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Some Happy Cheese Recipes Suggested

Flavour Makes Cheese a Favourite and it Also has Adaptability as Well as Noteworthy Food Value.

A couple of weeks ago The Advance printed some recipes for Christmas cakes and puddings and these proved so popular with so many readers that The Advance is tempted to go to the same source for similar material. The previous recipes were by a writer for The Toronto Mail and Empire, and the following recipes with cheese as a lead-feature are from the same writer:—

Tomato rarebit is a good dish, whether for noon dinner or that mid-night supper. It is made with—

- 2 tablespoons butter or other fat
- 1 cup finely-cut celery
- 1 green pepper, chopped
- 1 small onion, chopped
- 2 tablespoons flour
- 1 pint canned tomatoes
- 1 pound cheese, shaved thin
- 1 teaspoon salt
- 2 eggs
- Tabasco sauce

Melt the fat in a heavy skillet, add the celery, green pepper, and onion, cook for a few minutes, and stir frequently. Sprinkle the flour over the cooked vegetables, pour in the tomatoes, and add the cheese and salt. Cook over low heat and stir until the mixture thickens and the cheese is melted. Pour some of this mixture into the well-beaten eggs, then pour all back into the skillet, and continue to cook over a low heat until thickened and creamy. Add a few dashes of tabasco sauce and serve on crisp toast or crackers.

Welsh Rarebit

- 1 pint milk
- 4 tablespoons melted butter or other fat
- 4 tablespoons flour
- 1 teaspoon salt
- 1 pound cheese, shaved thin
- Tabasco sauce
- Onion juice
- Soy sauce
- 1 egg

Heat the milk in a double boiler. Mix the melted fat, flour and salt, and stir into them a small quantity of the heated milk. Add this to the remainder of the milk, stir until thickened, add the cheese and a few drops of each of the seasonings, and beat lightly until the cheese has melted. Pour a little of the cheese mixture into the well-beaten egg, then add this to the rarebit, and cook for 2 or 3 minutes longer. Serve on thin, crisp toast or crackers.

Cheese Toast

- 1 pound cheese
- 1 cup rich milk or cream
- 2 tablespoons flour mixed with 2 tablespoons water
- 2 eggs
- 4 drops tabasco sauce, or a few grains of cayenne pepper
- A little onion juice, if desired
- 1 teaspoon salt
- 1½ teaspoons baking powder

Shave the cheese into thin small pieces. Heat the milk or cream in a double boiler, thicken with the flour which has been mixed with the water, and cook for 5 minutes. Add the beaten eggs, the cheese, and the seasonings, and cook slowly until the cheese has melted and the mixture is thick and creamy. Allow it to cool; then add the baking powder.

Toast one side of the bread. Spread the cheese mixture thickly on the untoasted side to the very edge. If the cheese mixture does not come to the edges of the bread, they become brown and hard. Brown the cheese delicately under a low flame or in the oven. The heat allows the cheese mixture to heat through before it browns, gives it a chance to become light, and keeps the cheese tender and soft. Too great heat makes the cheese tough and stringy. If desired, place a strip of crisp bacon across each slice of cheese toast. Serve it hot from the oven. This recipe makes enough for 12 to 14 slices of bread. The cheese mixture may be prepared, except for the baking powder, the day before it is to be used. Since the mixture stiffens on standing, beat until soft in a double boiler, let it cool, and add the baking powder. Then spread the cheese on the toast.

Cheese Dreams

Sliced bread thin, remove the crusts, and without buttering make into sandwiches with thin even slices of sharp-flavoured cheese as the filling and a sprinkling of salt and a drop or two of tabasco sauce for seasoning. In a heavy skillet melt sufficient butter to cover the bottom and brown the sandwiches delicately and rather slowly on both sides, adding more butter if necessary. Take care that the butter does not become so hot that it browns the sandwiches before the bread is heated through and the cheese melted. Serve the cheese dreams at once with a salad of vegetables or of sardines.

SOUTH AFRICA GOLD HAS RECORD OCTOBER OUTPUT

South Africa, which produces practically as much gold as all other countries combined, for the month of October made a new high production record. Gold output from the Transvaal in October was 945,113 fine ounces, valued at £4,014,585, an increase of 29,059 fine ounces, or £123,563, compared with September's total. The month under review was the first occasion on which the output from the Witwatersrand alone has exceeded 900,000 ounces, and it also is the first occasion on which the total output has exceeded £4,000,000 in value for a single month.

Statistics in Regard to Canada's Civil Service

The Dominion Bureau of Statistics will very shortly issue its seventh report dealing with the number of civil service employees and the expenditures on their salaries during the fiscal year ended March 31st, 1931.

The compilation gives a classification of permanent and temporary employees which is further analyzed so as to show full-time, seasonal, part-time, etc., employees by departments. The statistics are arranged so as to show also the numbers engaged at departmental headquarters, Ottawa, and those other than at departmental headquarters. Throughout the service, however, there are a number of employees whose work is of a casual nature and who do not come under the operation of the Civil Service Act. These employees are known as non-enumerated classes and only the expenditure on their salaries and wages is shown in the report. Notes, explanatory of the non-enumerated employment for the departments concerned, are given in the report.

The report shows that, on March 31st, 1931, there were 32,715 permanent employees and 12,866 temporary employees, making a total of 45,581 persons engaged in the public service of the Dominion. The expenditure on the salaries of these employees for the fiscal year ended March 31st, 1931, was \$55,967,975 for permanent employees and \$14,198,336 for the temporary classes. The salaries or wages of the non-enumerated classes for the fiscal year amounted to \$24,144,672, more than half of which was in the post office department. The grand total expenditure for the year was \$94,310,983 on salaries of permanent, temporary and non-enumerated classes. It should be pointed out that not nearly all the employees of the Government are engaged in administrative work. To take only the most outstanding example of Government employees performing services of an industrial rather than of a Governmental character, it may be noted that out of the 45,581 persons engaged in the enumerated classes of the public service on March 31, 1931, 11,961 were in the post office department, which renders services of an industrial character and is in the main paid for by the voluntary payments of the citizens for services rendered rather than out of taxation. The wages and salaries paid in this department alone accounted for \$33,110,042 out of the aggregate of \$94,310,983 for the fiscal year, leaving \$61,200,941 as the total of salaries and wages paid in all the other departments put together. Of the salaries and wages paid in the post office department, a very large proportion is the remuneration of the non-enumerated classes throughout the country, including postmasters of the smaller offices, mail contractors and licensed vendors of stamps.

The report shows that there were 11,766 persons employed at departmental headquarters, Ottawa, at the end of the fiscal year 1930-31, of which 8,009 were permanent and 3,757 temporary. The total expenditure on salaries at departmental headquarters, Ottawa, was \$15,237,113 for the permanent employees and \$3,897,049 for the temporary during the fiscal year ended March 31st, 1931, making a grand total of \$19,134,162 paid to employees at departmental headquarters. The remainder of the personnel is employed at various centres throughout the Dominion. There were in all 33,815 persons employed other than at departmental headquarters, Ottawa, and the total expenditure on their salaries was \$51,032,149.

A table in the report gives in detail for each month and in each department, the numbers of employees, together with expenditures on their salaries.

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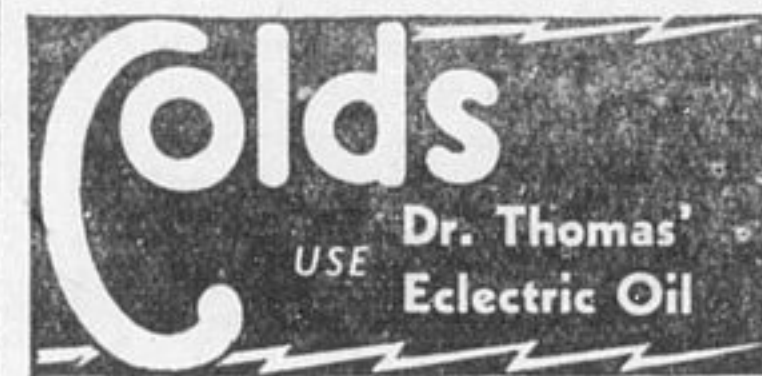
THINKS PRISONERS ARE TOO WELL USED IN JAIL TO-DAY

A former chief of police of Timmins used to comment quite frequently on the good times enjoyed by prisoners in jails in Ontario. The average man knows nothing of the inside of jails and rather glories in the fact that he does not know. The average man would prefer that conditions should be leaning to leniency rather than to hardship. In any case he strives to avoid the jails altogether. There is a very wide-spread tendency to leniency in such matters. It is due, perhaps, to the reaction roused by the brutality that once prevailed, even in Canada. It may easily be that the reaction has gone too far. In discussing an item from a daily newspaper in regard to thieves who stole some children from a widow who was in poor circumstances The New Liskeard Speaker makes some points that will impress thoughtful people. The heartlessness of the average crook is well-known to those who see much of this class. Any hard-boiled police court reporter or any member of a police force will laugh at the thought of "honour among thieves," or the supposed kindness that make "Robin Hoods" or anything like that. Among professional thieves there need be little good of any kind expected. As The Speaker suggests they are a poor lot. The Speaker says:—

"It would appear that when a man or woman decides to become a thief the main thing is to get the money, and if they can get it from a widow, a blind person or a child, it is all the easier got. They realize, it would appear, that when they fully decided to become outlaws there was no need for them to foster feelings of sympathy for suffering humanity. Indeed, they must think to do so would be to make it more difficult for them to continue

living a life of crime. There was a time when thieves received greater punishment when found guilty of criminal offences than they do today. The change was brought about because of over-zealous humanitarians who deplored the severe punishment meted out to law-breakers. Today, the sentence pronounced on an ordinary thief, especially if the weather be cold, makes him smile. A month or two in a comfortable Canadian jail, with a mattress to sleep on, and sufficient food to eat, is all the thief wants. He will be in full sympathy with the Yukon Indian who refused to leave the prison when told he could leave. "Me no go," said he. "Plenty warm, plenty eat." And when compelled to leave, he declared he would go back and steal two bags of flour the next time. All perhaps agree that prisoners ought to be made to work, but there is objection to having them work at any kind of work which would interfere with the selling price of the product of the honest working man. Road-making ought to be the kind of work the criminal should be required to do, and he should be made to work good and hard. Our present system of punishment, to any one who has lost his self-respect, will not in the least degree act as a deterrent against committing crime."

Pembroke Standard-Observer:—Ontario is now without a Lieut.-Governor. The salary is \$10,000 per year but the job goes begging. It is said that beyond the \$10,000 a sum all the way from \$40,000 to \$60,000 per year must be spent, which comes out of the Lieut.-Governor's own pocket, consequently applicants are not numerous.



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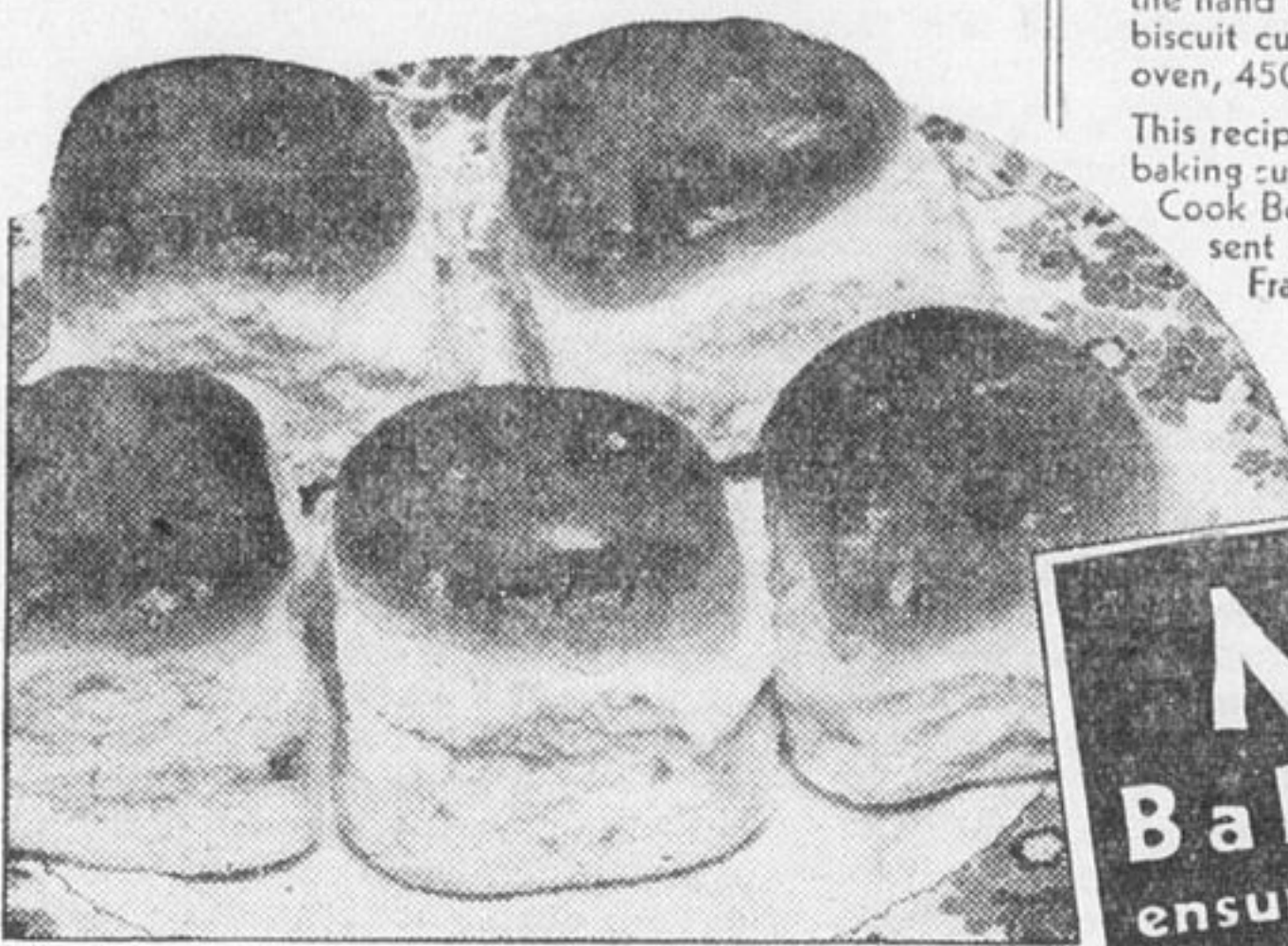
MENU

Sometimes it's difficult to think up new ideas for varying daily menus. Here's one that offers pleasing variety and combines healthful qualities as well. It was prepared by Miss Gertrude Dutton, Western Canada's best known cookery expert, conductor of the Better Cookery Section in the Winnipeg Western Home Monthly.

VEGETABLE DINNER

- Scalloped Potatoes
- Creamed Corn—Diced Beets
- Cabbage au Gratin
- Hot Tea Biscuits*
- Apple Pie with Cheese
- Chase & Sanborn's Tea or Coffee

Miss Dutton says: "I recommend Magic Baking Powder because I know from experience that its uniform leavening quality gives dependable baking results. Most baked dishes look and taste better when Magic Baking Powder is used."




MAGIC
Baking Powder
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Try Miss Dutton's Favorite Recipe for **TEA BISCUITS***

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- 1½ teaspoon salt
- 1 tablespoon butter
- 1 tablespoon lard
- ¾ cup cold milk, or half milk and half water

Sift flour, baking powder and salt. Cut in the chilled shortening. Now add the chilled liquid to make soft dough. Toss dough on to a floured board and do not handle more than is necessary. Pat out with the hand or roll out lightly. Cut out with a floured biscuit cutter. Bake on a buttered sheet in a hot oven, 450° F., 12 to 15 minutes.

This recipe and dozens of other equally delightful baking suggestions are included in the New Magic Cook Book. If you bake at home, a copy will be sent you. Write to Standard Brands Limited, Fraser Ave. and Liberty St., Toronto, Ont. Buy Made-in-Canada Goods.

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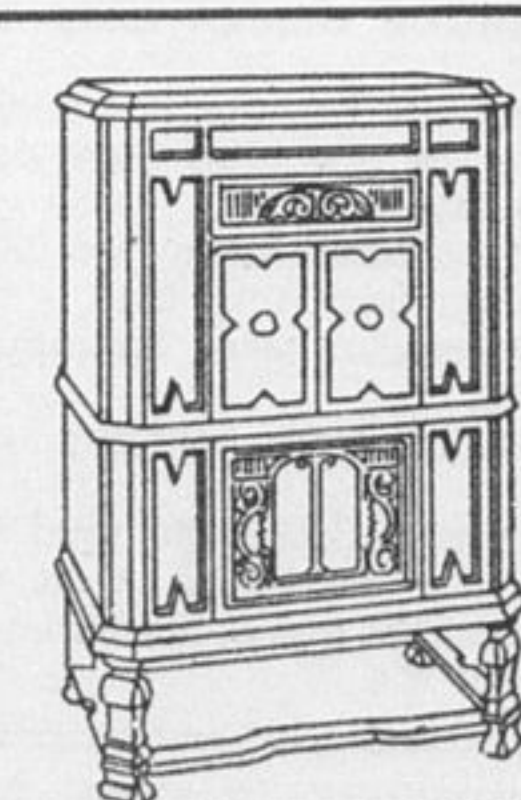
30-minute RECORDS



VICTOR RADIO ELECTROLA RE-41

Nine-tube Super-Heterodyne combination, engineered to two penodes and two super-control tubes. Automatic volume-control of radio reception. Reproduces long-playing records and regular discs with equal facility. The really modern instrument in a beautiful matched-walnut cabinet, complete with nine tubes.

\$235



VICTOR AUTOMATIC RADIO-ELECTROLA RAE-59

De luxe ten-tube Super-Heterodyne combination, with automatic record changing. Doubly-shielded chassis engineered to two penodes and three super-control tubes, with automatic control of radio volume. Exquisite tonal reproduction of regular records and Victor Program Transcriptions (30 minutes of music on one disc). Unquestionably the greatest and most complete instrument ever built . . . in radio's most luxurious cabinet. Complete with ten tubes. . . . \$425

Something entirely new . . . something that only Victor can offer! Program Transcriptions, Victor's amazing new 30-minute records . . . and two marvelous new radio-record combinations. Hear them . . . and thrill to the first instruments to give three distinct playing features—radio—regular records—and Program Transcriptions . . . the complete home entertainment.

These new 30-minute records are entirely different . . . an exclusive Victor achievement . . . specially recorded and specially reproduced at 33 1/3 revolutions per minute. No other record can approach the amount of music they give—actually upwards of 30 minutes on a disc! And each Victor combination is equipped to play both types of records.

See and hear these revolutionary products at your nearest Victor dealer. You will realize that no combination is really modern without today's three great entertainment features—radio—records—and 30-minute records.

In addition to Radio-Electrola RE-41 and the great RAE-59, with automatic record-changing, your Victor dealer has a variety of Victor Super-Heterodynes from \$89.50. Convenient terms.



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