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Hello Homemakers! If you have an electric mixer let it take over every time your recipe says "beat", "whip", "mix" or "mash" thoroughly. For example, the trick in making popovers is to incorporate as much air as possible into the batter and also develop the strength of the gluten in the bread flour — the food mixer does this. The heat in the oven may then develop the bubbles of steam which expand the batter and make it "pop" up.

Another example of a job well-done is when you can plug in the beaters at the range outlet and hold the electric mixer in the kettle of cooked drained squash or pumpkin. When vegetables can be whipped smooth they are more creamy, as well as attractive. Then, too, when the custard sauce looks curdled or the cream sauce lumpy let the mixer smooth them out.

There are only two reminders in the use of this helpful kitchen appliance: (1) Always use a rubber or plastic scraper in place of any metal or wooden spoon, etc., and use it only to scrape from the top of the kettle or bowl. Any food which seems to pile up on the beaters will fall off. (2) Always increase speed gradually rather than begin with a high speed in a kettle of potatoes or such, as the food may be tossed out. Never force it by trying to beat up partially cooked vegetables or a thick fruit batter.

Popovers

- (Electric mixer method)
- 1 cup sifted all-purpose flour
- 1/2 tsp salt
- 1 cup milk
- 2 eggs
- 1 1/2 tsp soft shortening
- 1 Place 9 custard cups or muffin pans in the oven to heat while being preheated to 475 degrees.
- 2 Sift flour and measure.
- 3 Beat eggs until thick and light-colored. Add the milk. Sift in the flour with the mixer operating at a low speed. Melt shortening and add. Then beat fast for 1 minute.
- 4 Grease the hot pans thoroughly and pour batter, filling each half-full.
- 5 Bake at 475 degrees for 20 mins., then reduce heat to 300 degrees for about 20 mins. longer.

Squash With Onions

- 2 acorn squash or
- 2 lbs Hubbard squash
- 20 small onions (1 1/2 lbs)
- 2 tbsps butter
- 2 tbsps flour
- 1 1/2 cups milk
- 1 Cut squash in pieces for serving.
- 2 Remove seeds. Place pieces in sauce, with hot salt and pepper. Cover and bake in 350 degree oven for 30 mins. Cover and bake for 20 mins. longer.
- 3 Cook sliced onions in boiling

salted water until tender. Drain. Meanwhile make cream sauce of flour, butter, and milk. Season with salt, pepper and a dash of nutmeg. Add onions to sauce.

3. Serve creamed onions in baked squash pieces or well-mashed squash. Makes 6 servings.

Turnip With Potato

- 6 leftover potatoes
- 1 turnip
- 1 tsp salt
- 1 egg
- 4 tbsps top milk
- 1/2 tsp celery seed
- Mash leftover cooked potatoes with top milk and add celery seed. Meantime cook sliced turnip. Drain, add egg and mash, using electric mixer at Low then High. Combine potatoes and turnip. Reheat in casserole or over hot water.

Dutch Apple with Sauce

- 2 cups pastry flour
- 1/2 tsp salt
- 3 tbsps baking powder
- 1/2 cup shortening
- 1 cup sugar
- 1 cup milk
- 1 egg, beaten
- 1 tsp vanilla
- 3 sliced apples
- 4 tbsps sugar
- 1/2 tsp cinnamon
- Cut shortening into pastry flour, salt and baking powder. Sprinkle the sugar through the mix. Gradually add the milk, beaten egg and vanilla. Turn the mixer into greased square cake pan and place rows of sliced apples on batter. Sprinkle with sugar and cinnamon. Bake in preheated electric oven of 375 degrees for about 40 mins.
- Custard Sauce** Add measured quantity of custard powder to two cups hot milk. Use electric beater; cook quickly and smooth.

THE QUESTION BOX

Mrs S. G. asks: When is a Hubbard squash ready to cut?
Answer: Hubbard or winter squash can be cut as soon as harvested or purchased but are always hard. We usually place it in a warm oven for half an hour then let it fall on an open newspaper from a distance of about 20 inches.

Mrs. H. W. D. asks: Why have the berries which we canned sunk to the bottom of the jars, altho they floated first?
Answer: When the berries float on top of jars it usually indicates too heavy syrup, when berries sink to the bottom it indicates overcooking and the jars were not cooled quickly. (The latter may result when jars are not placed in a cool place out of a draft and with space around each one.) However, there is no indication of spoilage.

Mrs D. T. asks: What quantities of sugar and water did you advocate for canning peaches in 1944?
Answer: We continue to use a thin syrup of 1 1/2 cups sugar to 3 cups water which makes 3 cups syrup which is enough for 2 quarts peaches. You will find the hot or cold pack method retains true peach flavour.

NOTE: Please sign address in full when you write us.

FARM NEWS

DR. CHRISTIE SPEAKER PLOWMAN'S BANQUET

The prize list for the annual Ployming Match of the Halton Plowmen's Association is now available. We understand from V. F. McArthur, president of the Halton Plowmen, that thanks to the generous cooperation of merchants and firms and other interested individuals both in Halton and other parts of the province, the Association is able to offer a prize list totalling over \$1100. Special encouragement is given local plowboys and particularly to beginners under 16 years of age, both in tractor and horse classes.

Jumping Deer Ranch, near Campbellville, owned by R. McDuffe and Son, is to be the scene of this popular event, on Thursday, October 25th. As in former years the big day's programme which includes a display and demonstrations of farm machinery in addition to an opportunity to see some of the province's top plowmen compete with local plowboys in the open classes, will conclude with a banquet. This will be held in the basement in the Nasagaweya Township Hall. Here Dr. G. I. Christie a former president of the Ontario Agricultural College, is to be the guest speaker. Assisting artists will include Jerry Homewood and Marilyn Cairns, also Alex Near's popular orchestra.

Prize lists may be secured from the Secretary of the Association at the Agricultural Office, in Milton.



GEORGETOWN MERCHANTS

Here are some of the Main Street faces which Telegram cartoonist W. J. Mac lampooned in a short visit to Georgetown recently. Do you recognize them?

FARM NEWS

Short Course Winners Will Attend O.A.C.

The Kingsway Kiwanis Club, Toronto, for the fourth year in succession offered a short course scholarship, value \$12.50, to apply on a week's Short Course at the Ontario Agricultural College this coming winter, to the high Club member on the aggregate score in each of the boys and girls clubs organized in Halton this past season. It should be pointed out, however, that winners of similar scholarships in previous

years were barred, and also that the winners must be 16 years and over. The fortunate young people who have been awarded the scholarships are as follows:
Halton Holstein Calf Club: Gordon Bird, Georgetown, R. R. 3; Halton Jersey Guernsey Calf Club, Earl Bayers, Georgetown, R. R. 2; Halton Beef Calf Club, Herb LaPier, Milton, R. R. 4; Halton Tractor Maintenance Club, Elmer Bird, Georgetown, R. R. 2.

In addition to those listed, similar scholarships were awarded in connection with the following projects, the achievement days for which were held earlier in the season:
Boys' Grain Club, Earl Wilson, Norval; Boys' Live Stock Judging Competition, John W. Pickett, Hornby, R. R. No 1; Girls' Garden Clubs, Barbara Cunningham, Georgetown, R. R. 2, and Joan Wrigglesworth, Georgetown R. R. 2.

In all, eight Halton Club members will attend one of the short courses at the O.A.C. as a result of the interest and generous action of the Kings-

way Kiwanians.

The Halton Milk Producers' Association have for many years also co-operated in a similar manner, by annually sending two Club Members to Guelph for a week's Short Course. Their scholarships this year were awarded as follows:
Halton Holstein Calf Club — Barry Archer, Georgetown, R. R. 3; Halton Jersey Guernsey Calf Club, Robt. Joyce, Milton R. R. 5.

TWO FIRE CALLS OVER WEEK-END

Georgetown Fire Brigade answered two calls over the week-end.

Early Saturday evening they were called to Mill Street in front of the Legion Hall, when a car owned by a Mr. Graham caught fire. Only minor damage resulted.

Sunday afternoon, some scrap material behind Barrager's Cleaners plant caught fire and the brigade was called to extinguish it, as it constituted a threat to the building.

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**UNITED NATIONS DAY
October 24**

On this date, six years ago, the Charter of the United Nations came into force. On this date U.N. reaffirms the aims of the organization, recalls its achievements and pledges to continue all efforts to realize its purposes: Collective measures against aggression, promotion of peaceful settlement of disputes, international action for economic and social progress, aid to peoples on the road to independence. These are the main avenues along which U.N. advances into its seventh year of existence. Throughout the world, in every field of human endeavor, U.N. and its affiliated agencies continue action towards the achievement of these goals of the Charter.



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