

Cooking Lessons on the Making of Cherry Pie

There's a Real Trick in Turning out a Really Good Cherry Pie. Much of the Cook's Success Depends upon the Crust. Some Recipes.



(By Edith M. Barber)

"Can she make a cherry pie, Billy-Boy, Billy-Boy?" So goes the old song, with its answer, "She can make a cherry pie in the twinkling of an eye." Evidently this was considered a test of the bride-to-be as far as her house-keeping abilities were concerned.

Even to-day when we are served with a really good cherry pie it is usually at the end of a satisfying meal where everything else is well cooked. First of all the pastry must be rich and flaky. There are just one or two tricks to pastry making. The proportion of fat to flour must be right. In general one-third as much lard or hardened vegetable fat as flour. Usually it is best to cut the fat into the flour with a knife.

Perhaps you are saying to yourself, "Well, my mother always mixed pastry with her hands, and it was simply grand." I'm sure it was. But if your hands are as warm as mine you will do better if you will use a knife or maybe two. It should not be cut as fine, however, as it is for biscuits because the large particles of fat make a nice flaky crust.

Now you are ready to add the water which should be very cold. Make a hole in the mixture at one side and stir in a tablespoonful of water until you have a stiff ball of dough at that point. Then begin to add water at another point. When you have three balls of dough take your hands and put

them together with the extra flour left in the bowl. When the dough is smooth, put it in the refrigerator for at least an hour to chill and then it will be easy to roll.

Divide the dough into two parts and you are ready to make your pie and roll lightly into a round a little larger than your pan. Line the pan with one sheet, pressing it into the pan and cover the bottom with flour and sugar mixed together, one tablespoonful of each. Cover with a layer of cherries, sprinkle liberally with sugar and continue until your fruit is piled a little higher than the depth of the pan. Cover with the other layer of pastry and press the edges together. Cut the overlapping pastry evenly. With a fork press the two layers around the edge of the pan or bind the dampened edge with a thin strip of pastry. You may now get rolls of parchment paper which are designed especially for this purpose. Cut slits in the top of the pie to let out the steam which forms as the fruit cooks. Use a very hot oven, 450 degrees F., for the first 15 minutes of baking and then lower to 350 degrees for about 30 minutes longer. You may use this same method for all fruit and pies which should be sirupy, not starchy as is sometimes the case when too much flour is put with the fruit.

Cherries combine very well with shortcake dough for cobbler which are sort of deep dish pies and also for steamed puddings made with the same kind of dough. A combination of cherries with raspberries or currants is good for pie or for any of these hot puddings. Stewed cherries, sweetened with plenty of sugar and cooked until the syrup is thick are delicious with a special type of German dumpling, that is cooked on top of the fruit. A few cut, sugared cherries may be put into a cottage pudding which is particularly good baked or steamed in custard cups and served with a hard sauce.

In all of these cherry recipes we make use of the sour cherries. The large sweet cherries are often put into tart shells over which a cherry glaze may be poured.

Steamed Cherry Pudding

- 2 cups cherries
- 1/4 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/2 cups flour
- 3 teaspoons baking powder
- 1 cup milk

Look over cherries and cut in half and pit. Cream butter, add sugar slowly and cream together until light. Add beaten eggs. Add flour which has been sifted with the milk. Add the cherries mixed with a little of the flour. Put into greased mold, cover and steam three hours. Serve hot with hard sauce.

Cherry Dumplings

- 2 pounds cherries
 - 5/8 cup water
 - 1 cup granulated sugar
 - 1 cup unseasoned mashed potatoes
 - 1 cup flour
 - 1/2 teaspoon salt
 - 1/2 cup melted shortening
 - 1 egg slightly beaten
- Wash and stem the cherries, place in a covered kettle with the water and simmer covered 25 minutes, stirring occasionally to prevent sticking and to bring the pits to the top. Skim out the pits and stir in the sugar. Meanwhile combine the mashed potatoes, flour, salt and melted shortening. Drop from a teaspoon on top of the hot cherry mixture for 15 minutes. Serve dumplings with the hot sauce.

Pastry

- 1 1/2 cups flour
 - 1/2 teaspoon salt
 - 1/2 cup fat
 - Cold water
- Sift together the flour and salt. Cut in the fat with two case knives. For a large quantity, a wooden bowl and chopping knife may be used. When fine, add at one side of the bowl one tablespoonful of cold water and stir in as much of the flour and fat as the water will take up. Continue this until you have four or five falls of dough and some dry flour left in the bowl. Press together with your fingers. If all the dry flour is not taken up, add a little more water. Chill and roll.

Cherry and Currant Marmalade

- 2 quarts seeded cherries
 - 1 pint stemmed currants
 - 5 pounds sugar
 - 1 quart water
- Look over fruit. Make a thick syrup from sugar and water. Add the cherries and currants to the boiling syrup. Cook the mixture slowly for 30 minutes. Pack into clean, hot jars and seal immediately.

Cherry Pie

- 3 cups cherries
 - 1 1/2 cups sugar
 - 2 tablespoons flour
- Stone cherries, mix with the sugar and flour and bake between crusts or in one crust, in a hot oven, 450 deg. F. for ten minutes. Lower temperature to 350 degrees and bake about 25 minutes.

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Mine in the Making at Edgecreek Gold

Annual Meeting of Beatty-Munro Property Given Interesting and Pleasing Details on Progress.

Shareholders of Edgecreek Consolidated Gold Syndicate at the annual meeting on Wednesday last approved a by-law authorizing an increase in the number of directors from five to seven. Old directors were re-elected for the ensuing year and Col. W. M. O. Lochead, of Kitchener, and J. J. Brookes, of Wyoming, Ont., were added to the board.

W. T. Stewart, president, addressing shareholders, gave a complete review of work at the property in the Beatty-Munro district to date. He stated that 25 diamond drilling holes have been put down for a total of 4,131 feet. Drilling indicated eight parallel vein systems and from the various veins, core assays ranged from a trace to \$143 in gold per ton. In exploring the various veins nine shafts or deep pits were or are being put down. The shafts proved the continuity of the vein system to depth both as regards width and values. He stated that No. 9 shaft, at a depth of 10 feet, six inches, still is in ore. According to surface indications, it would appear, "D" vein, intersected at depth in No. 7 drill hole, is the same occurrence as that on which the No. 9 shaft has been sunk about a quarter of a mile to the east. No. 18 drill hole cut the vein at a depth of 61 feet and continued in mineralization for 45 feet from which core assays yield \$16.63 per ton gold.

Mr. Stewart stated that the eight veins on the claims range in width from three to 25 feet, and diamond drilling to date consists of 25 holes at varying depths with not one showing a blank.

James G. Farquharson, M.E., consulting engineer, stated that a shaft should be put down to a depth of 250 feet, with stations cut and levels opened at 125 and 225 feet respectively. To carry out this programme \$50,000 will be required. The question of a mill can be deferred until such time as sufficient ore has been developed to maintain a constant supply of millfeed. In the meantime ore taken from underground workings can be conserved in dumps on surface. The engineer stated that he has every confidence in the property, and diamond drill results, apart from geological conditions, indicate a mine in the making.

OLD-TIME FIDDLERS AT THE CANADIAN NATIONAL FAIR

Pleasant memories will be revived among the older generation by the old time fiddlers and square dancers in competition on Music Day at the Canadian National Exhibition. The younger element, too, will be entertained and amused. It is on Music Day that the Strolling Troubadours, always a popular feature, make their appearance.

The dates for the Canadian National Exhibition at Toronto this year are August 23rd to September 7th.

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FLOWERS LOANED KIRKLAND CHURCH BY MISS SMITH

The Northern News, of Kirkland Lake, on Tuesday of last week had the following:

"Rev. Manson Doyle, D.D., of Toronto, one of the secretaries of Religious Education of the United Church here on Sunday morning. Dr. Doyle has been at the Summer School at Camp Lorraine as a leader of the previous week. Miss Reba Force of Brockville, who was also attending the Summer School sang very beautifully the solo, "Jesus Lover of My Soul." The bouquets of gladioli which, with the potted plants, decorated the church so attractively, were loaned by still another member of the Summer School, Miss Smith of Timmins, who broke camp to attend the wedding of a friend in Hamilton and had arrived in town Sunday morning on the way back to camp. Miss Smith is a Camp Lorraine enthusiast, having been there since July 10. She served as a leader at both the older and younger C.G.I.T. camps and remained for the Summer School session."

NEW PROVINCIAL OFFICER ARRIVED HERE SATURDAY

Constable Geo. White, Ontario Provincial Police, arrived in Timmins on Saturday, as a permanent officer of the Timmins detachment. He has been relieving at Hearst recently but has now received his appointment to the local office.

Constable J. W. F. Pretorius, who is in charge of the local provincial police office, is at present on holiday.

Govt. Suing Mining Firms for Back Taxes

Expected that Many Pro-Re-staking, Epidemic of parties will be opened by Tax Collecting.

The town of Timmins isn't the only concern putting on pressure to collect taxes in arrears. The Ontario Government is at the same thing. A despatch from Toronto some days ago said that thousands of acres of mining land will be opened again for prospecting as a result of a decision of the Ontario Government to either make mining companies pay their corporation tax arrears or forfeit their claims.

With this in mind suits have been issued or will be issued within the next few weeks against almost 200 mining companies with large holdings in almost every section of Northern Ontario. The average number of claims which each one of these companies holds is five. If the government secures judgment against these companies, their claims will be seized and will be turned over to the Department of Mines.

Many of the properties controlled by mining concerns now being sued have fulfilled their assessment work and therefore the lands are not subject to forfeiture under the Mining Act. Should the government get judgment, however, as is expected, they can be returned to the Crown under seizure.

More than 40,000 acres spread over every district in Northern Ontario where prospecting is popular will be returned to the government under the initial batch of writs which have just been issued. The amounts owing under the Corporation Tax Act amount, in most instances, to several hundred dollars and as the companies are without funds, it is not considered likely that the tax will be paid.

It may be noted that none of the big operating mines are concerned in these tax arrears. The big mines watch tax and other government levies very closely and never are in arrears. When they drop a property they see first that levies are first paid and that they are actually "through" with it.

SPECTACULAR PAGEANTS AT THE TORONTO EXHIBITION

There will be two pageants at the Canadian National Exhibition at Toronto this year, August 23rd to Sept. 7th. Aside altogether from the great grandstand presentation there will be "Cavalcade," a magnificent spectacle in which the riders of the ages will be featured on spirited military chargers and in the authentic costumes of the long ago. This striking novelty will be held in connection with the Horse Show at the Coliseum.

GOOD FOR YOUNG AND OLD

Says Betty BEE HIVE

A Great Energy Food

Apparently Attacked the Wrong Sort of Acquaintance

There was once a "gink" who was fond of recounting odd things he read and when he would see a doubting look in the face of a person to whom he told the yarn he would always add—"And if you don't believe me I can show you the place in the paper where it happened." In the Belanger case at Halleybury last week it would be difficult to prove it by the newspaper, as one newspaper said it was one Belanger that was fined, while other press despatches said it was another. However, the Halleyburian has a reputation for carefulness and accuracy, so that its report may have the preference over others. The Halleyburian's story is as follows:—

"When Paul Belanger, who gave his address as South Porcupine, started a mix-up on the street here on Thursday night last with a namesake, he found to his horror that his opponent was none other than "Frenchy" Belanger, ex-flyweight champion of Canada. The scrap did not last long, being curtailed

by the appearance of Provincial Constable Lee Walker, who took the Porcupine Belanger to the lock-up when he learned that he had been the aggressor. There were one or two others who had been mixed up in the scrap at the start, but only the one arrest was made. The accused threw a penalty of \$10 and costs or 30 days, in police court next morning. It was not quite clear just how the ex-champion came to be in town last week. One man said that he had been working with the lake rivermen who passed down the lake earlier in the week while others stated that they had seen him in Cobalt. He told some of the boys that he was making an attempt to fit himself for the ring again, but had not very big hopes that he could stage a comeback."

Brantford Expositor.—Travellers of note are a unit in stating that London is now the gayest city in Europe and that Paris is dead by comparison. Visitors are pouring into the Old Land at a rate never before known and all records have been broken. John Bull as the result of better times is stepping out.

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