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Something to remember
 This is one of a series of words and expressions whose origins and meanings are published in the interest of a better understanding, use and knowledge of the English language.

"SANDWICH"

 The "sandwich" is named after John Montague, the fourth Earl of Sandwich and was originally used to describe a piece of meat served between two slices of bread. The Earl of Sandwich (1718-1792) was a noted gambler of his day and often spent whole days at his favorite pastime. On one of these occasions he bid the waiter bring him refreshment, specifying a piece of meat between two pieces of bread. Thus, from 1762 on, this contrivance has been called "sandwich" even though the Romans, many years before, employed a similar form of food, although calling it by a different name.
DAWES
Kingsbeer
 BREWERY



Merry Christmas, folks! Take the Christmas cards to the table. You may be interested in using them to make a design on your linen tablecloth providing you can cover them with a clear plastic cloth or heavy cellophane. We suggest a treepattern for the centre or place mat designs with your favourite cards, then ask somebody to help you place the transparent covering carefully over them.
 When the family volunteer to help you with a pleasant job, it's time to "dish out" the less pleasing jobs involved in holiday preparation.

TAKE A TIP
 1. Look inside the drawn bird and see if the butcher has removed the two red lights or lungs above the ribs on the back. Pull them out if they have not been removed.
 2. Singe bird with a candle—there is less fire hazard. Then wash well in salty water and pat dry (inside too) with a clean piece of cotton.
 3. Stuff the bird lightly, then close the opening with skewers and tie with string, bringing the legs and wings close to the body at the same time.

4. If you do not use aluminum foil or wet parchment paper as a wrapping for the bird, make a paste of fat and flour to use as a coating. Mix half cup soft dripping or butter with 1/2 cup flour. Spread this all over the turkey or goose.
 5. Roast the bird in a pan without a cover, allowing space between the sides of the pan and the oven walls. You may put the pan into a cold oven, turn on the heat and bring the oven temperature up to 325 degrees. Allow 30 minutes per pound from the time the bird is put in the oven.

6. For roasting the festive bird in a preheated electric oven 325 degrees, calculate the cooking period allowing 20 minutes per pound. Place the fowl breast side down and turn it at half time.
 7. Parboil sweet potatoes 15 minutes, then drain. Place in a buttered pan and sprinkle with salt and brown sugar, then bake in the oven for 40 minutes. (May be placed around the bird if it is being cooked in a parchment or foil.)

8. Pressure cook the pencil size pieces of turnip with half cup water and 1 tsp. salt. Keep an eye on the clock for 10 minutes after the 10 lbs. pressure mark has been noted, then cool the cooker immediately. Drain the turnip, add 1/2 cup cream, 2 tbsps. brown sugar and 1 tsp. flour. Mash thoroughly. Keep hot over hot water.

9. Place the rolls in a paper bag, sprinkle the paper with water, then put in the warming compartment for a moderate oven for 20 minutes.
 10. If you are heating the plates in the oven instead of a warming oven be sure to spread out the plates as much as possible not more than two plates together. (A metal draining rack is good for this purpose.)

11. When space for keeping food hot is limited, put a small amount of boiling water in a big dish pan or sink bowl and then place the kettle of mashed potatoes, pan of cream sauce and the pan of pudding sauce in the water.
 12. If the brew in the coffee maker refuses to drain to the lower bowl, heat again to boiling point, then lift immediately to an asbestos pad on the kitchen counter, and place a cup or sauce dish over the top of it.

REQUESTS
How to make Gravy:
 Gravy as it is made in the roasting pan, using the rich-flavoured essences that have escaped from the meat can be so good (and is often so bad!) that I am giving it presentation all by itself.
 (1) After removing roast from pan, slowly drain off the fat, leaving the brown sediment in fat and 2-3rds to 1 1/2 tablespoons fat for each cup of gravy required.
 (2) Remove pan from heat and blend in 1 to 2 tablespoons pastry flour for each cup of gravy required (the amount of flour used depends upon personal taste... don't forget that when flour is browned—our next step—it has less thickening power than white flour.)
 (3) Place over heat and cook, rubbing and working the mixture constantly with spoon, until richly browned.
 (4) Remove from heat and gradually blend in liquid (it may be meat or vegetable stock, water—preferably with added meat extract—canned consommé, milk, part milk and part cream, etc.)
 (5) Cook, stirring constantly, until the gravy is smoothly thickened.
 (6) Taste and season with salt and pepper and, if desired, a little condiment sauce or other special additions.

Agriculture Federation Holds Annual Meeting

On Tuesday afternoon at 2 o'clock in the Town Hall, Milton, the farmers of Halton County held a four hour session to discuss Agriculture Policy for Halton and to make recommendations on matters of importance both provincially and nationally.
 Mr. J. C. Brodick, St. Catharines, president of the Ontario Federation of Agriculture, was the guest speaker and related his views and experiences gained from his recent trip to Europe, particularly the British Isles and the Scandinavian Countries. He had a very interesting story to tell and his talk was of an educational value to Halton folk.
 Meetings have been held in all four townships just recently at which many important questions were discussed, and resolutions were approved for consideration at the county annual meeting. Reports from the Commodity Groups were given as well as the County Report and Financial Statement presented.
 For the past five years the federation has employed a fieldman, Halton Farmers will be called upon to weigh the value of this work economically and otherwise and on their decision rests the question of continuing or discontinuing to employ a fieldman in Halton County.

NEW BUSINESSMAN BUYS HEWSON MOTORS

Georgetown has a new garage-man, Sid Carson, who last week took over ownership of the former Hewson Motors on Mill Street. Mr. Carson has purchased the business from Tom Hewson who established it here several years ago.
 In addition to the mechanical part of the business, Mr. Carson will be agent for Hudson and Hillman cars International trucks and Ferguson tractors and equipment.
 The new owner is a native of Killarney, Manitoba, a town fifty miles south of Brandon. He had a garage in Killarney for six years before the war. Enlisting with the RCAF he was a pilot on ferry command and in Alaska and served for a time as a test pilot at the Boeing Company plant on Sea Island, Vancouver.
 He was later transferred to the US Navy and completed his air force career as a member of the U.S. Naval Air Corps, serving in Guam, Iwo Jima, Japan, and Hawaii.

Since the war, Mr. Carson has operated a garage business at Claude on No. 10 Highway. He is married to the former Evelyn Archdekin of Mayfield and they have two children, Muriel, 7 and Billy, 4. They are members of the United Church. Mr. Carson's parents have also moved east from Manitoba and live at Inglewood.

Note: Gravy browning and improvers may be used, according to package instructions, to enrich flavour and colour.
Red Currant Gravy:
 Make a rather thin brown gravy, and, just before serving, stir in red currant Jelly—allow about 1/4 cup jelly to each cup of gravy.
Hard Sauce:
 Vary your flavourings broadly as you please in this traditional favourite.
 Cream until soft 4 tbsps. sugar; gradually blend in 2-3rd cup fruit sugar; gradually beat in 1 tsp. cream and 1/2 tsp. vanilla and continue to beat until the sauce is very fluffy Turn into serving bowl and chill Yield—about 3/4 cup.

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W.I. Auction Raises Funds for Hampers

At a meeting held on December 6th at the home of Mrs. F. D. McNally, Market Street, articles donated by W.I. members were auctioned under the hammer of Mrs. W. G. Bell and a goodly sum realized to provide dainties for the annual Christmas hampers.
 The roll call, a Christmas verse, was responded to by members repeating many old familiar Christmas hymns. Attention was drawn to Kagawa, that great Japanese Christian, who says that Christmas means being conscious of the Spirit of Christ and practicing His love. Hope that Christmas means just that to each and everyone.

A letter was read re Recreational Council vote, and while the Institute is fully in accord with this organization, several times donating to this worthy cause, it was decided to let each member vote as she saw fit, being too late to express their views in the press.
 The committee in charge of the euchre held in Oddfellows Hall reported that \$13.31 had been realized, and they were thanked for their effort.

A bale of used clothing, valued at \$81.00, sent to the Society of Crippled Civilians, was gratefully acknowledged and an invitation extended to members to visit their work-shop and enjoy a cup of tea with them. A report of bale sent to SAVE THE CHILDREN FUND was given by Mrs. Norman Snyder. This bale was valued at \$17.50. A letter was read from Mrs. Beasley a guest at the Peel and Halton Home, expressing appreciation and thanks for the visit of some of the Institute ladies and the dainty food treat taken to each Georgetown person resident there.

Mrs. D. Livingstone tendered a vote of thanks to hostess, committee and those responsible for packing of bales sent. A dainty lunch brought a busy afternoon to a pleasant conclusion.

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