

Of Interest to Women



THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist

'Hello Homemakers! Skip Thanksgiving? Surely not now, when it takes on new significance as a symbol of all we are fighting to preserve. Make it a festive occasion; but celebrate it, too, as a patriotic rite preserving the ideals of freedom and democracy. Invite a boy or girl in uniform so they may carry away cherished memories of a happy Thanksgiving at your home.

ROAST TURKEY

Use uncovered roast pan. Add no water. Put butter wrapping paper over the breast of the fowl. Use a preheated electric oven at 300 deg. Allow 30 minutes per pound for 8 to 10 pound turkey. Allow 20 minutes per pound for a 10 to 16 pound one; 18 minutes per pound for a 15 to 18 pound one.

SPECIAL FOWL STUFFING

4 cups diced celery, 2 cups of water, ½ cup diced onion, ½ cup butter, ¼ cup baking fat, 4 qts. soft bread crumbs, 6 tsp. sage leaves, 1 tsp. salt, 1 tsp. pepper, ½ cup chopped peanuts. Simmer celery in water until tender. Cook onion in fat. Mix ingredients together, along with celery liquid.

GOLDEN PUMPKIN PIE

1 (9") unbaked pie shell, 1½ cups cooked pumpkin, ½ cup of granulated sugar, 2 tsp. flour, 1 tsp. cinnamon, ¼ tsp. nutmeg, ¼ tsp. ginger, ½ tsp. salt, ¼ cup corn syrup, 1½ cups milk, 2 eggs beaten.

Heat strained pumpkin in a saucepan over medium fire for 10 minutes, stirring frequently. Meanwhile combine sugar, flour, spices and salt. Stir in heated pumpkin and remaining ingredients; then beat with egg beater until smooth. Pour into pie shell, and bake in electric oven of 425 deg. for 40 minutes or until a knife inserted comes out clean.

Note 1: Three pounds raw pumpkin yields about three cups cooked mashed pumpkin.

Note 2: You may substitute 1½ tsp. mixed cake spice for cinnamon, nutmeg and ginger in this recipe. Or 1¼ tsp. allspice may be substituted for cinnamon and nutmeg.

VARIATIONS:

Orange Pumpkin Pie

Substitute ½ cup orange juice for ½ cup of the milk in the Golden Pumpkin Pie. Add 1 tsp. grated orange rind.

Applesauce Pumpkin Pie

Make Golden Pumpkin Pie. Just before serving spread with ½ cup warm applesauce.

Squash Pie

Make Golden Pumpkin Pie substituting cooked squash for pumpkin.

POTATO PUFF

3 cup mashed potatoes, 2 tsp. butter, ¼ tsp. salt, few grains of cayenne, 1 tsp. parsley, 1 tsp of onion, chopped, 3 eggs.

Mix potatoes with butter, parsley, salt, cayenne, and onion. Add beaten egg yolks. Fold in stiffly beaten egg whites. Pour into greased baking dish and heat in electric oven at 350 deg. for 20 minutes.

EGG PLANT

Paré egg plant, cut in thin slices, sprinkle with salt and let stand under a weight for 1½ hours to extract juice. Drain off liquid and let sprinkle with flour, dip in beaten egg, diluted with 2 tbsps. water and season with ½ tsp. salt and ¼ tsp. pepper. Cover with fine bread crumbs and fry in baking fat, browning on both sides.

TIP TOP GINGER CAKE

¾ cup butter or shortening, ½ cup molasses, ¼ tsp. salt, ½ cup white sugar, 2 eggs, 1½ cups of pastry flour, 1 tsp. ginger, ½ cup cold water, 1 tsp. soda, 1 tsp. of cinnamon.

Cream butter or shortening, and sugar; add beaten eggs. Combine soda and molasses and add to egg mixture. Sift flour with ginger, cinnamon and salt, and add alternately, with water to egg mixture. Place a layer of peaches in a greased baking dish and sprinkle 2 tsp. brown sugar over them. Pour batter on top. Bake in electric oven at 350 deg. for 35 min-

utes. Serve upside-down with cream.

THE QUESTION BOX

Mrs. J. N. C. asks: Why does some kinds of pumpkin filling look very pale and others rich brown?

Answer: Pie pumpkins and spices make the golden brown color. Field pumpkin and eggs make the light yellow colored fillings.

Mrs. B. T. asks: Recipe for Pickled Red Cabbage?

Answer: 1 firm red cabbage, salt, 4 cups vinegar, 1 tsp. whole black pepper, ½ tsp. allspice.

Wash cabbage; remove outer leaves cut into quarters and remove heart, then shred finely. Place in dish, sprinkle with salt and let stand overnight; then drain through colander and place in crock. Boil vinegar with pepper and allspice, tied in cheesecloth bag, for 5 minutes. Pour over cabbage. Seal in sterilized jars.

Mrs. C. D. asks: Is it necessary to peel pears and crabapples before making pickled fruit?

Answer: No, stems may even be left on. Careful preparation of thorough washing is necessary.

RINGS FOR WEDDING GUESTS

The bride wasn't the only person to get a new ring at some of the early marriage feasts. Guests were decorated, too. In Queen Elizabeth's time "a sober philosopher did give away in gold wire rings, at the marriage of his daughter, to the value of four thousand pounds." These were remembrance rings of three strands of twisted wire, one strand for the bride, one for the bridegroom and one for the guest. At the marriage of Queen Victoria and Prince Albert, six dozen rings were given out, each engraved with a profile of the queen. To-day we get a little box of wedding cake, thankful for crumbs.

GASOLINE SABOTAGE

Any person obtaining gasoline illegally is cutting in on the supply for the armed forces, a Toronto Magistrate said last week when fining a motorist \$300 for having a gasoline ration book not bearing the license number of his car. "If every person was as dishonest as you, we would not have any gasoline for the boys overseas, he told the prisoner who had been previously been convicted for gasoline rationing offences.

Prize Winners at Milton Fair in Various Classes

(Continued from Page Two)

Squash, Golden Hubbard, J. A. Beatty, R. Tuck.

Turnip, table, yellow, W. M. Cross, Geo. Readhead.

Vegetable Marrow, Mrs. H. A. Walker, J. A. Beatty.

Carrots, field, Wm. Cross.

Pumpkin, largest, J. C. Cunningham, T. J. Brownridge.

Turnips, shipping, W. J. Alexander.

Turnips, feed, T. J. Brownridge, W. J. Alexander.

Potatoes, Irish, Early Warba, Wm. Cross.

Potatoes, Dooley type, T. J. Brownridge, Wm. Cross, W. J. Alexander.

Mangolds, yellow, Geo. A. Bell, T. J. Brownridge, W. J. Alexander.

Mangolds, sugar, Geo. A. Bell, T. J. Brownridge.

Mangolds, long red, Geo. A. Bell, J. C. Cunningham, T. J. Brownridge.

DOMESTIC

Loaf home made bread, white, Mrs. H. A. Walker.

Fruit Loaf, Mrs. H. A. Walker.

Plain Buns, Mrs. H. A. Walker.

Tea Biscuits, Mrs. L. Walker, Mrs. W. Shields.

Cheese Tea Biscuits, Miss Betty Jenkinson.

Bran Muffins, Mrs. W. Shields.

Angel Cake, uniced, Mrs. W. A. Corman, Mrs. Allen Armstrong.

Apple Cake, Mrs. Allen Armstrong, Mrs. H. A. Walker.

Cake, best economy idea, recipe attached, Miss Betty Jenkinson, Mrs. H. A. Walker.

Cherry Pie, Mrs. J. H. Wilmott, Mrs. Allen Armstrong.

Butter Tarts, sugar substitute, Mrs. Allen Armstrong, Mrs. L. Walker.

Jam Tarts, Mrs. L. Walker.

Apple Pie, Mrs. W. A. Corman, Mrs. H. A. Walker.

Raisin Pie, Mrs. Allen Armstrong.

Pumpkin Pie, Mrs. W. A. Corman, Mrs. Wm. Shields.

Lemon Pie, Miss Betty Jenkinson, Mrs. Allen Armstrong.

Cheese Straws, Mrs. H. A. Walker, Mrs. L. Walker.

Potato supper dish, recipe attached, Mrs. L. Walker, Mrs. H. A. Walker.

Cheese supper dish, Mrs. H. A. Walker, Miss Betty Jenkinson.

Confectionery recipe attached, Miss Betty Jenkinson.

Five ways of using apples, Miss Betty Jenkinson, Mrs. Allen Armstrong.

White Eggs, Mrs. Allen Armstrong, W. J. Alexander.

Canned Strawberries, Mrs. H. A. Walker, W. A. Corman.

Canned Raspberries, Mrs. Thos. McRae, Mrs. W. A. Corman.

Canned Peaches, Mrs. Thos. McRae, Mrs. W. A. Corman.

Canned Cherries (Montmorency), Mrs. Thos. McRae, Mrs. W. A. Corman.

Canned Pears (whole) Mrs. Thos. McRae, Mrs. H. A. Walker.

Canned Plums, blue, Mrs. Geo. Readhead, Mrs. Thos. McRae.

Peach Jam, Mrs. H. A. Walker, Strawberry Jam, Mrs. W. A. Corman, Mrs. Thos. McRae.

Raspberry Jam, Mrs. W. A. Corman, Mrs. H. A. Walker.

Apple, juice, recipe attached, Mrs. Thos. McRae.

Red Currant Jelly, Mrs. W. A. Corman, Mrs. Thos. McRae.

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Apple Jelly, Mrs. W. A. Corman.

Grape Jelly, Mrs. Thos. McRae.

Crabapple Jelly, Mrs. Thos. McRae.

Rhubarb Marmalade, Mrs. W. A. Corman.

Canned Tomatoes, whole, Mrs. W. A. Corman, Marjorie McCreedy.

Tomato Juice, Mrs. W. A. Corman, Mrs. Wm. Shields.

Canned Corn, off cob, Mrs. L. Walker, Mrs. Thos. McRae.

Pickled Onions, Mrs. W. A. Corman, Mrs. Thos. McRae.

Mixed Pickles, sweet, Mrs. Thos. McRae, Mrs. W. A. Corman.

Mixed Pickles sour, Mrs. Thos. McRae.

Mustard Pickles, Mrs. Thos. McRae.

Green Sauce for cold meat, Mrs. W. A. Corman, Mrs. L. Walker.

Red Sauce for cold meat, Mrs. W. Shields, Mrs. W. A. Corman.

Tomato Catsup, Mrs. H. A. Walker, Mrs. W. Shields.

Ripe Tomato Chili Sauce, Mrs. W. A. Corman.

Salad Dressing, Mrs. L. Walker, Mrs. Thos. McRae.

Unfermented grape juice, Mrs. T. McRae, Mrs. Geo. Readhead.

ty Jenkinson, Mrs. Allen Armstrong, Mrs. H. A. Walker.

Brown Eggs, Mrs. L. Walker, Mrs. J. Alexander.

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Ripe Tomato Chili Sauce, Mrs. W. A. Corman.

Salad Dressing, Mrs. L. Walker, Mrs. Thos. McRae.

Unfermented grape juice, Mrs. T. McRae, Mrs. Geo. Readhead.

LADIES WORK

Living Room Accessories

Table Scarf (Modern) Mrs. Thos. McRae, Mrs. Corman.

Cushion, A. O. V., Mrs. Thos. McRae, Mrs. L. Walker.

Silhouette (Cross Stich) Mrs. L. Walker.

Needle point, not made up, Mrs. Corman, Mrs. H. A. Walker.

Chesterfield Set, crochet, Mrs. H. Adair.

DINING ROOM ACCESSORIES

Breakfast set, Mrs. McRae.

Luncheon Set, Mrs. McRae, Miss Betty Jenkinson.

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CARROLL

BUY BY THE CASE

Aylmer, Libby's or Bright's

TOMATO JUICE

3 20-oz. Tins 25c

CASE OF 24 TINS \$1.98



SARDINES

BRUNSWICK — Tin 8c

COFFEE

OUR ROMAR 1b. 35c

Jewel or Domestic

SHORTENING 1b. 19c

Marion Pastry

FLOUR 24-lb. bag 84c

PREM For Sandwiches — 12-oz. tin 32c

MOLASSES 6-oz. jar 12c

PUMPKIN No. 2½ tin 12c

MIX 2 pkgs. 25c

Our Golden Tip

TEA ½-lb. pkg. 44c

Our Dandee

TEA ½-lb. pkg. 32c

Heinz Tomato

SOUP tin 9c

Quick or Regular Rolled

OATS lb. 5c

Fry's

COCOA tin 19c, 31c

Aylmer

GRAPEFRUIT jar 33c

SPECIAL — Lynn Valley

PEAS 2 20-oz. Tins 21c

Newport

FLUFFS pkg. 25c, 39c

OVALTINE jar 58c, 98c

MUFFETS 2 pkgs. 17c

MEAL pkg. 29c

FLAKES pkg. 10c, 15c

COFFEE lb. 43c

Hawes' Floor

WAX tin 45c, 83c

AMMONIA pkg. 5c

CLEANSER tin 10c

COAT tin 59c, jar 98c

PALMOLIVE 2 cakes 11c

POLISH tin 10c

We reserve the right to limit quantities of all merchandise.

NO. 1 MCINTOSH APPLES

3 lbs. for 19c

6 qt. basket 53c

WAXED TURNIPS

Per lb

3c

NO. 1 ONTARIO COOKING ONIONS

Per lb 4c

10 lb bag 39c

Fruit and vegetable prices subject to market fluctuations.

Coupons to use October 5th

SUGAR F1 to 10 — 14 to 43 PRESERVES — 1 to 30 BUTTER — 78 to 79

DELICIOUS WITHOUT BUTTER

MAGIC'S CINNAMON ROLL-UPS

2 cups sifted flour
4 tbsps. Magic Baking Powder
½ tsp. salt
4 tbsps. shortening
¾ cup milk (about)
Brown sugar
Cinnamon
½ cup raisins

Mix, sift first three ingredients. Cut in shortening, until mixed. Add milk to make smooth dough. Knead ½ minute on lightly floured board; roll dough into ¼-inch thick oblong. Sprinkle with brown sugar, cinnamon, raisins. Roll lengthwise; cut into 1-inch slices. Bake cut side down in greased muffin pans or pie pan in hot oven (450° F.) 15 minutes. Makes 10.

MADE IN CANADA

MAGIC BAKING POWDER

INSURES BAKING SUCCESS

CONTAINS NO ALUM

PROTECT THE VALUE OF YOUR SAVINGS

BANK ACCOUNTS

VICTORY BONDS

WAR SAVINGS CERTIFICATES

LIFE INSURANCE

Into One Pocket — Sure!

but OUT of the other

Each of us is both consumer and producer.

As a producer each of us would like to get MORE money for our goods or services.

As a consumer each of us wants the costs of living kept down.

But we can't have it both ways.

As long as goods are scarce and money plentiful, prices have to be controlled or they'd jump sky high.

If prices are to be kept down, then costs of production including salaries, wages and raw materials must also be controlled.

One Person Can Start It!

When any one of us —

- offers to pay more than legal prices;
- asks higher returns for his services;
- asks higher prices for his goods.

He helps start a chain that forces every one else to do the same and nobody is better off.

THIS IS ONE OF A SERIES ISSUED BY THE GOVERNMENT OF CANADA TO EMPHASIZE THE IMPORTANCE OF PREVENTING FURTHER RISE IN THE COST OF LIVING NOW, AND DEFLATION LATER.

You'll enjoy our Orange Pekoe Blend

"SALADA" TEA