOMINION DAY Celebration**  
**Orangeville Harness Races**  
**THURSDAY, JULY 1st 1948**

Purses  
 No. 1 3 year old Trot, 2:28 Trotters eligible \$500.  
 No. 2 3 year old Pace, 2:28 Pacers eligible \$500.  
 No. 3 2:24 Pace with Trotters allowed, 5 occa. \$500.  
 No. 4 Free-For-All \$800.

**THREE HEAT PLAN. — EVERY HEAT A RACE**  
 4 races. Betting privileges allowed. Prizes \$2,300.00

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