

Of Interest to Women



THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist

Hello Homemakers! Strawberries are the star of the berry family. They are perishable though and should be treated wisely. Use strawberries as soon as possible after gathering or purchasing, and don't wash or hull them until just before using. It is wise to spread the berries on a platter and keep in the electric refrigerator.

No need to mention the delight of strawberries served 'au naturel'—whole, unhulled berries served with sugar and cream. No sugar and cream? Here are two worthy substitutes which our folks think flatters the flavor of the fruit. The first is made by beating sufficient milk into cream cheese to make a sauce thin enough to pour; for the second, beat creamed cottage cheese flavored with orange juice with a rotary or electric beater until smooth, adding enough top milk to make it a 'pour' sauce.

Grown ups get as excited as children over strawberry ice cream. If it's homemade you have all the glory. We're including two good frozen desserts in the column.

Now when it comes to strawberry shortcake, don't be hidebound by tradition! We admit that there is probably nothing better than the old fashioned version—warm, light as a feather biscuits, split and heaped with crushed, sweetened strawberries—but a slice of delicious butter cake makes a pleasant change. And instead of the usual cream, serve with whipped cream cheese.

In your enthusiasm for strawberry shortcake, don't neglect strawberry pie. Our favorite is made this way: select the choicest berries from one quart box and cover the bottom of a baked pie shell. Crush remaining strawberries and heat to scalding point; strain through cheesecloth; add water to make two cups liquid. Blend two thirds cup sugar with one quarter cup cornstarch; add liquid and cook in double boiler until thickened; add one tablespoon lemon juice one teaspoon butter and a few drops of red coloring; cool, then pour over berries in pie shell. Serve with a little whipped cream or whipped cheese.

If you want to make a similar pie with gelatin, use the above procedure except soaking a tablespoon of gelatin in one quarter cup cold water and dissolve it in the hot juice, omit the cornstarch and chill until syrupy then pour over berries. Let stand for one half hour in a cool place.

STRAWBERRY MOUSSE

1 box strawberries, 3/4 cup sugar, 1 tbsp. lemon juice, 1 cup cream.

Clean and crush berries with sugar, add lemon juice and fold in whipped cream. Pour into freezing tray and freeze until firm. Stir at end of first hour (the control should be set at the coldest point one half hour before mixture is put in).

STRAWBERRY MALLOW

Crush two boxes of berries, add six tbsps. sugar and a dash of salt; heat until sugar is dissolved, add 40 cut marshmallows and stir until they are melted. Pour this mixture into electric refrigerator freezing tray and let stand in freezing compartment overnight. In the morning, whip 2 cups cream, add to strawberry mixture and beat well. Pour back into freezing tray, set control at coldest point and freeze until firm. Stir once at end of first hour.

The Question Box:

Mrs. M. A. says: Mayonnaise thinned with strawberry juice goes well with any fruit salad; or you may cut up pieces and fold into boiled dressing.

Mrs. D. B. says: We make delicious

SPOTLIGHT



Singing of romance is one of the Latin American specialties of Alys Robi, French-Canadian radio star, who is currently featured in the variety program, "In the Spotlight." She gets down to business and sings "Amor, Amor, Amor," in this week's broadcast, to be heard Sunday, June 18th, at 7.30 E.D.T. over CBC's Trans-Canada Network.

Strawberry Sun Preserves each year by boiling one quart berries, one quart sugar and two tablespoons lemon juice together eight minutes. Then pour on platters, cover with glass and put out in sun for three successive days.

Garden Plots Held Prehistoric Clues

British Victory Diggers May Disclose Secrets of Ordinary Life Long Ago

LONDON (CP)—The wartime Smiths and Joneses who are feverishly digging for victory in their allotments or cabbage patches are to be enlisted after the war by the Council of British Archaeology to carry out plans for a nation-wide survey. These amateur archaeologists will act as observers and may be lucky enough to find one of the missing links in the details of Britain's history. There is no sex or age bar to volunteers for this work. It may be a clerk of works in a new construction scheme, a workman digging a trench for drainage, a schoolboy living near the Surrey chalk downs or a gravel pit, a householder levelling off his garden or trenching for sweet-peas. Or it may be someone who wants an absorbing way of spending a Saturday afternoon.

In this way, the ordinary people of Britain, men, women and children, will help unearth the secrets of the ordinary people who lived hundreds of years ago.

Local authorities are telling observers some of the things they can look for wherever the earth is disturbed:

Any foundations or floors—they may be only beaten earth, stained black with charcoal or with elaborate mosaics; holes in the earth which suggest that once posts stood there—they may be links with prehistoric history; pottery of all sorts, broken or whole. Medieval pottery is usually green-glazed and prehistoric pottery rough and ill-baked.

MAKES FOR UNITY

When D. Leo Dolan, director of the Canadian Travel Bureau, Ottawa addressed the Rotary Club here, he touched on a subject that has been evident for some time, when he urged Canadians to travel more extensively throughout this Canada of ours as soon as war conditions permitted. There is a need for greater co-mingling of Canadians, he said, in emphasizing the desire for an even greater unity among Canadians.—Gananaque (Ont.) Reporter.

POWER OF THE FUTURE

With minor changes, your car will run on alcohol—when it's available. This is news to a nation with less than an estimated 20-year reserve of known petroleum resources. America, with 27,000,000 passenger automobiles alone, is planning to build a 1,250-mile pipe line to draw oil from the Middle East and is working on ways of getting gasoline from coal and shale.

The first comprehensive tests of alcohol as an automotive fuel have produced an official government report which begins flatly: "Alcohol is a motor fuel." Whereas oil deposits are not inexhaustible, a new crop of alcohol can be produced every growing season.

But don't expect alcohol to supplant gasoline as a motor fuel soon.

"The simplest engine fuel to-day is gasoline," says Alex. Taub, Chief of the American Engineering Division of the Foreign Economic Administration, which was looking for a way to make motor fuel from big Latin-American crops.

Alcohol, too, is still on the list of critical war materials. It goes into explosives, synthetic rubber and many other war items. Much research remains to be done.

The tests were made at the Bureau of Standards with motor-car engines of three different popular makes. It had been commonly assumed that alcohol made motors wear out sooner. It did, but it had been mixed with gasoline and a "binder" to fix the mixture. In the tests, alcohol not mixed with gasoline caused less engine wear than did gasoline.

The results as shown in Mr. Taub's report give ethyl alcohol (the common industrial kind) the following points over gas: 1. Less bore wear on the engine. 2. Less evaporation. 3. No adverse effect on standard fuel pumps. With ether or acetone added, better starting qualities. 5. "Softer", slower burning, allowing a higher compression and more power.

On the other hand, it was found: 1. Alcohol takes three and a half times as much heat to vaporize as does gasoline. This is overcome by adding ether or acetone—both can be made in association with alcohol—to enable faster starting. This may mean, says Mr. Taub, that simpler heating systems may be used. 2. At first, distribution of alcohol vapor from the carburetor to the cylinders through the manifold was a problem. But it has been for gasoline vapor, too, because in a simple manifold, vapor reached the cylinders unevenly and resulted in uneven, waste power until alterations were made through the years. But there is a pattern to this unevenness, and that of alcohol is the reverse of gasoline. Mr. Taub says a reversion to the manifold system of 15 years ago is indicated. If your car were converted to alcohol, the manifold probably would have to be changed.

Ethyl alcohol can be made from anything that ferments—grains, yams, potatoes, sawdust, woodpulp waste—even garbage. The question is how to make it cheaply enough.

PRICE CONTROL RIDES THE RAILS

It's a handy thing to remember when travelling that there are just certain prices the train vendor is permitted to charge for his wares. These prices have been set by the Wartime Prices and Trade Board.

Here's a partial list of the more popular items. It would be a good idea to clip these prices for that next train trip. Sandwiches, 15 cents each; gum, 6 cents a package; chocolate bars and candy bars, 9 cents each, 2 for 17 cents or 3 for 25 cents; peanuts, 5 and 10 cent packages; epa-drinks, 10 cents a bottle; tea and coffee, 10 cents; hot dogs, 10 cents; milk, plain or chocolate, 10 cents a sealed container; ice cream cones, 5 cents each, apples 5 and oranges 10 cents each. These prices have been set for the purpose of safeguarding living costs and keeping them down to a reasonable wartime level.

POETRY IS POPULAR IN GREAT BRITAIN

LONDON (CP)—Britons are buying five times as much poetry as before the war. Publishers say they can fill only a third of the demand, much of which comes from men and women in the service.

More than 20,000 copies of the poems of Rupert Brooke have been sold during the last year. After Brooke, the leaders are Tennyson, Shelley, Keats, Browning and the moderns.

COIN PENNIES AGAIN

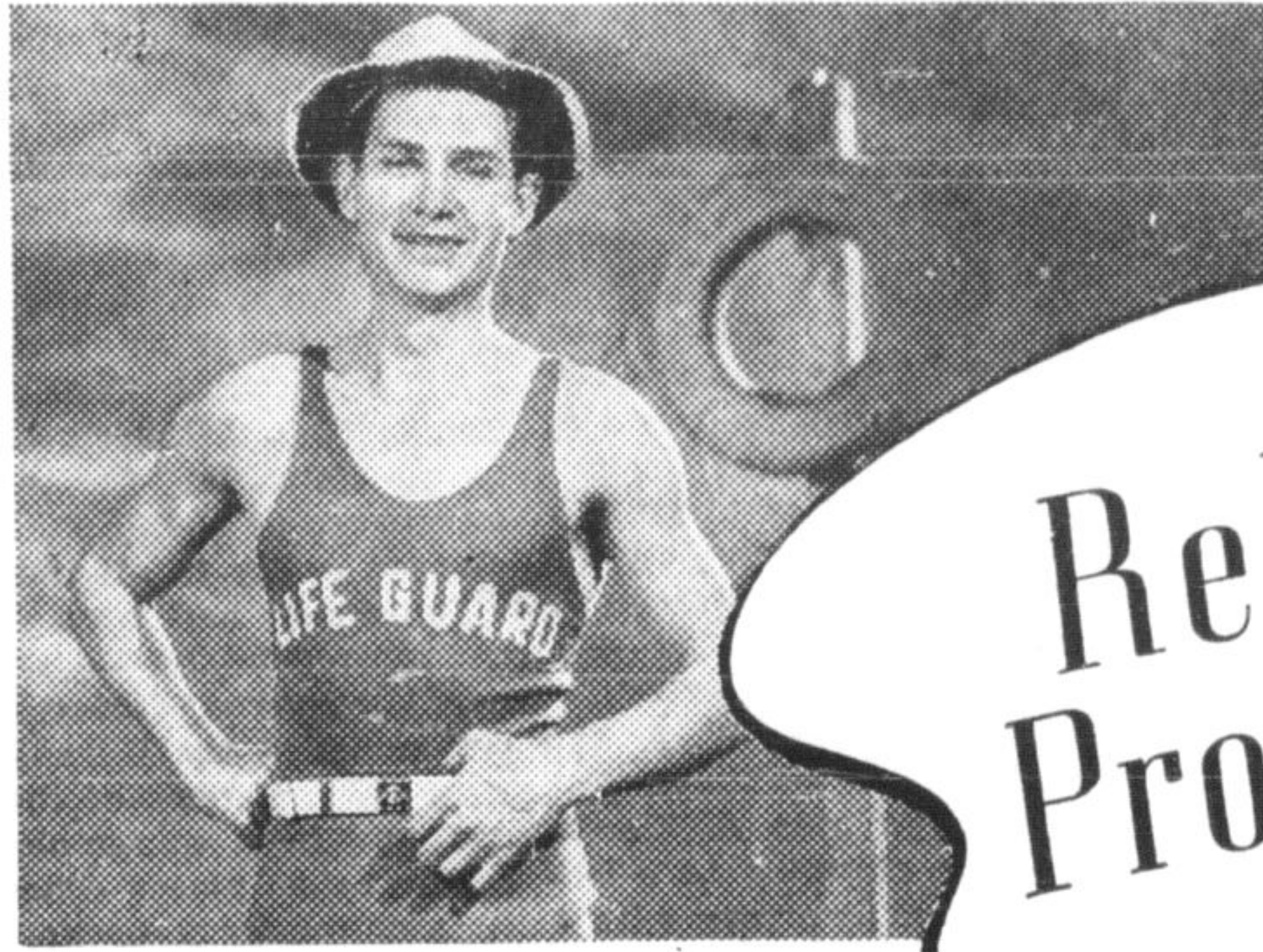
LONDON (CP)—The Royal Mint has been authorized to coin pennies again, if such a step is considered necessary later this year. No pennies have been struck for home circulation since June, 1940, when the issue was stopped to save copper for munitions.

FIFTY YEARS A BISHOP

MELBOURNE, Australia (CP)—The 50th anniversary of the consecration in St. Paul's Cathedral here of Rt. Rev. A. V. Green as bishop of the diocese of Grafton and Armidale, which covers an area of 70,000 square miles, was recently celebrated. Such anniversary was without precedent in Australia.

HAYWARD TRANSPORT

Daily Direct Service
TORONTO — MILTON — HAMILTON
Local and Long Distance Cartage and Moving
P. C. V. Classes A-C-E-H
TORONTO—EL 7800 MILTON 318 HAMILTON 7-3355



Reliable Protection

Brantford Roofing has provided thousands of Canadian homes with reliable protection against the elements, during the past 40 years. Skilled Brantford craftsmen, using the finest materials, combine beauty and permanence with special weather-proof and fire-resistant qualities to make Brantford Roofs an outstanding value; long-lived, easy to apply and reasonably priced.

Brantford Roofing offers you a choice of colours which are as soft, warm and distinctive as Nature's own. They blend perfectly with their surroundings and give your home a new, heart-warming beauty.

Brantford Asphalt Slates are the aristocrats of roofing. They have exceptional dignity and charm; require no upkeep; and help to reduce the cost of fire insurance.

Ask your local dealer for information and prices on Brantford Asphalt Slates—Insulated Siding—and Roll Roofings.

Brantford Roofs

Brantford Roofing Company Limited, Brantford, Ontario

BR-4-44

For sale by

Milton Lumber & Coal Co.



HYDRO Lightens The Way!

Electricity is essential to commerce!

Imagine, if you can, a towering skyscraper deprived completely of electricity. It would be nothing but a bleak, dark block of stone, steel and concrete... lifeless, unserviceable.

It is Hydro that puts life into skyscrapers, warehouses and factories, or any other building. For electricity transforms darkness into light... moves elevators swiftly and silently... performs the hundred tasks that bestow upon a building the throbbing pulse of life.

Hidden in the walls of tall buildings are hundreds of miles of wiring... a veritable network, travelling from a master switchboard to

wherever light and power are needed. Busy telephones... chattering teletype equipment... business machines, and other mechanical, time-saving devices that serve the many needs of commerce... are powered by electricity.

In Ontario... in business and home... in industry and on the farm... Hydro lightens the way. It powers the machines that produce the goods we need... it brings us entertainment... it makes our work-day easier, our life more comfortable.

Plan for better living and more leisure after Victory, by taking full advantage of the benefits that can be yours through the use of electricity.



THE HYDRO-ELECTRIC POWER COMMISSION OF ONTARIO

BRIGHTEN THE MEALS WITH BISCUITS



MAGIC'S ORANGE MARMALADE BISCUITS

2 cups sifted flour 1 egg
1/2 tspn. salt 1/4 cup milk
4 tbsps. shortening 1/2 cup orange marmalade
4 tpsns. Magic Baking Powder

Sift dry ingredients together. Cut in shortening until mixed. Beat egg slightly in measuring cup; add milk and marmalade to make 3/4 cup and add to first mixture. Roll out about 1/2-inch thick; cut with floured biscuit cutter. Top each with a little marmalade; bake in hot oven (425°F.) about 15 minutes. Makes 16.



MAGIC FOR SATISFYING FLAVOR!
MADE IN CANADA