

U.N. Fights Disease in Korea



To avoid the threat of epidemics the United Nations is carrying out a mass inoculation campaign in Korea. Inoculations against small pox of the populations of Inchon and Seoul will have been completed by the end of October. U.N. is also carrying vaccination campaigns against typhus, typhoid and cholera with native doctors under the supervision of the United Command which supplies equipment.

LAW SOCIETY PLANS FREE LEGAL AID

Lawyers in Ontario are taking steps to provide legal aid and assistance for people who cannot afford to pay for a lawyer's services.

Under a plan announced by the Law Society of Upper Canada, legal aid clinics will be set up for needy persons in each county and district in Ontario. Two years of research by a committee of leading lawyers, headed by R. M. W. Chitty, K.C. of Toronto, went into the plan.

The plan will start operating in 1951 and will be administered by local law societies. Each clinic will have a local director and an advisory committee of at least three lawyers.

Over all director of the plan will be W. Earl Smith, K.C. who has been secretary of the Law Society since 1934.

The Law Society is the regulatory body of the legal profession in Ontario. The committee's plan was given final approval by the Law Society Benchers — the governing body of the Society.

When the plan is in operation, each county or district will have a panel of volunteer lawyers available to take the cases of people who have no money to pay a lawyer or meet legal expenses. In those cases, the disbursements of the volunteer lawyer may be met by the Law Society. If a needy person is able to make some payment, the volunteer lawyer may accept a token fee.

Mr. Smith said full information will be sent to county and district law associations at the earliest possible moment and "we will ask them to implement the recommendations."

All county and district judges and magistrates, welfare organizations and service clubs will also be given full details of the plan.

The clinics will operate both in civil and criminal cases.

The clinics will be set up and be open at regular dates and times in each county or district city or town. In civil cases, a needy person may apply for assistance to the director or the clinic. The clinic may be able to give the necessary advice at once and it will report to the director if more assistance is needed and find out if the applicant is able to pay any part of the cost of legal services.

If a lawyer's services are necessary, the director will assign a volunteer lawyer to handle the case. In criminal cases, the committee recommended that the Attorney General be asked to make arrangements for "notifying every needy person charged with an indictable offence punishable with imprisonment, upon remand or arraignment, that he may have a lawyer assigned to him" and for "notifying the local director of any request for legal aid by any person so charged."

In civil cases, the plan provides that if an applicant is unable to make any payment "the Law Society may reimburse the member of the panel doing the work for his disbursements; if the applicant can pay some compensation for services rendered, the panel member may accept it; if a judgment is recovered with costs and realized upon, the panel member may tax and charge a solicitor and client bill."

Mr. Smith, the new director of the plan, was born in Warton, but spent most of his life in Meaford until coming to Toronto. He is a graduate of the University of Toronto and Osgoode Hall. He is a member of the Council of the Canadian Bar Association and Secretary Treasurer of the Conference of the Governing Bodies of the Legal Profession in Canada.

The committee was first set up in 1947. It was enlarged to its present membership in 1948 after it



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Hello, Homemakers. Cheese is an amazing food. When you realize that a highly perishable fluid such as milk can be made into a long-keeping, good to eat, solid food like cheese, it is something to talk about. As you know, milk under certain circumstances, will thicken and separate into two different substances — whey and curd. Cheese is the curd of milk and can be eaten as is, or it can be treated and ripened into a surprising number of varieties. One of the new species of curd to people in Ontario is in the form of Yoghurt or Omega.

Four hundred different names for cheese does not mean that there are four hundred different varieties. There are about 18 basic types of cheese which 'crop up' under a variety of names both in the same country and in other countries.

Italian Gorgonzola, English Stilton and Danish Blue were the first blue mold cheeses but now there are others. To add to the confusion, different cheese manufacturers sell their own cheese under a variety of brand names, though they may be very much alike. However, cheese is cheese and it is all made from milk.

To make cheese the milk is pasteurized; the cheesemaker adds a "starter" in order to get the right amount of acidity; then the rennet is added to make the milk curdle. When the milk has curdled the art of the cheesemaker really begins, though he has to know all about the "starter" and the type of rennet. Curd knives are used to cut the mixture evenly and the whey is drained off before it is put into molds. One method of salting the cheese is rubbing the perforated mold with salt. The cheese is then ripened by bacteria and molds. This sounds queer until you remember that there are many helpful and necessary bacteria in other foods as well as in cheese. The temperature time and atmosphere must be just right for finishing the cheese.

The majority of the cheese made in Canada is Cheddar which is what people mean when they ask for plain cheese. It was first made in the village of Cheddar, England, as a white cheese. Now we use a yellow vegetable colouring to please the public.

We could tell you a lot more about the types of foreign cheese but instead we shall try to describe the difference between natural process cheese, cheese food and cheese spreads. The natural kind has been previously described while process cheese is blending of a number of cheeses of different ages to achieve the desired blend for flavour and texture. People seem to like the blandness and the absence of the rind. Cheese food is a processed mixture from cheddar with cream, non-fat solids and mineral salts added to it. It melts easily and keeps well.

There are a great many cheese spreads that come in attractive glasses and jars. These are ripened cheese with added stabilizers and flavourings — such as pimentos, bacon nuts, etc. You have to experiment to find the kind that suits you best.

- TAKE A TIP**
1. Soft cheese or cheese food should be sliced or grated on a coarse grater to save the flavour. Hard cheese should be grated on a fine grater. Prepare just enough to use.
 2. Very dry grated cheese will not melt when heated, unless moisture, (such as soup) is added.
 3. Cheese that is dried out is perfectly good. Add it to stews and

4. Wrap cheese in wet vinegar cloth and place in a sealed jar.
5. If mold has formed on cheese, simply cut it off. It will not harm you or the cheese.
6. Cheese should always be cooked at a low temperature if the dish has to cook for any length of time — otherwise it should only be melted under a broiling element a few minutes.
7. Grated cheese should be stored in air tight containers on the kitchen shelf. It is wise not to keep it in the refrigerator where it may absorb moisture and lump easily.

Ham and Noodles

- 2 cups cooked noodles
 - 2 tbsps butter
 - 2 tbsps flour
 - 1 tsp salt
 - Dash of pepper
 - 2 cups milk
 - 1 cup sliced cooked ham
 - 1 cup sliced cheddar cheese
- Cook noodles according to directions on box. Meanwhile melt butter, blend in flour and gradually add milk, mixing until blended. Stir in ham and cheese, then cook over low heat, stirring constantly. Add ham and cheese then the noodles. Pour into a greased casserole and bake in preheated electric oven at 350 degrees for 20 to 25 mins. Makes 5 servings.

Cheese Dessert Dumplings

- 1 cup (1/2 lb.) cottage cheese
 - 1/2 cup dry bread crumbs
 - 1/2 cup sifted flour
 - 2 tbsps. sugar
 - 1/2 tsp. salt
 - Dash of nutmeg
 - 2 eggs, well beaten
 - 4 tbsps. melted butter
 - Boiling water
 - Melted butter
 - Fine sugar
- Mix cheese, crumbs, flour, sugar, salt and nutmeg. Gradually add eggs and butter, mixing until smooth. Drop from tablespoon into boiling salted water. Cover. Cook 3 to 4 minutes. Remove from water with slotted spoon or large fork. Serve, sprinkled with powdered sugar and melted butter. Makes 12 to 16 dumplings. (May use fruit juice in place of water.)

Country Salad

- 4 cold boiled potatoes
 - 1/2 lb. cheddar cheese
 - 1 cup diced celery
 - 1/2 cup chopped nuts
 - 3/4 cup mayonnaise
 - 1/2 tsp dry mustard
 - 1/2 tsp Worcestershire sauce
 - Lettuce
- Cut potatoes into cubes. Dice cheese to make 2 cups. Mix with celery and nuts. Stir into mayonnaise, dry mustard and Worcestershire sauce. Let stand 1 hour in refrigerator. Serve on lettuce. Garnish with tomatoes or tomato jelly.

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