



THE HOME MAKER'S PAGE

Household Hints

Poetry

Miscellaneous

Recipes



My Day

SAN FRANCISCO, Monday. - My day in Vancouver followed the usual pattern of this trip except that the press conference was waiting for me when I reached what is known as American House, the home of the U.S. naval general, Alfred W. Klieforth. A lady also was waiting with a recording machine for an interview. A half hour was all the time they needed, though, and then we dashed to the lovely and imposing City Hall, where the mayor Percy E. George received me. From there we proceeded directly to a luncheon which the mayor gave in my honour at the Vancouver Hotel. I had the pleasure of seeing again some of the people whom I had seen in Victoria when I had been there 10 years ago with my husband, and most of the women's organizations were represented in the group of 62 people to whom I spoke briefly.

After lunch I was taken by Mr. Barker of the Optimist Club to see a rehabilitation center which is being established largely through the interest of one of the lumber company heads. They told me that this was not primarily for veterans, though they would benefit by it. It seems that in the woods there are many lumbering accidents and this center is meant for all the people of the area who need rehabilitation. They have a large outpatient department as well as a small number of residential patients. The facilities for exercise are good now but will be even better when the swimming pool is completed.

Then we drove to North Vancouver and up a steep hill to see my host's house and his family and friends. Had it been a clear day the view would have been magnificent, but unfortunately one could see very little because of the haze.

Back at the consulate we had a pleasant cup of tea and I was glad to learn that this house was bought for Mr. Klieforth by our government. That seems to me so much more sensible than letting our representatives search for accommodations when every place is so crowded that almost before one tenant moves out a new one moves in. This house in Vancouver has pleasant grounds around it and is

EASY DOES IT BY HELEN HALE

Do you know how to hang clothes properly from a line? If not, then glance over these tips for they'll save you many an ironing problem.

Towels, pillow cases, tablecloths and other small or large flat pieces should be hung one-third over the line to avoid dog-eared corners.

Hang sheets and tablecloths doubled with hem together, one-third over the line.

When you're short on line space, handkerchiefs, napkins and doilies can be grouped together and hung over the line. Never hang them by one corner as they will have to be stretched and ironed back into rectangular shapes, and this will take time as well as weaken the fibers.

Shirts should be hung by their tails, not by shoulders or collars. Clothespins may make marks in the shirts on the shoulders which will take time to press out.

On the other hand, dresses, blouses, gowns and pajama tops should be hung by the shoulder seams.

To get slips through the drying stage in the best way possible, wrap first in a fluffy towel to get out the underarm section.

Women's hose should also be wrapped in a towel to absorb extra moisture. Then hang by the top of the hose until they dry.

Men's hose will look better if you stretch the foot into shape before hanging. Hang these by the tops. Or, if you are hanging inside, let the tops hang partly over the line.

RECIPE OF THE WEEK Pineapple-Rice Casserole

Serves 6-8
3 cups cooked white rice
4 slices pineapple, cut into pieces
½ cup brown sugar
Butter

Juice from canned pineapple

Place one-half of cooked rice in bottom of greased casserole. Arrange pieces of two slices of pineapple over top of rice and dot with butter. Sprinkle with half of brown sugar. Repeat with rice, pineapple, sugar and butter. Pour pineapple juice over all and bake in slow (300°) oven for 30 minutes. Serve hot if you want casserole to go with the main part of the meal or cold as a dessert.

Tobey's CARPENTER SHOP

Minor Alterations
Counters, Shelves
Bookcases and
Built In Cupboards

Phone 1876-M
126 Toke St.
Timmins

Storage

Care and protection
in modern
warehouse
Special piano
room

STAR TRANSFER

Phone 427

FREE ROOFING INSPECTION

For free roof inspection and advice just call 4000 and our roofing experts at NO OBLIGATION . . . will inspect your roof — give you free advice and an estimate on the necessary repairs.

ACT NOW! Phone 4000

Hill-Clark-Francis
LTD.

GENERAL CONTRACTORS
BUILDERS SUPPLIES

86 Pine St. South Timmins

SMITH & ELSTON LIMITED

Plumbing and Heating
Sheet Metal
Air Conditioning
Stokers and Oil Burners

Phone 327

71 Third Ave., Timmins

Family Scrapbook

STOP! STOP! STOP!

You've probably heard the old story about the harassed mother who said to Willie's older sister, "Go see what Willie is doing and tell him to stop." And there was a cartoon recently in which mother says to Dad, as little Mary is playing in the background. She told the teacher her name was Mary Stop."

It's pretty easy, indeed, for almost



any parent of young children to get into the "stop" habit. There are so many things that children do which have to be corrected, so many ways in which they may hurt themselves, so many things they may break!

And yet this "stop" habit isn't a good one. It brings an unpleasant feeling both to him who uses it and to him whom it is used. Often, too, after a time, children develop an immunity to such nagging.

Though it may seem less natural than constantly to be shouting "stop,"

"Food For Fun and Fitness"

MARTHA LOGAN

CEK



Pot Roast With Caraway Noodles — about 30 to 40 minutes per pound. What could be finer for a winter meal than a tender, juicy pot roast served with caraway noodles and diced carrots? This particular pot roast is a blade bone cut, but an arm or round bone, roast or a rump roast are equally desirable for pot-roasting. Be sure to cook the roast in a small amount of water or other liquid until it is fork-tender.

POT ROAST SEASON

Although there is really no definite season for serving pot roasts, they seem especially good in wintry weather. Then, too, remember—a pot roast with second and third day servings is kind to the budget.

To be most satisfactory, a pot roast should weigh at least three pounds. Blade bone and round bone pot roasts of beef chuck as well as popular rump roasts are usually preferred. Long gentle cooking in moist heat or under pressure makes anyone of them a culinary masterpiece. First salt the roast well on both sides. For extra brownness, rub flour into the surface of the meat. Then brown the meat well in a small amount of hot fat or drippings in heavy pan or skillet. If the browning process is carried on slowly but thoroughly, you're off to a good start. Add 1/4 to 1/2 cup of water, cover, for 30 to 40 minutes per pound. Add more water as needed; but don't be too generous. You need just enough to provide steam.

For variety in making pot roasts, use a different blend of seasonings from time to time. You could sprinkle the roast with a bit of thyme,

celery salt or garlic salt, before adding the flour. Then, too, caraway seeds, bay leaf, crushed garlic, or sliced onion can be added with the water for added plus value. Avoid over-seasoning.

Following is the recipe for a spicy pot roast which gives the exact amounts of seasonings with an eye toward new cooks. When making the dumplings for this or your own favorite pot roast recipe, make sure not to peek until the whole cooking period is finished, so that the dumplings will be light and fluffy just the way you like them.

SPICY POT ROAST

Yield: 8 servings
3 to 4 pounds chuck roast.

1/2 cup flour
1/2 cup fat
2 teaspoons salt
1/2 teaspoon pepper
2 bay leaves
1/2 cup sliced onion
1/2 cup cooked tomatoes.

Pat meat well with flour. Melt fat in heavy skillet. Brown meat well on all sides. Add seasonings, onion, and pour tomatoes over top of meat.

Cover and simmer 2 1/2 to 3 hours, or until meat is tender.

DALE CARNegie

Author of

How to Win Friends and Influence People

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—