

Of Interest to Women



Hello Homemakers! This being the traditional month of weddings, we should like to offer a little assistance to that harassed individual, the bride's mother.

The small informal reception at the home is becoming increasingly popular and if this is your plan, the arrangements may be somewhat simplified, but must be painstaking.

For a wedding breakfast, nothing is nicer than hot chicken and mushroom patties, or serve the creamed food between hot tea biscuits, then include rolls or cross fingers, assorted cakes, coffee, wedding cake and punch.

For a buffet supper you might choose molded vegetable salad, or lobster patties with latticed potatoes, assorted canapes, coffee, ice cream or sherbet with small cakes, bride's cake and punch.

A more simple repast for an afternoon reception might include a fruit salad that is a picture of color and arrangement, assorted sandwiches of dainty proportions—rolled, pinwheels, layered and open-faced of fanciful pattern—tea, delicately tinted meringues filled with ice cream, salted nuts, wedding cake and punch.

For a buffet service place the loveliest cloth on the dining-room table centre it with the daintiest of flowers, then gleaming candlesticks and a wedding cake will complete a most effective table.

TAKE A TIP

1. One large sandwich loaf cuts into 60 to 70 slices. One small loaf cuts into 20 to 24 slices. One large loaf requires 1/2 lb. butter spread—this mixture is made by thoroughly creaming the butter and beating the same amount of cream into it; add salt and a little yellow coloring. One large loaf requires 3/4 to 1 lb. sandwich spread.

2. It requires 1 lb. small cakes to serve 12 people and 1 loaf or square cake to serve 10 people. An 8 x 8-inch cake may be cut into 20 pieces.

3. 1 lb. domino sugar is ample to serve 100 people. 1 1/2 qts. of 18% cream is necessary for 100 cups of tea or coffee. 1 qt. bulk ice cream or 1 qt. brick serves 10 to 12 people.

SALAD (Chicken or Veal)

4 lb. chicken, 2 heads of celery, 1 1/2 cups salad dressing, 1 large head lettuce, seasonings.
This amount is sufficient for 12 servings. One large knuckle of veal may be used instead of chicken.

TEA (To Serve 100)

1 lb. tea, 5 gal. boiling water.
1. The tea loosely in a bag made of two thicknesses of cheesecloth. 2. Place a bag in a large kettle of boiling water; cover tightly; set back where it will not boil. 3. Steep 5 to 8 mins.; remove the bag.

FRUIT PUNCH (To Serve 80)

3 doz. lemons, 1 doz. oranges, 1 cup grated pineapple or 1 cup peach juice, 8 cups sugar, 10 cups water.
Make syrup of water, sugar and rind of 3 lemons and 3 oranges; boil 10 mins. 2. Cool, add fruit juices, strain. 3. Dilute as required.

Note: A few sprays of fresh mint may be used to flavor; add to mixture, let stand 2 or 3 hours or chop mint very finely and add to the punch before serving.

FRUIT LAYER CAKE

2 cups sifted flour, 1/2 tsp. salt, 1 cup fine granulated sugar, 1/2 cup and 1 tbsp. milk, canned or sugared fresh fruit, 1 1/2 tps. baking powder, 8 tps. shortening, 2 eggs, 1 tsp. vanilla.
Measure flour and sift twice with baking powder and salt. Cream shortening slightly and gradually blend in sugar. Beat and add eggs. Sift in dry ingredients alternately with milk, combining after each addition and including vanilla with last of liquid. Turn into 2 greased and floured 7-inch layer cake pans and bake in electric oven, 375 degs., about 25 minutes. When cold put layers together with canned or sugared fruit. Top with slightly sweetened whipped cream or melted marshmallows and surround with additional fruit. Berries, peaches, fresh bananas, fruit salad mixtures, etc., are suitable for this delicious cake. (This is an excellent cake for baking in an 8-inch square pan in moderate oven, 350 degs., frost as desired.)

MAID OF HONOR TARTS
1/2 cup raisins, 1/2 cup currants, 1/4 cup orange juice, 1 cup granulated sugar, few grains salt, rich pie-paste, 4 cooked figs, 1/2 cup water, grated rind 1/2 orange, 2 tps. flour, 1/4 cup chopped walnuts.
Cut raisins and figs in small pieces and combine with currants. Add water and cook in double boiler for 20 minutes. Add orange juice and rind, then slowly stir in sugar, mixed with flour and salt. Stir and cook until thickened. Add walnuts and cool.

Roll pie paste to 1-6 inch thickness and cut in 4-inch squares. Place a

spoonful of fruit mixture in centre of each square and fold paste to enclose filling, dampening edges to seal well; prick tops. Bake in electric oven, 450 degs., about 20 mins.

Mrs. N. C. says: We use sour cream instead of water or tomato catsup to make a good meat loaf with lean meat.

THE QUESTION BOX

Mrs. D. M. asks: Would you make sandwiches the day before a luncheon with day-old bread?

Answer: We used to say, use day-old bread for sandwiches, but if you chill fresh bread 2 or 3 hours in the electric refrigerator it slices easily and the resulting sandwiches are better for being fresh.

Mrs. J. E. asks: When you serve an evening repast of a wedge of chocolate layer cake, small cakes and coffee, what is the procedure?

Answer: Serve the cake on a small plate with a fork, then serve the coffee and present the small cakes arranged on a large plate.

Miss E. J. asks: Do you serve the bride and groom first at a reception or the groom's parents?

Answer: The bride is served first, then the groom, the minister, the groom's parents and the bride's parents. Actually, it doesn't make any difference—it's better to serve the group conveniently to maintain informality.

Mrs. B. V. asks: We would like a recipe for a frozen pudding to be served on special occasions.

Answer: Nesselrode Pudding.
1/2 cup cold water, 2 tps. plain-gelatin, 2 cups hot milk, 5 eggs, separated, 3 tps. nuts, 2 1/2 cup raisins, 1/2 cup cut citron peel, 1/2 cup sugar, 1 tsp. vanilla.
Beat egg yolks together with sugar stir into hot milk. Cook 3 to 5 mins. or until it coats a spoon, stirring constantly. Dissolve gelatin in cold water. Add to hot milk, mix and stir until dissolved; then add raisins, peel and vanilla. Chill in refrigerator. When cold, add beaten egg whites and a few grains salt. Put in freezing tray and chill until firm, having set control to coldest point.

Saskatchewan Farms Come Under Hammer

Province Experiences Land Boom With Many Sales in Southern Area

REGINA (CP)—Saskatchewan is experiencing its greatest land boom in 40 years with auctioneers in southern sections of the province attending farm sales almost every day.

Officials of the Saskatchewan land mortgage companies association report the buying is not a speculative nature but largely by tenants who have made "surprising" large down payments.

The tenants were able to put aside small sums during the depression years and through thrift and initiative prepared during the war years, they said.

One firm with only 19 farm sales in 1940, reported more than 100 this year while another with only an odd deal in the late '30s had 54 in the first 10 months of 1944.

"In two years mortgage indebtedness will be all written off in Saskatchewan," said the manager of one large firm. One sale of \$2,800 in January will be cleaned up before next spring, he said.

Many Clear Titles

An estimated 50% of the farmers held clear titles a year ago and prospects are for another 10 per cent to gain clear titles in 1944, it was stated. "This year has been the best for mortgage companies and we have collected more money than in the palmy days when wheat was \$2 a bushel," another company manager beamed.

Land prices in some cases have been based on ability to pay and range from \$15 an acre to \$50 an acre in the heavy loam districts.

Agriculture authorities attribute the sale partly to fathers buying land for sons returning from overseas and also to retirement of many aged couples who have experienced difficult wartime labor problems.

GHOST TOWN FOR SALE

EDMONTON (CP)—Thirteen tenders were received by provincial forestry department for buildings at the "ghost town" of Brule east of Jasper Park. Abandoned years ago when mining operations closed down, the property came into control of the province.

Editor-Soldier Busy With Plans Now War is Over

New Building Planned For Grenfell, Sask. Weekly Whose Staff Had Great Record of War Service

GRENFELL, Sask. (CP)—When peace returns the Grenfell Sun— which really went to war—is going to celebrate with a new building, complete with flatbed press.

When the war broke out the Sun had a staff of seven, including the proprietor—and all hoped to get into uniform. Six did. One was rejected for medical reasons, but five of the six got overseas and at least one, an apprentice, reached high rank.

The Sun's proprietor, Maj. Walter Ashfield, took over the paper as his first business venture in 1921 after returning from overseas, where he served with the 85th Nova Scotia Highlanders—Col. J. L. Ralston's outfit.

After the First Great War, Maj. Ashfield commanded the 65th battery of the Royal Canadian Artillery at Grenfell, a part of the then non-permanent active militia. At the outbreak of this war Maj. Ashfield raised his battery to strength, but because of age was unable to go overseas with it. However, he had the satisfaction of knowing it got there and went into action in France. Ashfield stayed in Canada, ran artillery courses, now is in charge of the reinforcement wing of No. 12 district depot at Regina.

His immediate pre-war newspaper staff ranged far afield, all following the artillery as their arm in the footsteps of their boss.

Now Lieutenant-Colonel

Bob Telford, the Sun's senior apprentice before the war, now is a lieutenant-colonel commanding a field regiment of artillery in Germany. Jack Christie, a lieutenant overseas, now has returned and is running his own newspaper in Manitoba.

Cliff Ashfield, son of the owner, is an artillery captain serving in Germany; Gordon McKay and Al Dakin are overseas with the artillery and Stan Cox recently returned after overseas service with the gunners.

Keith Leonard, a member of the pre-war staff who was tripped by medical standards when he sought to enlist, now is working for a magazine in eastern Canada.

So during the war years the Sun, established in 1894, was a pretty lonely little shop. For the first couple of years Dinty Moore, now at Regina put the paper to bed and saw it got up. Recently Curly Campbell, has been turning it out.

But now, with the end of the war in sight, the Sun is going to town. Ashfield has bought a lot south of the present plant, intends to build a one-storey brick building with 22 by 75 foot basement—and get that press when materials and labor are available.

THAT MACDONALD CLAN

OTTAWA (CP)—If you thought that Jones or Smith was the most common name in the Canadian Army you're wrong. A survey of statistics showed the largest number of men in khaki bear the name MacDonald or its variations. There are 3,754 of them, compared with 3,071 Browns. The Jones could boast only 1,693.

DISTEMPER DISTRIBUTORS

CHARLOTTETOWN (CP)—Fox farmer Raoul Raymond has declared war against dogs prowling around his ranch. They have no designs on his foxes, Raymond explains, but they are carrying distemper and he has given orders to his men to shoot them down—like dogs.

LUXURY CLUB FOR HEROES OF R. A. F.

LONDON (CP)—A new, exclusive luxury club has been opened in London, catering to the heroes of the R.A.F.

First function of the club was a dinner party for 10 of the R.A.F. immortals—men such as Wing Cmdr. Stanford Tuck, Wing Cmdr. Cowley Milling, Group Capt. "Sailor" Malan, Group Capt. Scott Malden and Group Capt. Johnnie Johnson, guest of honor was legless Wing Cmdr. Douglas Bader, D.S.O., D.F.C., who recently was freed from a prison camp. Known as the Belfrey Club, the centre was the former home of Sir Vincent Vaillard, millionaire industrialist and was converted at a cost of approximately \$450,000. On the walls hang ancient tapestries, magnificent paintings and examples of antique weapons.

MEDIUM RARE

WINNIPEG (CP)—"You might say I am unperturbed," remarked FO. Eric Seigel, Toronto, airman with 52 overseas operations to his credit "The only important thing is to have this steak." Firemen shrugged and went on fighting the fire which was raging in the restaurant around the airman.

Girls Study Wild Life For Science

Women's Experts' Studies Aid the War, Agriculture and Game Preservation

WASHINGTON (CP)—Women scientists in the United States Interior Department's Fish and Wildlife Service are helping in the war effort behind a screen of anonymity.

Dr. Thora Hardy, a microanalyst, has made studies of furs under all sorts of conditions and early in the war was assigned to find answers to questions posed by the army. Many a soldier they say can thank her for escaping frostbite in frigid climates because she was able to advise what type of felt shoes or feather sleeping bags would keep the boys warm.

She discovered too, that the bunny business has financial possibilities. One little angora rabbit, she says that can be fed for about one dollar a year will produce about 12 ounces of fur a year. It will also produce a considerable number of little rabbits, and requires only one attendant for one thousand rabbits.

Another of the women scientists, Mrs. Lucile Stichel, junior biologist, is making experiments with insecticide DDT (dichloro-diphenyl-trichloro-ethane) and has found that it will kill mosquitoes on stagnant waters. But sometimes it kills the fish and at present Mrs. Stichel is conducting tests on game refuges by airplane, studying the results on wildlife of the potent poison.

May Thacker Cooke, assistant biologist, knows where 300,000 birds go each year and thereby helps wildlife conservation planners in building up depleted stocks.

With an eye to the food shortage Mrs. Rose G. Kerr gives the lowdown on dishes such as roast muskrat, with onion dressing, boiled beaver, spiced roast raccoon and roast stuffed cranberry glaze. Her knowledge of food planning in general was held in such high esteem by the army that it borrowed her from the Interior Department for a year to arrange nutritious and economical menus in army training centres.

30,000,000 Books Sent to Soldiers By London Bureau

World's Largest Collection of Reading Matter is Stacked Up at Services Central Book Depot

LONDON (CP)—On an obscure West End side street is one of the world's largest collection of books, and it still is too small.

At the Services Central Book Depot you can find any type of reading-matter in an amount which would take a thousand lifetimes to read. The library began early in the war when the Lord Mayor of London appealed for books for the British Expeditionary Force.

The results were startling. Extensive quarters were taken over by the army at the City of London Territorial Barracks in the East End. From here six field libraries were operated and many in training camps at home. Before the blitz began in 1940 more than 1,000,000 books were distributed.

But the public kept sending reading material and more floor space was needed. So the Central Book Depot was set up. No one knows how many books the Depot owns but directors estimate there are more than 7,000,000.

"Since the library began, 30,000,000 books and periodicals have been distributed to the forces," said Maj. T. Bisbood, deputy officer in charge.

Large Staff Required

Operating the "bookshop" is a large staff of soldiers, Auxiliary Territorial Service girls and civilians. Because soldiers find it difficult to keep a hard-backed volume in their knapsacks, most books leaving the depot are rebound with paper covers.

Special arrangements are made with publishers and authors for cheap editions of best-sellers. The British Liberation Army alone take 100,000 free books a month.

The approaching end of the war sees no letup of the Depot's work. Beginning to think about post-war life, servicemen are deluging the centre with requests for technical books, ranging from volumes on fly-casting, to one on child psychology for a soldier who wanted "to keep one step ahead of my small daughter."
The depot, besides filling individual requests, will help in the government's resettlement education scheme and will have to provide 10,000 books for each command library and 400 for each unit library.

"UNEMPLOYED"

LONDON (CP)—During the VE-Day celebrations two British tommyes walked arm-in-arm through the crowd on The Mall, with streamers around their forage caps reading: "Pity the poor unemployed."

SEEDING PROGRESS

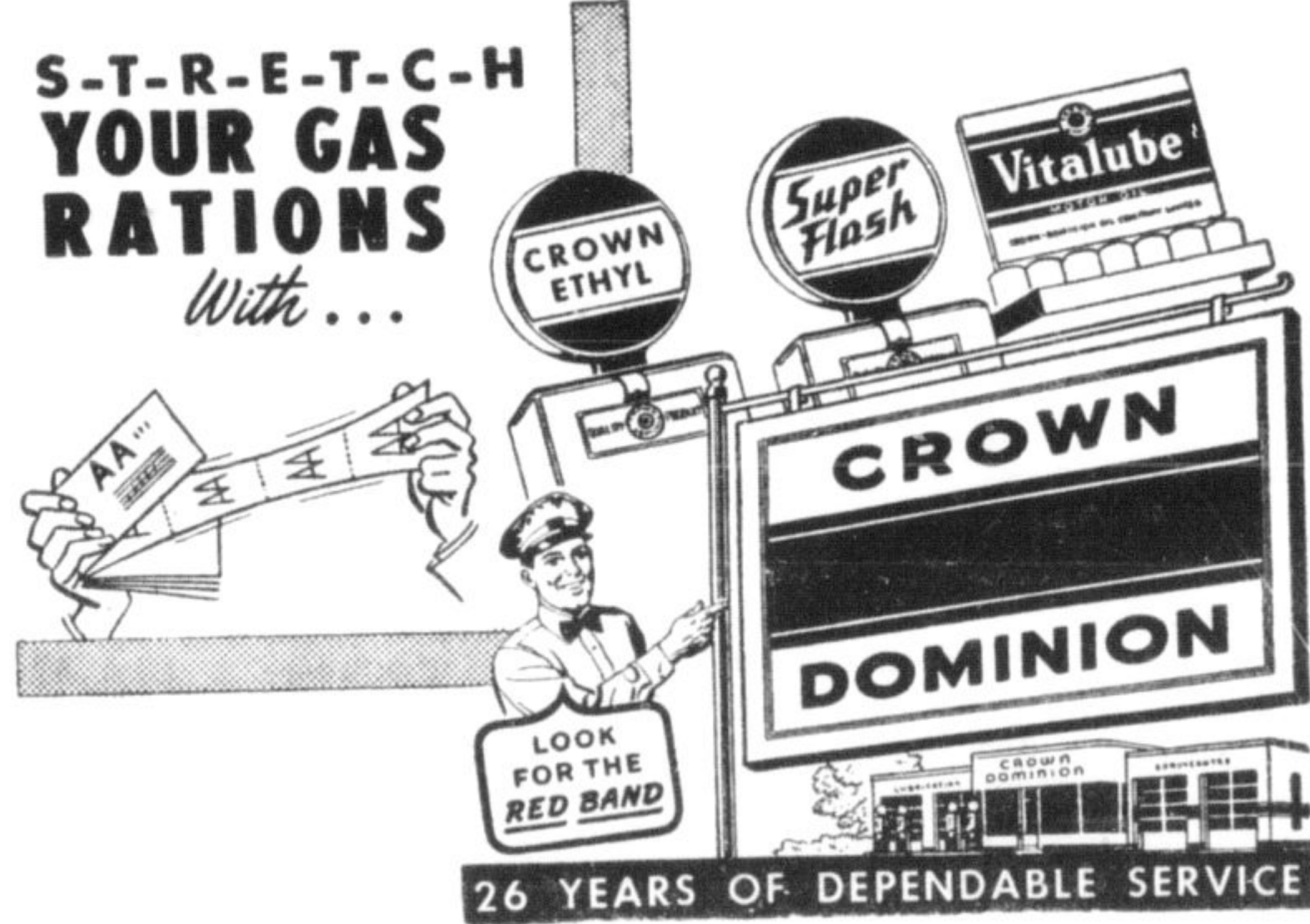
ROUND HILL, Alta. (CP)—More than 50 per cent. of wheat was seeded in this district by June 1 and some farmers were working overtime seeding at night with tractors equipped with headlights.

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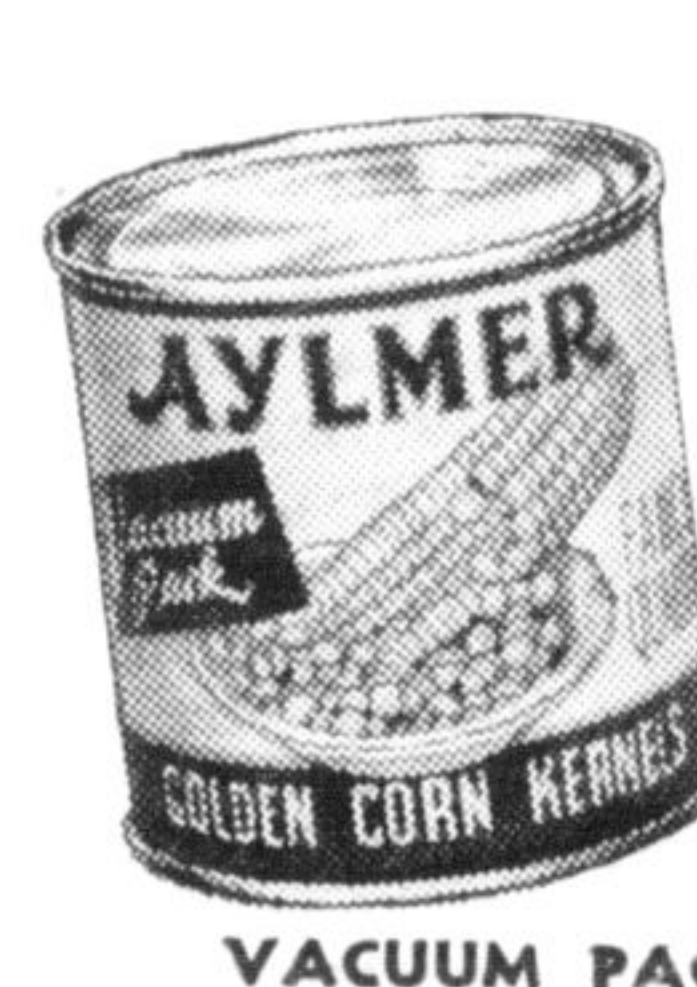
Outstandingly Good

"SALADA" TEA



BELL BROS. MILTON

CARROLL'S



VACUUM PACK
Sweet, whole kernels of fine golden Canadian corn... Cut from the cob at the height of their juicy richness.

2 for 23c

SILVER RIBBON		TOMATOES No. 2 1/2 tin 12c	
California Lima		QUAKER CEREALS	
BEANS lb. 16c		Oats 1g. pkg. 19c	
Assorted Junket		Quix 2 pks. 25c	
POWDERS pkg. 11c		Muffets 2 pks. 17c	
Swansdown Cake		WHEAT 8-qt. pkg. 17c	
FLOUR pkg. 29c			
With Glass Dish - Savoy			
CUSTARD 16-oz. pkg. 25c			
Golden			
CORNMEAL lb. 5c			
Aylmer Diced			
CARROTS 2 16-oz. jars 25c			
Fry's			
COCOA tin 19c, 31c			

KELLOGG'S CORN FLAKES	2 8-oz. pks.	15c
POST'S BRAN	1g. pkg.	15c
CUT BEETS	SMART'S 20-oz. tin	11c
PEAS	GREEN VALLEY 2 20-oz. tins	21c
COFFEE	ROMAR 1/2-lb. pkg.	19c
OXYDOL	pkg.	9c, 23c

CARROLL'S Own		HEINZ Vegetable Soup	
CLEANSER	tin 5c	VEGETABLE WITH MEAT CREAM OF GREEN VEGETABLE 2 10-oz. tins 25c	
Patmellow or Odex			
SOAP	2 cakes 11c		
Old Dutch			
CLEANSER	tin 10c	CARROLL'S TEAS	
Shredded		GOLDEN TIP pkg. 44c	
WHEAT	2 pks. 23c	OUR OWN pkg. 38c	
K-9 Cubes or Dog		DANDEE pkg. 32c	
MEAL	2-lb. box 19c		

We reserve the right to limit quantities of all merchandise

FRESH GREEN BEANS	21c
Per lb.	
TENDER AND SWEET BUNCH CARROTS	10c
Per lb.	
FIRM RIPE IMPORTED TOMATOES	19c
Per lb.	
NEW POTATOES	5c
Per lb.	

Fruit and vegetable prices subject to market fluctuations.

Coupons to use June 14th

SUGAR—46 to 59; PRESERVES—33 to 56; BUTTER—90 to 110