



Home Homemakers! Home-cooking and Christmas at home are synonymous. It is now time to make up two lists... one for the ingredients of the Christmas baking and the other for presents. Holiday menus and the decorations should also be given some thought too. Although a homemaker has two hands there is a limited time to attend to so many jobs. Can you solicit the family's help? In a cooperative spirit, here are our recipes and help for the occasion.

MINCEMEAT

- 3 lbs. lean beef
- 6 lbs. sour apples
- 1/2 lb. suet
- 1/2 lb. citron
- 4 lbs. seedless raisins
- 2 lbs. sugar
- 2 cups cider vinegar
- 2 cups molasses
- 1 tbs. ground cloves
- 1 tsp. cinnamon
- 2 tps. mace
- 2 tbs. salt

Stew the beef in a little water until tender. Cool it, then chop the meat, the apples, raisins, suet and citron. Mix and add remaining ingredients. Scald. If too dry, add a little warm water at time of using.

CHRISTMAS FRUIT CAKE

- 1 lb. butter
- 5 cups brown sugar
- 6 cups pastry flour
- 10 eggs
- 1 cup molasses
- 1 cup strong coffee
- Juice and grated rind of 2 oranges
- Juice and grated rind of 1 lemon
- 1 cup tart jelly
- 1/2 lb. almonds
- 3 lbs. raisins
- 2 lbs. currants
- 1 lb. citron
- 1 lb. dates
- 2 tps. nutmeg
- 1 tsp. mace
- 1 tsp. cloves
- 2 tps. cinnamon
- 1 tsp. soda
- 3 tps. baking powder

Cream the butter and sugar. Add molasses, coffee, lemon, orange and jelly. Reserve two cups of flour in which to roll the fruit. Mix and sift dry ingredients, add to mixture, mix well and add well-beaten egg. Add the floured fruit and mix thoroughly. Bake in 2 greased paper-lined pans. Over the top of the cakes sprinkle the blanched shredded almonds. Cover the cakes with heavy waxed paper. Steam them

two hours, then bake in an electric oven (300 degrees) for one hour.

CHRISTMAS COOKIE DOUGH

- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 white sugar
- 1 egg
- 1/4 tsp. baking soda
- 1/4 teaspoon salt
- 1 1/4 cups flour
- 1/4 cup chopped nuts
- 1/4 tsp. vanilla

Cream the butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times. Add flour mixture to the first mixture. Stir in the vanilla and nuts. Pack dough together. Wrap in aluminum foil and store in electric refrigerator. When ready to bake before Christmas turn out on a board and slice. Or let warm, then roll out and cut with cookie cutters. Bake in hot electric oven for 8 to 10 minutes.

TAKE A TIP

1. Place a soup tin (or something similar) containing 1/2 cup water on the oven shelf while the fruit cakes are baking.
2. Place five or six marbles in the lower part of the steamer while the plum puddings are being cooked. If the water boils away the marbles begin to rattle as a danger signal.
3. When a fruit cake calls for jam the consistency of it should be firm and the better the jam the better

the cake.

4. Prevent "blister" in tart shells by placing egg cups on top of pastry in the tins.

5. To hold up the biscuit topping on top of a casserole of chicken pot pie place an egg cup in the stew. (This is also used in apple or rhubarb pudding).

6. Bake a Crumb Spice Cake to accompany applesauce or stewed apples. By the way, ever omit the spices from the cake batter and put them all in the topping?

7. A chocolate cake made with white sugar instead of brown keeps exceptionally moist.

THE QUESTION BOX

Mrs. A. B. asks for a recipe for sharp sausage mixture in pastry roll to serve with salad.

Answer: Liver Sausage Tidbit. Roll pastry dough into a rectangular shape about 6 inches long and 3/4 inch thickness. Spread with mashed liver sausage which may be seasoned with prepared mustard or horseradish. Roll up to form a roll 1 1/2 inches in diameter. Chill. Cut in 1/2" slices and bake on a baking sheet in electric oven of 425 degrees for 8 to 10 minutes. Serve hot or cold as appetizers or as a salad accompaniment.

Mrs. R. M. asks: Is it advisable to cool cookies on the pan they are baked?

Answer: No. Transfer cookies to cake racks and cool.

News and Views For Halton Farmers

TREMENDOUS INTEREST IN COMMUNITY NIGHT SCHOOL

The Community Night School to be held in Milton, which was announced in our column a few weeks ago, has met with a tremendous response. Last Saturday when this was being prepared a total of 301 applications had been received. No further applications can be accepted, except for the courses in Farm Business, Farm Machinery, and Choral Singing.

The local Planning Committee under the chairmanship of A. T. Woodley of Milton, and Mrs. M. J. Brown of Norval as secretary is now endeavouring to secure the necessary qualified instructors. This will require at least four instructors in Clothing; two in Tailoring; three in Leathercraft; two in Oil Painting; in addition of one each in Farm Business; Farm Machinery; Woodworking; Effective Speaking; and Choral Singing. A number of these have already been secured. In short, all of the Courses with the exception of Modern History and English Literature are being arranged for. It is the hope of the Committee that sufficient instructors may be secured to enable them to accept all of the applications to date. However, as pointed out above, no further applications can be accepted for Tailoring, Clothing, Leathercraft, Woodworking, Oil Painting and Effective Speaking. No one anticipated such a response when the preliminary meeting was held a few weeks ago. In order to cope with the enrolment and the number of courses being undertaken it will likely be necessary to secure hall accommodation in addition to that available at the Milton High School.

HOG PRODUCERS STAGE SUCCESSFUL FIELD DAY

The Hog Producers of the Counties of Halton, Wentworth, Haldimand, Norfolk, Lincoln, and Welland, held a most successful Field Day at Essex Packers in Hamilton on Wednesday of last week. Some one hundred and sixty producers of the six counties enjoyed an excellent programme which had been arranged. W. P. Watson, Ontario Live Stock Commissioner, was the guest speaker at the luncheon, where the group were entertained as guests of Essex Packers. Mr. Watson spoke on the financial outlook for the bacon hog industry for the foreseeable future and as usual presented a very sane, logical, and clear-cut address, which delighted his audience. Well over one hundred producers of the district had prior to the Field Day each entered and marketed one hog at Essex Packers, and these were on display for the occasion.

The Grand Champion carcass was made from the hog entered by Lawrence Hagen, of Haldimand County; Morgan Madill of Limehouse, in Halton County, had the second prize carcass; with R. Gates of Norfolk County in third place; W. A. Marshall, Milton, Halton County, in 4th place; J. E. Hearn of Lincoln County 5th; and Harry Davis, Haldimand County, 6th. The one hundred dollars in prize money donated by the Essex Packers was awarded to these six contestants.

In addition, the Halton Hog Producers Association offered a number of Specials, and these were won by Morgan Madill, and W. A. Marshall, in the case of the hogs marketed.

In the judging competition, in which two classes of hog carcasses were judged, their Specials were awarded as follows:

Juniors under 21 years: 1st John Currie; 2nd Howson Ruddell; both of Esqueving Township; 3rd Eric Cone, Burlington.

Senior Competition — Douglas Currie, Esqueving Twp., A. R. Service, Nassagaweyn Twp., and Clayton May, of Trafalgar Twp., — tied for first place; Glen Campbell of Nelson Township 4th; A. T. Woodley, Trafalgar Township, 5th; Morgan Madill, Esqueving, 6th; T. J. Brownridge, Esqueving, 7th and Roy Ellenton of Nelson Twp. and Percy Merry of Trafalgar Twp. tied for 8th.

The programme also included a cutting demonstration as done for the consumer trade, which very clearly indicated why an 'A' carcass is worth more to the packer than is a 'B' or 'C' carcass.

The group also had the opportunity of visiting many points of interest in connection with the processing of the product.

Again On Executive Knit Goods Manufacturers

Mr. and Mrs. Arthur Beaumont attended the annual meeting in Ottawa last week of the Canadian Woollen and Knit Goods Manufacturers Association. The two day convention was held at the Chateau Laurier. Mr. Beaumont was re-elected to the executive, where he represents heavy hosiery manufacturers.

ROYAL AGRICULTURAL WINTER FAIR

- SPECTACULAR HORSE SHOW
American and English
- WORLD FAMOUS SEAN RIDING SCHOOL OF IRELAND
- LIVESTOCK, POULTRY, BEAN AND SEED COMPETITION
- ROYAL FLOWER SHOW AND SCORES OF OTHER FEATURES
- ROYAL COLISEUM
NOV. 14-22
50¢

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Now you can do something to help preserve peace and freedom in Canada and throughout the world. Today, more than ever before, Canada and democratic nations everywhere must be strong to preserve our way of life against aggression from any quarter. From coast to coast every unit of the Canadian Army Reserve Force needs more men who are willing to devote part of their spare time to our country's security. In the Reserve Force you will receive full Active Service rates of pay for time spent in training and in summer camp. Join the Regiment of your choice and get full details about how you may best serve in your own area. Get in touch with your local Armoury today!

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TRAVEL NOTES



ENGLAND FOR CHRISTMAS

Good place available on S. S. "ASCANIA", Dec. 13 Sailing from Halifax. Early booking advised.

FARES
1st class from \$210.00
Tourist Class from \$147.00 (one way)

John R. Barber

TRAVEL ADVISOR
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