



THE MIXING BOWL

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Hello, Homemakers! Once upon a time, witches, hobgoblins and other spirits of either evil or mischief were supposed to appear the last of October and these were feared and appeased. Lights, bonfires and torches were supposed to be hostile to these evil ones. The Jack o'Lanterns of to-day are relics of those sacred fires of ancient times.

To this day the spirit of mischief is personified in the youngsters who dress in ghostly costumes to frighten the timid. They ring door bells and tote away anything they have a mind to take. Entertaining at this time may be inexpensive, and it is a way to bring the children together and keep them out of mischief. (They should be warned of costly damage to property in the neighborhood.)

The numerous paper decorations on sale at stores can be used in many ways. Guests should be asked to dress in costume as it creates so much fun.

A punch bowl, a stack of plates, cups, forks and spoons, gay orange and black napkins may be arranged on the table along with the serving dishes. This is the time when you can use the old iron pot for a hot dish, the old earthen jug for sweet cider, a clean basket for rolls and that sort of thing—providing you protect your table carefully with a pad. Gypsy atmosphere is intriguing for this occasion.

Chili Con Carne makes a substantial dish for a crowd and is good with a relish, hot rolls and a crisp salad. Frankfurters in long rolls, baked apples and doughnuts are favourites for children. A big bowl of potato salad with strips of raw turnip, carrot and tiny whole tomatoes is another suggestion. Molasses cake, pumpkin tarts, or crackers put together with cheese can be served with coffee or sweet cider.

ESCALLOPED BACON-POTATOES

6 cups thinly sliced raw potatoes, 1½ cups thinly sliced mild onions, 1½ tps. salt, ¼ tsp. pepper, 5 tbsps. flour or rolled oats, 3 tbsps. butter, 1 quart scalded milk, 8 strips partially cooked side bacon. Prepare potatoes and onions. Mix salt, pepper and flour (or rolled oats). Grease a two-quart baking dish. Put an inch layer of potatoes and onions combined in the bottom of baking dish. Sprinkle with part of seasoning and flour mixture and dot with butter. Make three layers. Pour in the hot milk. It should barely show through top layer of potato. Bake slowly in a moderate oven (325 to 350 degs.) until the potatoes look translucent (about 1 hour). Arrange strips of partially cooked bacon over the top and bake until bacon is crisp.

Yield: 6 servings.
Note: If desired, onions may be omitted. In their place use thinly sliced carrots, string beans or peas or a mixture of all three.

When short of butter, omit it entirely and use a little bacon dripping.

In place of bacon, top the potatoes with crisp pork sausages.

Or omit meat toppings and sprinkle over a cup of grated cheese, scalded shredded codfish or put minced cooked ham between layers of potato.

DOUBLE QUICK YEAST ROLLS

½ cake fresh compressed yeast, ½ cup lukewarm milk, 1 packaged biscuit mix, melted butter or shortening.

Dissolve yeast in lukewarm milk. Add beaten egg. Put prepared biscuit mix in bowl and add liquid. Mix well. Turn out on floured board, knead gently. With floured rolling pin roll out ¼ inch thick. Cut out with 2½-inch biscuit cutter. Brush each with melted butter or shortening. Using blunt side of knife, put crease in rounds to one side of the centre. Fold over so top slightly overlaps. Press together at ends of crease. Place on greased baking sheet about ¼ inch apart. Cover with damp cloth. Put in a warm place (about 82 degrees) and let rise until light. (1½ to 2 hours.) Bake 10 to 12 mins. at 375 degs. in electric oven.

Yield: 16 Parkerhouse rolls.

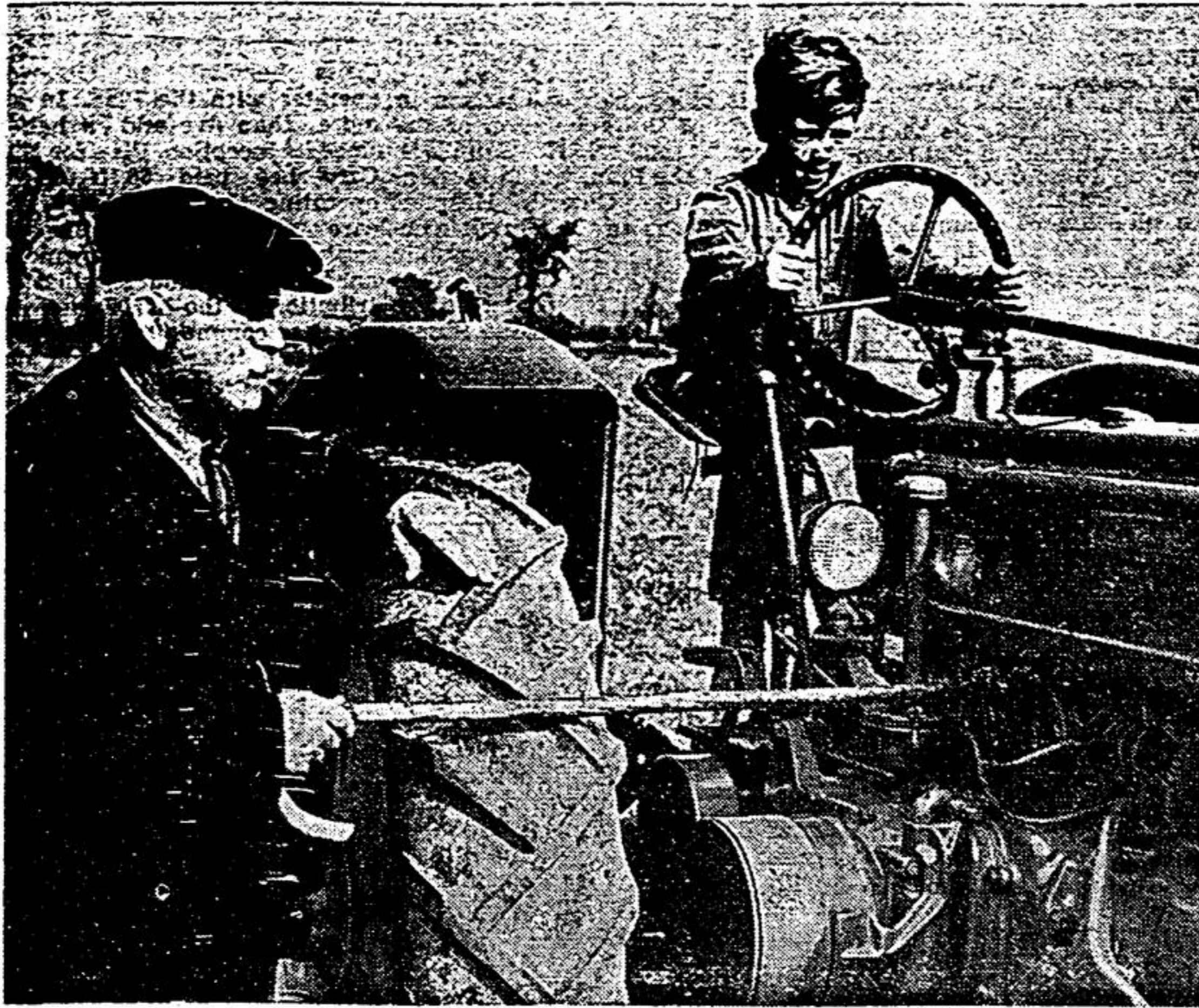
PUMPKIN TARTS

12 unbaked tart shells, 1¼ cups cooked pumpkin, two-thirds cup brown sugar, ¼ tsp. salt, ¼ tsp. ginger, ½ tsp. nutmeg, ½ tsp. cinnamon, 3 eggs, 1¼ cups scalded rich milk.

Prepare shells. Chill in refrigerator for 2 hours. Combine pumpkin with sugar, salt and spices. Beat eggs slightly then add to pumpkin mixture. Beat well together. Add scalded milk slowly to egg and pumpkin mixture. Pour into chilled shells. Place in a hot oven (450 degs.) Reduce oven temperature quickly to 325 degs. and continue to bake for 20 mins. Cool before serving. Serve with cheese.

Note: For Hallowe'en garnish top with raisins or pitted cooked prunes. Arrange them to form face (eyes, nose and mouth).

LOCAL AND INTERNATIONAL PLOWING MATCHES HOLD SPOTLIGHT OF FALL



Plowing with Tractors appeals even to 75-year-old William Leonard of Stayner, a retired

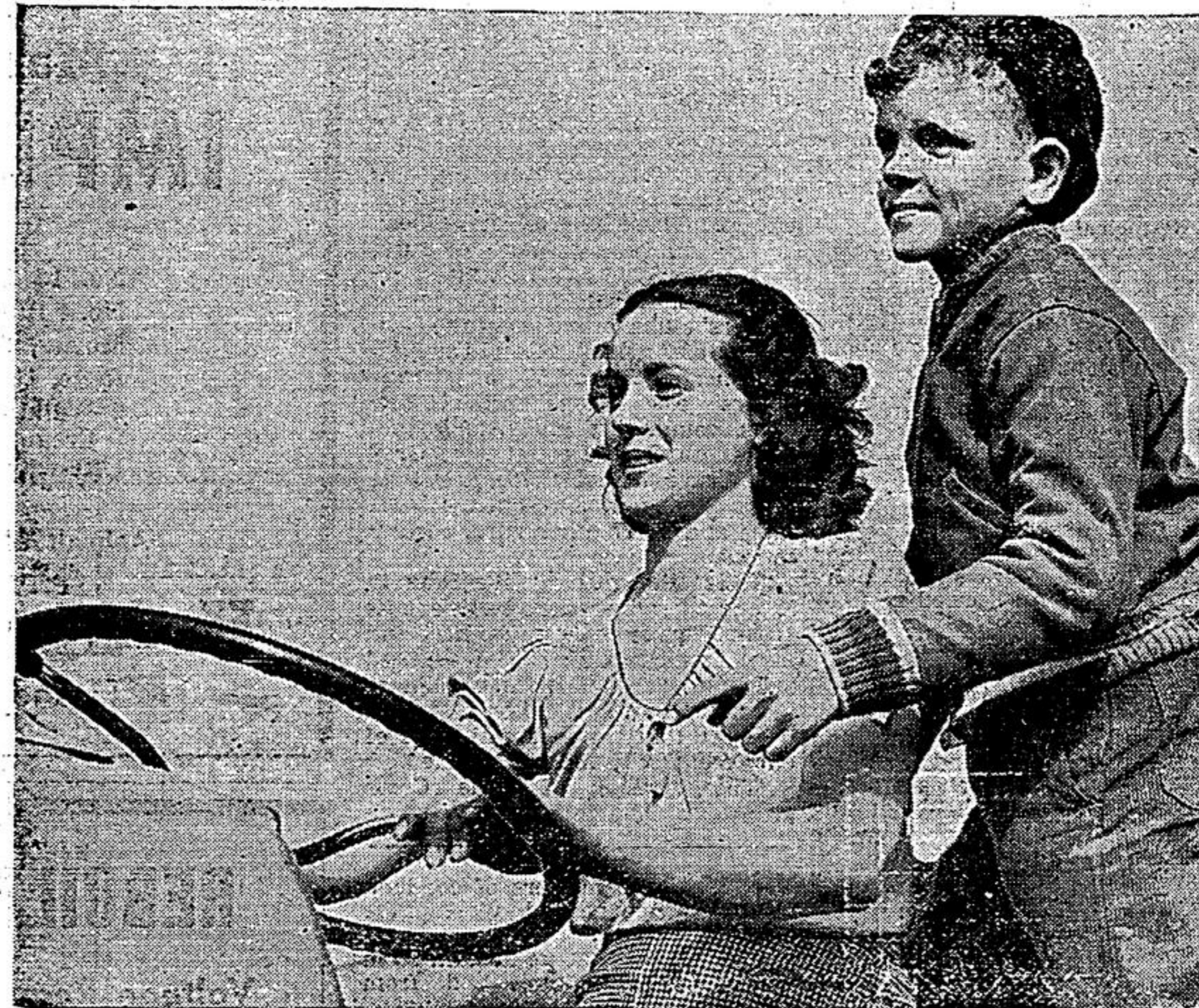
farmer who watches Al Werry, 10, expertly handle a tractor at the Stouffville plowing match.

Many youngsters between the ages of 10 and 12 entered the competitions.



Bank Clerk is her normal occupation, yet Celeste Bright of Stouffville delights to attend plowing matches because she was raised on a farm and knows

what it is all about. Here she stands behind a horse drawn plow with reins around waist, and believe it or not, she can plow a straight furrow.



Youngest competitor in the match was Jimmy Hamilton from Ravenshoe who turned ten on October 5. He came third in his class to Bruce Timbers

and Arthur Harding, two young lads of Stouffville. This summer Jimmy Hamilton did most of the plowing with the tractor on

his father's 150 acre farm not far from Sutton. He is giving his sister Audrey some instructions in this picture.



Carol Johnston spent a wonderful day at the match. Only three she has no fear of horses. Carol is the daughter of Mr. and Mrs. Bert Johnston, 9th con- cession, Whitechurch, and grand- daughter of Mr. and Mrs. Robt. Johnston in town.



Two Stouffville plowmen were among four Ontario winners awarded free trips to Britain at the International plowing match, are seen receiving their medals at the conclusion of the match. Left Fred Timbers champion in the Esso open tractor class receives the medal from F.H. Hall, director and general sales manager for Imperial Oil. Alex Black shakes hands as the runner up. On the right Floyd Steckley champion in the horse class receives the Salada Tea medal and trip to Britain at the hand of E.B. Peckman of Stratford, representing the company.