

You will be delighted with this fragrant tea

"SALADA" ORANGE PEKOE

Ontario County Girls Attend C.N.E.

Nine girls from Ontario County were privileged to attend the Homemaking Club Demonstrations and Judging Competitions, held under the direction of the Women's Institute Branch at the Canadian National Exhibition on August 31st and September 1st. While in Toronto, the girls were guests of the C.N.E. Association, attended the

grandstand performance in the evening and remained overnight at Victoria College, Women's Residence.

The girls who attended were chosen for having completed a number of club units and for their leadership and contribution to club work.

The afternoon session on Thursday, August 31st, consisted of inter-county demonstration and skits with nine counties taking part. The demonstration from Ontario County by the Sandford Club on "Cotton Accessories for the Club Girl's Bedroom" was placed in the first prize group. Ilah Hackner and Dorothy Oliver presented the demonstration. Congratulations to their local leader, Mrs. Walter Carruthers, and to the girls for doing a splendid job.

On Friday morning, the girls took part in a judging competition. Their activities were similar to those carried out at their local Achievement Day from the unit, "Cotton Accessories for the Club Girl's Bedroom." The girls judged dresser scarfs, gave reasons in this class and planned accessories for a bedroom. Each girl carried out her activities in an efficient manner and made a creditable showing.

These girls were: Barbara Smith, Beaverton, R.R.1; Marilyn Ross, Beaverton, R.R.1; Mary Wilson, Port Perry, R.R.3; Florence Betz, Stouffville, R.R.1; Ernestine Cooper, Stouffville R.R. 3; Ilah Hackner, Uxbridge, R.R.1; Dorothy Oliver, Uxbridge, R.R.1; Ruth Risebrough, Uxbridge, R.R.1; Marion Smalley, Uxbridge, R.R.1.

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THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist

Hello Homemakers! There are times when we could be more helpful where new Canadians are concerned. We have evidenced the problem in regard to our summer varieties of apples recently where our neighbours had gathered and stored many Duchess apples only to find them spoiled. No one had told them the early varieties are better used now than stored. Yellow Transparent, Duchess, Wealthy, Peach and the Gravenstein are our summer apples. They are good in cooked desserts and also cooked with different vegetables.

The majority of homemakers make fresh applesauce regularly during the late summer. However, we can describe to our new neighbours other apple desserts for variety. For instance, there is Apple Pie, Apple Strudel, Apple Cobbler, Apple Betty, Scalloped Apples, Applesauce Cake, Apple Tapioca Pudding, Apple Custard and so on. If there are no late varieties in the orchard, then it may be a wise measure to can applesauce now. A word may also be said about leftover applesauce: use it in bread stuffing, muffins or griddle cakes.

Applesauce Cake

1 cup brown sugar
1/2 cup butter or shortening
1 egg
1 1/2 cups cake flour
1 cup raisins
1 cup currants
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1 cup thick applesauce
Blend sugar and shortening. Beat in the egg. Sift flour. Measure flour and sprinkle raisins with 1 tsp. flour. Stir in the measured spices and then stir into sugar mixture. Add raisins and currants. Heat the cup of applesauce (lightly sweetened) and beat it into the batter. Bake the cake in a 9 inch tube pan in an electric oven of 350 degrees for about 40 minutes.

Apple Griddle Cakes

1 1/2 cups bread flour
1 tsp. salt
2 1/2 tps. baking powder
2 eggs, separated
1 tbs. melted fat
1 1/4 cups milk
1 large sliced apple
1. Sift flour then measure.
2. Resift flour with salt and baking powder.
3. Beat egg white.
4. Beat egg yolk and add milk and sliced apple.
5. Stir egg mixture into centre of dry ingredients. Mix only until blended.
6. Fold in the egg whites.
7. Drop by spoonfuls on to hot griddle. Bake 3 mins. then turn and finish cooking in about another 3 mins.

Scalloped Apples and Cabbage
Use a greased casserole and fill with alternate layers of shredded cabbage and sliced apples. Season the cabbage with celery salt and sprinkle the apples with a little sugar. Sprinkle with browned bread crumbs and dot with butter. Bake in preheated electric oven of 375 degrees for 40 minutes.

Take a Tip
1. Use Wealthy or Gravenstein apples in Tapioca or custard dishes as these dishes require a tart flavoured apple.
2. Peel apples with a stainless steel knife and drop into salty water to prevent the pieces turning brown.
3. Cut cored apples crosswise and place in the skillet with pork chops. Sprinkle the apples with brown sugar when you cover the pork chops.

The Question Box
Mrs. B. W. asks: How do you preserve apples as applesauce?
Answer: Make applesauce, sweeten if desired. Pack hot mixture into sterilized jars, leaving 1/2 inch of headspace. Seal and turn zinc top 1/4 turn loose. Place jars in electric oven preheated to 300 degrees then set at 275. Process 25 minutes or place in hot water bath and boil 15 minutes.

Mrs. C. L. asks: How do you make your favourite version of Apple Betty?

Answer: We combine 1 1/2 cups graham cracker crumbs with 3 tbs. melted butter and pat one-third of this mixture into a greased casserole. Then we prepare 3 cups sliced apples and mix with 1/2 cup brown sugar, 1/4 tsp. cinnamon, 1/4 tsp. nutmeg, 1/4 tsp. salt, 1 tsp. grated lemon rind and 1 tsp. lemon juice. Spoon half the apple mixture into casserole, then sprinkle another third portion of the crumbs, then 1/4 cup currants. Finally add the remaining layer of apples and sprinkle with the last third of the crumbs on top. The dish is then covered and placed in a preheated electric oven

Farmers Lose Co-Operative Store At Alliston



Firefighters at Alliston, Ont. were able to prevent the blaze from spreading, but found their equipment insufficient to

save the \$35,000 Farmers' Co-operative store. The blaze broke out in the feed depart-

ment on the second floor and spread through the store in a matter of minutes.

Lands, Forest History Will Cost Taxpayers \$18,000

A history of the Ontario Lands and Forests Department by Merrill Denison, to be completed by the end of October, will cost the provincial government \$18,000. The history will cover development of Ontario's natural resources from Indian times to the present day.

Arrangements for publication of the history in the United States

at 350 degs. for about 35 mins. Serve hot with cream. Yield: 5 servings.

are to be made by the author as part of the agreement.

The history will be in five parts, tentatively subtitled: "Before the White Men Came," "Discovery, Fur Traders and Pioneers," "Hundred-Year Harvest," (dealing with the timber industry), "A Lone Voice Crying," (the struggle

for regulations and control), and "Toward Survival," (the origins and development of the modern department).

Deputy Minister Frank MacDougall said yesterday that, in a sense, the book will be a history of Ontario.

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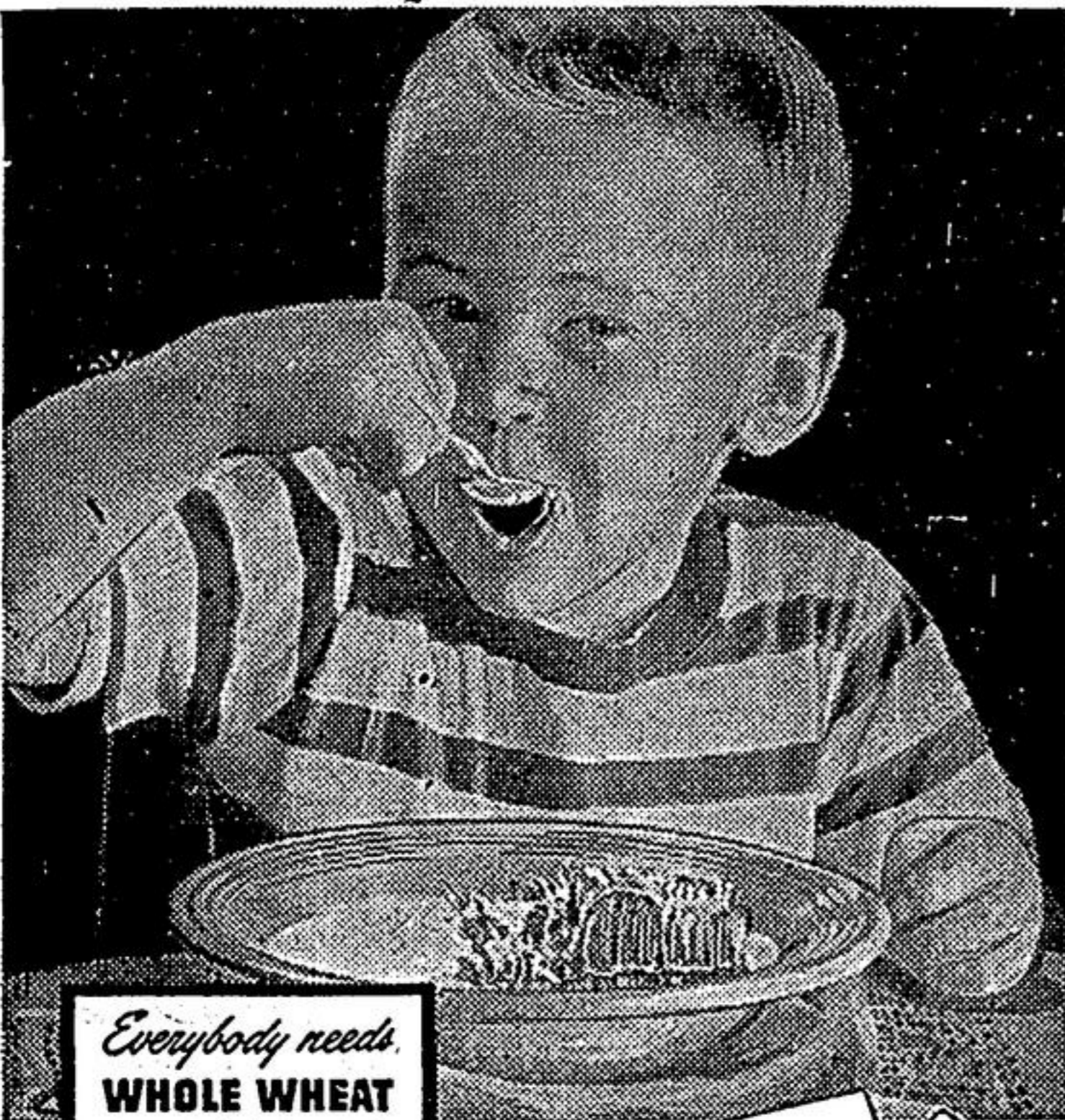
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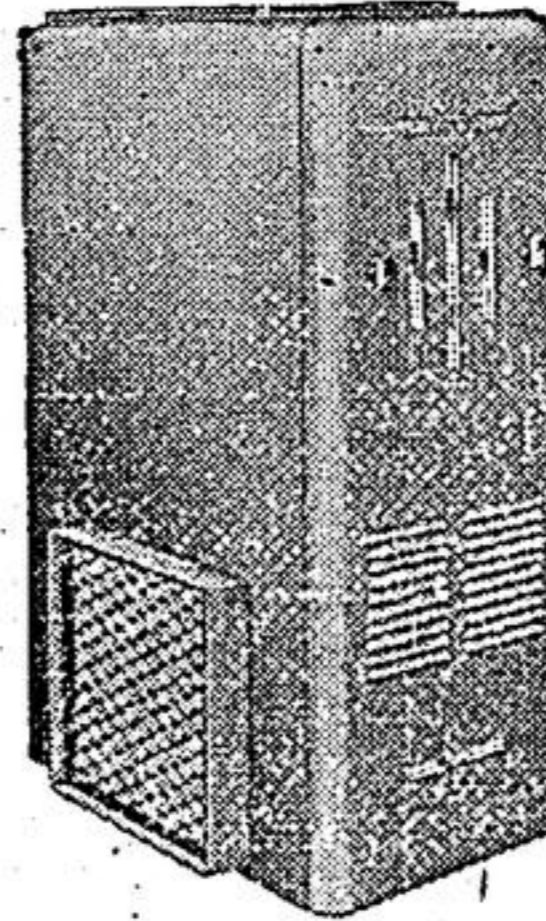
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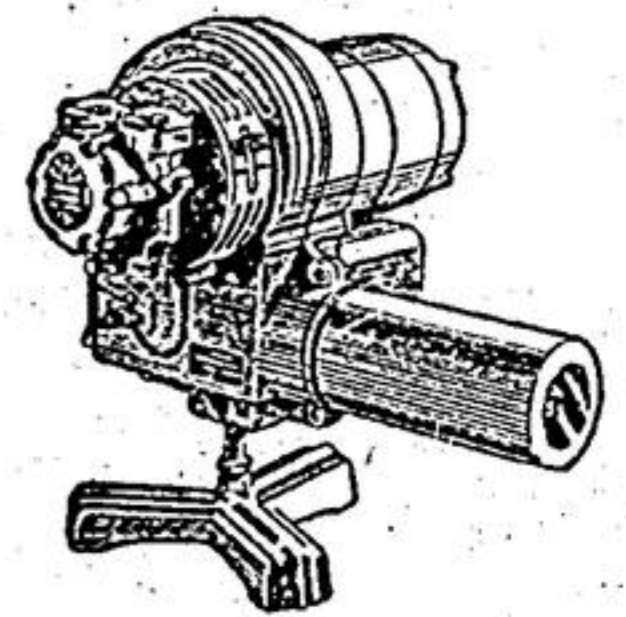
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