



**THE MIXING BOWL**

By ANNE ALLAN  
Hydro Home Economist

Hello, Homemakers! Be an artist with salad plates. Lay melon slices in whorls; radiate wedges of lettuce from a bowl of dressing; alternate bunches of purple grapes and peach halves covered with cheese mayonnaise. Serve favourites in a mould and frame your picture-plate with curly romaine and perky cress.

The following recipes have been published by a manufacturer of real mayonnaise:

**MEAT AND VEGETABLE SALAD**  
3 cups diced meat, 2 cups cubed carrots, 1 sliced green pepper, ¼ cup diced celery, ¼ cup sliced scallions, ¼ tsp. salt, ¼ tsp. pepper, ¼ cup mayonnaise.

Toss the ingredients together with mayonnaise. Serve on chilled lettuce. Six servings.

**FAMILY FRUIT SALAD**  
1 cantaloupe, 3 bananas, 6 bunches grapes, 6 sweet plums, lettuce, mayonnaise.  
Slice cantaloupe and dice. Peel bananas and slice. Wash grapes and plums. Arrange on romaine or lettuce, add mayonnaise.

**CHIFFINADE MAYONNAISE**  
2 tbsps. chopped parsley, 1 tbsps. onion (chopped), 1 cup mayonnaise, 2 tbsps. chopped pepper, 2 hard-cooked eggs (chopped).

Combine the ingredients and mix well. Serve with green salads or cold macaroni.

**HOT CHIFFONADE**  
Add 6 tbsps. milk gradually to Chiffonade Mayonnaise. Heat in saucepan over low heat, stirring frequently. Add ½ tsp. yellow coloring and serve with fresh, hot, cubed potatoes.

**HOT POTATO-SALAD SOUP**  
2 cups mashed potato, 4 cups milk, ¼ tsp. celery salt, 1 small onion (sliced), 2 tbsps. flour, 6 tbsps. mayonnaise.

Simmer potato, 2 cups milk, salt and onion, 5 mins. Blend mayonnaise and flour with remaining 2 cups milk. Add to potato mixture and top with minced parsley. Yield: 6 servings.

**STEAMED PLUM PUDDING**  
2 cups stoned plums, ½ tsp. salt, 2 tbsps. soda, 1 tbsps. melted shortening, ¼ cup honey, 1 and one-third cups flour, ¼ tsp. each of all-spice and nutmeg, 1-3 cup hot water, grated rind of 1 orange.

Halve the plums and add to the flour which has been sifted, measured and sifted again with the other dry ingredients. Combine the melted shortening, hot water, honey and orange rind, and add to the first mixture, mixing until well blended. Pour the batter into a well-greased mould, then cover and steam for 2½ hrs. Unmould and serve with sauce. Six servings.

**GRAPE AND APPLE JAM**  
¼ cup apples (cut up), ¼ cup water, three-quarters cup grape pulp, ¼ cup sugar to 1 cup fruit mixture.  
Cook the apples with the water until soft. Add the grape pulp. Measure the mixture. Add sugar. Boil to the jelling point.

**PEACH JAM**  
1 cup peaches (cubed), ½ cup sugar, 1½ tbsps. lemon juice.  
Cook peaches and lemon juice until soft. Measure the cooked mixture. Add sugar and boil to the jelling point.

**PLUM JAM**  
1 cup plums (pitted and cut up), 1 tbsps. lemon juice, ½ cup water, 1 cup sugar to 1 cup cooked fruit.  
Cook the plums with the water and lemon juice until soft. Measure the cooked fruit. Add the sugar. Boil to the jelling point. For the sweeter varieties of plums use 2 tbsps. lemon juice.

**THE QUESTION BOX**  
Recipes requested by Mrs. I.C., Mrs. J. R. and Mrs. A. D.:

**APPLE BARLEY PUDDING**  
one-third cup pearl barley (uncooked), 4 cups boiling water, one-third tsp. salt, 2 eggs, 2 tbsps. brown sugar, ¼ cup sugar, 1½ cups warm milk, 2 cups sliced apples.

Cook barley in rapidly boiling, salted water till tender and practically all the water has been absorbed, 40 mins. or longer. Mix beaten egg yolks, sugar and warm milk and add to drained barley, add vanilla and fold in the stiffly-beaten egg whites. Spread apples in the bottom of a lightly greased baking dish, sprinkle with brown sugar. Cover with barley mixture, set in a pan of hot water and oven poach in an electric oven. 350 degrees F. for 30 mins. or until apples are tender. Six servings.

**PEACH MARSHMALLOW DESSERT**  
2 tbsps. shortening, ¼ cup sugar, ½ cup light corn syrup, 1 beaten egg, 2 cups cake flour, 2 tbsps. baking powder, ¼ tsp. salt, ¼ cup milk, 8 cooked peach halves, 1 tbsps. butter, one-third cup brown sugar, 1

**WROTE SOVIET EDITOR, "YOU'RE IMPERTINENT"**



"Impertinent" was Nelson Perkin's idea of a series of 10 questions posed for Americans by the Russian magazine New Times. A store clerk in Cambridge, Mass., Perkins looks over an international may, as he ponders the Soviet publication's lengthy reply to a letter he wrote.

**SELDOM SEEN**

There's something comforting about the sound of crickets. Did you ever sit near a low damp place or on the edge of a forest in the evening, and listen to the night life starting up. As the sun goes over the hill every thing is silent, then as dusk falls, noises begin to break, and the call of birds lessen. Crickets start their strange incessant noise. I remember the first time I ever took notice to the noise of a cricket. I was sitting beside my father on the back porch. "Father," I said, "what's that noise." He sat with his ear cocked and his pipe in one hand and listened. Finally he said, "some of the fairies are musically inclined and others are not. The ones who aren't just never have the instruments to play. Once upon a time a kind old lady came upon a little fairy sitting beside the road crying. He wanted to be musical and he didn't have any instrument to play and his voice was too old for singing."

Father stopped then to listen to the sound of the crickets. Finally he continued and said, "This fairy was quite old and in his younger days he had been quite a lad shipping to sea when he was no more than a boy. During a terrible storm in the south Pacific he lost his leg and the ship's carpenter fitted him up with a wooden one. That immediately set him apart from all the other fairies and he was quite unhappy."

I can still remember the night and the way he would pause every so often to listen. There was a bright harvest moon in the sky and I crouched closer to father as he continued with his story. "The good old woman was very much touched by the whole thing. It was just such a night as this. To give the old fairy an instrument wouldn't be enough. He would have to have something that would set him completely apart from the others. She thought for a while and then reached down and tapped his wooden leg. She asked him to take it off. He unscrewed it very carefully and handed it to her. She rubbed it with her cloak and lo and behold there in front of his eyes was the strangest kind of flute any creature had ever seen."

The fairy was delighted and immediately started to blow up on it. The music was of a kind never heard by man or animal nor fairy for that matter. The old woman told the fairy it was his and he could wear his leg during the daytime but on warm summer nights when he felt lonesome his leg would turn into a wonderful flute. Since that time the same thing has happened to every one-legged fairy in the world."

I forgot to ask him if there were many one-legged fairies in the world but it didn't seem important anyhow. Right now as I sit on the back stoop the years haven't dimmed the charm of father's story a bit. The one-legged fairies are certainly playing their flutes tonight and it's a wonderful sound.

tsp. cinnamon, 8 marshmallows.  
Cream the shortening, sugar and syrup, add egg; beat well. Sift flour, baking powder and salt. Add alternately with milk. Pour into a greased 8-12-inch pan. Arrange peach halves, cut side up, on top of batter and space for individual portions. Blend butter, brown sugar and cinnamon. Sprinkle over the peaches. Bake in moderate oven (350 degrees) 40 mins. Remove from oven, place marshmallows on each peach half. Return to oven; brown lightly.

Anne Allan invites you to write to her in care of The Tribune. Send in your suggestion on homemaking problems and watch this column for replies.

**THURSDAY NITE IS FOTO NITE \$215**

**Ellicott's Harvest at Locust Hill**

(Globe and Mail)  
Farmers are traditionally people of independence and resourcefulness, and the Ellicott family of RR No. 1, Locust Hill, just north of Pickering, personify these qualities. As a reward for their enterprise they worry neither about the scarcity of harvest labor, nor the high costs of a hired man; they have themselves, and their semi-homemade machinery, and that's enough.

Yesterday Manson Ellicott, his wife Mary, and their 16-year-old son, Ray, almost finished their threshing for the year. They started in the morning on the last field, 15 acres of mixed oats and barley, and by 5 p.m. were three-quarters through. "We would've finished it if it hadn't rained," they said.

They did it themselves, with their reasonably ancient threshing machine, their tractor and their Rube Goldberg contraption called a buck-rake. This last is an eight-cylinder car chassis with a large wooden open-ended box on the rear. By manipulating several levers, and after much chugging and snorting, this box is lifted off the ground. "Let 'er Go!"

The technique of using the rakes, as demonstrated by Ray, follows: First, line the machine up at the end of a row of sheaves, with the rear, toward the grain. Second, let 'er go. The sight of Ray, almost hidden by clouds of exhaust smoke, roaring backwards as the stooks is something never to be forgotten.

At the end of the row he stops, collects his wits, tidies up the mass of tumbled grain in the box, lifts it, reverses the frightening affair, and bounces off to the threshing machine.

Here Mr. Ellicott takes over and throws the sheaves into the rotating maw of the thresher. Just under the shooting spray of straw, and almost deafened by the grinding, thumping, roaring machine, Mrs. Ellicott tends the spout which gives with the kernels. She puts a sack on, takes it off, stitches it up and repeats the process innumerable times a day. At 5 o'clock she shouts at the menfolk: "Hurry, let's go home. I've the boarders to feed and 16 cows to milk."

**Harvest 70 Acres**  
The trio harvest all their own 70 acres, and go to the rescue of neighbors who simply cannot get help. "We really have enough work of our own," they say. "But you can't just sit and see them left."

Near-by residents come and watch the Ellicotts for inspiration. "It's such a relief," one said, "to see this, after reading so much about strikes, and strife, other places."

The Ellicotts are very realistic about it. "I couldn't afford a man," Mr. Ellicott explains, "and I'm not too strong myself. So we all pitch in."

Weekly circulation of The Tribune is over 2,600 copies.

**PRINCESS 16 NOW**



Princess Margaret, younger daughter of King George and Queen Elizabeth, can look forward to a gradual lowering of the childhood barriers which now surround her, according to a Buckingham Palace spokesman. Fond of dancing, Princess Margaret knows the latest tunes, dislikes hats, collects gadgets and finds Britain's candy ration, 12 ounces a month a starvation diet.

**APPOINTED CHAIRMAN**



Hon. Brooke Claxton, elected to the chairmanship of the legal and drafting commission of the peace conference, has had wide experience in international conferences. His legal background—he has practised law in Montreal since 1921 and lectured in law at McGill—will be useful in his new assignment.

**PORT ELGIN CREAMERY ROBBED ON SUNDAY MORNING**

WALKERTON, Sept 2 — Police are searching this area of Western Ontario for three daring safe-crackers, who under the eyes of two Port Elgin residents, "cleaned out" the heavy strong box at the Port Elgin Dairy and Creamery early Sunday morning. No estimate has been made of the loot, but it is thought to have been a "considerable sum."

Operations of the trio, one of whom acted as lookout, were observed throughout by Mr. and Mrs.

Daniel Cairns, whose home is directly across the street. They contacted police through the village operator, but the thugs made their getaway in a car parked at the side door of the creamery seconds before the police arrived.

Mrs. Cairns noted a man standing in front of the creamery office which was normally lighted. Venetian blinds covering the windows had been adjusted to obstruct a view inside from the street but from the vantage point of their home, the Cairns observed two men at work on the safe with a crowbar and a sledge hammer. These it was learned later, had been taken from the C.N.R. toolshed.

Mrs. Cairns called Mrs. Freckleton, night telephone operator, who in turn set off an alarm light in an attempt to locate the two village constables, who were out on patrol. Failing to find them she called police at Southampton, Walkerton and Kincardine.

Provincial and local officers from the latter centre were first on the

scene, but their arrival only speeded the thugs who were making their getaway.

While his wife phoned for help, Mr. Cairns kept his eye on the three men. Each time a car approached he told police, the look-out tapped on the window, and the two inside would scurry to their car parked in a laneway at the side door. When the car had passed they would resume their hacking at the safe.

He said that they had tipped the four-foot square strong-box on its back and attacked it with sledge and crowbar. Minutes before the arrival of Kincardine police they ripped the door completely off and cleaned out the contents of the safe. Making a quick dash out the side entrance they made off south in the direction of Kincardine.

W. McKenzie, dairy operator, was also called by Mrs. Freckleton, but did not reach his place of business in time to intercept the thieves. He said he was protected by insurance.

**Danforth Automotive Supply**

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**ADVANCE NOTICE**

**ONTARIO ROYAL COMMISSION ON FORESTRY PUBLIC HEARINGS**

WHEREAS pursuant to the Public Inquiries Act, Chapter 19 of the Revised Statutes of Ontario, 1937, Major General Howard Kennedy was appointed a Commissioner to investigate, inquire into and report upon the forest resources of Ontario and their conservation, management and beneficial utilization for all purposes, including their relation to other basic industries, particularly farming, and their relation to recreation, soil conservation, and waterways and water powers—

NOTICE IS HEREBY GIVEN that, after having completed field investigations with his staff, the Commissioner proposes to hold public hearings in accordance with the following tentative schedule:

Sault Ste. Marie	28-29 Oct.
Port Arthur	1-2 Nov.
Kenora	5-6 Nov.
Fort Frances	8-9 Nov.
Geraldton	12-13 Nov.
London	18-19 Nov.
Cochrane	25-26 Nov.
North Bay	28-29 Nov.
Penbroke	2-3 Dec.
Ottawa	5-6-7 Dec.
Toronto	9-10-11 Dec.

NOTICE IS FURTHER GIVEN THAT all persons, associations, or groups desiring to make representations or present evidence to the Commission will have an opportunity of doing so at any one of the above hearings. While the presentation of oral evidence under oath is permissible, it is strongly urged that submissions take the form of written briefs, as to the form of which the Commission's counsel will give any assistance that may be required.

All briefs or oral evidence presented at the public hearings will be given proper consideration by the Commission in the preparation of its report and recommendations.

In order to facilitate the work of the Commission, it is requested that briefs be forwarded to The Secretary, Ontario Royal Commission on Forestry, Administration Building, Long Branch Small Arms Plant, Toronto 14, to reach the office of the Commission at least one month before the hearing at which their consideration is desired.

W. H. HEWSON, Secretary

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