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FARES ARE LOW ROUND TRIP
(Subject to change)

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HAMILTON	3.10
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only CHEVROLET gives all the features anyone could want

THE MIXING BOWL

By Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! The custom of sending Christmas cards dates back to the reign of Queen Anne. During the past half century, however, this custom has become universal. It has become a time-consuming job for the homemaker who has the festive meal to plan and prepare and the house to decorate and so many extras. The big problem is the ever-growing list with some deletions and many changes of address. Seems to us that the office index system is a must in the home of today. It will save you precious time if you buy a package of 3x5 inch cards and write one name and address on each. Then, interest someone (the teenager or grandma) to arrange the cards alphabetically. These will be convenient for change of address as the cards arrive and a double check as to whether your greeting has been mailed.

REQUESTED RECIPES

- Individual Puddings**
- 2 cups brown sugar
 - 2 cups hot water
 - 1/2 cup shortening
 - 1 cup raisins
 - 2 cups sifter flour
 - 1 tsp. soda
 - 1/2 tsp. salt
 - 1 tsp. cinnamon
 - 1/2 tsp. cloves
 - 1/2 tsp. nutmeg
 - 1 cup glazed cherries
 - 1/2 cup chopped nuts
 - 1 cup oatmeal
- Combine sugar, water, shortening and raisins and cook for 5 mins. Cool. Sift the dry ingredients into a bowl and add cherries, dates, nuts and oatmeal, then stir in the sugar mixture. Fill greased custard cups two-thirds full. Bake in electric oven of 325 degrees about 1 hour. Serve hot or cold with hard sauce. Makes 10 servings.
- Angel Wings**
- 1/2 cup sifted flour
 - 2-3rds cup sugar
 - 1/4 tsp. salt
 - 1 cup shortening
 - 2 eggs
 - 1/2 tsp. almond extract
 - 1 cup fine oatmeal
- Sifted almonds, salt flour, sugar and salt into

bowl. Combine shortening, eggs and flavouring and add. Fold in oatmeal. Chill the platter. Drop from a teaspoon on to ungreased cookie sheet. Decorate with slivered almonds. Bake in electric oven of 375 degs. 10 to 12 minutes. Remove from baking sheet immediately. Makes about 48.

Coffee Sauce

- 1/2 cup sugar
- 2 tps. cornstarch
- 1/4 cup strong coffee
- 1/2 cup milk
- 1/2 tsp. vanilla
- 1/2 cup thick cream

Combine sugar and cornstarch and add coffee, milk and a dash of salt. Cook 4 minutes, stirring constantly. Add vanilla and cool. Whip cream and fold it in. Makes 1 cup.

Fluffy Sauce

- 1/4 cup icing sugar
- 1 egg white
- 1-3 cup fruit juice of pulp

Beat the egg white until stiff, adding sugar gradually. Add the fruit juice and continue to beat until well blended. Makes 1 cup.

Festive Eclairs

- 1 cup boiling water
- 1/2 cup butter or substitute
- 1 cup sifted cake flour
- 1/2 tsp. salt
- 4 eggs

Measure butter and water into a saucepan. Heat until butter is melted and the mixture reaches boiling point. Add flour and salt and stir until the mixture leaves the sides and bottom of the pan. Remove from the electric element and add the unbeaten eggs, one at a time, beating between each addition. Chill. Then with a spoon or wide cookie tube, shape as lady fingers on to a greased cookie sheet. Bake in an electric oven of 425 degrees for 20 minutes, then reduce heat to 350 degs. for 20 to 25 mins.

When cool, make an incision in 1 side and fill with whipped cream or a cream filling. Spread each top with a chocolate icing. Makes about 36.

Graham Cracker Omelet

- 15 double crackers
- 1/4 tsp. salt
- 2 tps. sugar
- 2-3 cup butter or substitute

Roll graham wafers fine; stir in salt and sugar; blend in the butter. Pat the crumbs into a 9" pie plate. Bake in electric oven of 350 degs. for 5 to 10 mins.

TAKE A TIP

1. To whip cream, use cream that is 24 hours old, thoroughly chilled and thick. Pour cream into a chilled bowl and beat rapidly until thick. Too long or slow beating causes fat to separate. (You may use evaporated milk that has been partially frozen before beating).

2. To make a soft icing coating for eclairs, melt fondant candy in a double boiler and pour over cool cakes placed on wax paper.

3. To bake fluffy potatoes, scrape the skins well, pierce two or three times with a fork and rub well with bacon fat. Bake in a shallow pan in a moderate oven for 1 hour and 20 minutes.

4. To make fine, dry crumbs of sliced bread, dry bread in the warming oven of the electric range until

crisp. Crush in a big paper bag using a rolling pin. Start at the closed end of the bag to roll.

5. To blanch almonds, pour boiling water over them and let stand 5 minutes, then squeeze each one so that the meat slips from the pointed end. Do not soak more than 1/2 lb. at one time for they tend to become soggy.

LADS TRAP COON "WITH BARE HANDS"

Five excited hunters invaded the Herald Office with their prize on Thursday. It was a large coon which "we caught with our bare hands" according to spokesman Koos Vander Voort.

The boys were playing in the vicinity of the sewage disposal plant when they noticed the animal, trapped it in a corner and captured it. Members of the Hunt were Ted Hewitt, Bob Carey, Keith Tracey, Terry McGill and Koos.

COO-P NEWS

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