



Hello Homemakers! The word vegetable is the English derivative of two kindred Latin verbs—vegetare meaning to enliven and vegere, to be lively. Since vegetables give us much sustenance to keep us lively, we should never say that we don't like vegetables. Few people dislike asparagus (the fresh vegetable of the month) when it is cooked and served properly.

The water for cooking asparagus, 3 inches in a deep saucepan, should be boiling, the time of the boiling period should be 22 to 25 minutes, depending upon the quantity. This method retains the bright green colour and cooks asparagus until tender while saving the most nutritive value. We use the top part of the double boiler and place a couple of zinc sealer rings in the bottom to hold the stalks upright. In this way the tender tips are not overcooked.

Ingenuity in the seasoning of vegetables enhances their flavour and appetite appeal. Paprika will give a subtle flavour to chopped

greens one day, and a leek, a more daring one the next. Canned-beets steeped in a hot mixture of vinegar, sugar and sweet marjoram for one day become a delicacy. Celery, cabbage and green onions, all cut fine and steamed together, make a one-dish vegetable that your neighbours will copy. Then, too, a good sauce which is "flippant" lends harmony to a meal. Finally, serve a hot vegetable steaming hot to be really tasty.

Golden Sauce—for Asparagus
Beat 2 egg-yolks with 1 tsp. cold water, 1 tsp. juice and ½ tsp. salt. Melt 2 tbsps. butter and stir in 2 tbsps. flour and stir until blended. Gradually add 1 cup of canned consommé or soup stock and cook until mixture thickens. Slowly pour the mixture over the beaten eggs. Cook over hot water stirring constantly. Season with a dash of cayenne pepper.

Sour Cream Sauce
Melt 1 tbsp. margarine or butter in the top of a double boiler over hot water. Add 2 tbsps. chopped chives and cook until blended with

Urge Cabinet Call Halt To Liquor Outlets Here

The Toronto East Presbytery of the United Church of Canada meeting at Uxbridge last week adopted a resolution calling on the Ontario government to allow no further liquor outlets in the Toronto area.

The resolution also urges members of the United Church to vote against "wet" candidates in the forthcoming election.

The resolution, passed at the monthly meeting of the Presbytery held there last week was embodied in the report of the Evangelism and Social Service Committee, presented by Rev. I. C. Perkins of Toronto. The report cited downtown Toronto as "a horrible example of the alarming increase in drinking and the number of liquor outlets." Twenty-four liquor outlets exist on Yonge Street between Front and Bloor Street, and seven of these are in the two blocks from Dundas to Gerrard Street, said the report.

The resolution appealed to the Ontario government to fulfill its 1947 promise to close all outlets at 10.30 p.m. and, at least, to issue no new permits.

Spring Onions with Cheese
1 cup diced green onions
2 cups milk
¼ tsp. dry mustard
1½ cups grated old cheese
3 eggs, beaten
¼ tsp. Worcestershire sauce
1 tsp. salt
Dash cayenne pepper
Heat milk and gradually pour it over beaten eggs, stirring constantly. Add mustard, Worcestershire sauce, salt, pepper and mix thoroughly. Add green onions and cook 5 minutes. Serve in pastry shells or as topping for meat patties in place of one vegetable.

Vegetable Variations
1. Mash 6 cooked potatoes with ½ cup skim milk. Fold in ½ cup minced pineapple.
2. Mix 4 cups cooked shredded cabbage with ½ cup drained canned tomatoes. Sprinkle and mix in 1 tsp. caraway seeds, and salt and pepper to flavour.
3. Put cooked carrots through a ricer or mash with a potato masher. Season with salt, pepper and margarine. Add chopped fresh mint or dill.
4. Cook 2 cups noodles and serve with 1 tsp. chopped pepper and 2 tbsps. grated cheese.

Strange Contraction Rooms North York Hills

There's a strange contraction roaming the hills of North York, in the vicinity of the southern research station of the Ontario Department of Lands and Forests. "It's full of bugs—but if it works out, there'll be many a tired forest ranger a great deal happier," according to the research officials.

The contraction, gadget, or call it what you will, is a summer toboggan. It's intended to carry anywhere from 500 to 700 pounds of fire fighting equipment through the heaviest bush and most rugged terrain in Ontario. And it will carry the load faster than any crew of rangers could possibly walk, even "light".

The summer toboggan was born in the days of the tremendous forest fires of last summer, when the rangers faced the almost insurmountable task of lugging portable pumps, hose and other equipment into the tough Mississagi and Chapleau countries. It is powered with a six-horsepower air cooled engine and has two tracks like a miniature tank or tractor. Through an ingenious double clutch, planned by Monty Baker, Departmental mechanical engineer, the toboggan is controlled by a pair of handles like a plough. It climbs the steepest hills in this area and seems ready to start climbing trees under Baker's directions.

One of the chief difficulties was to mount the engine on the rear of the machine and at the same time prevent it from over-balancing. The research division did it. On the front end is to be mounted a box arrangement which will carry the "business equipment." For preliminary tests, the front end was loaded down with 700 pounds of large rocks and there was never a whimper from the engine. Before the machine can be shipped to the bush, however, all the bugs must be ironed out. Monty Baker, Vic McMullen and Howard Brohm, all of whom have had a hand in its construction and development, are certain that the machine can be perfected so that when a ranger loads his pump, hose, shovel, axe and lunch aboard the toboggan and pulls that starter rope, all he'll have to do is hang on to the handles. The gadget will deliver the goods.

It looks as if foreign trade is one of the issues on which the campaigners will trade political punches.

Bee-lieve it or not. A Port Huron man who heard a buzzing in his ears stroked his beard and found a honeybee therein.

I Remember . . .

(By the Old-Timers)
From Mrs. Ella Kristynson: "I remember the kist-pulls and 'sociables' out in Kansas sod houses when we had to bring in the spring seat off the wagon to use for chairs. One evening, as I sat with a rosy-faced boy on Father's spring seat, he slipped an arm around my waist. I can still remember the ecstasy of that moment."
From Mrs. Harry Stewart: "I remember when friends and neighbors gathered to help split and saw up the winter wood. These events were called 'sawing bees.' Each man brought his own ax and two took hands on the long saw. The boys gathered and stacked the wood. Needless to say, a big boiled dinner and lots of jollity eased the labor of the day."

From Paul H. Peterson: "I remember the man who used to come around the neighborhood with a two-wheeled, horse-drawn cart selling kerosene for the family lamps. We kids had a choice of a pin-wheel or a kite with the purchase of each gallon. Those were the good old days."

From Alice Henn to Ernest Kartie: "Many a kerosene lamp have I cleaned and filled. Do you remember the kerosene lamps used before the reflectors came into style? First plain lamps and chimney, then painted flowers on lamp and then reflectors. I have one that is 40 years old. And do you remember those wooden sidewalks and cedar-block streets of the late 90s and early 1900s?"

From H. E. Dutton: "I remember the old lodge hall in our neighborhood where we used to dance, until about 1910, to such tunes as 'Culbanola Glide,' 'Rings On Her Fingers,' 'Bring Back My Lovin' Man,' 'Everybody's Doing It' and 'Oceania Roll.'"

Wants to Raise Turkeys Evicts Family of Nine

Toronto, May 3—Charles Hannah, his wife and seven children are living today in a small tent in a field at Dixie, west of Toronto, only a stone's throw from the house from which they were evicted because owner Toni Kri wants it to raise turkeys.

The family spent last night in the tent with their belongings and furniture piled in the field. A deputy sheriff from Brampton had directed Mr. Hannah's two brothers to assist him in loading the household furniture into trucks and evict the Hannah family.

"If something isn't done I'm going over to the Brampton court house and leave all the children there," Mrs. Hannah said. "They've moved us out of a six-room house to make room for a lot of turkeys."

"The husband is nominally the head of the house," declares Judge. Yes, but as Shakespeare once said "What's in a name?"

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SATURDAY
8 a.m. — 12 p.m.

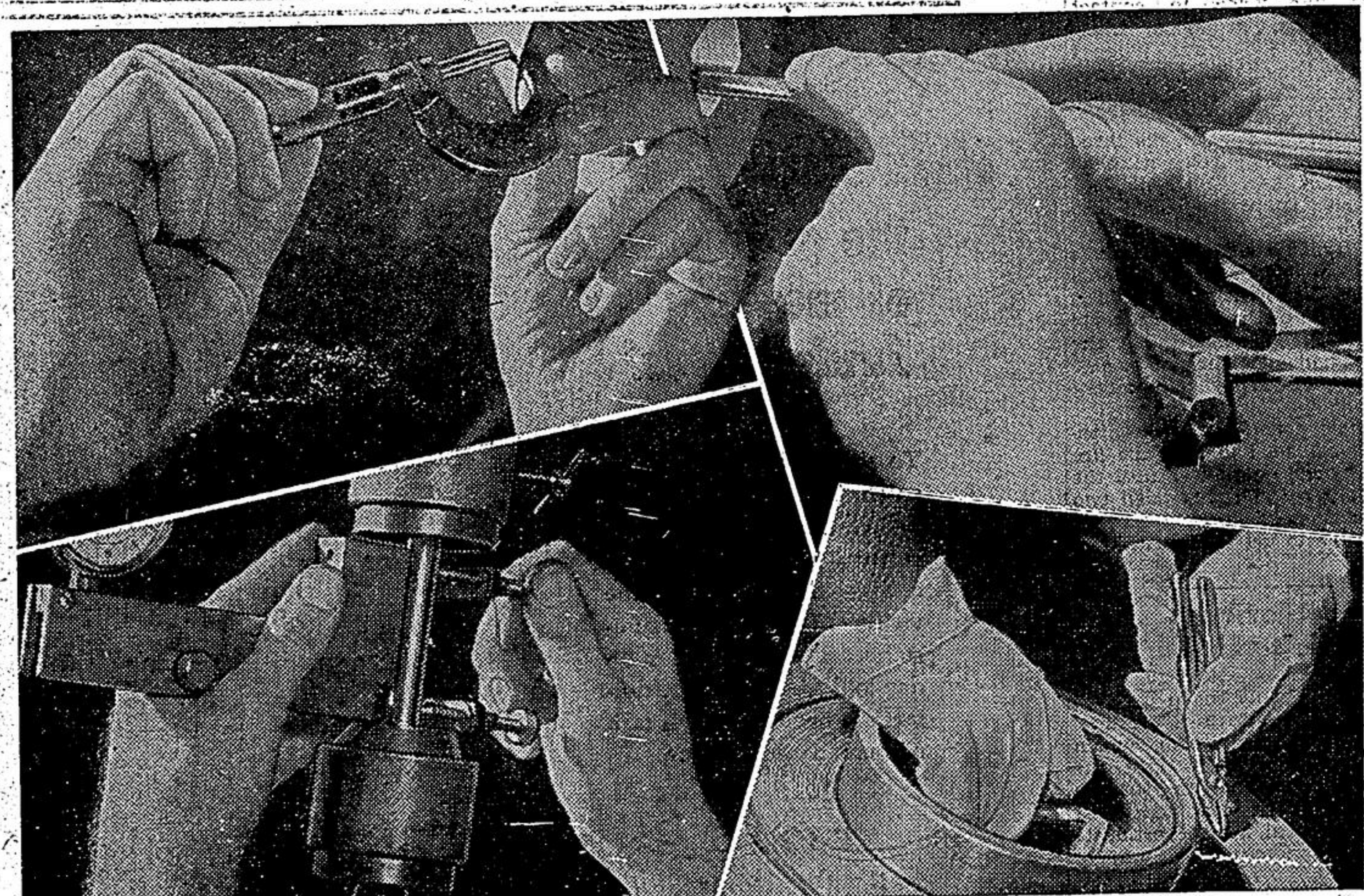
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Flavory, Savory
Pork Pies
Thrifty—made with MAGIC
Thicken 1 can of consommé with 3 tbs. flour diluted to a smooth paste with ¼ c. cold milk. Add 2 c. diced cooked pork, 1 finely-chopped small onion, 1 very finely-chopped clove of garlic. Season with salt and pepper. Keep hot in double boiler.
BISCUIT SHELLS: Mix and sift into bowl, 2 c. once-sifted pastry flour (or 1½ c. once-sifted hard-wheat flour), 2 tsp. Magic Baking Powder, 1 tsp. salt. Cut in finely 6 the mix lightly with a fork. Roll out dough to ¼" thickness, cut into 4" squares. Line greased muffin pans with dough, prick with a fork and pinch corners. Bake in hot oven, 425°, 15-18 min. Fill with pork mixture and serve. Yield—6 servings.

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HANDS IN TRAINING...FOR ONTARIO



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We should appreciate, then, the co-operative efforts of government, industry and labour in the field of employee training. In schools and in factories our workers, young and old, are given the opportunity to develop new and specific skills in every field of business and industrial activity. For instance, every effort on the part of workers to become proficient in the art of shaping and moulding copper and brass, will mean greater industrial progress—will help to make Ontario a finer place in which to live and work.

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