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MUSICAL EVENING AT ST. JOHN'S CHURCH

A fine program of good hilarious fun was presented in St. John's Memorial Hall on Thursday evening by the members of the Carmen Memorial United Church Young Adult Group. The program consisted of a musical story concerning Nancy McBride and her trip to the

British Isles. During her visits to Scotland, Ireland, Wales and England she meets some fun-loving folk who entertain her with songs of their native land — songs from the past and songs of the present. These included "Roamin' in the Gloamin'", "A Touce on his Bonnet", "Mother Machree," "If I knew you were comin'", "Men of Harlech", "I've got a lovely bunch of Coconuts", "Rag-Mop" and oth-

ers. In addition to the vocal contributions the Evans family orchestra offered several numbers, and Paul and Garry Seagraves teen-age accordionists added a fine touch to the program.

The program was under the direction of Mr. Norman Laird, organist and choir leader at St. John's, and was sponsored by the local choir.



Hello, Home-makers! I don't know where the time has gone today. Maybe you have said the same thing and have been wondering where you can take a few short cuts. So to help both of us it has been decided to review a few baker's tricks that we will use in meal preparation.

In the first place, rearranging your equipment may be a big help. Collecting utensils and supplies before you begin the job is the best method of getting the job done quickly. While you're mixing a cake or making the salad, think of ways you can do that particular job faster.

TAKE A TIP

1. To bake cup cakes. Use paper cups in muffin tins when you are making drop cakes. A one quarter measuring cup spoons out the right amount of batter and makes each cake the same size.
2. To season and flour meat. Put the cubed meat and a little seasoned flour in a paper bag, shake the bag — the job's done.
3. To make croquettes. Chill the mixture, pat the mix flat. Cut out rounds with cookie cutter — this keeps servings uniform in size and shape.
4. To hull strawberries. Use a teaspoon to hull berries. It does good work and it saves you time. Wash the berries before stemming so no flavour will be lost.
5. To decorate a cake. Spread cake smoothly with creamy frosting, then dip it with a broad spatula. Or make decorative ridges with fork tines. Keep a cup of hot water handy while you ice a cake and dip spatula or fork into hot water as you decorate the cake.
6. To shell cooked eggs. Cool eggs quickly under cold running water. Crack shells then roll egg on table till thoroughly cracked. Start shelling at large end.
7. To collect ingredients and utensils use a tray. Then too a tray is handy to carry silverware and

polish to table and convenient for the cleaning job. Trays also save many trips in setting and clearing a table, taking nearly everything in one trip.

8. Use your large paper bags to line your kitchen sink. Besides making the garbage much easier to collect, the paper keeps the sink in better condition.

9. Double the recipe for cream sauce and put half of it in the refrigerator for ready use.

10. Put dry bread crumbs through the mincer instead of grating them.

11. Cook supper dishes in ramekins and serve in ramekins—saves dishwashing and foods and kept really hot.

12. Avoid opening oven door too frequently. Foods do not brown evenly and require extra cooking time.

13. Scrape dishes immediately, using a rubber scraper. Rinse under faucet, washing with brush. Use cold water for egg, cheese or starch mixtures; hot water for anything sticky or greasy.

14. Wipe greasy skillet with paper towelling or newspaper. Soak pans as soon as empty. Stand sticky cutlery handles upright, in a bowl of warm water.

15. Always stack dishes according to size. Place dishes and utensils at the sink side in the order you are going to wash them. To save changing sudsy water, wash dishes in this order — glasses, silverware, plates, cups then pans.

16. Use water as hot as hands can stand. If you are right handed you will save time and motion if your washing water is at the right, dish drainer on the left. The right hand handles the dish cloth, and the left hand places clean dishes onto rinsing rack. Then the tray should be ready for the dried dishes. Two towels, one in each hand saves time as one in left absorbs drips that necessitates mopping up the floor.

17. If possible arrange to store dishes as they are dried to save time and motion.

REQUESTED RECIPES

Southern Burgers

- 1 pound ground beef
- 2 tbsps. fat
- 1 cup chopped onion
- 1 chicken gumbo soup
- 2 tbsps. catsup
- 2 tbsps. prepared mustard
- ½ tsp. salt
- Pepper

Brown meat in hot fat. Add onion and cook until golden. Add remaining ingredients. Simmer over low heat about 30 minutes. Serve on hamburger buns. Serves 6 to 8.

Maple Sponge.

- 1 cup maple syrup
 - 3 egg yolks
 - ¼ tsp. salt
 - 1 tbsps. gelatine
 - 1-3rd cup cold water
 - 3 egg whites
- Place the maple syrup in the double boiler. Heat and then add the hot syrup to the slightly beaten egg yolks. Return to stove and cook for 5 minutes. Add the salt. Soak the gelatine in the cold water and add to the hot mixture. Strain and chill until partially set. Beat the egg whites and while beating add the gelatine mixture, beating it in well. Turn into an oiled mold and chill in electric refrigerator. Unmold and serve with whipped cream. This dessert is rather rich and will serve 6 to 8.

French Dressing

- 2-3rds cup salad oil
 - 1-3rd cup vinegar or lemon juice
 - ¼ tsp. salt
 - 1 tsp. fruit sugar
 - ½ tsp. Worcestershire Sauce
 - ¼ tsp. paprika
- Combine all ingredients and place in a gem jar. Cover and shake up vigorously. Shake each time before using. Grated onion juice is an attractive addition, and of course, if you use pickle vinegar you may not need to add the salt and sugar. This will depend on the seasoning in the vinegar.

BALLINAFAD

Church Ladies Attend Presbyterian at Oakville

Last Wednesday Mrs. F. W. Shortill, Mrs. A. McKay, Mrs. H. Hills, Miss B. Hills and Mrs. K. Cotton attended the 21st annual meeting of the Halton Presbyterian at Oakville. At the morning meeting Miss Annie Bishop was guest speaker and told of the great need for all kinds of clothing in mission work, especially overseas. Quilts and layettes are particularly needed. At the afternoon service Miss Agnes Ramperad from Trinidad spoke and told of the great work that is being done by missionaries there.

Mr. Norman Louck of the Ontario Temperance Federation was guest speaker at the Sunday morning service. At the close of Sunday School prizes received from the county WCTU were given to those pupils who wrote on the National Temperance Course last fall.

We are glad to report that Marvin Dodds is recovering nicely from an attack of rheumatic fever.



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