



Hello Homemakers! It's time to check supplies for the Christmas cake, the mince-meat and the puddings. In fact, it's time to make them. Before we know it, the festive season will be here, and fruit cake and puddings are so much richer and more mellow if made a month or two in advance. Be sure to place the baked goods in a tightly covered tin box or grandma's crock and store in a cool place. Mince-meat requires about one week to "ripen" then it may be used for roly poly cookies, turnovers, mince-meat bettys and such.

These recipes were tested last year and the compliments leave no alternative but to list them for you.

White Fruit Cake

- 1 cup butter
- 1 1/2 cups glazed cherries
- 1/2 cup blanched almonds
- 1 slice candied pineapple
- 2 1/2 cups sifted cake flour
- 2 tps. baking powder
- 1/2 tsp. salt
- 1/2 tsp. rose extract
- 1 tsp. almond extract
- 1 1/4 cups fruit sugar
- 4 eggs, well beaten
- 1/2 cup milk
- 2 tbsps. lemon juice

Let butter stand at room temperature for half hour, then cream until plastic. Add flavorings and sugar and beat 2 mins. Beat in eggs. Measure sifted flour, baking powder and salt and sift twice, then mix about one-third of it through sliced pineapple, cherries and almonds. Fold flour mixture into egg mixture then stir in milk. Add fruit, using folding motion. Grease, and line with two layers of oiled paper, the largest of the three fruit tins. Pour in the mixture and leave a slight depression in centre. Bake in oven of 300 degs. for one and a half hours. Cool on wire cake rack, then store covered with foil. (Note: May be decorated with extra almonds, cherries and peel on batter before baking.)

Mellow Mince-meat

- 1 lb. beef suet, chopped
- 1 lb. seeded raisin, chopped
- 1 lb. currants
- 8 apples, chopped
- 2 cups brown sugar
- 1/2 lb. peel, sliced
- 1/2 cup marmalade
- 1/2 tsp. ground cloves
- 1/4 sp. mace
- 1 cup brandy
- 1 lemon, juice and grated rind

Combine ingredients and seal in sterilized jars. (Note: The suet, raisins and quartered apples may be put through food chopper.)

Plum Pudding

- 1 3/4 cups brown sugar
- 1 3/4 cups minced suet
- 5 eggs
- 2 1/4 cups bread crumbs
- 2 1/4 cups sifted flour
- 1/2 lb. currants
- 1 lb. seeded raisins
- 1 cup chopped dates
- 1/2 cup chopped peel
- 1/2 cup candied cherries
- 1 cup blanched almonds
- 1 tsp. nutmeg
- 3/4 tsp. salt
- 3 tbsps. cooking sherry

Combine brown sugar and suet. Beat in eggs, one at a time. Stir in wine. Combine fruit, crumbs and flour with nutmeg and salt. Add to other ingredients and turn into pudding can. Dredge a square of factory cotton with flour and tie securely around rim, but leaving an inch to rise and a depression in cloth. Place a saucer or pie plate inverted on the top. Meantime heat a kettle filled one-third full of water with meat rack bottom. Water should come to within one inch of top of basin. Cover kettle and keep boiling for six hours. Add boiling water from time to time. When pudding is removed from kettle, set it in a warm oven to dry cloth, with saucer removed. Store in cool, dry place. (Note: Allow one hour to re-steam for serving at Christmas time.)

Take a Tip

1. If Christmas cake appears dry, place a cut orange alongside the tin for moist atmosphere. Remove or replace the half orange in a

week's time to prevent mold. 2. Place a tin of water on oven shelf when baking cake to keep it moist.

3. In place of making almond paste and endeavoring to seal to the cake with egg white, we plan to make almond fruits.

4. Mock almond paste: Bake a large sweet potato until tender. Scrape out of skin, mash well and cool slightly. Work a half pound of icing sugar (more, if necessary) and 1/2 teaspoon almond flavoring, also 1/2 teaspoon of rose extract into mashed potato until smooth. (It will become firmer when cold.) Shape the paste into tiny apples, lemons and oranges. (1) For apples roll paste into 1 inch ball and insert piece of toothpick for stem. Streak with red coloring using toothpick.

(2) For lemon, add yellow coloring and sape to this fruit, then roll over fine grater.

(3) For orange, add orange coloring and shape like a tiny orange. Press lightly over fine sieve.

Store these almond fruits in a plastic container. Serve with fingers of fruit cake for Christmas glamor and the added treat.

THE QUESTION BOX

Mrs. K. T. asks: How can I prevent fondant icing from running off cake?

Answer: It is advisable to let fondant icing ripen at least 24 hours then melt the desired amount in a small double boiler. Meantime, brush the cake with egg white and pour the melted fondant carefully over the cake that has been placed on wax paper.

Fashion Hint



We're headed into the dull season as far as the weather goes, and the gay season as far as holidays and parties go. For both reasons, it's a good time of year for a new outfit.

But not everyone's going to HAVE a new outfit, we can be sure of that. A change, though—no matter how small—can be as good for you as a new outfit. The most beautiful appearance falls if it is continually the same. It becomes part of a pattern and naturally won't excite any comment or second glances.

Try not to be too set in your ways. Try experimenting with new colors in your make-up as well as your clothes. Or find a different way to apply your lipstick or rouge. Add a bit of eye shadow for a subtly different look.

Even such a simple thing as a new hair-do can give you a completely new and smarter-than-ever appearance. If you try one of the new shaggy "Italian" haircuts as pictured above, remember that you should go back to your hairdresser every two weeks at least. The stroke-like pieces of hair must be kept perfectly in order or you'll look as if you lost your comb—weeks ago.

FOUNDER'S DESCENDANT AUTHORS OAKVILLE HISTORY OF 521 PAGES

Oakville and the Sixteen (University of Toronto Press, \$10) is a sizeable history presenting its 521 pages of information in an interesting style that will attract the non-fiction readers as well as the student of Halton history.

Hazel C. Mathews was a natural for the compilation of this book as she is a descendant of a pioneer Oakville family. As Mrs. Mathews explains in the preface, "A quantity of family papers, untouched for half a century, formed the nucleus of this local history." Dr. Juliet Chisholm, sister of the author, added 36 line drawings with remarkable accuracy and detail from old maps, prints, faded photographs, woodcuts in rare gazetteers and newspapers, actual objects and plates.

As well as the line drawings scattered through the book three color plates add to the value of the record. Included is a plan of Oakville of 1835 and a picture of the Sea Gull, one of the early boats plying the harbor.

"Again in 1826, Chisholm expressed an interest in the advantages of The Sixteen. . . . But for the present and all time to come . . . a harbour at the mouth of the Sixteen would serve a greater proportion of the settlements." So declared Col. W. Chisholm as he continued his petitions for a grant of the land at the mouth of The Sixteen where the present day Oakville is located.

Tracing the history of Oakville and the Sixteen through the years of its founding and the steps of development, Mrs. Mathews does an excellent job of placing that development in relation to the rest of Ontario and Canada. With the ever popular rumour that Oakville may in the near future become a city the historical work is well placed.

In concluding the work, Mrs. Mathews indicates the changed atmosphere of the present town when she says, "The harbour, though little used by commercial shipping, has lost none of its popularity among owners of pleasure craft. It continues also to perform one of its initial functions, that of a harbor

of refuge. The recent announcement by the Canadian government of its intentions to carry forward the St. Lawrence Seaway has implications for Oakville."

Oakville, as has been indicated, was primarily a port at the mouth of the Sixteen. One of the most significant voyages from the struggling port was by the Sea Gull, a 238-ton 105 foot schooner built at Oakville. In 1864 it sailed to Durban to stimulate trade between Oakville and South Africa.

The carefully compiled information backed with notes that indicate the authority for the history should be a necessity for the county's schools and public libraries. The book is a good example of the thoroughness with which similar histories of Canadian centres should be compiled. It is understood that the same author is now working on a companion book on Halton county.

Auction Record Set For Breed at Royal

The first Holstein Sale of the Stars featuring some 35 Royal Winter Fair prize winners established a new Canadian auction record for the breed. Thirty-five head brought \$74,500, for an average of \$2,128. Top price was \$8,000.

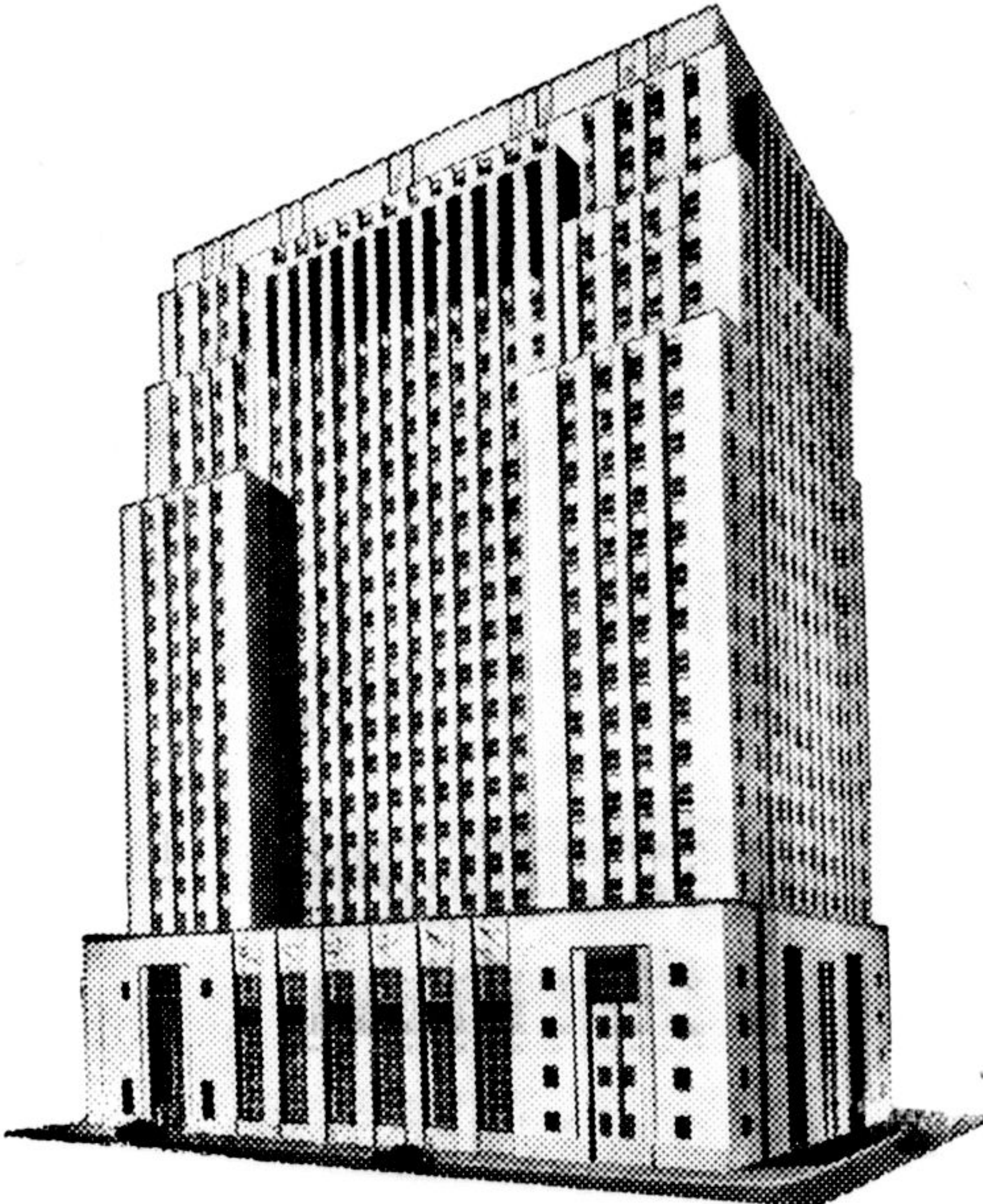
South American buyers provided the spark that set the bidding afire. The first four animals in the ring each went to a different country.

Rockwood Anthony Robaron, an eight months-old bull calf consigned by Rockwood Holsteins of St. Norbert, Manitoba, brought \$7,500, on the bid of Antoine Masurel of Vuel-ta Chica, Argentina. When the first prize two year-old bull at the Royal went into the ring, Glenafton Nugget, consigned by J. J. E. McCague, of Alliston, Ont., he topped the first figure by going at \$8,000 to D. F. Merrells of Sao Paulo, Brazil, for \$8,000.

Next in line was the first prize union yearling bull, a Fond Hope son offered by Ross Segsworth, Freeman, and purchased by L. N. Izquierdo, Bogota, Columbia, at \$3,000.



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122nd Annual Statement

THE BANK OF NOVA SCOTIA
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H. L. ENMAN President C. SYDNEY FROST General Manager

CAPITAL AUTHORIZED \$25,000,000
RESERVE \$33,000,000

CAPITAL PAID-UP \$15,000,000

Condensed General Statement as at 31st October, 1953

ASSETS

Cash, clearings and due from banks	\$174,655,000
Government and other public securities not exceeding market value	188,137,706
Other bonds and stocks, not exceeding market value	21,424,357
Call loans (secured)	42,927,750
Other loans and discounts (after full provision for bad and doubtful debts)	495,402,336
Liabilities of customers under acceptances and letters of credit (as per contra)	19,156,871
Bank premises	23,364,659
Other assets	561,185
Total	\$965,628,873

LIABILITIES

Notes in circulation	\$ 32,810
Deposits	895,421,085
Acceptances and letters of credit outstanding	19,156,871
Other liabilities	1,049,084
Capital paid-up	15,000,000
Reserve fund	33,000,000
Dividends declared and unpaid	905,716
Balance of profits, as per Profit and Loss Account	1,063,507
Total	\$965,628,873

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