



THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist
Hello Homemakers! There is wealth hanging on your fruit trees these days! If you are a town dweller, you will find berries in profusion at your favourite store or market. The aristocrats of flavor: berries of red, black and blue, cherries of sweet and sour varieties are here in abundance. Soon they will be gone, but today you can make a berry pie. Fruit pies are favourite desserts and every homemaker delights in making them. The results are so good, the work is a pleasure. But while the pie is in the making, these questions "buzz": Will the crust brown? Will the juice run all over the oven.

TAKE A TIP
1. To prevent a soggy Crust.

This depends a great deal on the pastry itself. No one recipe can be made or handled successfully by all cooks. General rules are: The mixture should be on the dry-rich side, which means sprinkling cold water carefully into fat-flour mixture. Never sprinkle the dough with flour—use a lightly floured rolling pin. The dough should be rolled from the centre to the outside of the circle with light, even strokes. Roll out 3/8 of the dough to about three-eighths inch thickness so that it will overlap the edges of the plate by about an inch. Fold it in half and pat it into the pan. Prick 4 or 5 times with a fork and trim the edges with scissors. If possible, chill in refrigerator 10 minutes while preparing the fruit.

2. To prepare fruit. If necessary wash fruit in a sieve or colander and drain. Mix sugar with flour or quick-cooking tapioca and dash of salt. One half teaspoon of lemon juice may be added too. Fruit is apt to pack so this sugar-flour mixture should be tossed lightly with the fruit before putting it into the pastry shell. Roll out top crust with the same precaution as

the lower one, but slash a pattern in the centre.

3. To avoid boil overs. Wet the edge lightly. Fold the extra margin on the lower crust up over the top crust. Press it down with a fork or gently pucker the two together in a standing rim. But work quickly so that the pie gets into the oven before the seal is broken. You may wet a 2-inch wide strip of parchment paper or butter paper and stick it underneath the rim of the pie plate letting it flap over the edge of the pie plate to prevent juice from dripping out. Bake in a pre-heated oven of 425 or 450 degrees. Reduce heat after 15 minutes baking, otherwise it may boil over.

4. Browning the Crust. Our modern ovens are insulated so well that moisture does not escape quickly so the top may not look as brown as mother's but we like pie crust to be light brown and soft. We do not recommend adding a glaze of egg white but sometimes a sprinkle of fruit sugar or a little butter achieves the desired effect.

BASIC PASTRY RECIPE

- 1 1/2 cups flour (pastry)
- 1/2 tsp. salt
- 1/2 cup shortening
- 4 tbsps. cold water

Sift the flour with salt and work the shortening into it with pastry mixer. (When shortening is mixed evenly the mix looks like coarse oatmeal). Sprinkle in cold water, tossing flour into dough. Pat lightly into ball, wrap in wax paper and chill in refrigerator for 1/2 hour. Roll out lightly on a floured board to 1/8 inch thickness in a circular fashion, fold in half and lift to pie plate. Press gently onto pie plate. Cut down around the edge. This makes one nine-inch double crust.

FRESH CHERRY PIE

- Plain pastry
- 1/4 tsp. salt
- 2/3 cup sugar
- 4 tbsps. flour
- 3 1/2 cups pitted red cherries
- 1 tsp. lemon juice
- 1/2 tsp. nutmeg
- 2 drops almond flavoring

Line a 9-inch pie pan with plain pastry. Trim and flute the edge with floured fingers. Mix together the salt, sugar and flour. Sprinkle 1/2 of this mixture on the unbaked pie shell; mix the remainder with the pitted cherries. Fill the pie with the cherries; add the lemon juice, nutmeg and almond flavoring. (If you haven't any almond flavoring in the house, crack a couple of cherry pits and put in the cherry meats). Cut out a top crust to fit the pie and lay it on top of the cherries. Do not fasten it—it will rise and fall with the cooking cherries but no hot juice boils over. Bake in a hot oven until golden brown, reducing the heat to 350 degrees after the first 15 minutes for another 25 minutes.

MOTHER'S BLACKBERRY PIE

- 2 1/2 cups blackberries
- 1/2 cup brown sugar
- 1 tsp. cornstarch
- 1 tsp. butter

Line a pie plate with crust and brush with white of egg. Add berries and sprinkle with the sugar and cornstarch mixed together. Dot with butter; cover with upper crust and bake in oven at 425 degrees for 10 minutes, then 350 degrees for 30 minutes.

AUCTION SALE

OF HOUSEHOLD FURNITURE ETC.

The undersigned have received instructions from

MRS. P. L. PENNY

to sell by public auction at the corner of Queen and Charles St., Milton, on

SATURDAY, JUNE 26, 1948

at 1:30 o'clock the following: Beauty Washing Machine, new in 1947; Spartan mantle radio with record player and records, new; G.E. refrigerator, large size, recently overhauled; electric Rangette, small; Premier Duplex Vacuum with attachments; 2 Electric Irons; Electric Toaster; Electric Floor and Wall Lamps; 2 Studio Couches in New Condition; Settee with 2 Chairs and Footstool to match; quarter cut oak Dining Room Extension Table and 6 chairs to match; 6-piece Breakfast Suite; Extra Choice Cedar Chest; Ice Box, Frost King, new; Axminster Rug; Cookstove with reservoir and Warming Closet; Odd Rockers; Secretary Table; Glass Top Coffee Table; 3 Odd Tables; Kitchen Table and 4 Chairs; 2 Congoleum Rugs; 2 Bedroom Rugs; 2 Deck Chairs with footrests and awnings; Wash Tub and Stand; 2 Odd Tubs; Pressure Cooker; 2 Pair Extra Heavy Blankets; Ironing Board; Clothes Drier; Gendron Coverible Baby Pram with waterproof cover; Baby Cot; Baby Walker; Child's Sleigh; Books; Sealers; Pots; Pans; Silverware; Fruit in Locker; Canned Fruit; Odd Dishes, etc. This furniture is in exceptionally good condition, most of it being new in the past two years. Terms: Cash Settlement with Clerk on Day of Sale. No reserve as the proprietress is leaving town. Hindley and Elliott, Auctioneers W. Randall, Clerk.

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Canada's Weekly Editors

Editors of Canada's weekly newspapers, numbering some 820 from the Digby Courier in Nova Scotia to the Ladysmith Chronicle on Vancouver Island have been taking a look at themselves in a newly-released National Film Board short. "The Home Town Paper." The weekly selected to represent the group is the Vernon B.C. News, and if all the 820 editors hold the place in the community credited in the film to Vernon's young editor, Mr. Frank Harris, they may indeed feel duly reassured and flattered.

Those who cling to the romantic concept of a weekly editor as a frontier-and-tough character in a rough community (a type that survives strictly in Western movies) will be disappointed. The small-town editor today plays a role far more important than merely deciding who is to be lynched. He is a citizen of his community and his nation, well acquainted with civic affairs, who knows practically everybody in town by his first name and family tree.

His responsibility, in fact, is recording in type, the heartbeats of his community. Vernon's editor, Mr. Harris, the film suggests, binds the entire community and the surrounding district together with a thin but strong web of information, opinion and report. He makes his paper as much a part of the town as the Chinese fruit vendor, the community band, the old men playing checkers in the park, the lacrosse game, the apple picker, the business man on a fishing trip. He is a close friend not only of the mayor, but of the boys in the barber shop who tear his editorials to pieces every week.

But if the weekly editor keeps his finger on the town's pulse, he is no longer a gossip dispenser. He records, comments, scolds and amuses on matters such as citizenship for new Canadians, town planning, the Indian population, the schools. His editorials are aimed directly at his readers individually and collectively. The modern Canadian weekly newspaper editor has come a long way from the characters dreamed up many years ago. With him, he has brought his paper, which speaks each week to more than 5 million Canadians, and is their voice.—Editorial in the Ottawa Citizen of Monday June 14, 1948.

HIGHER PRICES EGGS FOR BRITAIN

Effective July 1, an increase of five cents per dozen in the price to be paid for Grade A eggs purchased under the British contract was announced recently by the Special Products Board. A further two-cent increase will become effective September 1st, 1948.

The increase in price during July and August has been made possible by economies effected in the operation of the British egg contract by the Special Products Board over the past year. It will not involve any increase in the contract price of eggs to Britain. The September increase will bring Special Products Board paying prices for eggs to the regular fall period premium price provided by the British contract.

BLOCKS

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GEORGETOWN

Announcement was made on Monday of the allocation of the 22 Wartime Houses in Housing Project No. 2 at the foot of George Street.

For fifty years a resident of Glen Williams, Frederick William Norton died at his home there on Wednesday, June 9th, after being bed-ridden after a stroke suffered six weeks ago. Good work of neighbours who formed a bucket brigade saved a barn from burning down on the farm of Mr. and Mrs. Alex M. Hume, R. R. 5 Milton, last Thursday.

Constable William Campbell of the R.C.M.P. who had been visiting in town with his father, Mr. John R. Campbell, left last week for his new station at Yellowknife N.W.T.—Herald.

A Hindu may no longer take another wife legally while his first wife is alive.

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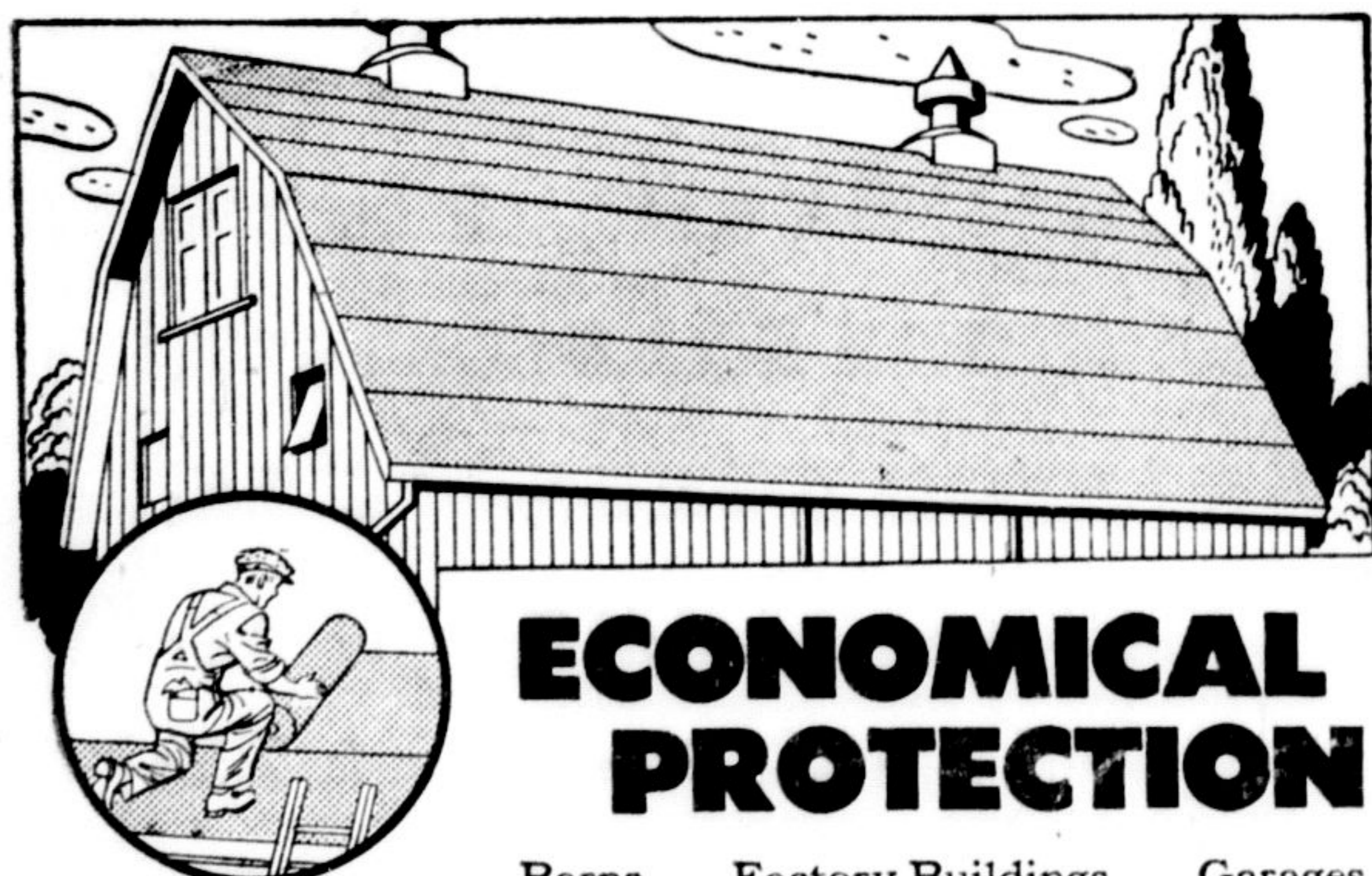
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