



Ever have the frustrating experience of following a recipe to a "T" then coming to the enlightening advice in the last line to "cook until done"? A few year's experience of course develops the woman's intuition required for this ticklish task, but for those who are still in the "mist" of acquiring those years here are some rules which will tell you when to stop cooking and start eating:

Cake -- Straw or wire cake tester inserted in centre comes out crumb-free; cake is beginning to draw away from sides of pan; top is lightly browned and will bounce back if pressed lightly with fingertip. (Pancake - ready to turn when bubbles appear and start to break on top side and top looks drier.

Fish -- Flakes when pierced with fork, looks whitish and opaque when spread from backbone with toothpick. Use thermometer in thickest part behind gills -- done at 140 degree reading.

Fried food - (deep fat) -- Done when browned evenly, but if frying without thermometer you should also break or cut open to be sure inside is hot and cooked through. Incidentally, in a book that uses the word "saute" to mean pan-frying "fry" means "fry in deep fat."

Meat -- Try to judge doneness without cutting in, for juices will escape at the cut. Time roasts (time per pound given in every cook book); use meat thermometer; or judge by looks (nice and brown, meat pulling away from leg or shank bone). Cut near bone if at all.

Poultry -- If leg joint wiggles easily, indicating tenderness even of the tough ligaments, chicken is done. Better cut into your first friers and broilers to make sure flesh is white, not pink. Later on you'll know how long to cook. Juice running out of cut into fowl should be white or colorless, not pink.

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Vegetables -- Still almost crisp, certainly still bright in color, but just tender enough to admit the point of a paring knife without resistance. Test toughest part (stalk) but by all means stop cooking before vegetables are soft, soggy, greyed, and tasteless. Most people over-cook vegetables.

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CONGRATULATIONS to Mr. & Mrs. John Richardson, on the birth of a daughter on September 3rd.

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A-R-O-U-N-D T-H-E T-O-W-N

- A farewell party for Dennis Scowen, who is leaving to attend Pickering College at New Market, was held at the home of Mr. & Mrs. Don Ollen-Bittle, last Thursday evening after roller skating. The hostess, Miss Darlene Henrick served lunch in the gaily decorated living room.

- Last Saturday evening about thirty-five young people gathered at Mr. and Mrs. Rollie Scowen's cabin at Foxxe Lake to bid farewell to George Dennis who has been accepted into the Air Force and has left for St. Johns, Quebec for training. Dennis Scowen assisted by Norma Schock and Betty MacFadyen arranged an evening of roasting corn followed by hamburgers and pop. Everyone wished George the best of luck in furthering his education.

Lil and Bob Harris with Samuel and accompanied by Bob's parents, Mr. and Mrs. W. F. Harris of Schreiber returned home Saturday from a lovely two weeks motor tip to Yellowstone Park.

Jean and Jim Wilson with Bonnie Jean and Ronny arrived back from Kentville, Nova Scotia on Monday having been guests of Jean's parents, Mr. and Mrs. George Turner for the previous month.

Audry and Cleon Smith were in the Lakehead last weekend to attend the marriage of Cleon's sister, Patricia Smith to Albert Hickin in Port Arthur on Saturday.

Mrs. Shirley Potter of Toronto is visiting with Marg Santerre for a few days.

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