



We're Big Spenders!

That doesn't mean we're careless. It's just that in the course of turning out those fine Tex-made cotton products you know so well, we have to buy a great many things from all parts of the country.

We need packing cases and cardboard cartons, construction lumber, paper, potato and corn starches, coal, sulphuric acid, caustic soda, oils, lubricants and a hundred and one other things which we buy from fellow Canadians who grow or make them.

In addition to this the 12,500 men and women working in our plants, earn many millions of dollars a year in wages, dollars which are spent on foodstuffs from the farms of Canada: grains, cattle, hogs and poultry, fish from the fishermen on both coasts and the Great Lakes.

We are the customers of our fellow-Canadians just as they are our customers. We're proud to have a part in Canada's economic life by buying the goods which other Canadians grow, make or provide.

DOMINION TEXTILE COMPANY LIMITED

MANUFACTURERS OF **Tex-made** PRODUCTS

Barbara Brent's BUYS AND WHYS

A WEEKLY INFORMATION SERVICE



MONTREAL—"Was it ever hot?" is a teen-age description of most of our kitchens last summer. Let's not hope so, but this summer might be just as bad. Well, if it is, my prescription for relieving that "slaving over a hot stove" feeling is to get yourself a FRIGIDAIRE ELECTRIC RANGE equipped with the Cook-Master Clock Control. Then you'll be able to slip a whole meal into the oven and beat it for the cool outdoors. The Cook-Master will turn on the oven and turn it off at the times you set. "Isn't that something?" as the kids say. Yet it's only one of the marvellous features of the Frigidaire Electric Range that's waiting for your "obs" and "ahs" at your Frigidaire dealer's. Better stop in soon.

Positively Your Last Chance to send for this SPECIAL OFFER of a dollar-value Plastic Juice Container! It's yours for just 25c and ten cents for mailing! Designed for your kitchen convenience—it's unbreakable—non-toxic—spill-proof and it holds five cups of left-over juices. For yours, simply send me—Barbara Brent, 1411 Crescent St., Montreal, P.Q.—a 35c Postal Note or stamps and one label from a Bovril bottle. (The label comes off easily when soaked in warm water for a few minutes.) This offer expires April 30th so do send NOW!

I Like To Tell You Success Stories about favourite buywords of mine. The Success Story of RED ROSE TEA AND COFFEE began with an ideal of quality—so that now the Red Rose name means flavour perfection in thousands of Canadian homes! And I know you'll agree with the "Red Rose Fans" that Red Rose Tea is good tea—from the moment you taste that very first, flavourful sip! Remember, too, that because it's good tea, it actually gives more cups to the pound—its flavour goes a long, long way! Red Rose Coffee is as good as Red Rose Tea. Always fresh—always flavourful—once you've tasted this full-bodied coffee, you'll never be satisfied with any other! So do ask your grocer for these Red Rose successes—the flavour-wise tea—the taste-satisfying coffee. I'm sure you'll make a year-round, clock-around habit of them!

A Very Special Offer, Mothers! Best Way to discover what wonders CALUMET BAKING POWDER does for your baking is to try it for yourself! I can tell you that Calumet's two-way action—first in the mixing bowl and then in the oven—makes all your baking perfectly leavened, light and melting as a dream. But seeing is believing—so try this favourite Calumet recipe of mine... Best-Ever Muffins—
2 cups sifted flour
2 1/2 tspns. Calumet Baking Powder
2 tbsps. sugar
3/4 tspn. salt
1/2 cup shortening
1 egg, well-beaten
3/4 cup milk
Sift flour once, measure, add baking powder, sugar, and salt and mix into bowl. Cut in shortening. Combine egg and milk and add all at once to flour mixture. To mix, draw spoon from side of bowl toward centre (15 times), turning bowl gradually. Chop spoon through batter (10 times). Then stir only until all flour is dampened (only about 5 strokes). Turn into greased muffin pans, filling each about 2/3 full. Bake in hot oven (400° F.) about 25 minutes. Makes 10 large muffins.

Youngsters Love Gay-Looking, Fresh-Tasting Desserts... that's why JELL-O Jelly Powder desserts are always so popular with the young-fry. And with their mothers, too! For Jell-O desserts are as economical as they're good to eat... and it's so very easy to make Jell-O desserts and salads! Such a grand assortment of flavours to choose from, too!... Strawberry, Raspberry, Cherry, Orange, Lemon, Lime and Pineapple. Everyone in the family will enjoy the fresh-tasting, appealing flavour of delicious Jell-O. That's why I urge you to serve it often!

Youngsters Have A Wonderful Time playing outdoors in April's fresh air... but sometimes their games are rough enough to produce bumps 'n' bruises. That's why it's such a good idea to have a bottle of SLOAN'S LINIMENT handy! Its soothing, penetrating heat brings quick relief to sore spots. No wonder thousands of Canadian mothers consider Sloan's Liniment a medicine cabinet "must". It gets right to the "root" of the pain—relieves the discomfort of sprains—stiff neck—neuralgia and rheumatism! Ask your druggist for Sloan's Liniment tomorrow. It's just 40c a bottle!

Cost Motorist \$12 Failure To Dim Lights

That the dimming of headlights on motor vehicles after dark is part of the Highway Traffic Act regulations as well as a common courtesy was emphasized by Magistrate K. A. Cameron in Midland police court Thursday afternoon.

Magistrate Cameron had just found one motorist guilty of not dimming his lights when he issued the warning. Accused, who was not represented by counsel, told court he was certain that his lights were on low beam as he was travelling north on highway 27 about 9.30 p.m. on March 30.

Near the cut-off to Collingwood, he met another car, which happened to be a cruiser operated by Provincial Constable James Freeman of Elmvale. Fred Hardwick, Elmvale policeman, was also in the cruiser.

Constable Freeman testified that he had blinked his lights three times as a signal for the oncoming car to dim its lights. Both constables testified that the lights were left on high. Swinging his car around, Constable Freeman had caught up to the accused and had found that the foot switch of the offending vehicle was in working order.

Magistrate Cameron found the evidence of the two policemen conclusive and fined the accused \$3 plus costs of \$9.

WALLS FALL WHILE PASTOR READS BIBLE

High winds blew down two walls and the roof section of an unfinished auditorium of the First Baptist church in Dallas, Texas, last week. The pastor, Rev. B. E. Smith, was in the nearby parsonage reading the Bible—the sixth chapter of Joshua which tells of the walls of Jericho falling.

SELDOM SEEN

I hope after I finish this item that Old Josh will not be charged with writing a piece entitled, "The Dirty Irish" else my grandmother would turn over in her grave, and my parents would never speak to me if we meet in heaven.

I recall the stories' grandmother used to tell making butter in her farm district of Wicklow, Ireland, and as I recall it is no wonder the English graded certain quality from Ireland as axle grease.

If it was a little above the wagon-grease grade, but still not acceptable for table use, it was often dumped into bakery and confectionery goods, where its flavour would be masked by sugar and flavorings. This refers to Irish butter only, and the reason why this was so is revealed by Mr. Sam. Alcorn, formerly associated with the Rt. Hon. Sir Horace Plunket, who inaugurated co-operative dairying in Ireland.

"The Irish grazing lands are green nearly the whole year, and the grass is of such quality that it provides ideal fodder for cream producing. The Danes, on the other hand, were handicapped by swampy land and inferior pasture.

"The cattle, which were about the ugliest beasts I had ever seen, were haltered in rows, and instead of moving about naturally to graze, they were fed beet pulp, a by-product of the beet sugar factories. At that time, and it may be so today, the cows were kept on the farm just as long as their cream graded well. In fact the whole object of the Danish dairy farm was to obtain superior cream—but they didn't sell whole milk, for human consumption or anything else.

"Although they had the sweetest grass and the most natural food for cream producing in the world, the Irish lagged behind sadly in their ideas of sanitation and proper conditions, to be maintained for manufacturing butter," says Mr. Alcorn.

"Each farm churned its own butter from whole milk, using an old-fashioned dasher churn. The English used cream only, skimming the cream from the pans of milk, but not the Irish. Some of them would set the milk pans under the beds in their small and often dirty thatched cottages. This was supposed to be for safe-keeping while the milk soured or ripened, and was intended to keep the dirt out of it. But quite often a pig was kept in the corner of the room!

"As the milk was churned into butter, the product of each churning was packed into wooden cask, but there was seldom enough butter to fill the cask with the out-put of one churning. It often took five or six sessions with the dasher until the woman of the house had a full butter cask to send to market, and you can imagine what the state of the original layer of butter must have been.

"On market day, generally held once a week, the butter buyers would come around, thrust an auger clean to the bottom of the cask, and withdraw plug of butter which showed each separate churning from the top to the bottom. If the total result was too bad, the merchants mixed the whole batch up and exported it to England.

"As a result, the English got the feeling—and nobody could blame them—that Irish butter was just too uncertain. So they turned to Denmark for butter.

Canadian railways have been commended by the Mayor of Montreal for their smoke abatement efforts.



Hello Homemakers I don't know where the time has gone today: Maybe you have said the same thing and have been wondering where you can take a few short cuts. So to help both of us it has been decided to review a few baker's tricks that we will use in meal preparation.

In the first place, rearranging your equipment may be a big help. Collecting utensils and supplies before you begin the job is the best method of getting the job done quickly. While you're mixing a cake or making the salad, think of ways you can do that particular job faster.

Take a Tip

1. To bake cupcakes. Use paper cups in muffin tins when you are making drop cakes. A one-quarter measuring cup spoons out the right amount of batter and makes each cake the same size.

2. To season and flour meat. Put the cubed meat and a little seasoned flour in a paper bag, shake the bag—the job's done.

3. To make croquettes. Chill the mixture, pat the mix flat. Cut out rounds with cookie cutter—this keeps servings uniform in size and shape.

4. To hull strawberries. Use a teaspoon to hull berries. It does good work and it saves you time. Wash the berries before stemming so no flavour will be lost.

5. To decorate a cake. Spread cake smoothly with creamy frosting, then dimple it with a broad spatula. Or make decorative ridges with fork tines. Keep a cup of hot water handy while you ice cake and dip spatula or fork into hot water as you decorate the cake.

6. To shell cooked eggs. Cool eggs quickly under cold running water. Crack shells then roll egg on table till thoroughly cracked. Start shelling at large end.

7. To collect ingredients and utensils use a tray. Then too a tray is handy to carry silver ware and polish to tabel and convenient for the cleaning job. Trays also save many trips in setting and clearing a table, taking nearly everything in one trip.

8. Use your large paper bags to line your kitchen sani-can. Besides making the garbage much easier to collect, the paper keeps the can in better condition.

9. Double the recipe for cream sauce and put half of it in the refrigerator for ready use.

10. Put dry bread crumbs through the mincer instead of grating them.

11. Cook supper dishes in ramekins and serve in ramekins—saves dishwashing and foods are kept really hot.

12. Avoid opening oven door too frequently. Foods do not brown evenly and require extra cooking

time.
13. Scrape dishes immediately, using a rubber scraper. Rinse under faucet, swishing with brush. Use cold water for egg, cheese or starch mixtures; hot water for anything sticky or greasy.

14. Wipe greasy skillet with paper towelling or newspaper. Soak pans as soon as empty. Stand sticky cutlery, handles upright in a bowl of water.

15. Always stack dishes—according to size. Place dishes and utensils at the sink side in the order you are going to wash them. To save changing sudsy water, wash dishes in this order—glasses, silverware, plates, cups then pans.

16. Use water as hot as hands can stand. If you are right handed you will save time and motions if your washing water is at the right, dish drainer on the left. The right hand handles the dishcloth, the left hand places clean dishes onto rinsing rack. Then the tray should be ready for the dried dishes. Two towels, one in each hand saves time as one in left absorbs drips that necessitates mopping up the floor.

17. If possible arrange to store dishes as they are dried to save time and motion.

Requested Recipes

Southern Burgers
1 pound ground beef
2 tbsps. fat
1/2 cup chopped onion
1 chicken gumbo soup
2 tbsps. catsup
2 tbsps. prepared mustard
1/2 tsp. salt
pepper

Brown meat in hot fat; add onion and cook until golden. Add remaining ingredients. Simmer over low heat about 30 minutes. Serve on hamburger buns. Serves 6 to 8.

Maple Sponge
1 cup maple syrup
3 egg yolks
1/4 tsp. salt
1 tbsps. gelatine
one-third cup cold water
3 egg whites

Place the maple syrup in the double boiler. Heat and then add the hot syrup to the slightly beaten egg yolks. Return to stove and cook for 5 minutes. Add the salt. Soak the gelatine in the cold water and add to the hot mixture. Strain and chill until partially set. Beat the egg whites and while beating add the gelatine mixture, beating it in well. Turn into an oiled mold and chill in electric refrigerator. Unmold and serve with whipped cream. This dessert is rather rich and will serve 6 to 8.

French Dressing
two-thirds cup salad oil
one-third cup vinegar or lemon juice
1/2 tsp. salt

More flavour? That's because it's better tea

"SALADA" TEA

Trust **MAGIC** for sure-fire baking success!



WALNUT BUTTERMILK LOAF

Mix and sift twice, then sift into a bowl, 2 1/2 c. once-sifted pastry flour (or 2 1/4 c. once-sifted hard-wheat flour), 2 tps. Magic Baking Powder, 1/2 tsp. baking soda, 1 1/2 tps. salt, 1/8 tsp. ground mace. Mix in 3/4 c. lightly-packed brown sugar, 1/2 c. rolled oats and 1 c. broken walnuts. Combine 1 well-beaten egg, 1 c. buttermilk, 2 tps. grated orange rind, 1 tsp. vanilla and 5 tbs. shortening, melted. Make a well in dry ingredients and add liquids; mix lightly. Turn into a loaf pan (4 1/2" x 8 1/2") which has been greased and lined with greased paper. Bake in a rather slow oven, 325°, about 1 hour. Serve cold, thinly sliced and lightly buttered.

ENJOY HOME-MADE GOLDEN CAKE MIX IN 60 SECONDS

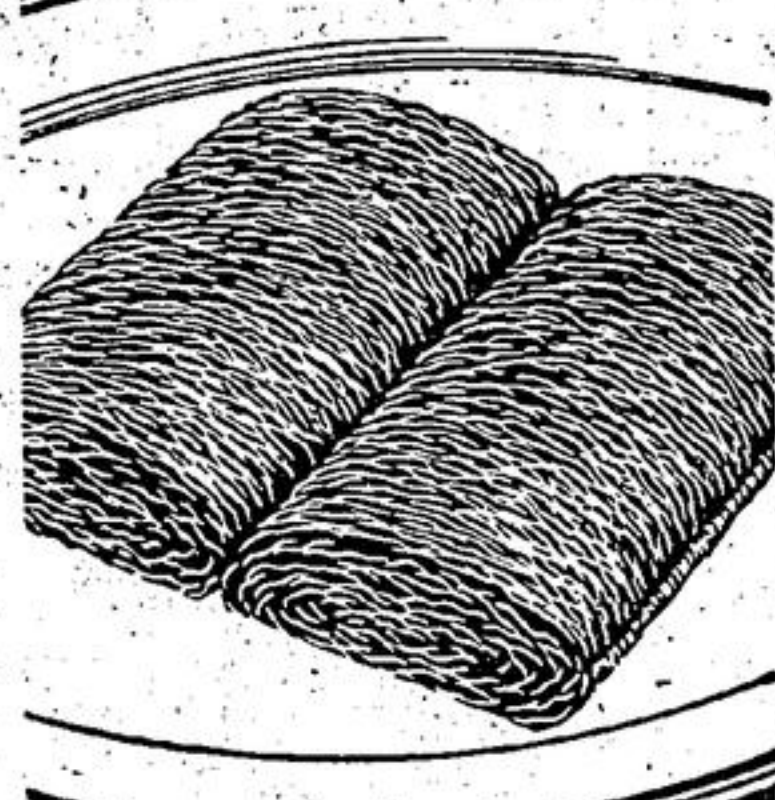
CAMPBELL'S CAKE MIX

1 tsp. fruit sugar
1/2 tsp. Worcestershire Sauce
1/4 tsp. paprika
Combine all ingredients and place in gem jar. Cover and shake up vigorously. Shake each time before using. Grated onion juice is an attractive addition and, of course, if you use pickle vinegar you may not need to add the salt and sugar. This will depend on the seasoning in the vinegar.

"First-Footing," a Scottish custom, means that the first person to visit you on New Year's day must bring a bottle and give you a drink for good luck.

Donald Gordon is the youngest man ever to head Canadian National Railways' sprawling empire. He is 47.

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