

Modern Refrigerators Are Making Better Homes

New "Ice Boxes" do Better Than Just Preserve Foods in Fresh and Healthful Way. Get the Most Out of Your Refrigerator Service, Writer Advises.

(By Katherine Caldwell)

The first function of any refrigerator is to preserve foods in a fresh, healthful appetizing condition! Next it may offer as many additional services, conveniences, advantages and delights as its manufacturer has been able to incorporate.

Once you have chosen and installed the refrigerator of your choice, do you use it to the fullest advantage? In most cases, the answer would probably be "no." Yet a good modern refrigerator stands ready to help you with short-cuts, time-savers, improvements in old cookery procedures, and in the attainment of high personal satisfaction and a wealth of family appreciation.

These very few recipes are given to show the large number of achievements a good modern refrigerator will just take in its stride.

Date-Ginger Ice-Cream

Home-made ices run from very simple ones (with even the short-cut of packaged ice-cream mixes to help) to a fairly elaborate but very delicious custard-base ice like this one:

Heat 2 cups milk or diluted evaporated milk to scald in upper pan of double boiler. Beat 2 eggs slightly and add ½ cup sugar and ¼ teaspoon salt. Slowly stir in the hot milk, return to double boiler and stir over gently boiling water until the mixture thickens so that it will coat the spoon. Remove from heat, strain and cool. Whip 1 cup heavy cream to the consistency of custard sauce and fold in egg mixture, with 2 teaspoons vanilla, ¾ cup shredded dates, ½ cup ginger syrup and 1½ tablespoons chopped ginger. Turn into tray of mechanical refrigerator and freeze to a mush. Scrape from sides and bottom of pan and beat until smooth but not melted. Return to refrigerator until hard enough for serving.

If using the hand-turned freezer, stir the cream, unwhipped, into the custard mixture; add vanilla and turn into inner container or freezer. Use a mixture of 4 parts crushed ice to 1 of ice-cream salt in outer container of freezer. When mixture has been frozen to a mush, add remaining ingredients and complete freezing. Allow to ripen for 2 hours before serving.

Refrigerator Rolls

Here's joy: a yeast dough on which you may draw for a week, whenever you would bake up a batch of fresh rolls!

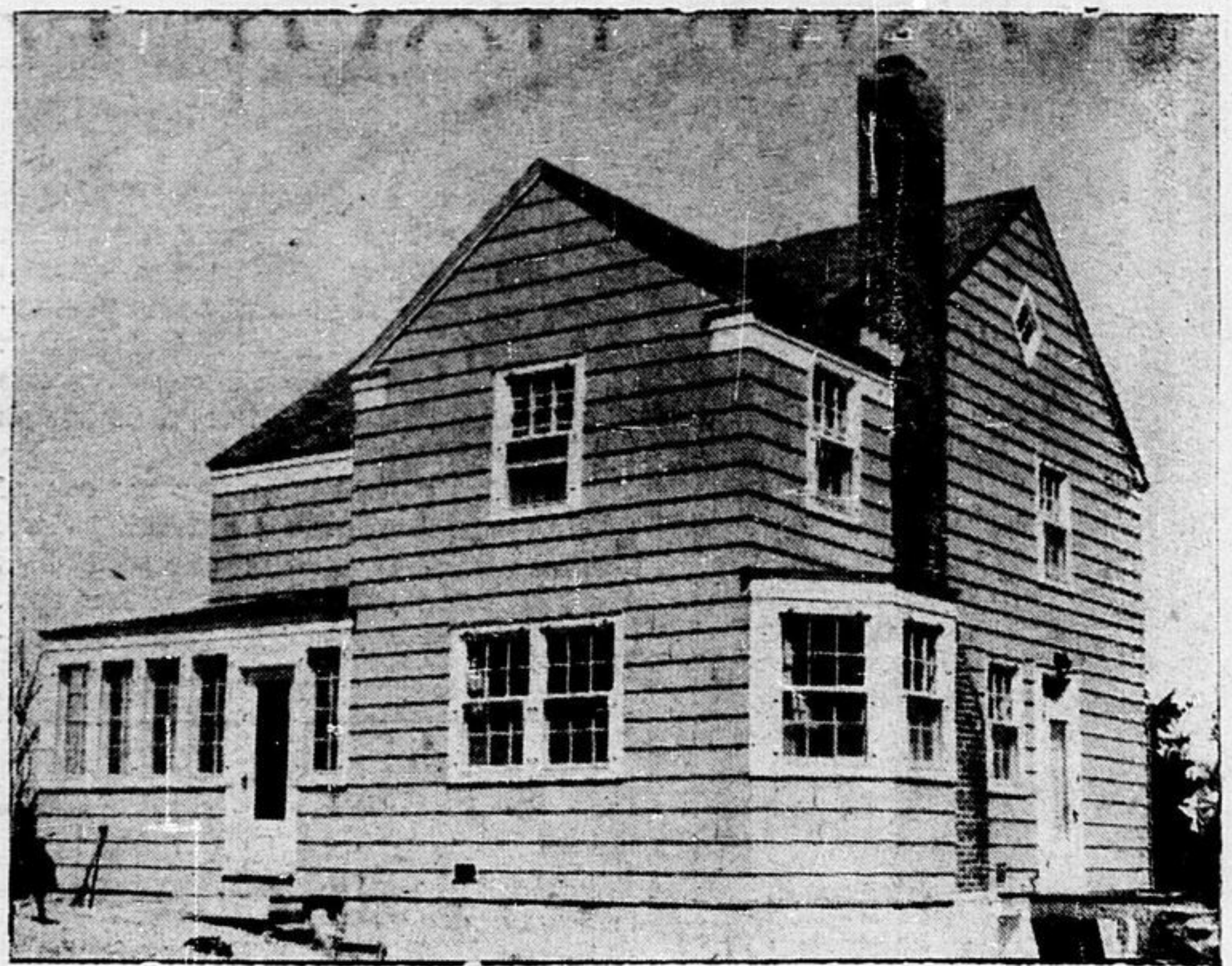
To 1 cup boiling water, add ½ tablespoon salt, 1½ tablespoons butter or shortening and ¼ cup sugar. When sugar has dissolved and butter melted, cool to lukewarm. Add 1 cake compressed yeast, which has been softened in 2 tablespoons lukewarm water. Beat 1 egg until light, add and combine with rotary beataer. Beat in 2 cups sifted all-purpose flour, then work in enough additional flour (about 1½ cups) to make dough which, though soft, may be handled on a lightly-floured canvas or board. Knead lightly until very smooth. Place in greased bowl, grease the top lightly, cover closely and store in refrigerator. (It may be necessary to "punch down" the dough occasionally.) When rolls are desired, take dough from the refrigerator and let stand a half-hour in a warm place. Shape lightly into rolls (the mixture is of such thickness that it may be easily broken or cut off in pieces of suitable size.) Place on greased pan and let rise in warm place until light. Bake in hot oven, 425 degrees, about 15 minutes. This dough should keep for one week.

Cream Sauce Croquettes

The secret of the delicacy that can be held in a sauce-base croquette mixture, lies in thorough chilling before frying.

Measure 1 cup milk or diluted evaporated milk and blend ½ cup flour to smooth pouring consistency with part of this measured milk. Heat remaining milk to scald in upper pan of double boiler; add ½ teaspoon salt and few grains cayenne. Slowly stir in the blended flour and stir and cook over boiling water until mixture has thickened smoothly and no raw flavour remains. Stir in 2 to 3 tablespoons butter, bit by bit. Cool sauce, then add 1 cup flaked cooked fish or chopped cooked meat and 1 egg yolk, slightly beaten. Season to taste with salt, pepper, scarped onion, finely minced parsley, Worcestershire sauce, lemon juice, etc. Shape as croquettes and chill deeply. Coat with seasoned

PLEASANT HOME AT MINE



Home of Mr. K. C. Gray, manager of the Delnite Mine, a pleasing and very comfortable and well-equipped home. The general contractors were Feldman Timber Co., Ltd. B. Kaminker, was the architect in charge.

Advance Staff Photo & Engraving

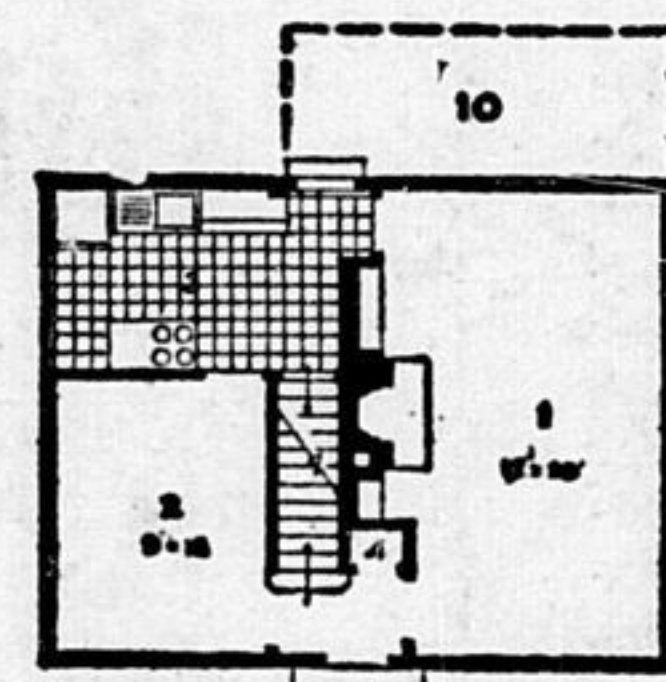
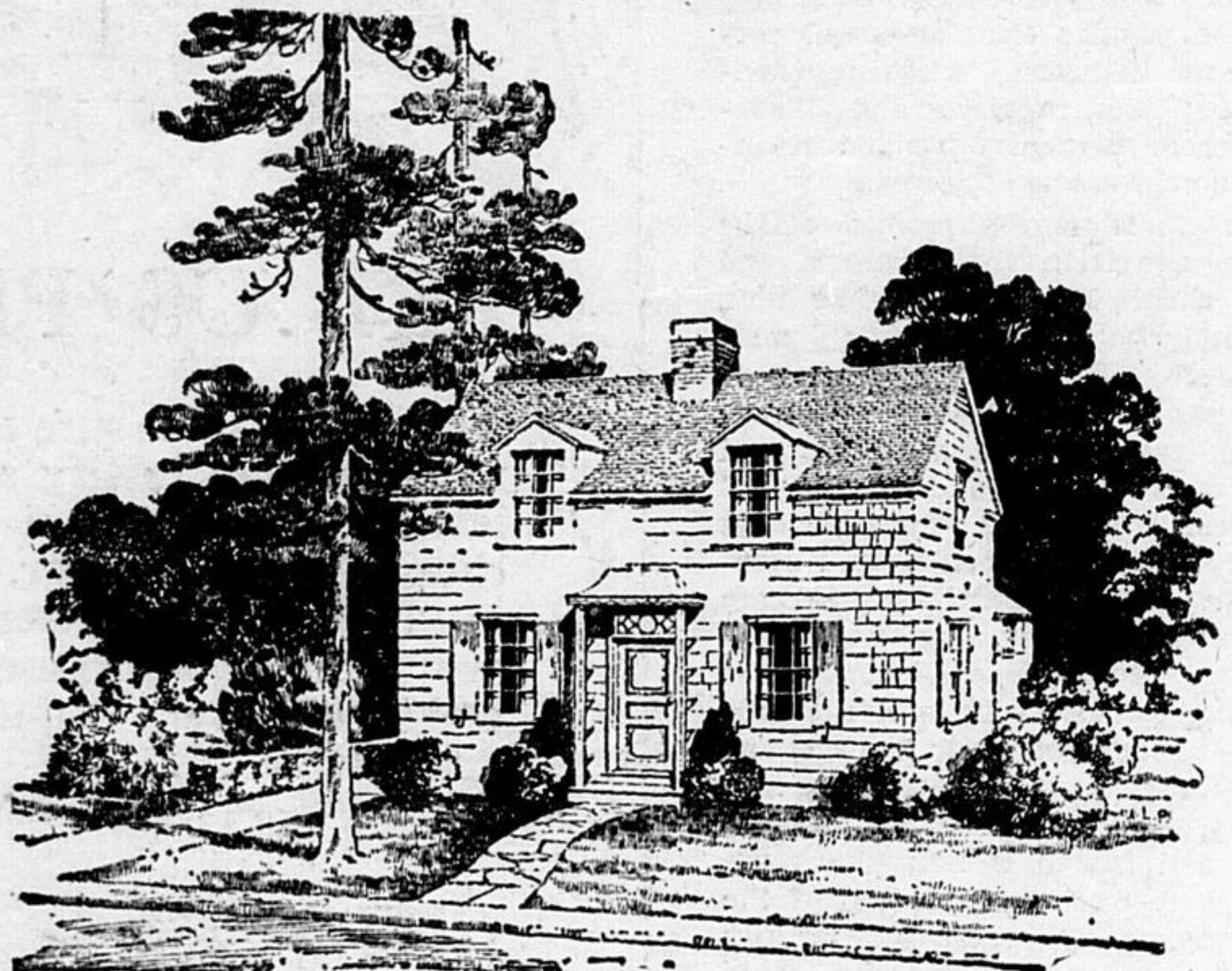
sifted crumbs and if desirable, chill again. Dip in diluted slightly beaten egg (2 tablespoons water to 1 egg), then again coat completely with seasoned sifted crumbs. Lower into deep hot shortening or salad oil at 390 degrees (hot enough to brown a bread cube in 20 seconds). Then when golden brown, lift from fat and drain on crumpled absorbent paper. Serve very hot, with garnish suited to the character-ingredient.

Glass bricks are being used in building in New York. They should make light work of house building.

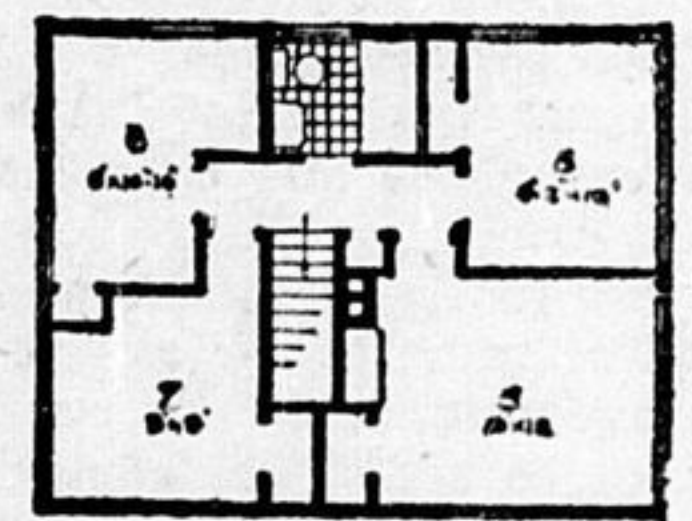
Half the People in New Town Have Own Homes

One of the most interesting housing experiments in Canada is at Baie Comeau, Quebec, the Dominion's newest city down on the north shore of the Gulf of St. Lawrence. The first census of Baie Comeau reveals that of the total population of approximately 1100 practically every family owns its own home. A number of other homes, to be privately owned, are under construction. All these houses were constructed under provisions of the Dominion Housing Act.

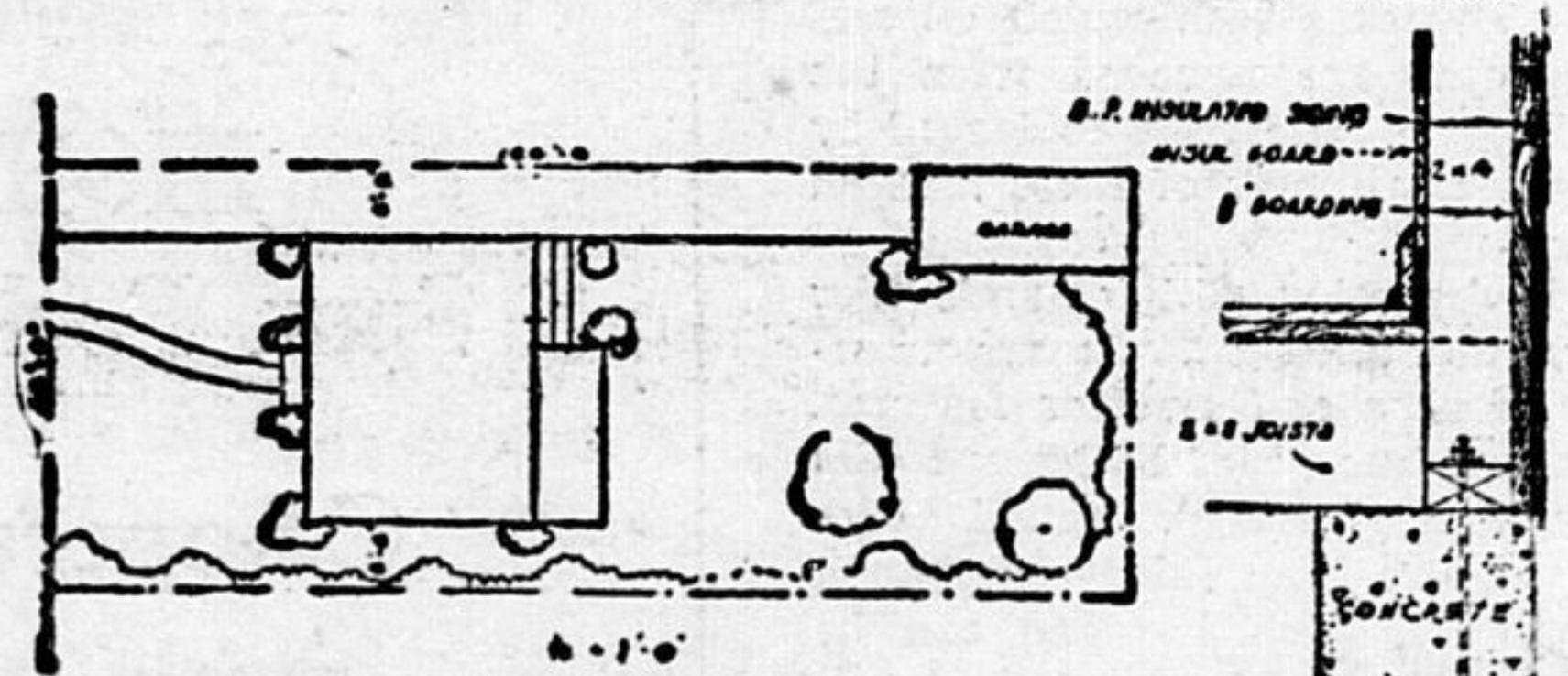
Designed for the Family Wanting a Home of Its Own



GROUND FLOOR



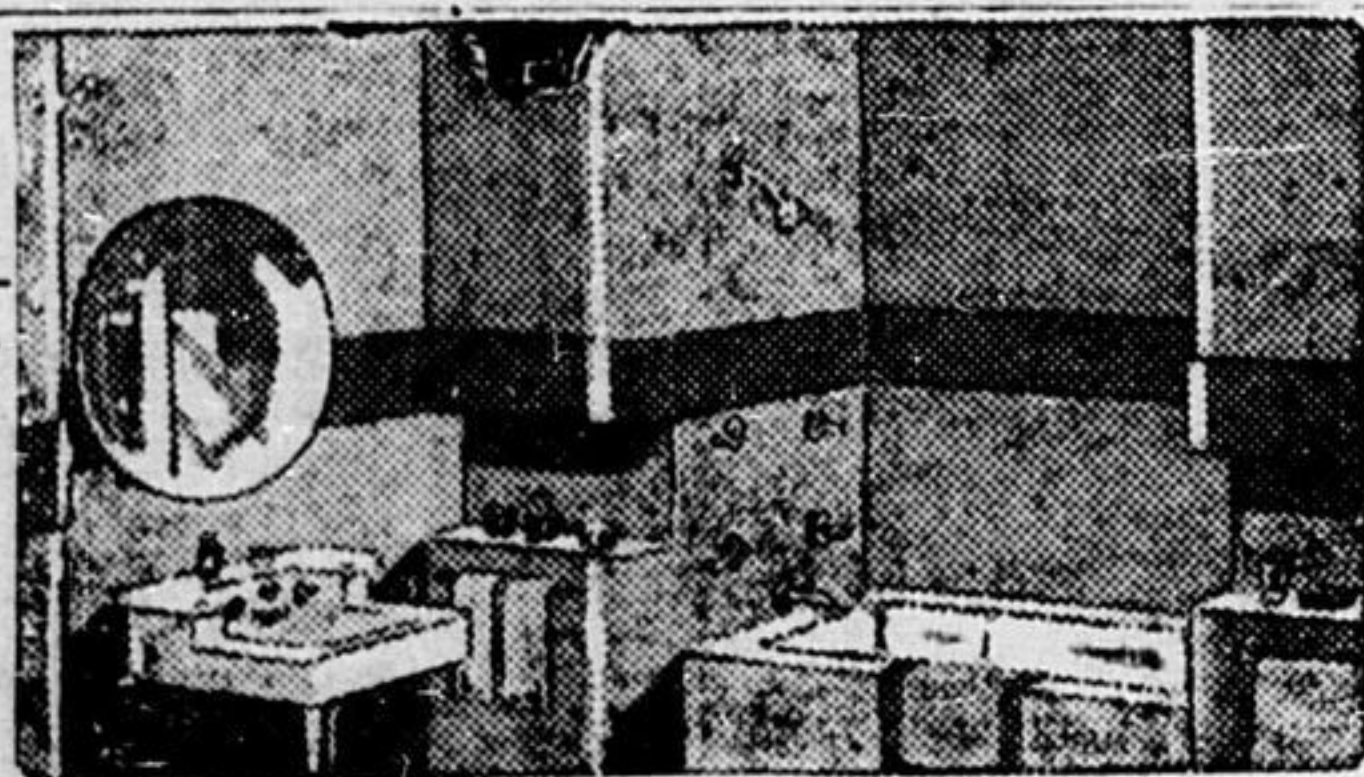
FIRST FLOOR



PLOT PLAN

SECTION

One of man's greatest desires is to own a home of his own and, strangely enough, it is cheaper to own than to rent. This little known fact is being brought out by the provisions of the Dominion Housing Act which has resulted in homes like "Clover Leaf" being designed for Canadian families. One of four houses prepared in connection with the B.P. Small Homes Plan, this practical and economical residence can be built anywhere in Canada for much less than \$4,000. Under the Small Homes Plan complete plans and specifications and bills of materials have been made available to the public and with these plans, coming up to D.H.A. standards, eighty per cent. loans may be secured with a minimum of difficulty and delay.



WHY

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