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Hello, Homemakers! You will agree that as the temperature rises so does the waste of perishable food unless it can be refrigerated. It is also true that only with the aid of the refrigerator can shopping be done thriftily. Moreover, the refrigerator enables us to work more efficiently because new and left-over foods are kept in top condition when temperature is maintained at 40 degrees, while ice cream and other frozen dishes can be homemade by dialing to the coldest point. Quite literally, your refrigerator adds greatly to the deliciousness of the food you serve — from the soup course to the sweet.

TAKE A TIP

1. Set a tin of consommé, or a jar of strained chicken stock near the freezing unit of your refrigerator. To serve, break with a fork and turn into soup cups. Top with cream and a slice of lemon.
2. Chill soup bowls for jellied consommé, plates for salad, sherbets for frozen creams, in the refrigerator about a half hour before serving time.
3. Use crushed ice in a soup bowl surrounding a fish or fruit cocktail. We put ice cubes in a heavy potato masher to make crushed ice.
4. You can make the cheaper steaks more tender if you pour a marinade over the meat and store in the refrigerator for a day. The marinade is a mixture of 1/2 cup salad oil, 1/2 cup vinegar, salt, pepper, paprika, 1/2 tsp. of Worcestershire sauce and 1 tsp. of onion juice. This solution is poured off the meat before it is broiled and can be kept in refrigerator for similar use again.
5. Prepare a simple dessert with left-over cake or graham wafers with a filling of soft custard, a little jam or crushed fruit, then mask the top and sides with whipped cream sweetened with honey or maple sugar. If such a glamorous dessert is kept in the refrigerator for a few hours or all day the flavours will blend delectably — and the cream remain firm.
6. Chill pastry dough and cookie mixtures to improve the texture and to merge the fat and flour. Do not let them freeze, but cover and store in the middle of the cabinet for a half hour at least before rolling on a lightly floured board — or slicing a cookie roll. Of course any flour mixture for tea biscuits, rolls, pastries or cookies can be kept in a covered bowl directly below the freezing unit for a couple of weeks without deteriorating in flavour.
7. Fresh fruits should be as dry as possible to keep for any length of time in a refrigerator. Therefore, never wash berries, cherries, or melons to be stored for four or five days, but spread them on a platter and place in the middle shelf of the refrigerator.

CHEESE CAKE

- 2 1/2 lbs cottage cheese
 - 1/2 teaspoon vanilla
 - 2 cans condensed milk
 - Juice of 3 lemons
 - Grated rind of 1 lemon
 - 3 tablespoons plain gelatin
 - 2 cups whipping cream
- Soak gelatin in lemon juice. Heat milk well, add grated rind, and cheese and mix well. (Cheese should first be run through a sieve.) Add lemon juice and gelatin and fold in cream which has been beaten. Make a graham cracker crust and arrange in ring mold, reserving a few crumbs to sprinkle over top. Pour cheese mixture over crust, sprinkle with remaining crumbs and store in freezing tray for about three hours before serving. Serves 12.

FRUIT SHERBET

- 1 orange
 - 1 banana
 - 1 1/2 lemons
 - 2 eggs
 - 1 cup sugar
 - 1 cup water
 - 10 green or red cherries
 - Green or red colouring
- Crush banana through potato ricer. Add fruit juices, cut cherries, a little vegetable colouring, and all but one tablespoon sugar. Beat egg yolks and stir all mixtures together. Place in freezing tray and freeze to mush. Remove to chilled bowl and beat. Add egg whites, beaten with the tablespoon of sugar, fold into mixture. Pour back into freezing tray and finish freezing. Makes one and a half quarts.

REFRIGERATOR PIE

- 2 egg whites
 - 1/4 cup sugar
 - 4 tbsps. powdered sugar
 - 1 quart strawberries
 - 1 cup whipping cream
- Beat egg whites until almost dry, add sugar gradually and continue beating until consistency of marshmallow. Spread in crushed graham wafer pie shell. Cut berries in half, reserving enough to decorate top.

mixture. Whip cream, add powdered sugar and spread over berries. Decorate with the whole berries.

Note: The pie can be made with many kinds of fresh berries.

THE QUESTION BOX

- Mrs. A. B. asks: How often should the refrigerator be defrosted?
- Answer: When the ice is as thick as a lead pencil, defrost your refrigerator.
- Mrs. S. A. asks: Can I use frozen spinach and berries which had frozen by accident when I left the unit turned to freezing point for 2 days?
- Answer: If the spinach had been washed before freezing, it can be cooked just the same as a packaged frozen vegetable. . . that is, have an inch of boiling water in a saucepan then drop frozen spinach in it and cook for 10 minutes after water begins to boil again. If the berries were clean they can be left at room temperature until thawed out, then use crushed and sweetened on shortcake or biscuits, with whipped cream or thin sweetened cream.
- Mr. B. F. asks: Can chipped enamel on a damaged refrigerator be covered?
- Answer: Ask your electrical dealer about enamel paint for this repair job.

PICNIC HELD BY NORVAL PRESBYTERIANS

On Monday, June 6th, members of the congregation of Norval Presbyterian Church held their annual picnic at Huttonville Park. Races and a ball game featured the day with the usual bountiful picnic supper held at the close.

Twixteen News

by Jacqueline Graham

Hi kids! What wonderful weekends the TwixTeeners have had. No more Saturday parties until school is out, but the last one was tops and pleasant memories will carry us through till then. Bingo dances being so popular, the crowd wanted one to start, so Teddy Hewitt and your reporter were starters. Marilyn Guest and Jim Buck were the spot dance winners. Rev. J. L. Self, our recreational director, paid TwixTeen a welcome visit and presented Sue Lewis with a GRC crest for being first in ping-pong during Easter holidays. She also received a crest for her brother Peter who was first for boys. Sue says she is going to show off her crest to all the pupils in the school she will attend in Toronto next year. Girls and boys of TwixTeen are going to miss her — she is a good sport and a leader in fun. Mr. Self presented George Webster with his hockey crest. George was sick last week and couldn't attend the banquet our good friends, the Lions gave for the winning hockey teams. The TwixTeeners know how hard our director works to give us the many activities and in appreciation they gave him three lousy cheers and a tiger.

John Farmer had the pleasant job of presenting the twenty boys who sold pop at the motor cycle meet with their prizes. Those who sold the most were Fred Dickenson, Allan Darby, Bob Allen, Bob Casely. Baseballs were their prizes. Jack knives were given to Freddy Hewitt, George Webster, Paul Mackenzie, Keith Tracey, Bill Farmer, Danny Hewitt, Bill Gibbs, Bob Freestone, David Cooper, John Doherty, Ronald Breen, John Hulme, Jake Spence, Bill Bettke, Gerald Scott and Bobby Tracey.

Then dancing and games were on again. Marilyn Guest and Maxine MacDougall won bottles of pop for sitting in special chairs in musical chairs. Gerald Scott has the trick of winning the game and he was the lucky winner again. Glenina Doherty and Tom Busby, a visitor from Toronto, were chosen by Mr. Self as the best couple in the five contest. Status dance was loads of fun, Marilyn Webster and Bob Webster winning prizes.

It took three of the committee to get the dancers off the floor in the elimination dance, even so, Sue Lewis and Toddy Hewitt outmanoeuvred them. Looka as though Sue Crabtree and Bill Farmer have no birthdays, for they were still dancing after all the months had been called.

See you at TwixTeen early in July.

Looks as though Group 1 always starts the party off with musical chairs and they did just that at their last party. Ruth Hancock winning. Sue Lewis, with a visitor from Toronto, Lawrence Bouskill, started the bingo dance. The girls played Red Rover, Gloria Schultz and Sandra Bradley as captains, and the boys played Fighting Rooster, Bill Farmer's team winning. More games, and a spot dance. Myra Breen and Keith Tracey, Marjorie Spence and Bill Darby winning. Celebrated Bill Oates' birthday with a dance number in his honour. Cynthia Granshaw and Bobby Tracey danced slow enough to be the statue dance winners.

One Sunday afternoon 55 members of Group 1 motored to Hungry Hollow for a picnic. Much fun was had in a paper chase and treasure hunt. Large quantities of food and drinks were consumed by the children and everyone enjoyed the day in the beautiful Halton countryside.

The next Sunday another picnic, this time in the beautiful valley on the Harry Devereaux farm. Hare and hounds and another treasure hunt provided amusement.

The Committee and club members wish to thank Messrs. George Cleave and Harry Devereaux for the use of their property and those loaning trucks and cars, Harold McClure, Frank Murfin, Stan Grabb, Mrs. Footit and George Farmer. Special thanks to Mr and Mrs. Norm Hill for the food they

gave us at cost price, plus the amount they gave us for free, to Mrs. B. Wilcox for cooking the food and Mrs. John Farmer for making the gallons of delicious drinks.

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