



### THE MIXING BOWL

By ANNE ALLAN  
Hydro Home Economist

Hello Homemakers! I have real admiration for the communities which have sponsored fall fairs this year. At the exhibitions where I have had the honour to judge (naturally the cooking) the competitions have been keen and the prizes worthy. It is evident that homemakers believe in making one red ribbon product instead of two or three inferior dishes. This resulted in a wide distribution of prizes among the exhibitors, and friendly community rivalry.

How are awards in prize cooking made? Good characteristic and "melting" taste win honours. Here are a few descriptions.

**Tea Biscuits:** Good biscuits are very light and symmetrical, the outside surface is a fairly smooth tender, golden-brown crust. The inside is creamy white, perfectly free from brown or yellow spots, and contains small holes evenly distributed. It appears light and flaky, that is, thin sheets may be peeled off. In flavour, the product has a cooked taste but is neither salty nor sweet.

**Pie Crust:** Good pie crust is flaky. Its surface has a rough, blistered appearance rather than a smooth firm one. Moreover, it is tender enough to cut easily with a fork, but not so tender that it crumbles. It is a golden-brown colour around the edges, somewhat lighter brown on the bottom and must be crisp throughout.

**Muffins:** To be good, muffins

should be very light, so light in fact that when one picks them up one is surprised that anything of their size should weigh so little. The outside should be baked to a golden-brown shade. They should be symmetrical with no tendency to form peaks and have a somewhat pebbled surface. The inside should show round holes of fairly uniform size,

but there should be no long, narrow ones called "tunnels." Cooked flavour is desired with not too much or too little salt and sugar.

**Butter-Cake:** Prize winning butter-cake has the feeling of soft velvet. Cakes which have this characteristic are always very light and of a fine, even grain with small holes, evenly distributed. But these qualities of lightness and evenness do not insure the velvety feeling. Ideal cake must be moist, but not soggy; soft edges and crusts are admirable. Even, honey-coloured crusts are a must to score for appearance. Taste should be velvety-mellow with a little more sweetness than tea biscuits. Extract and spice must be faint and added only if the classification is vanilla or spice cake.

Experienced judges help to maintain the high standard of community fairs and their suggestions should be submitted in writing in order that the new board of directors will benefit by this assistance the following year.

Standard recipes should be supplied for the exhibitors. These may be changed from year to year according to the local conditions. Finally, the opinion of bystanders

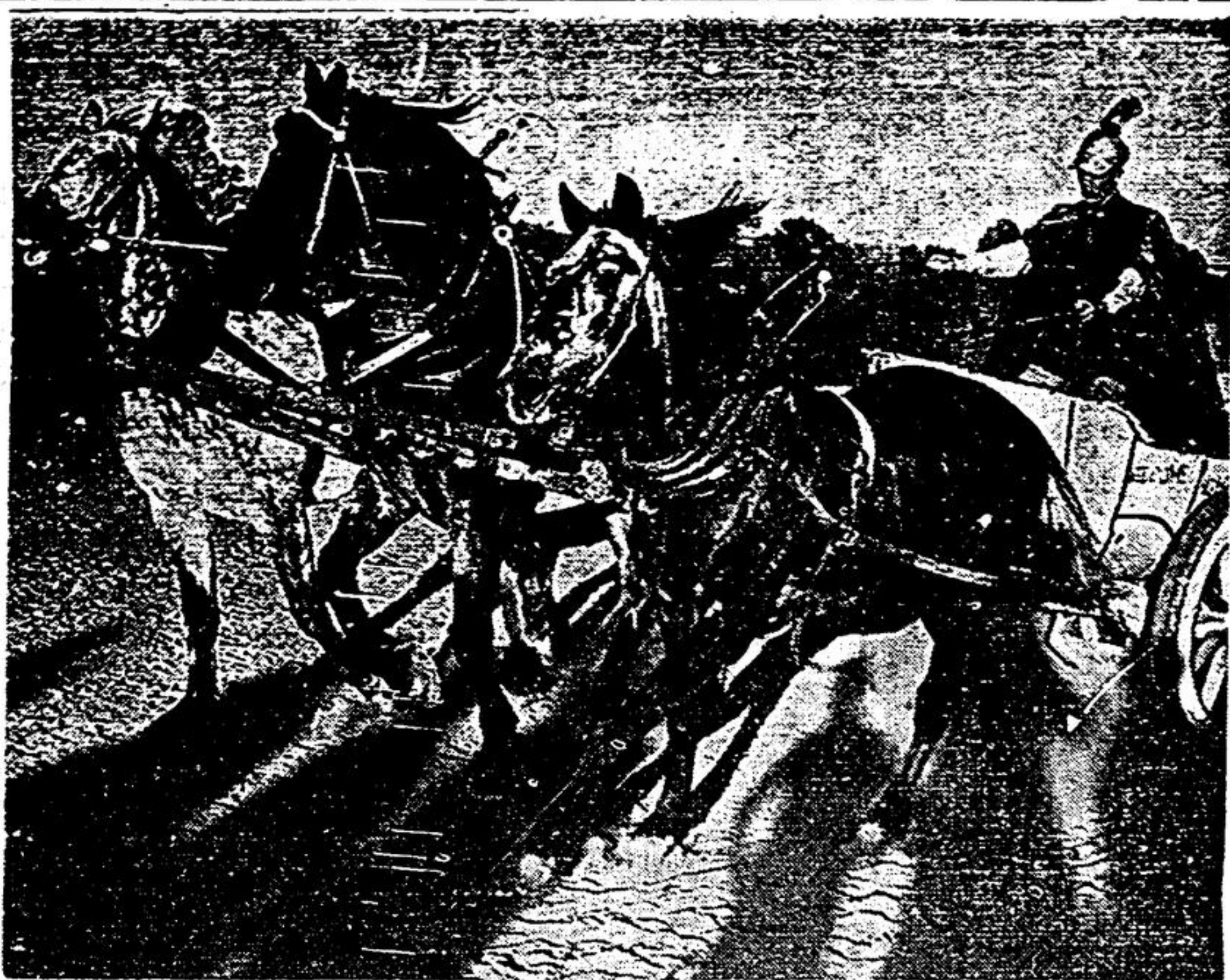
is that the grand aggregate prize is not merited under existing shortages of supplies.

**PRIZE TEA BISCUITS**  
2 cups flour, 4 tps. baking powder, ½ tsp. salt 3 tbsps. fat, two-thirds cup milk.  
Sift flour, baking powder and salt. Cut in the fat with a knife or cookie cutter. Add milk gradually to form a soft dough. This should be done with as little mixing as possible. Turn out on slightly floured board; roll ¼" thick. Cut with floured biscuit cutter; place in greased or floured pan; bake in electric oven 18 minutes at a temperature of 400 degs. to 425 degs.

If sour milk is used, reduce the baking powder to 1 tsp. in 1 cup flour; and soda in the proportion of ¼ tsp. to 1 cup sour milk.

**PRIZE MUFFINS**  
2 cups flour, 3½ tps. baking powder, ½ tsp. salt, 2 to 3 tbsps. sugar, 1 cup milk, 1 egg, 2 tbsps. butter.

Mix and sift flour, baking powder, sugar and salt. Beat egg; add milk. Make a depression in the flour; pour in milk and egg, then melted butter. Stir as little as possible in mixing; turn into well-greased muffin pans. Bake in electric oven 25 mins. at a temperature of 350 degs. to 400 degs.



ONE OF CANADA'S LARGEST RURAL FAIRS ATTRACTS CROWD OF 14,000

One of the biggest rural fairs in Canada was held at Teeswater, Ont., recently. Thrills

were provided in the chariot race, an annual feature of the fair. Above a contestant brings

his three-horse team around a turn. The helmeted contestants wore Roman togas.

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#### RAGLAN SHOWERS GIFTS ON WAR BRIDE

A miscellaneous shower was held in the hall at Raglan for Mrs. Lionel Johnson, British bride of Lionel Johnson, R.C.A.F., who arrived in Canada recently. Quite a number of the neighborhood folk gathered and spent a social hour or two getting acquainted with Mrs. Johnson. One of the young ladies read an address and a basketful of gifts were presented to the couple.

This is the third occasion of this kind to be held in Raglan in recent months and we think our boys must have given a good account of themselves in more ways than one while overseas. At any rate, we agree that they showed very good taste in the selection of wives who will be a valuable contribution to Canadian womanhood. In leaving home and kindred to come to this country these young women display the faith and courage of pioneers who were the foundation of our nation. They deserve a hearty welcome.

#### HITS RICH DIAMOND LODE



Dr. John Thorburn Williamson, 39, discoverer of a fabulous strike, described as the world's richest diamond mine, in Tanganyika, South Africa, is perhaps the world's richest, most eligible bachelor—but marriage-minded girls would have to go deep into darkest Africa to catch him. The Canadian-born geologist is described as slim, dark, handsome and shy, seldom leaving his mine.

### Public School Bus White Rose-Gormley

There is one bus operating in the Township of Whitechurch for the benefit of public school children, and which may not be generally known to the ratepayers. The bus operates between White Rose and Gormley carrying about thirteen pupils.

The school at White Rose was destroyed by fire, and it was considered not advisable to build at the

present time, with costs sky-high, and labor scarce. White Rose had their teacher, Mrs. Pope, but they had no school building. Over at north Gormley they had a building but no teacher and this brought the trustees of the two sections together. They could be of value to each other. Gormley school had plenty of room for classes of both schools.

The arrangement was widely worked out, whereby a bus brings the youngsters from White Rose each day of school and the teacher at present is driving her own car from White Rose. With the combined sections (No. 6 and 7) under one roof at Gormley the total enrolment is 32.

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