



Hello Home-maker! A Cuttin' party seems to be replacing wolver parties. Could it be the cost of the main ingredients? By the way, this popular outdoor get-together is the occasion to cut and serve melons. As usual there were just watermelons at our first party, but now other fruits are also offered, but mainly the melons such as cantaloupe, honeydew, Peaches, pears, plums and grapes, which can be eaten out of the hand, are also good.

People don't mind standing when they have a fragrant chilled piece of fruit in their hand. So set up a table for the garden with a platter full of sliced chilled melons. The only other items necessary are a shaker of salt and dishes of lemon or lime wedges. Cookies and a glass of punch complete a delicious repast.

TAKE A TIP

1. Cantaloupe should be left out of the refrigerator to ripen and develop flavour. Then it should be wrapped well in wax paper and placed in the refrigerator to hold its flavour.
2. A good cantaloupe is firm but when ripe will yield slightly to pressure on the blossom end.
3. You can usually tell the ripeness of a honeydew by the smooth skin that can be stretched when gently pressed.
4. Weight is a good indication of the juiciness to any melon when you select one from several of comparable size.
5. To tap a watermelon at home you may use a coring knife. Take out a plug to see if flesh is pink as this indicates the ripeness.

FRENCH DRESSING

2 tps. sugar
 1/4 tsp. paprika
 1/4 tsp. salt
 1/4 tsp. mustard
 6 tbsps. olive oil
 2 tbsps. vinegar
 Pour sugar, salt, paprika, mustard, a tbs. olive oil and a tbs. vinegar into a bottle and shake well together. Then add a little more oil and shake, then more vinegar and shake until all has been thoroughly mixed.

CREAM FRUIT DRESSING

2 eggs
 1/4 cup sugar
 1 tbs. butter
 3 tbsps. lemon juice
 Few grains salt
 1 cup cream, beaten stiff
 Cook and stir eggs, sugar, butter, lemon juice and salt. Cook until consistency of boiled mustard. Cool and fold in 1 cup of whipped cream.

WHIPPED CHEESE DRESSING

1 small pkg. cream cheese
 3 tbsps. boiled dressing
 1/4 cup whipping cream
 2 tbsps. lemon juice

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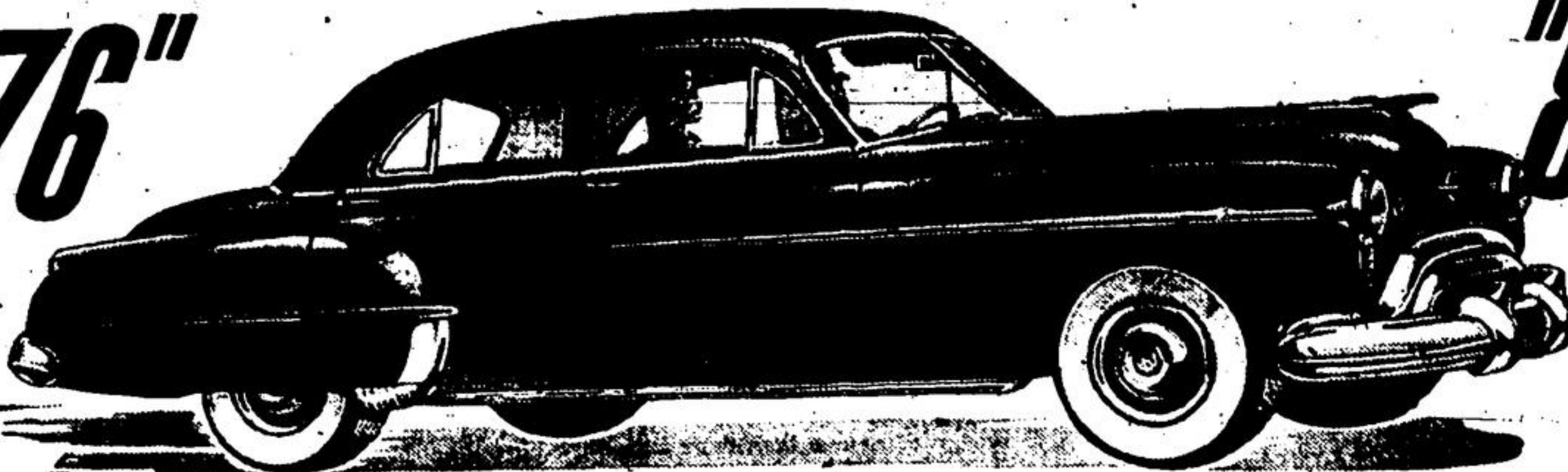
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CANADIAN NATIONAL EXHIBITION
 TORONTO, AUG. 29 - SEPT. 9

COMING

Mash cheese with a fork. Blend in boiled dressing. Whip cream and beat until fluffy. Then sprinkle in lemon juice and beat again.

FRUIT SALADS

1. On each plate arrange cubes of cantaloupe, a slice of pineapple, a cooked prune filled with peanut butter, a few black cherries with stems on and a scoop of cottage cheese. Serve with fruit dressing.
2. Arrange two peach and one pear half on a bed of shredded lettuce. Add a square of lime Jello sprinkled with chopped nuts, a slice of watermelon (without the seeds) and a wedge of cream cheese seasoned with slivered candied ginger. Serve with mayonnaise.
3. Serve Honeydew marinated in lime juice, and fresh apricots, cucumber cubes dipped in sugar syrup and peeled. Pear quarters dipped in red coloured water. Serve with whip cream dressing.

THE QUESTION BOX

Mrs. R. O. asks: How do you keep a laundry starch solution from becoming sour?
 Answer: Add two drops of turpentine to a starch solution and it can be kept for several weeks using it over and over again.

Mrs. A. M. asks: How to make a gooseberry pie taste less tart?
 Answer: We suggest you add 2 tbsps. Tapioca custard powder or 1 tbsps. Minute Tapioca dessert in 1 tbsps. of water into the gooseberries along with the sugar as they are prepared for pie filling.

Miss N. C. asks: How to make a Blueberry Coffee Cake?
 Answer:

BLUEBERRY COFFEE CAKE
 Topping

1/4 cup sugar
 1/8 teaspoon cinnamon.
 1/4 teaspoon nutmeg
 3 tbsps. butter or margarine
 1 cup cornflakes
 Mix all ingredients together and

set aside to top batter later.

Coffee Cake

1 cup sifted bread flour
 1 1/2 tps. baking powder
 1/4 cup sugar
 1 cup blueberries
 1 egg, well beaten
 1/4 tsp. salt
 1/2 cup milk
 2 tbsps. melted shortening
 Preheat oven to 400 degrees F. Grease well a nine inch cake tin. Sift the dry ingredients together including the sugar, into a large bowl. Stir in cleaned blueberries with a fork. Combine beaten egg, milk and melted shortening and stir quickly in greased pan and sprinkle with topping. Bake in hot oven for 25 minutes or until done when tried with the finger.

CHURCH NEWS

Baptist Church
 Rev. Chas. R. Gower, Minister
 Mrs. R. H. Wright, Organist
 10 a.m. — Why the 'difference' in Christian happiness.
 11 a.m. — Sunday School
 7 p.m. — No Service.
 8 p.m. Wednesday — A Christian Jew will speak.

St. George's Church,
 Archdeacon W. G. O. Thompson, Rector
 Tenth Sunday after Trinity:

Holy Communion; 8.00 a.m.; Sunday School 10.00 a.m.; Matins 11.00 a.m.; Evensong 7.00 p.m.

St. Alban's Church, Glen Williams
 Tenth Sunday after Trinity:
 Holy Communion — 9.30 a.m.
 Sunday School — 10.30 a.m.

Norval Charge
 of the United Church
 Rev. Alex Cowan, B.A., L.Th.
 Norval
 11.15 a.m. — Public Worship
 Glen Williams
 7.00 p.m. — Public Worship
 Rev. Alex Calder of Georgetown

Balfinad Charge
 of the United Church
 Mr. William A. Gibb, Minister
 Balfinad
 10 a.m. — Sunday School
 11 a.m. — Public Worship
 Churchhill
 10 a.m. — Public Worship
 11 a.m. — Sunday School
 Melville
 2 p.m. — Sunday School
 3 p.m. — Public Worship
 Norval and Union

Presbyterian Churches
 Rev. J. L. Self, M.A., B.D.
 Union
 10 a.m. — Public Worship
 Norval
 11 a.m. — Public Worship

Norval, Hornby & Stewarttown
 Anglican Churches
 Rev. J. E. Maxwell, B.A., L.Th.
 St. Paul's, Norval
 7.30 p.m. — Evensong
 (Except 1st Sunday in month — Holy Communion 11 a.m.)
 St. Stephen's, Hornby
 11 a.m. — Morning Prayer
 (Except 1st Sunday in month — Evensong at 3 p.m.)
 St. John's, Stewarttown
 3.00 p.m. — Evensong
 (Except 1st Sunday in month — Evensong at 3 p.m.)

—The Canadian National Exhibition, unquestionably is the most diversified show of its kind in America, offering displays and demonstrations in science, art, sport, education, agriculture, music, industry, fashions, electronics, transportation, etc.

EYES EXAMINED

O. T. WALKER

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