

ARGUES CAR IN SNOWBANK NOT AN AUTO AT ALL

Toronto, Sept. 14 — A lawyer argued yesterday that a car stuck in a snowbank isn't a car at all.

Not within the meaning of the Criminal Code anyway, Charles L. Dubin told the Ontario Appeal Court. He asked that the conviction and seven-day sentence given Isaac Williamson for drunk driving be quashed.

Williamson, 45, was convicted in Whitby last Jan. 3 by Magistrate Frank Ebbs after police told of finding the motorist drunk in his car in a snowbank. County Judge D. B. Coleman upheld the magistrate's ruling.

The appeal court reserved judgment.

Canning Industry Comes of Age

Canning of food as it is known today is said to have been originated between 1783-93 by a Paris chef, which means that most Canadian housewives can boast of having at least one Paris creation in her home! It may be significant that it was in a kitchen this discovery was made and the kitchen remained the main "canning factory" for almost a hundred years.

Time changes many things however, and the canning industry in Canada is no longer centred in the home. It has become a highly specialized, scientific industry and has grown to big business proportions. In 1948 (latest available figures) some 500 plants, handling fruit and vegetable products alone, produced a gross value of more than 165½ million dollars, showing a payroll of nearly 25½ million dollars from more than 16½ thousand employees.

Canada in 1907 was the first country to start protective legislation for canned goods, and today can and contents must live up to the exacting specifications laid down by Government to protect the health of the consumer. The Canadian law requires that everything entering into the manufacture of canned food (as well as frozen and dehydrated products) must be sound, wholesome and fit for human food. Containers for the most part are standardized, and government officials and packers have co-operated to give the public clean, quality products in good variety.

Started about 1878, the canning industry in Canada has now come of age and plays an important part in the daily life of every Canadian. The development of the canned foods industry has effected a great change in the relation of foods to seasons, making fruits and vegetables, for example, available for 12 months in the year. New freezing techniques have also helped greatly in this regard. Producers are happy about it because the canning industry has provided them with an extended market for their product and consumers are served in having relatively cheap and wholesome food for their tables all the year round.

146 Year Old Plow At The International

Something old and something new is an old custom at weddings, but it will be quite a novel attraction at a plowing match usually devoted to the display of only very new equipment.

A special feature of this year's International Plowing Match, to be held at Alliston, October 10th to 13th, will be the Ward Plow Museum, featuring the original plow built in 1804 by Thomas Ward, founder of the Ward Plow Company — the oldest manufacturer of plows in America.

This historic plow has been displayed in the United States at the Smithsonian Institute and at a great many exhibitions, including the World's Fair in 1893 at Chicago, and the Pan-American Exposition in 1901 at Buffalo. It will be guarded throughout the show by a uniformed secretary officer, and is heavily insured by the Falcon Equipment Company Limited, Toronto 13, sponsors of the show, and representatives of the Ward Company in Canada.

Other interesting plows, both old and new, will be on display, including special types built for farmers in Cuba, China, South America and South Africa. The show will be brought up to date with a selection of the many types of plows now in production. There will be one, two and three furrow mounted plows for modern tractors with hydraulic lift equipment, and one, two, three and four furrow wheel type plows—very different from the first Ward Plows which the early pioneers hitched to their oxen.

Gross revenue of the Canadian post office last year was almost \$96,000,000, more than three-times the 1934 figure.



Hello Homemakers! When any one starts collecting recipes at the age of nine as did Mary Elizabeth, a cousin of ours, her personal cook book is sure to include interesting recipes. As we noticed the dates under each paste-up of a newspaper clipping, the girl's first favourite food was cake and cookies. About the glamour stage of seventeen, copious notes were made concerning salads and raw fruit desserts. Then, coinciding with the dates of Mary's marriage preparations, there were pages of main course supper dishes and now she is begging for recipes using leftovers and for supper dishes which may be part of a carried lunch on the following day.

Here are three recipes for Mary and two from Mary's file. Perhaps your schoolgirl may wish to clip all five recipes and paste on 3 by 4 inch cards to begin a collection.

Spanish Toast

- 2 eggs, beaten slightly
- ¾ cup tomato juice
- ¼ tsp. salt
- 5 slices bread
- 3 tbsps. fat

Blend beaten eggs, tomato juice and seasonings. Dip both sides of each slice of bread into the mixture. Brown on both sides in hot fat in frying pan. Place on a hot platter and serve at once with Cheese Sauce or Scrambled Eggs.

Glazed Supper Loaf

- 1 pound ground beef
- ¾ cup dry bread crumbs
- ¾ cup milk
- 1 well beaten egg
- 1¼ tps. salt
- ¼ cup chopped green pepper
- ½ cup chopped onion
- ½ cup grated carrot
- one-third cup catsup

Combine ingredients, except catsup. Place in oiled 8 inch ring mold or loaf pan. Bake in electric oven of 350 degrees for 45 mins. Turn baked loaf onto ovenproof platter; spread with catsup. Place under broiling element for 10 mins. Fill ring with hot corn. Garnish with fried apple rings. Serves 7.

Fish Shortcake

- 1 egg
 - 4 cups hot mashed potatoes
 - 2 cups cooked salmon or other fish
 - 1 green pepper, minced
 - 1½ cups seasoned white sauce
- Beat egg and take out 2 tps. egg to brush top later. Mix egg with mashed potatoes. Add fish, and green pepper to white sauce. Spread half of mashed potatoes on the bottom and sides of a greased 10 inch pie plate; fill with fish mixture and top with remaining potatoes. Brush top with the 2 teaspoons of egg. Bake in an electric oven of 350 degrees for 15 mins. or until lightly browned. Serves 6.

Mary's Lemon Pie Recipe

- 3 eggs
 - 1 cup sugar
 - Grated rind and juice of one lemon
 - 2 tbsps. butter
 - ¼ tsp. salt
- Separate eggs. Beat the yolks with ½ cup of sugar in top part of double boiler. Add lemon rind,

juice and butter. Cook over hot water, stirring constantly, until thick. Remove from heat. Add salt to egg whites and beat until stiff, gradually beat in the remaining ½ cup of sugar. Fold half of this meringue into lemon mixture and pour into a baked pie shell. Spread remaining meringue on the top of pie. Bake in an electric oven of 325 for 25 mins. Serves 6.

Blueberry Muffins

- 2 cups flour
- 3 tps. baking powder
- ½ tsp. salt
- 1 tbsps. sugar
- 1 cup milk
- 2 tbsps. melted fat
- 1 egg, beaten
- 1 cup blueberries

Combine dry ingredients. Combine liquid ingredients and add to dry mixture as quickly as possible, mixing only enough to dampen flour. Sprinkle blueberries with 1 tsp. flour and fold into batter. Drop by spoonfuls in buttered muffin pans and bake 25 mins. in hot electric oven of 400 degrees. Makes about 16 muffins.

Take a Tip

1. Double egg mixture for Spanish toast. Reserve part of it for frying in the morning. Spread with a little jelly or chili sauce and wrap for the packaged lunch.

2. Glazed Supper Loaf may be sliced and fitted into hamburger rolls accompanied by raw carrot sticks for the lunch box.

3. Cook an extra piece of fish when making fish loaf. Mash about 1 cup chili sauce or well-seasoned white sauce. Split weiner rolls on one side and tuck in ample fish filling.

4. If you have stew left over from supper, drain off the liquid, put through the food chopper and mix with some finely grated carrot and onion. Use as filling between buttered slices of brown bread.

The Question Box

Miss T. R. asks: What quantities of spice do you use in making a good Spiced Grape Jam?

Answer: Spiced Grape Jam

Slip skins from grapes. Measure pulp. Add water (¼ cup to 1 cup pulp). Cook until soft, then put through a sieve. The skins may be put through a food chopper. Add skins to pulp. Measure the mixture, add approximately ¼ tsp. cinnamon, ¼ tsp. cloves and ¼ tsp. allspice, ground. Add 1 cup sugar for each cup of grape mix. Boil to

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Ontario cabinet has set aside \$15,000 for the rental of five farms for demonstration in pasturing of steers.

The experiment demonstrates how many pounds can be put on the animals in certain pastures and certain soils, Agriculture Minister Kennedy said.

The farms will be located in Essex, Elgin and Lambton; Bruce, Victoria and Peterborough; Lanark; Middlesex.

Different grasses will be tried for pasture, Mr. Kennedy said.

Waterloo is beating the gun in declaring municipal election intentions. Prompted, perhaps, by late summer reminders of Christmas shopping coming up.

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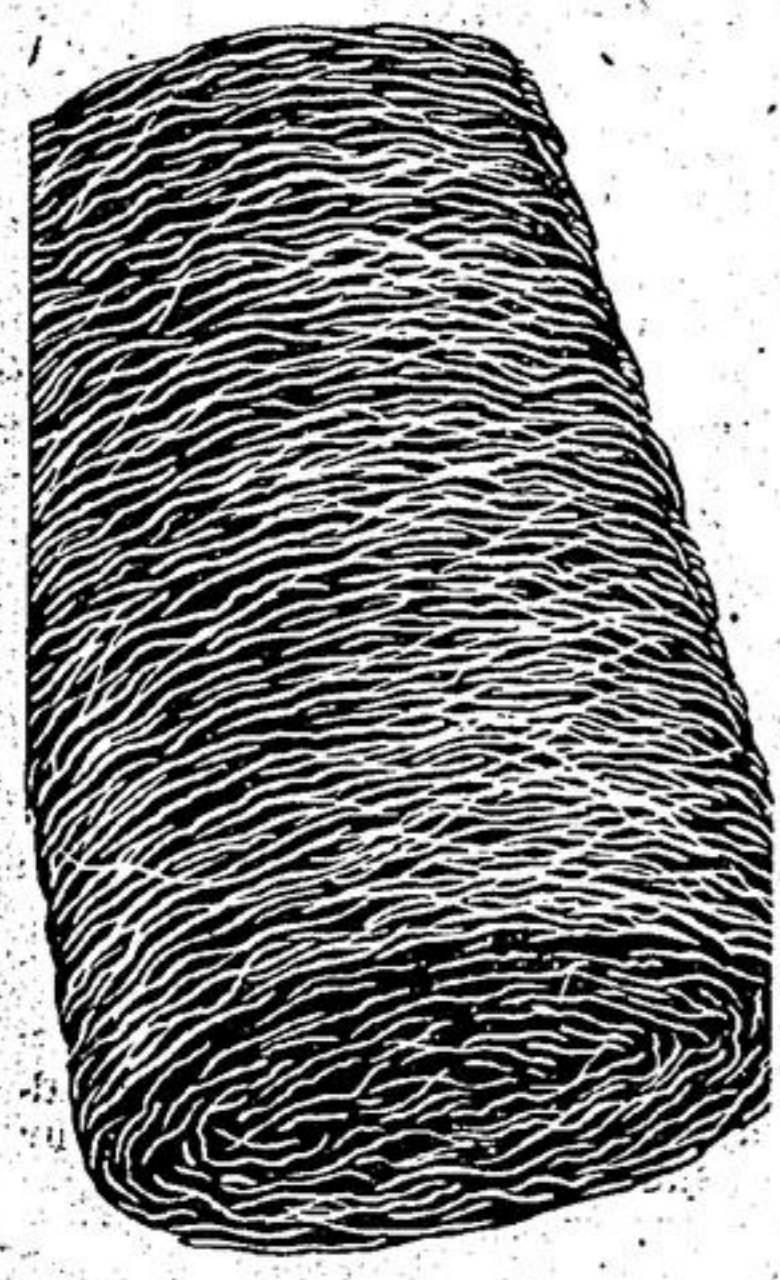
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