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THE MIXING BOWL

Annabelle HYMAN HOME ECONOMIST

Hello, Homemakers! Macaroni, spaghetti, and noodles are triplets; they all belong to the "pasta" family. There are more members of each group, but ask your Italian friends to name them. Macaroni and spaghetti differ mostly in form while noodles have eggs added to the mix.

Pasta is always cooked in a large amount of briskly boiling water in a deep saucepan. It should be stirred occasionally with a long-handled fork to prevent it from sticking. Try to break with a fork — the pasta should be tender in about 20 minutes. Now drain in a colander and rinse quickly with a little cold water, then it's ready for the sauce.

The Italian folk, who are masters in the preparation of this kind of dish, never serve a white gravy sauce. Tomatoes are the base of many dressings for spaghetti and a real expert uses a sliver of garlic. Cheese is almost a necessity, especially nippy cheese, coarsely grated. Chopped cooked meat or clams may be added along with some seasoning such as parsley, chives, mushrooms, onion tops and tomato paste. To some folks, however, there is nothing better than macaroni or spaghetti drenched in butter and cheese. We suggest one thing more — bits of chives. For quantities, see Recipes.

MACARONI WITH CHIVES

1 lb. macaroni
1/2 cup minced chives
1/2 cup butter or margarine
1/2 cup old cheese

Add macaroni slowly to briskly boiling salt water and cook about 20 minutes, or until tender. Drain. Add remaining ingredients and toss lightly over low heat. Serve very hot. Makes 6 servings.

SPAGHETTI WITH MEAT BALLS

1 cup diced salt pork
1 lb. minced beef
2 cups crushed tomatoes
2 tbsps. chopped parsley
4 tbsps. tomato paste
1 clove garlic
1 tsp. salt
1/4 tsp. pepper
1 lb. spaghetti
1/2 cup melted old cheese

ASHGROVE

Beautiful sunshine was enjoyed on Easter Sunday. The wind was very cool but it was an ideal day. The services in Ashgrove Church were well attended. A lovely bouquet of daffodils brightened the front table. The special music by the choir and the message by Rev. Fred Ainsworth all added to the day. In the evening the Young People held a service, with President Viola Bridgen, in charge. Easter hymns were sung. Geo. Wilson read the Scripture from Luke 24, verses 1-12. Mrs. Chester De Forest from Georgetown sang so beautifully the selection "Alone". The address was by Rev. Alex. Cowan of Norval United Church on "The Resurrection of Christ". A double trio by six schoolchildren included Ralph and Barbara Cunningham, John Drake, Marion Bird, Reg. Archer and Norman Bird.

A number of our residents are still fighting that bad enemy the "flu". We are sorry to learn that Mr. R. J. Graham has been laid up with some cracked ribs and all hope he will soon be alright again.

The Women's Institute held another of their successful social evenings on April 5th in the community Hall at Stewarttown. Over thirty tables of euchre were played, winners being 1st for ladies — Mrs. Bob Alexander; 2nd, Mrs. Hazen Graham. Gents 1st, Cliff Hunter; 2nd, Harold Reed of Milton. After lunch there was dancing to Halls Orchestra. The committee in charge were Mrs. Jas. Carney, Mrs. H. Bird and Mrs. E. Hunter.

Mrs. Stanley Gowlard of Georgetown spent the week-end with Mr. and Mrs. Frank Wilson and Marilyn.

Mr. and Mrs. Charles Austin and children Margaret and Ross spent Easter Sunday with relatives in Wingham.

Mrs. Robert Cunningham was in Toronto with her mother for Easter.

Miss Gladys Ruddell of the High School of Commerce in Hamilton spent Easter week with her parents.

NODDLES, PEAS & BACON

1 cup uncooked noodles
1 cup green peas
2 tbsps. chopped pimiento
1/4 cup cooked chopped bacon
2 tablespoons chopped almonds
1/2 cup cream sauce
1/2 cup bread crumbs
1/2 cup grated cheese

Cook noodles in salted boiling water. Drain and rinse with cold water. Arrange noodles, peas, pimiento, almonds and bacon in layers. Pour on part of cream sauce. Add remaining noodles, etc., until dish is filled and ingredients are all used. Combine grated cheese and crumbs. Place in electric oven at 400 degrees until dish is hot and crumbs are browned. Serves 4 to 6.

CELERY & SPAGHETTI AU GRATIN

1 cup grated cheese
1 1/2 cups medium cream sauce
1/2 cup diced cooked celery
1/2 cup cooked corn
1 cup cooked spaghetti
1/4 cup diced pimiento
1 cup buttered crumbs

Add cheese to sauce. Now add corn, celery, spaghetti and pimiento. Turn into a buttered casserole and sprinkle with crumbs. Brown and heat through at 400 degrees for 15 to 18 minutes in electric oven. Serves 6.

FLOOD DESTROYS PIANO, NEW ONE IS NEEDED

When the flooding Credit River washed into the basement of Glen Williams United Church, one of the chief items of damage was the loss of the church piano. The basement has been doing double duty this year, as one of the public school classes is being conducted there until the new school is ready and the piano is used by the school as well as by the Sunday School.

Considerable renovating will have to be done to the basement, including repairs to the floor and re-roofing, and the church officials hope to be able to obtain a replacement for the piano either as a donation or at a nominal cost. If anyone has a piano they will donate or sell, they can contact Wm. Wheeler, who is in charge of obtaining it.



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Around the Home ...

TOM GARD'S NOTE BOOK

After hitting my nose with a hoe handle yesterday, I have finally decided to put my tools in order—not before it was needed either! After thinking it over carefully in the washbasin I came up with one that is quite serviceable. Maybe there are others who could use the same arrangement, so it is illustrated. While I'm at it, all tool handles are going to receive a fresh coat of bright red paint to cut down on the time wasted in looking for "lost" equipment.

Gardening Fever

I find this the hardest season to restrain one's impulse to get out in the garden. Just up the street today, I noticed a chap who was trying to beat the gun by planting a few seeds. Whatever they are, the plants will likely be frozen off but that man will go to sleep with a strong feeling of accomplishment! Give expression to your gardening urge by making seed flats, seed flat shades, plant dibbers and the like. Your labour will not be in vain and you will be all set to act quickly when the proper time comes.

One of the smartest ideas I have seen in a long time was picked up while visiting down London way last week. The house where I stayed was being furnished by two newbies. They chose an attractive bedroom suite but bit they couldn't afford the price of a vanity seat. An old cheese box was picked up on the market for considerably less than a dollar; the lid was padded and covered with attractive chintz that draped to the floor. I'll wager the seat they would like to have had was no more attractive than the one they made. The cheese box also served as a catch-all for out-of-season footwear.

Knick-Knack Shelves

To be displayed properly, small ornaments require a shelf. Nothing is more attractive or useful for this purpose than a wall bracket or corner shelf. I met a chap the other day who was turning out several types of knick-knack holders on his basement workbench. Three of the types he found most attractive are illustrated.

SEED FLAT SHADED WITH OLD WINDOW BLIND

MOUNTING

PLANT DIBBERS FROM SHOVEL HANDLES ARE USEFUL IN THE GARDEN.

NOTCHES ... 6" & 4" END SOMEWHAT ROUNDED RATHER THAN POINTED.

KNICK-KNACK SHELVES

USE 1/4 INCH PLYWOOD. WORK WITH CORNER SAW OR JIG SAW HEIGHT ABOUT 24" SHELVES 7" DEEP. USE SMALL FINISHING NAILS! THEN SMALL ANGLE IRON TO HOLD BACK TOGETHER.

GARDENING TOOLS IN ORDER

CHEESE BOX VANITY SEAT

PAD TOP OF BOX. COVER TOP WITH CHINTZ. DRAPE SIDE AND TACK TO LID.

MORE IDEAS

For more information on these and many other ideas, write Tom Gard, c/o MOLSON'S (Ontario) LIMITED, P.O. Box 696, Adelaide St. Station, Toronto, for the illustrated booklet "AROUND THE HOME".

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