



Hello Homemakers! Peaches and cream—whether we are talking of complexions or the luscious fruit, are wonderful. We cannot be too choosy about peaches this year. We'll take what we get and make good use of them while they last. They are delicious to serve at the beginning of a meal, to top off a

meal, or snack between meals. Fully ripened peaches make a speedy and a scrumptious dish—skin, slice and serve with a sprinkle of fine sugar and cream. Nowadays we are prepared since we keep a can of 18% cream on the shelf. Without refrigeration the can can be chilled in a short time by placing it in cold water.

We slice peaches on pastry dough for an open face pie, or put them in a cake pan then cover with batter, or between slices of fresh shortcake and serve with a melba sauce. The sauce can be prepared ahead of time using crushed berries. Crush and strain stewed red currants or raspberries and thicken with a paste of cornstarch (1 tbs. in ¼ cup cold water). Cook until clear.

Honeyed peaches are an extra special treat. Wash and rub six peaches well with a clean cloth, but do not peel. Place in baking pan and add 1 ½ cups of water, ¾ cups of brown sugar and 1 tbs. butter. On top of each peach put a teaspoon of honey and sprinkle with a

little nutmeg. Bake in electric oven 400 degs. for about 25 minutes. Baked peach halves are very good baked in moderate heat with only butter to grease the casserole and glaze the top of each half. Serve with cheese and a maraschino cherry in each cavity.

Peach Roll
1 cup sifted flour
1 ½ teaspoons baking powder
¼ teaspoon salt
2 tablespoons shortening
2 to 4 tablespoons ice water
2 cups sliced peaches
½ to ¾ cup brown sugar
2 teaspoons butter
Dash of nutmeg

Mix and sift flour, baking powder and salt. Cut in shortening and add enough ice water to make a stiff dough. Chill and roll into oblong sheet. Spread peaches over dough and add enough brown sugar to sweeten to taste. Sprinkle with a dash nutmeg; roll up like a jelly-roll and bake in a well greased baking dish in an electric oven at 350 deg. F. for ¼ hour. Baste with ¾ cup sugar and 1 tablespoon melted butter and continue baking 20 minutes longer. Serve with cream or vanilla ice cream.

Take a Tip
1. Cut honeydew melon in sections, scoop out seeds and then slash across sections. Squeeze a little lime juice over melon; chill, then serve.

2. Cut a head of lettuce in quarters or eighths, wash carefully and drain. Carefully lift leaves and insert dabs of sandwich filling. Serve with tomato wedges.

3. Mulberries are best when they are eaten in a deep pie dish.
4. Meringues are an inexpensive addition to a fresh bowl of sweetened berries. Drop spoonfuls of meringue in a greased baking sheet, bake in a slow oven for 30 minutes, then cool. Make one for each serving of berries.

5. Salt brings out the juice of fresh fruit. Sprinkle salt on chilled melons and peaches, then serve—no need for sugar.

The Letter Box
Mrs. S. T. asks: How can I make crisp shoestring potatoes?

Answer: Cut raw potatoes into very fine slivers and soak them in ice water awhile. Drain them thoroughly on towel; drop quickly into very hot fat. Cook with cover off. Remove when brown, drain on soft paper. Salt only when ready to serve.

Mrs. J. M. suggests: Insert short sections of drinking straws into the slits of a fruit pie before you put in the oven to bake. The juice rises in the straws instead of running over.

Mrs. H. D. says: Ever buy hickory salt from the butcher? Just a pinch of smoked salt in hamburgs is a good seasoning.

The Salvation Army will remain free from political prejudice.

Tomato Profit \$102 per Acre Survey Reveals

Records of costs from 162 growers in four Ontario counties, each compiled separately by the Farm Economics Branch, Ontario Department of Agriculture, reveals that it cost an average of \$173.40 to produce an acre of tomatoes in 1948. Local farmers will learn with interest since several hundred acres are planted in the Stouffville-Clearmont area. This figure includes cost of planting, treatment of soil, and harvesting.

Net profit per acre was \$102.74, the survey, conducted in the counties of Essex, Kent, Norfolk and Prince Edward, reveals. In calculating costs, actual expenses, even to depreciation on farm machinery, were included.

Incidentally, Dr. H. L. Patterson, Director of the Farm Economics Branch of the Ontario Department of Agriculture, in releasing the figures, points out that for the four counties, each computed by a different person, net returns varied only a few cents.

Time employed per acre, in preparation of soil varied considerably. In the county of Essex man hours per acre were seven. In Kent it was eight hours. In Norfolk nine, but in Prince Edward seed-bed preparation required 18 man hours per acre. Harvesting on the other hand involved from 73 to 100 man hours per acre.

Receipts per ton delivered were recorded as \$26.29 in Essex; \$26.29 in Kent; \$27.25 in Norfolk and \$28.22 in Prince Edward. Receipts per acre, delivered, were \$266.34 for Essex; \$299.15 for Kent; \$267.84 for Norfolk and \$269.67 for Prince Edward.

Yields per acre averaged 20,998 pounds in Essex; 23,435 for Kent; 19,653 for Norfolk and 19,113 pounds for Prince Edward.

Costs per acre were recorded as \$165.75 in Essex; \$194.67 in Kent; \$173.48 in Norfolk and \$155.89 in Prince Edward.

Complete results of the survey with a breakdown of all costs and returns, have been sent to all co-operating growers and Agricultural Representatives. Anyone wishing a copy can do so by writing the Farm Economics, Ontario Department of Agriculture, Parliament Building, Toronto.

The "flints" used in cigarette lighters are not real flint but an alloy of cerium and iron produced by an electro-metallurgical process.

Noah was 600 years old when the ark was completed.

Heat From Ground Ends Big Fuel Bills

To sit down comfortably in the living room when the snow is blowing outside and it is zero or thereabouts and to be warmed by heat coming out of the "cold, cold ground" is the magician-like performance going on in a Kitchener home for the last two winters.

The residence of A. W. Bromley has been pulling heat out of the ground with the help of a heat pump installation, a compressor, a 700-foot coil of copper tubing and a bit of freon gas rolling through it all for \$60 a year.

The wizardry that Mr. Bromley has used is merely the principle of electric refrigeration put into reverse. It is believed the first installation of this type in Canada.

As a result of the device the Bromley residence has been sort of a mecca for top-flight electrical experts, engineers and scientists, since he undertook the experiment a little more than two years ago.

Permission was obtained from the Ontario Hydro Electric Power Commission to go on with the experiment and since its start Hydro has been watching the results eagerly because its success may revolutionize house heating and Hydro may see the rise of another load demand to be met somehow.

Right now there is not another soul in the province that could get Hydro permission to install a unit. One permission would create a precedent for others and Hydro simply has not the power to meet the demand that would arise.

Mr. Bromley merely wanted to try out an idea he had been playing with for a few years. Hydro interest was intrigued and so the experiment went on.

"There is really nothing very new about it," Mr. Bromley said. "An idea along similar lines is working out very successfully in California. It heats the house and switches into reverse and air-conditions it when weather temperature rises in the middle of the day."

The Bromley assemblage of heat pumps, condensers, fans and galvanized air conduits will do the same thing. It can heat or cool as thermostat control dictates.

Starting with 500 feet of copper tubing, coiled under the ground in the lot across the road which Mr. Bromley purchased, it was found more was needed and another 200 feet were added.

The whole set-up cost around \$1,200 and its operation last winter represented an expenditure of \$60. This is cheap heat for five rooms on the main floor and a cellar that boasts the engineer's library, recreation room and a couple of other finished workshop spaces.

"You see, when the thermometer says zero or 10 degrees above or 10 degrees below, that is the measure of heat, not cold," he explained. "The temperature six feet down in the ground where the coils are varies in winter and when the apparatus starts working it extracts the heat from the ground. The freon does the trick as it is converted from liquid to gas and the coils as they come into the house get quite hot. This heat is blown through the fan box and heats the elements at the base of the conductors which circulate it as warm air. That is all there is to it," he explained.

He said that if hydro generated enough power out of \$9-a-ton low-grade coal from the United States to heat Ontario houses from the ground, there would be a rather stupendous saving of American dollars represented in the amount of coal no longer needed by householders.

The Bromley unit has proved that the heat is coming from the ground between the copper tubes and the surface rather than from below as had been expected.

It has been found there is enough heat from sun absorption in the ground around a house to keep it warm for the winter and throughout the cold months.

Pasture Lack Starts Farmers Selling Cattle

Scarcity of hay, lowered milk production and lack of pasture are forcing many Ontario farmers to sell their cattle, according to the latest weekly crop report issued by the Ontario Agriculture Department.

The report shows cattle buying in almost all of the province's counties, with export buyers taking up the most cattle.

Thus, results of the early-summer drought were still being felt by some farmers. With completion of spring and fall grain harvesting near, fields in southern, western and central regions ranged from fair to favorable, with an average of 80 per cent of the crop harvested.

A diminished demand for farm labor in the eastern half of the province is being balanced by an increased labor demand in the south and west as fruit crops mature.

Eggs should be packed with the pointed end down because there's an air cell at the rounded end which is more likely to be broken if that end is down.

The per capita consumption of petroleum products in Canada is the second highest in the world, next only to the United States.

Honey Crop Is Near Failure in Grey-Bruce

A meeting of the Grey-Bruce beekeepers was held in Orillia on Monday to discuss price of honey for this season, the feeling of the meeting was a matter of prices, but a case where is the beekeeper going to the honey to supply the demand recent survey made, finds parts of Grey and Bruce with section of the Ottawa valley are only places in Ontario where there is honey of any account and these sections are only about thirty to sixty percent crop. Three western provinces are below average with from two five to forty percent less bees year.

Hiroshima survivors will build university dedicated to peace.

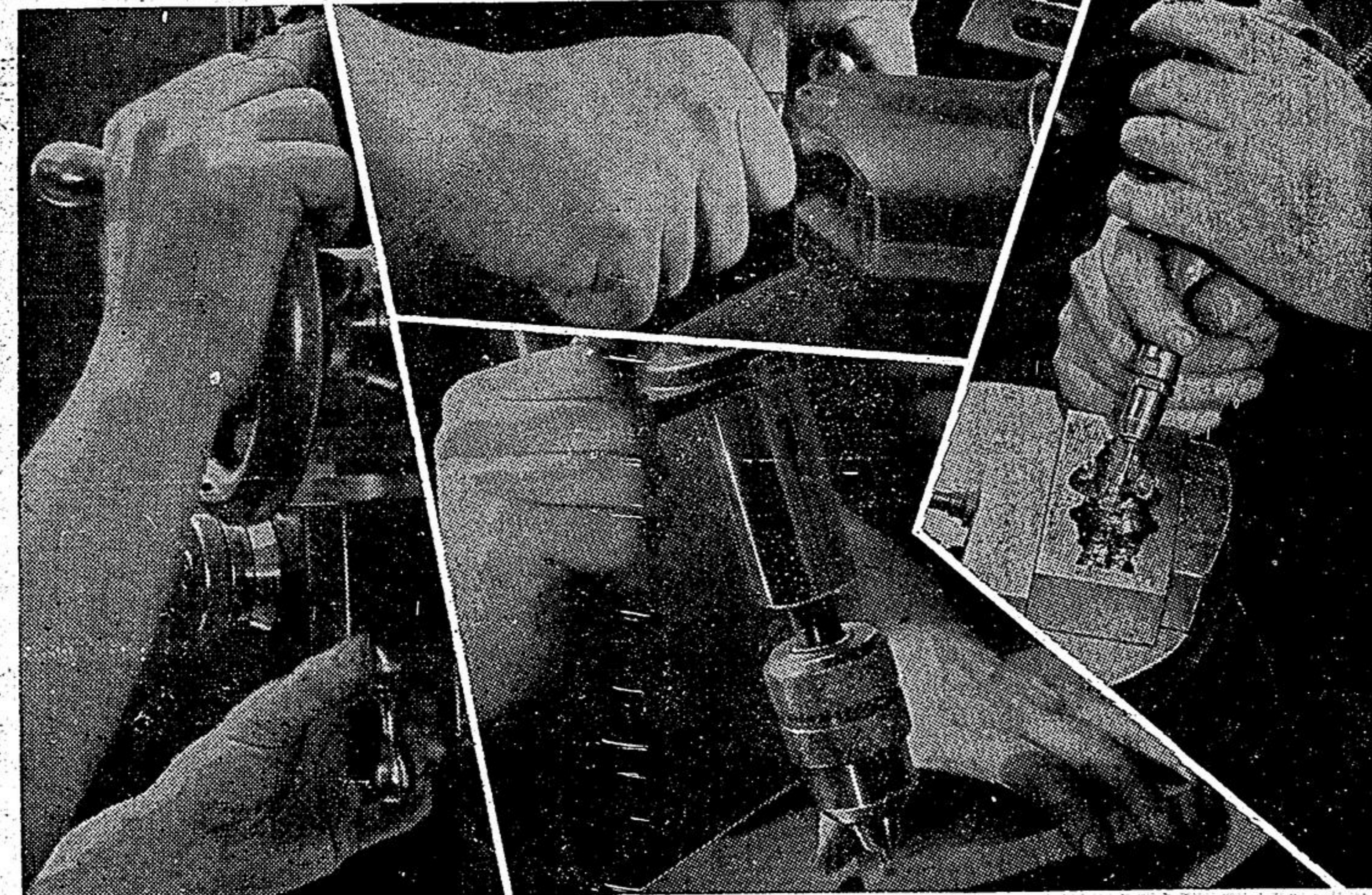
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HANDS IN TRAINING... FOR ONTARIO



Learning to Make Plastics

IN Ontario the wheels of industry turn for the benefit of every single one of us. Our lathes, dynamos, drill presses, farm combines, tractors, business machines, etc. are producing goods and services which earn dollars. These dollars provide food, clothing, medical care and other necessities which contribute to our security and high standard of living. Every single one of us, therefore, has a very personal interest in the flow of a steady supply of trained workers to industrial plants. These workers will operate machines which are important to our way of life.

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, as in the pictures shown here, every effort of Ontario's newly-skilled plastics workers will mean better plastic products — will help to make Ontario a finer place in which to live and work.

THE BREWING INDUSTRY (ONTARIO)

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