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Hello Homemakers! There may be many ways to serve fish, but baked in aluminum foil will suit me anytime. The main reason is perhaps the good flavour we get when we eat it at the table in preference to the aroma in the house at bedtime whenever fish is fried. Fish is really steam-cooked when you wrap it in cookeys, parchment foil or paper so you do not see any brownness but we smother it with egg or tomato sauce anyway.

Leftover fish makes a favourite dish in the form of cakes or loaf. You can combine cooked fish and mashed potatoes well, beating until fluffy and free from lumps. Then chill the mixture until it can be handled easily when shaping into cakes. Use only sufficient fat to cover the bottom of the frying pan. When you look over our recipe you will see that fish cakes are easy to make. And if you make your meal preparations well in advance the patties are better. They may be mixed in the morning, covered and set in the electric refrigerator. Then at dinner time they can be cooked in 8 minutes. Even the sauce to serve with them may be cooked in advance and reheated while the cakes are browning.

BAKED STUFFED FILLETS

Dip 2 large fillets in salted milk (1 tablespoon salt to 1 cup milk). Place on oiled aluminum in a shallow baking dish. Cover each fillet with stuffing made as follows: Mix 4 cups soft bread crumbs with 1 cup chopped celery, 3 tablespoons chopped onion, 2 tablespoons melted butter or shortening, 3 tablespoons chopped parsley, 1/4 teaspoon savory seasoning and 1/2 teaspoon salt.

Dip 2 more fillets in salted milk and place on top of the stuffing. Wrap paper over fish. Bake in very hot electric oven (450 degrees) for 15 minutes. Reduce heat to 400 degrees and bake 25 minutes longer. Serve with tomato sauce or egg sauce. Yield: about 8 servings.

EGG SAUCE

3 tablespoons butter or shortening
1/2 teaspoon dry mustard
1 1/2 cups milk
3 tablespoons flour
1/4 teaspoon salt
2 hard-cooked eggs, chopped
Melt butter or other fat in top part of double boiler. Add flour, mustard and salt and blend. Add milk and cook over hot water, stirring constantly until thick. Add chopped hard-cooked eggs. Serve hot with fish cakes.

QUICK TOMATO SAUCE

2 tablespoons fat
2 tablespoons chopped green celery
1 can condensed tomato soup
2 tablespoons chopped onion
1/2 cup water
1/2 teaspoon chili powder or a few drops tabasco sauce

Melt fat in heavy saucepan or frying pan. Add onion and green celery. Cook gently for 3 minutes. Do not let onion become too brown. Add water and simmer gently for 5 minutes. Add tomato soup and chili powder or tabasco. Heat and serve.

FISH CAKES

2 cups cooked fish
2 cups mashed potatoes
1 beaten egg
1 tablespoon margarine
Salt and Pepper
Milk

To the fish, add the mashed potatoes which have been prepared as for the table use. Add beaten egg, melted butter and salt and pepper to taste. Add a little milk if the mixture is too dry. Shape into flat cakes, place in greased pan and brown in skillet pan—about 8 minutes. Serves six.

THE QUESTION BOX

Miss J. C. says:
The cherry sauce that we suggested for serving on pancakes is wonderful topping on ice cream. She serves a pitcher of hot sauce when the ice cream has been portioned to each one.
Answer:
We agree.

Mr. T. F. says:
What stuffing can be used for fish stuffing instead of poultry seasoning or onion.
Answer:
We like cheese with the salted crumbs, or rice with tomatoes and bacon as a stuffing for halibut or whitefish.

Miss A. M. asks:
Why do poached eggs stick to the bottom of the pan?
Answer:
Water may boil too fast, pan may be too thin, or salt will cause eggs to stick. Salt when you cover them and set off the element to cook slowly.

Hello Homemakers! Ever hear the man of the house says he liked work. As for the odd job around the house he likes to sit and look at it for hours? We do, too.

How often most of us only look at odd jobs about the home, which, if accomplished during the winter months, leave more time for leisure outdoors when the fine weather comes.

Screens can be given a fresh coat of paint; porch and lawn chairs fixed with new canvas; kitchen shelves painted; furniture, doors and floors refinished; household linens mended, summer slip covers laundered and so the list goes without end.

Our present job is rebinding a blanket but it seemed to be needed back on the bed again — and, you know, out of sight, out of mind.

TAKE A TIP

1. To tighten a door handle unscrew one end of the knob after loosening the small screw found on the shaft. Put a metal washer or ring of wire around the shaft and replace the knob. If handle is still loose add another ring or washer. The washer must be large enough to fit over the shaft, but small enough in diameter to go into covered frame.

2. If the knob is loose, remove screw, tuck in a piece of steel wool and reset the screw.

3. To tighten loose hinges, drive screws farther into the hinge sheaf. If this fails, take out the screws and put either plastic wood or a piece of wood match stock into each hole and reset screws.

4. If the spring on a roller blind is unwound or fails to catch, take it off the holder and fix with a clothes pin and screw driver. Hold the catch on the open end with screw driver as you use clothes pin to wind up the spring.

5. When windows stick, first try rubbing paraffin or heavy floor wax along the length of the groove in which the sashes run (Wait for dry weather to do this).

6. For hardening paint which keeps a window from moving, use the steel blade of an old kitchen knife. Work the blade up and down in the crack between the sash and stop. If it is a downstairs window which can be reached from the outside, run the blade between the frame and the parting strip.

7. In getting a stubborn sash up, strike the top of the frame near the sides, and not in the middle to prevent cracking glass. You may take a small block of wood and move it up and down the sides of the sash-frame, tapping the block lightly with a hammer each time it is moved.

8. Rattling window panes mean that new putty is required. Remove old hardened putty before applying the new.

THE SUGGESTION BOX

Mrs. D. B. suggests: Do not keep matches or rubber bands near silverware as this will cause tarnish. Wrap silverware not in use, in aluminum foil.

Mrs. S. M. suggests: We order food by weight or measure, not by a quarter's worth or dime's worth. Remember that packaged goods demand higher prices than foods bought in bulk—but buy packaged goods when storage is a problem.

Mrs. J. M. suggests: A refrigerator door should not be slammed to close it. Lift the latch and close.

Mrs. C. F. suggests: Scour steel knives with powdered bath brick using a cut potato for scouring.

Mrs. R. W. suggests: To clean a bake-board scrape with the back of a knife and remove loose material. Wash with cold water, then scrub with lukewarm suds. Rinse, thoroughly and dry in the sun if possible.

Arts and Crafts Plan Craft Courses This Year.

The March meeting of the Arts and Crafts of Georgetown was held at the home of Mrs. Arthur Beaumont, Glen Williams, on March 17. Mrs. A. M. Nielsen, the president, was in the chair and welcomed the members and two new members, Mrs. Leonard Bell and Mrs. Thomas Beer.

It was decided that the educational program of the group be continued this year and it is hoped to be able to work in conjunction with the Georgetown Recreational Committee in organizing classes in leathercraft and metalwork.

A delightful tea hour followed the business meeting and Mrs. Frank Benner moved a vote of thanks to Mrs. Beaumont and her co-hostesses, Mrs. Riley Brethour, Mrs. John Glynn and Mrs. J. Lindsay for a most enjoyable afternoon.

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