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Hello Homemakers! It is evident according to your letters, that more families are keeping budgets. One woman writes that desserts cost too much in comparison to the necessary foods such as milk, bread and vegetables. Perhaps we should consider only desserts that yield the richest food values such as custards, bread puddings and plain fruit cups. Then too, leftovers can be used in attractive ways, and servings can be calculated so that nothing is left on the plate.

Children will enjoy an Apple Custard dessert. It is made by cooking sliced apples in a little water until they are tender. Then sprinkle with sugar and a little lemon rind. Make a plain boiled custard and pour over the apples. Chill and serve with oatmeal cookies.

If leftover crusts accumulate or tag ends of bread dry, roll fine and mix with brown sugar and orange rind in these proportions: 1 1/2 cups crumbs, 1/2 cup sugar, 2 tablespoons grated rind, 1 1/2 teaspoons cinnamon—and 2 tablespoons of butter. If you can spare it, peel and slice 6 apples and arrange apples and crumbs in layers. Add 1/2 cup of water and bake in electric oven of 475 degrees for 45 minutes. Serve with foamy sauce or hot milk.

A plain cottage pudding is cheaper than cake with icing on it. Serve with thickened sauce from home canned fruit — using corn starch to make the sauce.

Gingerbread makes a delicious dessert and you can use dripping instead of butter or shortening when making it. Serve with marshmallow sauce or just plain squares with a glass of milk.

Baked apples can be a delectable treat when prepared with spiced sugar (brown sugar, cinnamon and butter). Choose flavoured apples, wash thoroughly, core and stuff with sugar. Put them in baking cups with a little water in the bottom. Bake for 40 to 50 minutes in electric oven at 350 degrees.

Cereal puddings, especially those made of pearl barley, whole wheat and rolled oats make some of the best nutritious desserts. Here is a good pudding made of pearl barley.

PEARL BARLEY CASSEROLE

- 4 tablespoons pearl barley
 - 2 1/2 cups milk
 - 3 tablespoons sugar
 - 1 1/2 cups water
 - 1 egg
 - 1/2 teaspoon salt
 - 1/2 teaspoon maple flavouring
- Wash barley and soak overnight. Drain off any water and cook with the milk in double boiler. Beat egg, add sugar, salt and flavouring and stir into barley. Pour into greased casserole and bake 15 minutes at 350 degrees. Serves 5.

APPLE CREAM

- 1 1/2 cups milk
 - 1 tablespoon sugar
 - 2 egg whites
 - 2 egg yolks
 - 3 cups thick applesauce
 - 1 teaspoon lemon rind
- Scald the milk and add gradually to the beaten egg yolks and sugar. Cook over hot water, stirring constantly until thick. Beat in the applesauce vigorously. Fold in beaten egg whites and chill. Serves 6.

DESSERT DUMPLINGS

- 3 cups boiling water
 - 1/2 teaspoon grated lemon rind
 - 1/2 cup granulated sugar
 - One-third cup lemon juice
 - One-third cup pastry flour
 - One-third teaspoon salt
 - 1/2 cup milk
 - 3 teaspoons baking powder
 - 2 tablespoons margarine
 - 1/2 cup currants
 - 1/2 teaspoon vanilla
- Measure and heat in saucepan the water, sugar, rind and juice. In a bowl sift and measure flour, add baking powder and salt. Cut in margarine and stir in milk and currants. Mix lightly. Drop mixture by spoonfuls into boiling syrup, allowing enough space for dumplings to puff double in size. Cover and simmer 12 minutes — do not lift lid during cooking time. Serve hot at once. Yield: 5 or 6.

QUICK POTATO SOUP

Cook two tablespoons of finely chopped onion in two tablespoons of fat for a few minutes. Stir in two tablespoons of flour, then slowly add 1 quart of milk and 1 cup of grated potatoes. Cook 10 minutes. Season with salt, pepper and dash of nutmeg.

MASHED TURNIP AND POTATO

Cook equal portions of diced turnips and potatoes together. Drain and mash with 1/4 cup of milk, 1/2 teaspoon sugar and salt and pepper to taste.

CREAMED POTATO CASSEROLE

- 8 medium potatoes
 - 2 tablespoons fat
 - 2 tablespoons flour
 - 1 teaspoon salt
 - 2 cups milk
 - 1/2 cup grated onion
 - 1/2 cup grated carrot
 - Dash of pepper
- Peel and slice potatoes. Grease casserole and add layer of potatoes, then sprinkle on flour and onion and dot with the fat. Fill with sliced potatoes; pour in milk. Sprinkle the seasonings and grated carrot on top. Bake at 350 degrees in electric oven for 45 minutes.

POTATO SALAD

- 3 cups cubed cooked potatoes
 - 1/2 cup grated onion
 - Salt and pepper
 - One-third cup salad dressing
- Mix together lightly.
- Variations**
Grated raw turnip, cooked diced vegetables (parsnips, carrots, celery), corn niblets, peas, parsley, or grated cabbage.

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BEAUMONT, MERRYDAY ST. ALBAN'S WARDENS

The annual Vestry meeting of St. Alban's Church, Glen Williams, was held in the Parish Hall on Tuesday evening, January 18th, the Rector, Archdeacon Thompson, in the chair. In spite of the rain and the fog a good number were present. After the devotional opening, consisting of the Creed and prayers, the minutes of last Vestry were read by Mr. Arthur Beaumont, the Vestry clerk, and adopted.

The Churchwardens' report, read by Mr. Montague Merryday, People's Warden, showed increased receipts as well as heavier expenses, and showed also a good financial condition.

The report of St. Alban's Guild was presented by Mrs. Arthur Beaumont, treasurer for 1948, and was adopted, with favourable comment.

The Sunday School was discussed, and satisfaction expressed on its progress, the names of Mrs. Reg Williams and Miss Gwynneth Williams, Mrs. Jack Beaumont, Mrs. Jack Lucas and Mr. Tom Beaumont being mentioned as efficient helpers in the Sunday School work.

threw Beaumont, Joseph Eason, Harry Tracey, John Crawford Sr., William Beaumont, Thomas Hill, George Sargent, Charles Crawford, Herb Preston Sr., Jack Beaumont, Ed. Martin, Jack Eason, Robert Eason, Jack Lucas, William Korzack, George Eason, Les Young, Jack Crawford Jr. and Ambrose Hancock.

The Board of Management elected is: Mrs. Wagstaffe, Mrs. Joseph Eason and Messrs. E. Bludd, R. Haines, J. Crawford Sr., Joseph Eason, W. H. Beaumont, M. H. Beaumont, R. Eason, George Sargent, Jack Eason, William Korzack.

The Rector reported nine baptisms, one marriage, and five burials. He also expressed cordial appreciation of the work of Churchwardens, organist, choir, officials, St. Alban's Guild Sunday School workers, sexton and all faithful people of St. Alban's calling on them to carry on the Churches' work.

The Rector's transportation allowance was continued. Mrs. Reg Williams was named Sunday School Secretary.

The Vestry then adjourned, the Rector pronouncing benediction, served by St. Alban's Guild, after which refreshments were

GARFIELD KIRBY WAS GLEN NATIVE

Following a lengthy illness, Joseph Garfield Kirby died at his home in Brampton on Tuesday, January 18th in his 68th year. Born in Glen Williams, he was a son of the late Joseph and Mary Kirby. He married the former Annie Dukes 49 years ago and they had resided in Brampton for the past thirty years, where he was employed with the Brampton Knitting Mills. He was a member of St. Paul's United Church.

He is survived by his wife, four daughters, Mrs. C. Evans (Merrile), Streetsville, Mrs. W. Warrington (Myrtle), Toronto, Mrs. J. Drake (Kathleen), Ashgrove and Dorothy at home, and two sons, William of Burlington and Charles of Ashgrove.

Rev. J. A. McDermid conducted the funeral service from the home on Thursday. Pallbearers were six grandsons, Garfield Evans, Carl Evans, William Evans, Jack Evans, Frank Nethercut and William Warrington. Interment was made in Glen Williams Cemetery.

NEW MAN JOINS SCOTT MOTOR STAFF

Andy Austin of Bronte, who for the past ten years has been with the International Harvester Company on Bathurst Street, Toronto, first as a mechanic and later as stock-keeper, has accepted a position in town with Scott Motor Sales as Parts Manager. Mr. Austin, who is consulting from his home in Bronte to his new position, is married and the father of two children.

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