

Of Interest to Women



Hello Homemakers! Did you ever notice how your appetite changes with the weather? At this time of year we begin to look forward eagerly to the produce of our Victory Garden. Meanwhile there is an abundance of inexpensive seasonal foods such as parsnips, cress and rhubarb, which can be used to add zest to our table. Parsnips may be scrubbed and boiled in their skins; they may be peeled and boiled, served mashed, diced, cubed in cream sauce or butter sauce; they are good baked in bacon fat; and a small amount of raw parsnip grated into the salad bowl is a splendid variation.

As for watercress, its color flavor and perkiness is a delight for salads, garnishes and sandwiches.

Our requests this week have been for rhubarb recipes, so without more ado, we list a few.

BAKED RHUBARB

4 cups cut rhubarb, 1/2 cup sugar or 1/4 cup sugar and 1/4 cup honey.

Wash rhubarb and cut into inch lengths. Place in casserole, add the sugar and cover. Bake in preheated oven for 20 minutes at 350 degrees.

RHUBARB SHORTCAKE

2 cups flour, 1/2 tsp. soda, 1 cup

thick sour milk, 1 tsp. salt, 2 tbsps. shortening.

Cut shortening into measured flour soda and salt. Add liquid gradually while mixing with a fork to a soft dough. Owing to the difference in sour milk, it is not always possible to determine the exact amount of liquid. Turn dough on lightly floured board and pat out. Cut into circles and bake in oven at 450 degrees for 10 minutes. Split and serve with thick rhubarb sauce between and on top.

SAUCE: Cook 6 cups of cut, washed rhubarb in saucepan placed on element turned to Low for 5 minutes, then to High. Add about 3/4 cup of sugar and cook only a few minutes stirring frequently.

RHUBARB TARTS

2 cups thick rhubarb sauce, 2 eggs separated, 1 tsp. grated orange rinds, 1/4 cup fine sugar.

Combine the rhubarb sauce, egg yolks and orange peel. Cook in top of double boiler, stirring constantly, until thickened. Pour into tart shells. Beat the egg white till stiff and add sugar gradually, beating until mixture stands in peaks. Place a spoonful in each tart and bake in oven (350 degrees) about 12 to 15 minutes

or until delicately browned. Makes 8 tarts of fairly large size.

TO CAN RHUBARB

Wash and trim slender stalks. Do not remove skin. Cut into 3/4 inch pieces. Use 1 cup of sugar to each quart jar (or 1/2 cup to a pint). Put a thin layer of sugar in the bottom of the jar, then alternate layers of rhubarb and sugar with a layer of sugar on top. Pack very tightly, using a wooden spoon or masher. Partially seal and process in boiler by gently boiling 25 minutes.

TO CAN RHUBARB SAUCE

Add enough water to rhubarb to prevent burning. Cook until soft. Add 3/4 cup of sugar to 1 quart of rhubarb. Fill sterilized jars. Seal tightly.

TAKE A TIP

1. To prevent rhubarb pies from boiling over, use strips of wet cheesecloth or butter-wrapping cut in 2-inch width. Press the one edge to rim of pie and let the other edge fall over fluted pie crust. Overlap ends well.

2. Other variations for rhubarb desserts: Upside-down Cake, Rhubarb Betty, Rhubarb Steamed Fudding, Deep Rhubarb Pie, and Rhubarb Sponge.

THE SUGGESTION BOX

Mrs. C. M. says: To protect seed potatoes against blight soak them for one hour before planting in a solution of one gallon of water and 2 tps. of Copper H.

Miss G. B. says: Before putting your badminton racket away cover strings with vaseline.

Mrs. K. O. says: Never cool boiled meat in the broth. Remove as soon as it is cooked; and store meat broth separately.

Mrs. C. A. says: Any burned food stuck to enamelware should be soaked off the utensil, but never scraped. Javel water helps a lot.

A. A. says: Watercress leaves are very tender. If stored with other vegetables they crush and break. Watercress should be washed and stored in a closed sealer in the refrigerator.

TEARS OF JOY

SYDNEY, Aust., (CP) — So fierce is the struggle to get a house in this city that women wept for joy when they heard that they had won the right to live in the new government-built homes at Granville, an industrial suburb of Sydney.

Many of them had been living for years with their husbands and children in one or two tenement rooms. But, dingy and overcrowded though those dwellings were; people were applying to live in some of them almost as soon as it became known that the occupants had been successful in the ballot for the Granville homes.

The ballot for the 76 Granville homes was restricted to 445 applicants after an investigation by State Housing Commission officers to determine the most needy cases.

MONTREAL WINDOW SNIPER

MONTREAL (CP) — A Montreal sniper has a yen for breaking the windows of passing vehicles police report. A number of persons have been questioned in connection with the firing a rifle bullet through the windshield of an army truck. Two train windows also have been broken by gunfire.

TOWN OF MILTON SALE OF LANDS FOR ARREARS OF TAXES

Town of Milton, County of Halton, To Wit:

Notice is hereby given that the list of lands for sale for arrears of taxes in the Town of Milton, in the year 1945, has been prepared and copies thereof may be had at the office of the Town Treasurer, that such list has been published in the Ontario Gazette on the 3rd day of March, 1945, and unless the arrears of taxes and costs as shown on such list are paid on or before 10 o'clock (Daylight Saving or Standard Time as may then be in force) in the forenoon on Tuesday, June 5th, 1945, the Treasurer of the Town of Milton will proceed to sell by public auction the said lands or such portion thereof as may be necessary, at the hour of 10 o'clock (Daylight Saving or Standard Time as may then be in force) in the forenoon of the said 5th day of June, 1945, at the Council Chamber in the Town Hall in the Town of Milton.

Dated at the office of the Treasurer of the Town of Milton this 5th day of March, 1945.

A. D. SPROAT, Treasurer, Town of Milton

Buy Victory Bonds "SALADA" TEA



PLEASE DO NOT BLAME YOUR BUS DRIVER

It's not his fault that the bus is late or crowded . . . that you have inconveniences and discomforts. He only carries out his orders and has no control over war-time conditions. If you have any complaints to make, please do so at the company's head office . . . not to the driver.



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GOLDEN TIP TEA 1/2-lb. 44c CARROLL'S OWN 1/2-lb. 38c DANDEE 1/2-lb. 32c
ROMAR COFFEE 1-lb. 35c 1/2-lb. 19c

Aylmer Raspberry **JAM** 24 fluid ozs. 33c
 Aylmer Prune **PLUMS** 20-oz. tin 13c
 Kam or **PREM** 12-oz. tin 29c
 Shredded **WHEAT** 2 pkgs. 23c
 Londonderry Powder for **ICE CREAM** pkg. 14c
 Aylmer Vegetable **JUICES** 20-oz. tin 17c
 Libby's Homogenized Baby **FOODS** tin 7c
 Heinz Beef-Noodle **SOUP** 2 tins 25c



SPECIAL — CLARK'S MUSHROOM **SOUP** 2 TINS 15c

FREE CRYSTAL CLEAR **FRUIT NAPPIE**
 WITH EVERY 3 packages of oven fresh **QUAKER CORN FLAKES** 3 pkgs for 23c

Harry Horne's Custard **POWDER** 16-oz. tin 26c
 Queen **OLIVES** 9-oz. jar 28c
 Aylmer Green Tomato **PICKLE** 16-oz. jar 21c
 Red Feather **PUDDINGS** tin 9c
 Snowflake **AMMONIA** pkg. 5c
 O' Cedar Furniture **POLISH** btl. 23c
 Hawes' Floor **WAX** tin 45c, 83c
 Palmolive Beauty **SOAP** 3 lg. cakes 23c

BRAN POST'S FLAKES large pkg. 15c
CARROTS AYLMER DICED 2 16-oz. jars 25c

We reserve the right to limit quantities of all merchandise.
GREEN BEANS Per lb. 29c
NO. 1 COOKING ONIONS Per lb. 4c
GRAPEFRUIT—Size 96's 3 for 25c
PINK GRAPEFRUIT—Size 96's 3 for 27c

Fruit and vegetable prices subject to market fluctuations.
Coupons to use May 10th
 SUGAR—48 to 57; PRESERVES—33 to 46; BUTTER—90 to 106

Milton is Proud of the Men from this Community who helped bring Victory In Europe

Whenever a group of Milton people gather these days the chief topic of conversation is the latest news of Local Boys "Over There" -- "When they'll be coming home?" -- How we're going to help them when they come back? - In brief we're proud of them

Let's Give Them Reason To Be Proud of Milton

Wonder if men from this community boast about Milton? We hope they do. We hope they're proud of their Home Town; proud of the part we here in Milton have played in Victory. Wonder if they want to come back and settle down in Milton? We hope so.

Let's make sure about this. Let's put our objective for the 8th Victory Loan over in a way that will make this community talked about.

Let's make Milton and District's Victory Bond sales good news for our lads over there, waiting for the opportunity to come home.

Let's All Buy MORE Victory Bonds This Time

MILTON AND DISTRICT VICTORY LOAN COMMITTEE

A. E. ARMSTRONG, Chairman

LOCAL VICTORY LOAN HEADQUARTERS—Phone 348