

# Of Interest to Women



## THE MIXING BOWL

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Hello, Homemakers! Who can resist the thought of Christmas! Wartime or not, we just can't shut Christmas out. The heart-warming good will, the gay decorations, the traditional food, these are the cherished things we are striving to preserve in a world of chaos. Let us, in our kitchens, keep the light of Christmas burning. Let us bake a holiday cake, even if some of the ingredients are difficult to find, or substitutes must be used.

Usually, we talked about Christmas cakes several weeks earlier than this, the supplies this year were so uncertain that we decided that you would be serving more cookies and small cakes during this festive season. However, stores have been displaying fresh supplies of several fruit cake ingredients this week and there have been numerous requests for recipes that we published two years ago.

Here are the recipes we gave you in 1942, about which we received many favorable comments:

### Dundee Cake

$\frac{3}{4}$  cup butter,  $\frac{2}{3}$  cup sugar, 4 eggs,  $\frac{1}{2}$  cup nuts (chopped),  $\frac{1}{2}$  cup peel (cut fine),  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  tsp. salt, 1 tsp. baking powder, 1 cup seedless raisins,  $1\frac{1}{2}$  cups currants, 2 tbs. orange juice.

Topping:  $\frac{1}{2}$  cup citron peel, cut in thin slices, and  $\frac{1}{2}$  cup candied cherries, cut in pieces.

Beat in eggs thoroughly. Stir in nuts. Sift flour with baking powder and salt, mix with fruit, and add to first mixture. Add orange and lemon peel mixed with orange juice. Mix thoroughly and put in two or three small pans lined with wax paper and greased. Cover top with candied cherries or citron. Bake in electric oven 275 deg. for  $1\frac{1}{2}$  hours.

Cover with paper for the last 20 minutes of baking.

### New Gumdrops Cake

$1\frac{1}{2}$  cup raisins,  $\frac{1}{4}$  cup of water,  $\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup sugar, 1 egg,  $\frac{1}{2}$  cup thick applesauce,  $1\frac{1}{2}$  cups sifted flour,  $\frac{1}{2}$  tsp. nutmeg,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. salt, 1 cup gumdrops (sliced, any kind but licorice),  $\frac{1}{4}$  cup nuts.

Simmer raisins in water about three minutes. Cool. Cream shortening and sugar thoroughly and beat in the egg. Dissolve baking soda in 2 tsp. hot water and add to applesauce; then fold into the creamed mixture. Sift flour, salt and spices together. Mix part of flour with gumdrops, raisins and nuts; then add to batter and fold in flour. Line all of pan with two thicknesses of greased paper and pour batter in. Bake in electric oven at 300 deg. for  $1\frac{1}{4}$  hours.

### Victory Fruit Cake

$\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  cup molasses,  $\frac{3}{4}$  cup milk,  $\frac{1}{2}$  cup corn syrup,  $1\frac{1}{2}$  cups fine wholewheat flour,  $\frac{1}{2}$  cup pastry flour, 4 tps. baking powder,  $\frac{1}{2}$  tsp. salt, 1 tsp. cinnamon,  $\frac{1}{4}$  tsp. each of allspice, cloves, mace and grated nutmeg, 2 cups of seeded raisins (cut in pieces),  $\frac{1}{2}$  cup thinly sliced peel, or glace cherries.

Mix sugar, molasses, milk and corn syrup. Reserve  $\frac{1}{4}$  cup pastry flour. Mix and sift dry ingredients. Combine mixtures, then add fruits dredged with the  $\frac{1}{4}$  cup flour. Turn into buttered and floured loaf and bake 50 to 60 minutes in an electric oven (325 to 350 deg.)

### English Plum Pudding

$\frac{3}{4}$  cup pastry flour,  $\frac{1}{2}$  tsp. baking soda,  $\frac{1}{2}$  tsp. salt, 1 tsp. cinnamon,  $\frac{1}{2}$  tsp. mace,  $\frac{1}{4}$  tsp. each cloves, allspice, ginger,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup minced suet,  $\frac{1}{2}$  cup currants,  $\frac{1}{3}$  cup of sultanas,  $\frac{1}{3}$  cup blanched almonds  $\frac{1}{2}$  tsp. grated lemon rind, 1 tsp. lemon juice,  $\frac{1}{2}$  cup grated carrot,  $\frac{1}{2}$  cup grated raw potato,  $\frac{1}{2}$  cup grated raw apple.

Method: Sift flour, measure and re-sift with soda and spices. Add all other ingredients. Combine thoroughly. Steam in covered, greased pudding pan for 3 hours. Re-steam for serving.

### Carrot Pudding

2 cups grated carrots,  $\frac{1}{2}$  cup chopped suet,  $\frac{1}{4}$  cup sugar,  $\frac{1}{4}$  cup corn syrup, 1 tsp. salt, rind and juice of 1 lemon, 1 cup of crushed Graham cracker crumbs,  $\frac{1}{2}$  cup nuts,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. cloves, 2 tps. baking powder, 1 cup seedless raisins.

Combine all the ingredients. Turn into a well-greased mould. Cover and steam in well-cooker 2 to  $2\frac{1}{2}$  hours.

### TAKE A TIP

Preparations for a fruit cake.  
1. Pick over raisins and currants, rinse in water, lift out and spread to dry before using.  
2. Shake off any large pieces of sugar on peel. Warm the peel slightly on a pan in the electric oven and slice thin. Brown nuts and chop

### READY TO TELL



Claire Wallace, and her surprising information about people and events, provide the touchstone of the new "They Tell Me" program, which returned to the Trans-Canada network of the CBC, Wednesday, October 4, at 1.45 p.m. EDT. The program will be heard thrice weekly, on Mondays, Wednesdays and Fridays.

a little. Steam cherries if they are hard and cut in halves.

3. Sift flour then measure and sift again three times with the spices, baking powder (if used) and salt.

4. Sprinkle fruits and nuts with about one-quarter of the sifted flour mixture.

5. Beat the butter until creamy; add sugar gradually and beat in eggs gradually. If the mixture begins to curdle, add some of the flour and continue beating in the eggs.

6. Add flavoring and any syrup gradually, then fold in the flour mixture and stir in the floured fruits and nuts.

7. Pour the cake batter into tins lined with two thicknesses of greased paper, filling the pans only two thirds full.

8. Bake in an electric oven preheated to only 300 deg. If you have one with two switches for the oven, use the bottom switch only for heating. A small tin of hot water in the one provides moisture while baking.

### HEAVY FINE FOR VIOLATION OF RATION REGULATIONS

Magazine Digest Publishing Co. Ltd. was fined \$10,000 Saturday on five charges of breaches of Wartime Prices and Trade Board regulations regarding their paper quotas.

The company pleaded guilty to the charges of using and purchasing paper in excess of the tonnage allocated by Permit issued by the WPTB administrator of Publishing and Printing. During the first nine months of 1944 the Magazine Digest Co., had used 161 tons more than permitted under the quota allocated to the publication and had exceeded its purchase quota by 278 tons. The company also pleaded guilty to making false statements regarding the paper tonnage used during the period from January to June 1944.

J. J. Robinette, K.C., special prosecutor, stated that every newspaper and magazine would be in a position to increase its circulation were more paper available.

"The serious aspect of this case is that after repeatedly having requests for more paper rejected, the publication took the law in its own hands and purchased more paper than permitted. This is the first case in Canada where there has been any violation by a publisher of the newsprint regulations and I am in the position where I have to ask for a heavy penalty," Mr. Robinette told the court.

### MATCH STICK GAME

Have you ever played this matchstick game for two? It is quite a good way of passing a few odd moments. Take fifteen matches and lay them in a row. The game is that each player shall take one, two or three matches each time in turn, and try to leave the last match for the other player to take up. Who ever does this wins the game. The trick is to take for the first move or two enough matches to leave nine for your enemy to take from. For instance A starts and takes one; B takes two, then A takes three, and so leaves nine for B to take from. The next step you must try to leave five matches for your enemy to take from. If after A has left nine for B, B should take two, then A must take two, thus leaving five. Then if B takes three, A takes one, and so leaves the last match for B. If B should take only two from the five, then A would also take two, and that would leave the last match to B. If B takes only one from the five, then A would take three and that would leave the last one for B. So you see how easy it is to win when you know the trick. Whoever takes first and knows the game can be the winner.

## Farm Prospects Bright For 1945

### Agriculture Officials Optimistic About Vital Feed Situation

OTTAWA (CP)—Dominion and provincial agriculture department representatives met this week with organized farmers at the Dominion-Provincial agriculture conference here with the assurance that continued high farm production probably can be maintained in 1945.

While none may say how the crop season may develop, officials noted that the vital feed situation is good. On feed is based, to a major degree, the production of bacon, beef, cheese and other foodstuffs required by the Allied nations abroad and by the busy Canadian war plant at home.

Feed supplies have been constantly in mind as Dominion government economists and statisticians assemble information on the needs of the armed forces, the civilian population, the Red Cross for parcels for prisoners of war, export commitments to Britain, the United Nations Relief and Rehabilitation Administration and other expected export demands.

Having ascertained the requirements, these officials then suggest how the Canadian production program may be revised to meet the need. The objectives were laid before the conference and the opinions of Dominion and provincial officials dealing with production matters obtained.

The Dominion Bureau of Statistics said that the supply of feed in relation to livestock numbers adequate to maintain a continued high level of production of meats, dairy products and eggs in 1944-45 and the supply of high protein supplements also appear fairly adequate.

During the war feed grain reserves have been built up a much safer level than existed in the pre-war period. The maintenance of these reserves has been made possible by the large volume of wheat which has moved into feed channels in the last two years. The numbers of livestock and poultry on farms, with the exception of hogs, have shown an upward trend this year, with cattle up seven per cent, poultry 18 and sheep eight at the summer census. Hog numbers have shown a decline and this factor will likely mean a reduction in the domestic utilization of wheat and barley for feeding purposes.

In one category of feed, supplies are limited. Yields of hay and alfalfa were below average in Ontario this year while the animals requiring this feed have been above average. A hay price ceiling has been set and the issuance of permits for export to the United States has been discontinued.

## Gone With The Wind Popular In France

### American Civil War Romantic Novel Most Sought Book During Occupation

PARIS (CP)—Passed from hand to hand until the covers were torn and the pages dogeared, sold "under the counter" for three and four times its original price, an American romantic novel of the Civil War was the most sought after book during the German occupation of France.

Worth 65 francs before the war, you were lucky to pick up a copy of "Gone With The Wind" for 500 francs. The story of Scarlett O'Hara became not only a best seller but a symbol of freedom.

Germans were everywhere. Only at home by his cold fireside could a Frenchman be sure of privacy and escape from the Nazis lost in the escapist world of romance, in the story of somebody else's struggle for freedom.

Restrictions on paper; bans by the Germans on "undesirable" authors and the virtual cessation of cheap book publishing turned the book trade into black market. Anything by Sinclair Lewis, Winston Churchill and Emil Ludwig reached peak prices, but anything by a British or American would sell.

During the occupation paper could be bought in the black market for fabulous prices. In order to exist, however, publishers had to print expensive limited and luxury editions as the only way to make any money. The French people, more used to cheap paper bindings than Americans or British, became ardent collectors of rare books.

### SCOUTS WIN NAVY COMMISSIONS

In an address in Montreal, Capt. Paul W. Earl, RCNVR, revealed that of forty Montreal district Sea Scouts to enlist in the Royal Canadian Navy 28 are now commissioned officers. Three have reached the rank of Commander and three others, Lieut. Commander. "One of the first questions we ask an applicant for a commission is whether or not he has been a Boy Scout", Capt. Earl said.

### BUDGET GIFT CAN BE GAY

Christmas shopping can cause heavy eyes and ruin your budget but, if you keep in mind that you have only so much to spend for each gift and examine things within that price range the exchequer won't go haywire, and the shopping time will be cut down considerably.

When making your gift selections, however, taken into consideration the recipients' ages, dispositions and general preferences. An old maiden aunt who doesn't like to cook wouldn't be happy with the latest cookbook in the world. A mousy looking colourless girl would probably be repelled by an exotic, heavy perfume. And Granny would probably like any one of a number of things instead of a compact containing a vivid lipstick.

Here are a few suggestions that might fall within your budget:

A make up kit of saddle leather with dipper, roomy pocket for nightie; sachets that are hand sewn for scenting lingerie and wardrobe; perfume in a gistic bottle; nail kit with polish in plaid fabric case and handy tab fastening.

LONDON—During the five years of the war, London's Trunk Exchange telephone operators have handled 150,000,000 calls, remaining on duty during all types of enemy raids.

## Please help your Bus Driver Speed up the Service



Your bus drivers are doing a fine job endeavouring to cope with difficult war-time travel. If you have any annoyances, please do not blame the driver, for he has no control over conditions and only carries out his orders.

You can co-operate and do much to speed up service. Have your tickets ready when boarding and leaving bus. Get correct information in advance. Do not travel unless absolutely necessary, and even then avoid peak hours and week-ends. Leave children at home. Do everything you can to make room and speed up service.



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You expect your home newspaper to give you all the news---

You expect your newspaper to take the lead in advocating community betterment---

You expect your newspaper to boost for good roads, good schools, and support community celebrations and associations---

You expect your newspaper to support community drives for charity, etc.---

You expect your newspaper to help bring people to Milton --- to interest them in this town ---

Your newspaper does these things and helps you. The next time a printing salesman calls on you tell him you're going to buy your printing at the local newspaper office.

We offer you the same or better Quality at as low or lower prices and guarantee better and quicker service than you can get from out-of-town printing houses.

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