

**ENJOY HOME-MADE CHOCOLATE CAKE**  
*Mix in 60 seconds*  
 TENDER • MOIST • DARK  
**CAMPBELLS** CHOCOLATE CAKE MIX




**THE MIXING BOWL**  
 By ANNE ALLAN  
 Hydro Home Economist

Hello Homemakers! Preparations for the festive meals are indeed simplified. Almost every kind of food may be purchased in a form requiring only minimum of handling in the home kitchen, yet there is no denying that a woman is proud of her own achievements in the art of home cooking. It may only be the icing for the cake or the stuffing for the bird.

The homemaker may not want to experiment with new recipes during the Christmas rush and she does want things to turn out right. We desire a rich brown gravy, a neatly stuffed bird and soft creamy fudge. In many instances the method of preparation makes a difference, so let's review some cookery methods today.

1. Dry bread crumbs should be made from sliced bread that has been dried out in a slow oven until crisp but not brown, then crushed between two layers of wax paper with a rolling pin.
2. To get halved nuts, strike walnuts or filberts on the rounded side with a hammer. Brazil nuts and pecans should be steeped in hot water, then cracked on the end.
3. To blanch almonds, pour boiling water over them and let stand five minutes, then rub each nut between the thumb and forefinger so that the meat slips from the pointed end of the skin. Do not soak more than ¼ pound at one time for they tend to become soggy.
4. To prepare fresh coconut, drain the milk from the coconut from holes pierced with a nail through the eyes; crack the shell with a hammer or chisel; pare off the brown rind and grate.
5. To make a good gravy from a roast, pour the fat from the roasting pan into the frying pan. Measure an equal quantity of flour and sprinkle it into the hot fat as you stir over moderate heat. Pour a cup of hot water into the roasting pan to rinse out any meat flavor and then add slowly to browned flour and fat. Let mixture come to a boil and add more water if too thick. Taste and season, if necessary before serving.
6. To stuff a cleaned bird: prop up the bird to stuff the breast cavity. Fold the wingtips under the body so that they will hold the neck skin. If the neck is too short tie or sew ends and fasten string around wings. Turn the bird on its back and fill body cavity (stuff but do not pack). Insert poultry pins through each side of opening and lace string over them beginning at breast, winding string around tail, crossing it then around each leg before tying ends together.
7. To bake moist potatoes-in-jackets, scrub potatoes, pierce 2 or 3 times with a fork and rub well with bacon fat. Bake in a shallow pan in a moderate oven for 1 hour and 20 minutes.
8. To make smooth fondant, wipe the sugar crystals from the sides of the pan of syrup with wet cheesecloth tied around a fork. Cool sugar mixture when test for soft ball is right. Work candy on a greased platter with a wooden spoon until it is creamy. Knead the creamy mixture until it is free from lumps.
9. To make a creamy fudge: cool fudge mixture when syrup reaches 236 degrees or is at soft-ball stage. Beat fudge with deep strong strokes. Pour candy into greased pan when it thickens and loses its gloss.
10. To caramelize sugar: spread the granulated sugar in a thin layer over the surface of a heavy frying pan. Place over very low heat and let it stand without stirring until a light brown liquid has formed. Stir caramelized sugar cautiously into liquids; the hardened mass which forms will dissolve eventually in a hot liquid.
11. To whip cream: use cream that is twenty-four hours old, thoroughly chilled and fairly rich (at least 24 per cent). Pour cream into a deep bowl and beat rapidly until thick. Too long or slow beating causes fat to separate.
12. To line pans for fruit mixtures: use heavy brown or heavy waxed paper to fit the pan — do not fold into corners. Grease the shiny side of brown paper.
13. To make a soft coating icing for petite fours: melt fondant candy in a double boiler, then

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10.10	6.10	2.25	10.25	10.25	8.10	9.10	4.55	9.10
10.20	6.20	2.35	10.35	10.35	8.00	9.00	4.45	9.00
10.35	6.35	2.50	10.50	10.50	7.45	8.45	4.30	8.45
10.38	6.38	2.53	10.53	10.53	7.42	8.42	4.27	8.42
10.40	6.40	2.55	10.55	10.55	7.40	8.40	4.25	8.40
10.50	6.50	3.05	11.05	11.05	7.30	8.30	4.15	8.30
11.00	7.00	3.15	11.15	11.15	7.20	8.20	4.05	8.20
11.05	7.05	3.20	11.20	11.20	7.15	8.15	4.00	8.15
11.10	7.10	3.25	11.25	11.25	7.10	8.10	3.55	8.10
11.20	7.20	3.35	11.35	11.35	7.00	8.00	3.45	8.00

\*Bus will operate via Cedar Grove from May 1 to Oct. 31, and via Markham from Nov. 1 to April 30.  
 Terminal North-East corner of Bay and Edward Streets

**- DANFORTH BUS LINES -**

**GORMLEY**

Another successful rally was held at United Missionary Church on Friday evening, Dec. 2, for the girls of Sunday Schools of Whitechurch Twp. The lively singing of choruses led by Helen Shelton opened the service and prayer offered by Isabelle Stewart. Scripture and prayer were given by Merle Gray. Program for the evening was contributed by seven Sunday Schools and they were — Bethesda, Gormley, Lemonville, Pine Orchard, Ringwood, Vivian, Wesley.

The Bible Memorization Contest was won by Elsie Crawford of Wesley and in second place was Sheila Betz of Bloomington. Rev. L. K. Sider of Gormley closed the service with inspiring messages on "Love".

The present officers of the girls' executive are: President, Dorothy Wagg, Bloomington; Vice-President, Helen Shelton, Vivian; Sec. Treas., Rita Rae, Vivian; Assist. Sec. Treas., Given Yake, Bethesda; Advisory Committee, Mrs. C. Burkholder, Bethesda; Mrs. A. Doner, Gormley; Miss Ethel Empringham, Bethesda; Miss Lillian Brown, Bloomington; Director, Mrs. G. Morley.

East African jungle life is being filmed from a helicopter.

pour over cool cakes placed on waxed paper.

**Baking Substitutes**

½ cup ground suet instead of 1 cup butter.  
 ½ cup clarified chicken fat instead of 1 cup butter.  
 1 oz. chocolate instead of ¼ cup cocoa and 1 tsp. butter.  
 1 cup milk instead of ½ cup evaporated milk and ½ cup water.

**Weights and Measures**  
 4 cups bread crumbs equals 1 lb.  
 8 tps. baking powder equals 1 oz.  
 4 cups currants equals 1 lb.  
 2 cups butter or lard equals 1 lb.  
 3 cups icing or brown sugar equals 1 lb.  
 2 cups granulated sugar equals 1 lb.  
 1 inch cube chocolate equals 1 oz.

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**JOHN D. WHITTAKER DIES AFTER LONG ILLNESS**

Following a lengthy illness John D. Whittaker passed away at his home on the Baseline, Nov. 28. Mr. Whittaker was a prominent dairy farmer all his life. He was born in Cheshire, England, in 1881 and was a veteran of World War I. Until then, he travelled a great deal.

He was married to Elizabeth Hewitt in Pennsylvania, U.S.A., and after returning to England for a few years he and his family came to Canada to a farm on the sixth concession of North Gwillimbury, where he has resided for over 20 years.

He is survived by his wife and four sons, Reg. of the Royal Navy, England; Charles, Joseph and Jack, Sutton West; and four daughters, Elsie (Mrs. T. Lave); Grace (Mrs. D. Cooper), Sutton West; Florence (Mrs. J. Hodgins), Keswick, and Jean, at home.

Chimney sweeps are offered an extra soap ration in Britain.

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