VARIED PROGRAM NOVEMBER MEETING ST. PAUL'S W.M.S.

The November meeting of the St. Paul's W.M.S. met in the Sunday School rooms. We were very pleased to have as our guests, members from Grace Anglican Church W.

Mrs. Wood, president, opened the meeting with prayer and a hymn. After the minutes were read and reports of various other secretaries a lovely musical selection was enjoyed. The selection was sung by Mrs. H. Gorter and Mrs. F. Hayward accompanied on piano by Mrs. B. Clements.

A nominating committee for Mrs. Jennings, Mrs. E. W. Foster of the nation and there are more and Mrs. Arthur Dickenson.

A tea is being planned for December, the date to be set later. Mrs. Brownridge gave the devotional entitled, "Woman of Sam-

The offering was received and dedicated by Mrs. Prentice. Pictures were shown and immensely enjoyed by all present. The meeting closed with the Mizpah benediction and a hymn.

HOME AND SCHOOL MEETING INTRODUCES NEW TEACHERS

ton Home and School Association because of neglect. Keep your was held in the Public School on garbage tin free of wasted food at 8.15 p.m. with an attendance your purse. of over fifty. The 1st vice president, Mrs. J. Johnson presided.

After the business period a sing- daily we review "Care of fats." song was enjoyed by all under the leadership of Mrs. "Paddy" Wilson. dripping for gravy making — do Mr. Foster, the principal, introduced the new teachers and welcomed the parents ol Grade 1 pupils. Mr. Whewell gave a very interesting resume of his week's study under Dr. Blot on Home Education. Miss Higginson gave a short talk on health of the school child. The meting closed with a social half hour.

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Interest to Women

sugar, 1 egg, 3 cup light mol-

Sift flour then measure, add bak-

Serve warm with banana sauce.

MEXICAN CORN CHOWDER

cups (1 can) corn, ½ cup chop-

ped green pepper, 1 cup small

potato cubes, ½ tsp. salt, 1/8

tsp. pepper, 1 tsp. Worcest-

shire sauce, 1 tsp. sugar, 1 cup

thick tomatoes, 1 cup canned

consomme, 11/2 cups rich milk,

2 tbsps. flour, 2 tbsps dripping.

OXTAIL SOUP

11/2 quarts boiling water, 2

tbsps. barley, 1 tsp. salt, 1 on-

ion, finely diced, 1 carrot, fine-

ly diced, 1 tbsp. chopped pars-

ley, 1 tsp. Worcestshire sauce.

the "good" in it. Serves up to 6.

FRIED GREEN TOMATOES

minutes). Serve on platter around

STUFFED CUCUMBERS

minced cooked meat, 3 cup

boiled rice, 1 tbsp. minced par-

sley, 1 tbsp. minced onion, 1

tbsp. minced celery, 1 tea-

spoon salt, 1/4 teaspoon pepper

egg, 1 cup tomato juice.

bers. Serves 6.

electricity.

stead of cream.

6 large cucumbers, % cup

meat.

1 large oxtail, 3 tbsps. butter

6 slices bacon, chopped, 2

mering temperature).



Hello Homemakers! The home-1949 was selected, consisting of maker is the true home economist asses, % cup hot water, (simwomen engaged in this active profession than in any other occupa- ing soda, salt and spices and sift careers pursued by some of our paper. Cream shortening until jobs as glamorous as the varied fluffy, gradually add sugar, mixsisters, but, like them, we must ing until creamy. Beat egg until aria", which was very interesting. give our best efforts if we wish light and add to creamed shortento be successful.

bills within our allowance, most of hot water. us are too busy to keep a regular budget and account of expenditure. mixture, alternately with molasses Perhaps this is 'muddling through' but experience is a great teacher ing with dry ingredients. Fold in and we tend to rely more upon it gently after each addition.

than facts and figures. The garbage can is always an indication of your economy. Check your food supplies constantly and for 35 to 40 minutes. The regular meeting of the Mil- never, never, throw out anything Wednesday evening, October 27th, and you will have more money in

> With fats more expensive than ever and a supply to be collected 1. Be sure to measure meat

not guess and waste it. 2. Render meat and fowl trim- Add onion and green pepper and

refrigerator. skillet and broiler to see that you bring to boil, and cook for 5 min- nothing did. We hoped some Farm do not scorch dripping. utes. Add butter and serve hot

4. Chill soup stock and stews so with crackers. Serves 6. that the fat floats to the top and forms a firm layer which can be

easily lifted off. 5. Keep home prepared fats covered in refrigerator. Strain though cheesecloth before storing to remove any sediment.

HOT WATER GINGERBREAD 2 cups less 2 tbsps. sifted pastry flour, 1 tsp. baking soda ½ tsp. salt, 1 tsp. ginger, 1 tsp. cinammon, ½ tsp. cloves, ½ cup dripping 1/3 cup granulated

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Lane

By Lillian Collier Gray

with a complaint about the fog. wa. It now looks as if the fog season is over, for a time at least. Such ing and sugar mixture and beat tobrisk, fresh breezes as we're hav-Although we try to keep food gether well. Combine molasses and ing now. Breezes that whisk the last clinging leaves from the trees. Add dry ingredients to creamed Even a few brown oak leaves loose their hold and drift down. Toand hot water, starting and endnight it is going to freeze. No doubt the last fall flowers will be taken. I do not remember any Turn batter into a greased and other fall when flowers have surbake at 350 degs. in electric oven vived until this date. Perhaps it floured 8x8x2-inch cake tin and will "shorten the winter." But I doubt it Winter is too long at its shortest.

Last week I was also wondering in. if the fog was going to lift long It should be remembered that enough to let five Farm Forum- apples are alive. The cells within ites get to Hamilton and back the fruit are continually breathing safely. Well, it did. Last Tuesday taking in oxygen and giving off evening, there was comparatively carbon dioxide. For this reason if little fog and that only in patch- glass jars are used the tops should es. So we bravely, or should I say not be screwed on tightly. If tightquakingly, took ourselves off to ly sealed the apples will suffocate CHML. If you've never been in and take on objectionable flavors. Cook bacon for about 2 minutes. a broadcasting studio, you'll know just how we felt. The play we had important. The best temperature mings by putting through the cook 2 minutes. Add corn and po- prepared would be too long or too is 32 degrees F., but 40 degrees F. grinder and heat in double boiler tatoes along with seasonings, tom- short. We would get stage-struck. or slow oven. Strain and store in atoes and stock. Cook for thirty Somebody would cough or sneeze, hold refrigerators is quite satisfacminutes covered. Blend the milk or stumble over a word. Anything tory for short intervals. When held 3. Watch temperatures in oven, and flour. Add to the hot mixture, or everything would happen! But Forumites were listening, but the program coming a half hour earlier than usual on account of the election made us wonder if many did. Anyway, we did our stuff. We received a very friendly welcome from CHML, and congratulations as well. We wondered how many Halton farmers would agree with the point brought out in our Have the oxtail cut into sections. leaving the farm because they Wipe off and roll in flour. Melt cannot get started for themselves. SEA COAST butter, add the oxtail and brown It takes a lot of money these days well. Add the water and bring to the boil. Cover and simmer slow- to buy a farm and equip it with stock and machinery. Neverthely on an elment turned to low. At the end of an hour add the barley less, we were not too sure our and salt. Cook for 1/2 hour and add point would apply to many Halton the diced onion, carrot and parsley. one-half hour longer. Some peo- here is away ahead of farming in windswept stretch of coats from ple serve this strained. To me many sections of Ontario. Prob- James Bay and following the straining detracts from the homemade flavor-so serve it with all to help his son get started for for scientific research. himself." but I can name a good Wipe tomatoes, do not peel. Cut many Ontario counties where such

in 1/3 inch slices. Sprinkle with would not be the case. And there salt. Allow to stand 1 hour. Dip the drift from the land to the slices in seasoned flour and saute cities is more serious than it is in in hot fat until tender (about eight this garden land of Ontario. Two weeks ago, I heard Halton's own Ethel Chapman give a most interesting address on poetry. This past week, I heard one of Canada's outstanding poets give an address at the Canadian Author's Association meeting in Toronto. Arthur Stringer is a name familiar to all Canadians. Those who do not know his poetry, know Peel cucmbers, cut in halves, his prose. I have always liked his lengthwise, remove centre . . Boll poetry better. He has written some of the most poignant poems for 10 minutes in 1 quart water to which has been added 1 tablespoon in Canadian literature. His humvinegar. Drain. Blend the meat, our is unfailing and he gave stuff hollows of cucumbers. Place as he told of his trials in writing in buttered baking dish, pour in the biography of Rupert Brooke, tomato juice, cover and bake for "Red Wine of Youth." This book 1/2 hour at 350 degs. Pour off stock is just recently off the press, and butter blended with 1 tablespoon hands on it but do intend to at the Museum. flour and cook until thickened. Arthur Stringer is one of the many Canadians who went to the U.SA. to make a living with his pen. But apparently he still loves Canada. Another writer who loves Canada, and particularly rural Canada spoke at the meeting. He was Kenneth Wells, writer of "The Owl Pen", one of last year's best sellers and a book which I read at one sitting one evening last winter. bookshelf. The true story of how Mr. Wells and his wife, Lucy, who illustrates his books with beautiful wood cuts, bought four acres of

read about, the things that are the common experience of us all. May Mr. Wells go on writing about his goats and his bees and his ducks and the changing seasons and the neighbors. Maybe I'll write a similar tale myself.

Apples at Best When Well Kept

Science has contributed much to the efficient storage of apples. Modern refrigeration can now be used to retain the full fresh flavor of fruit for a much longer period than in the days of our grandparents. Efficient methods of handling the crop from tree to storage have also made it possible to obtain apples in their full, fresn, crisp and flavorful condition for months after harvest, says W. R. Phillips, Division of Horticulture, Last week I began this column Central Expermental Farm, Otta-

If the householder is to benefit from these more efficient metrods, care must be given to apples after they are purchased. In heated homes apples soon lose moisture, becoming wilted or shrivelled. With the loss of moisture, flavour and crispness also disappear.

Heavily waxed cellophane or wide mouthed glass jars can be used to advantage in controlling loss of moisture. If apples are kept in this way, the moisture which would normally escape through small porelike holes in skin, is held

Correct temperatures are most (the normal temperature of houseat higher temperatures apples breathe more quickly, using up their normal nutrients.

To enjoy apples at their best at full, fresh flavor, crisp texture and high nutritious value store them in a cool temperature and enclose them in a moisture retaining con-

EXPLORING ONTARIO'S

own, even if few citizens of the southern reaches of the province ever think about it, much less pay county farmers. Halton people that salt-sea coast of the subhave wonderful markets. Farming Arctic region a visit. But that ably many a Halton farmer listen- south shore of Hudson's Bay to ing to the broadcast would say, the Manitoba border, has a mag-"Shucks, a man ought to be able netic pull for naturalists eager they realize, are animals and plants, the Arctic's contribution to Ontario's flora and fauna, never found in the milder realms of the province. Of such interest and fascination is the quest for these rarer species, that ever since 1919, the Royal Ontario Museum of Zoology has organized field parties to explore this sub-Arctic wilderness summer after summer. And since the Museum's exploratory research was commenced, the records of natural science for this part of Canada have been greatly enriched. Results of the survey of 1948 by a party just returned are now being tabulated. Cape Henrietta Maria, 300 miles north of Moosonee, was the headquarters for the current study of flora and fauna by members of the staff rice and seasonings with egg and some real laughs Friday evening of the Museum. Land birds and waterfowl, Arctic foxes and many other animals found in the remote northern latitude under exploration, are among the most ininto saucepan, add 1 tablespoon I have still to lay my eyes or teresting exhibits always on view

> Military air photography has revealed two large uncharted islands off Baffin's Land. They are covered with moss and lichen.

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joyment of their homes. The life countryside, the "back concessof families is a wonderful pleasure ions." He loves the farm. He and people find constant delight in doesn't write because he loves these household joys, and in the in- writing. He loves what he writes

HOME TOWN JOYS

It is a wonderful pleasure to live about it. Well, I quite agree with in a goood town like Acton, and him that there is an unlimited resshare in the life of the community ource of material in the country. and its advantages and the pleas- And it is the simple, homely things ures that it brings.

Serve the sauce with the cucum-CONSERVATION SUGGESTIONS To shorten time of cooking soak rice in cold water for two 2. Make drop cakes instead of large square cake to save time and Keep a check on the foodstuffs That is the kind of book it is. I in the refrigerator and use left- am happy to have it on my own overs and perishables in order that refrigerator does not have to operate overtime to keep Honey in grapefruit juice is a land and a tumbledown house in good substitute sauce for use in Medante Township and proceeded to make it a home and the source of ther income. The laughable and tragic errors were all there, the very essence of rural living per-We have spoken of the saisfac- meated the story. It was intertions or home town life. The joys esting listening to Mr Wells tell of home life are a very great part about the new book that is to come in it, and the constant happiness out soon. He thinks more people that comes to people from the en- should be writing about the rural

timate companionship of the home. about and that is why he writes of life that people most like to

