

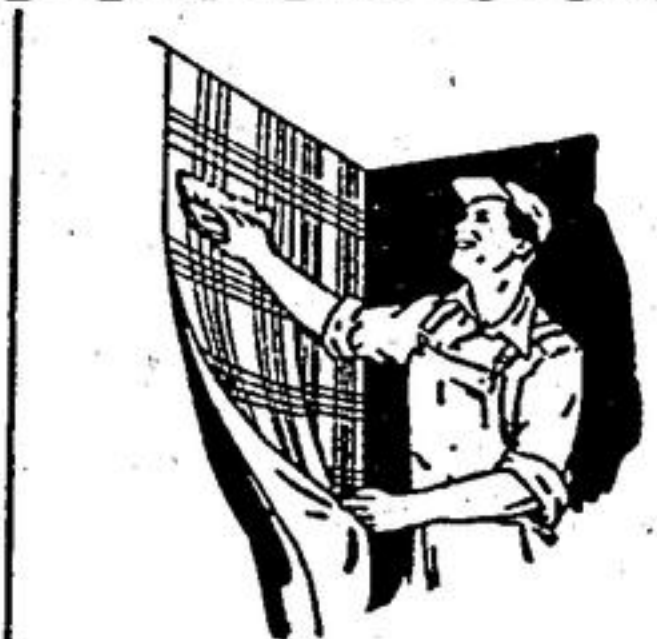
10 O'CLOCK CURFEW FOR CHILDREN

At 10 o'clock curfew for children under 14 took effect at midnight Thursday in Crowland Township at Welland.

The council there says parents will be given stiff fines if the curfew is ignored. After October first the hour will be nine o'clock.

Crowland says it's out to curb juvenile delinquency.

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WM. KNAPP
Aurora Ph. 472w



Hello Homemakers! Early October days bring more vegetables to the table. Why not top each serving of hash with top hats of a wide strip of fried green pepper and a boiled onion. Ever try a serving of cubed corn beef in a cabbage leaf; roll it up, place in a casserole and cover with sliced tomatoes which you season with a bay leaf and salt and pepper? Then bake the supper dish for forty minutes in a moderate oven. A meatless meal may be: Fried slices of green tomatoes, boiled cauliflower and scrambled eggs seasoned with summer savoury. Fresh boiled potatoes are perennial favourites at the family table for every supper or dinner. To prepare on the spur of the moment, scrub, peel a ring around each potato and boil in small amount of water for twenty-five minutes.

Ideas for October desserts are numerous. To list a few should remind you of the variety you may serve: Canteloupe, applesauce, jelly roll, watermelon, squash pie, up-slidedown peach cake, stewed plums on gingerbread, stewed grapes on cottage pudding, fruit juice snow, coddled apples and fruit cup.

TAKE A TIP

1. For flavour and colour variety add cinnamon or mint extract with red or green food colouring to sweet pickled pears or apple jelly.
2. To prevent crystals in grape jelly let the juice stand over night. Then pour off the juice carefully so as not to disturb sediment in the bottom that may cause crystals; now make clear grape jelly.
3. For a quick topping to a casserole dish, crush potato chips in their own bag and sprinkle over

the meat or vegetables.

4. To keep a fresh layer cake from slipping as you cut it, insert coloured knitting needles through the cake in several places.

SQUASH PIE

- 3/4 cup squash (cooked or canned)
 - 1/2 to 2-3 cup light brown sugar
 - 1 teaspoon salt
 - 1/4 teaspoon ginger
 - 1 teaspoon cinnamon
 - 1/2 teaspoon cloves
 - 1 egg
 - 3/4 cup milk
 - 1/2 cup medium cream
- Unless the squash is very dry, cook it over low heat to evaporate the moisture before measuring, or use an extra egg. Mix the sugar, salt, and spices and stir into the squash. Stir in the unbeaten egg and mix thoroughly. Stir in the milk and cream slowly. Line a pie plate with plain pastry. Cut off the pastry one inch beyond the edge of the plate. Turn the border under to make a vertical rim around the plate. Press the rim between the thumb and forefinger to make an upright scalloped edge. Pour in the squash mixture. Do not fill above the top edge of the plate. Set the plate low down in a hot electric oven (425 degs.); bake for 20 minutes or until the pastry is cooked on the bottom. Remove to a shelf in the center of the oven; reduce the heat to 325 degrees. Bake until the mixture will not adhere to the point of a knife inserted in the center or about 25 minutes longer.

GINGERBREAD

- 1-3 cup shortening
- 1/2 cup boiling water
- 1-3 cup molasses
- 1-3 cup sugar
- 1 egg

- 1 cup flour
 - 1/4 teaspoon salt
 - 3/4 teaspoon soda
 - 1/2 teaspoon baking powder
 - 1 teaspoon ginger
 - 1/2 teaspoon cinnamon
- Mrs. C.J.B. asks for:
FRESH PLUM PIE
- 24 damson plums
 - 3/4 cream
 - 3 eggs
 - 1 1/4 cups powdered sugar
- Halve the plums; remove the pits but not the skin; place cut side down in a pie plate lined with unbaked pastry. Beat the eggs, add the cream and sugar; pour this mixture over the plums. Bake in pre-heated electric oven at 425 degs. for 15 minutes then reduce heat to 350 degs. and bake 25 minutes longer.

Miss E. B. asks for:
GRAPENUT PUDDING

- 1 cup sugar
 - 1 tablespoon flour
 - 6 tablespoons grapenuts
 - 2 tablespoons melted butter
 - Juice from 2 lemons
 - 1 teaspoon grated lemon rind
 - 3 eggs
 - 2 cups milk
- Mix the sugar, flour and grapenuts; stir in the butter, lemon juice and rind; stir in the eggs, one at a time; stir in the milk slowly; mix thoroughly. Pour into a well-buttered baking dish and bake 1 hour in a moderate oven (375 degs.) or until a knife inserted in the center will come out clean. Serve alone or with cream.

PRICE OF NAILS UP 6 PERCENT

The price of nails took a six per cent jump last week.

The Steel Company of Canada announced in Toronto wholesale price increases which will result in a 40-cent retail boost for 100 pounds of nails.

Nails now retail at six dollars and 30 cents a hundredweight. Stelco says increased manufacturing costs made higher prices necessary. Smaller nail manufacturers are expected to follow suit.

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Truck Wrecked, but Occupants Escape

Two occupants of a truck had a miraculous escape on the Altona Road in Pickering Township last week. About 8.30 their vehicle went out of control, crossed a ditch and plunged completely across Petticoat Creek. It was almost a total wreck.

Constable Walter Higgins said that two occupants escaped unhurt. The driver, James Raymer, 21, of Markham, was charged with careless driving. A passenger, Jack Graham, 19, of Scarborough, was also the owner of the vehicle.

Turkey Price May Be 76, 88 Cents in Ontario

Turkey raisers of Ontario were advised last week that they should get a minimum price of 88 cents a pound for hen turkeys prepared for the oven, and 76 cents a pound for toms, on Thanksgiving and Christmas markets.

The schedule of minimum prices was drafted by the Ontario Turkey Association and released by Harold Martyn, Sparta, the president.

Other minimum prices recommended by the association are: hens, live birds, 65 cents a pound; hens, feathers off, 73 cents a pound; toms, live birds, 53 cents a pound; toms, feathers off, 61 cents a pound.

"It is a foregone conclusion that the public must be educated to the fact that their Thanksgiving and Christmas turkey is going to cost them more this year, like everything else," the association announcement stated.

"Due to the extra brooding expenses, the high feed prices and high labor costs, the Ontario Turkey Association has drafted this schedule of minimum prices."

by the Meat and Canned Foods Act and by the Food and Drugs Act.

CANNED MEATS CONTROLLED BY ACT

Under the provisions of the Meat and Canned Foods Act, all establishments engaging in either inter-provincial or export trade of meats and meat food products are required to operate under government inspection administered by the Health of Animals Division, Department of Agriculture, Ottawa. During 1948-49, there were 155 veterinary inspectors, 15 technical officers and 266 lay inspectors who gave full-time inspection to 115 establishments slaughtering more than 8 million head of livestock. These establishments shipped more than 310 million pounds of meat and meat products for foreign export, in addition to that produced for home consumption.

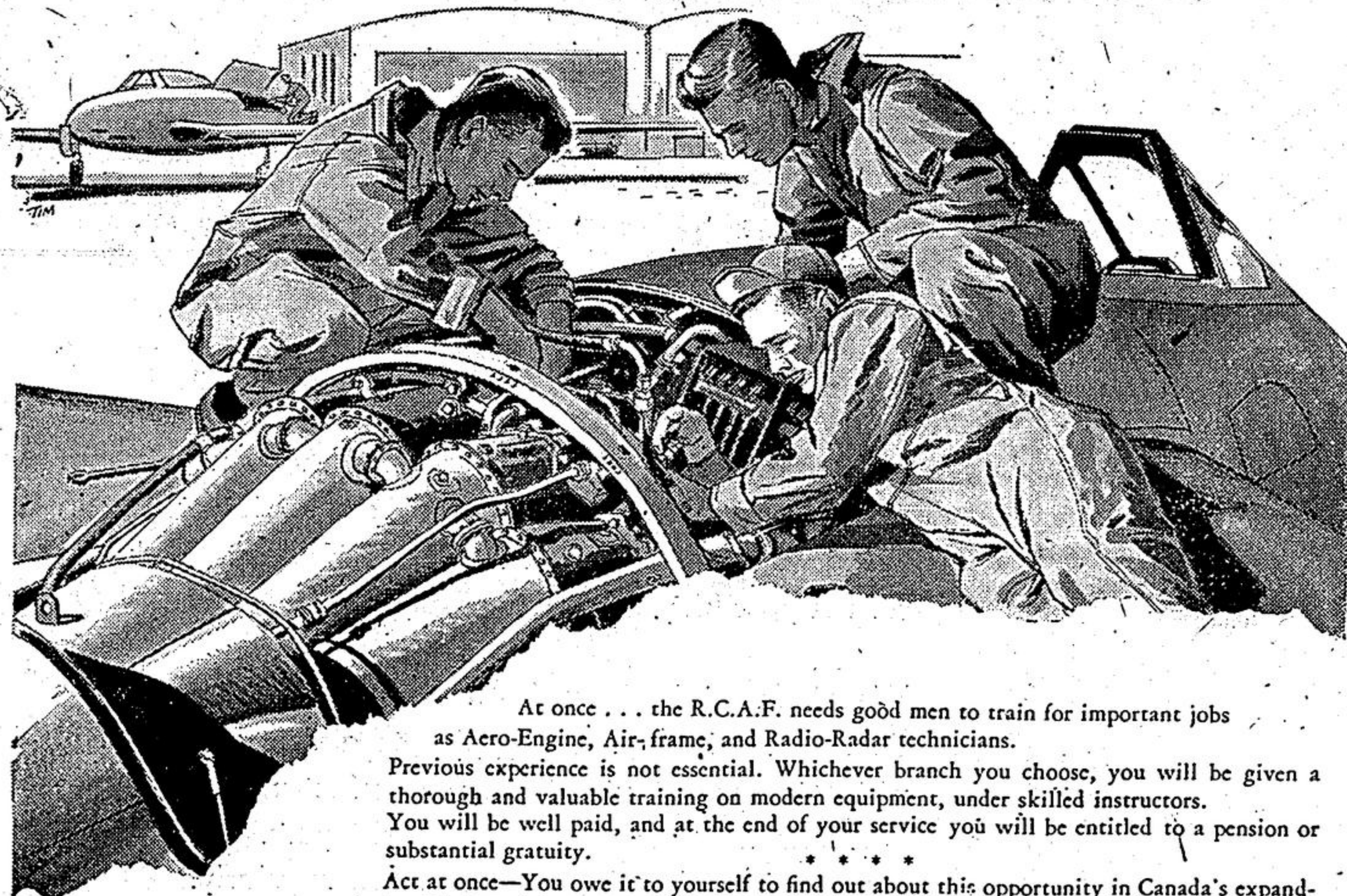
Inspected establishments are required to be sanitarily constructed and equipped, and all operations conducted within them must be continuously supervised by inspectors appointed under the Act. At abattoirs or packing houses where livestock is handled, the animals are carefully inspected both before and after slaughter by government veterinarians. Only meat and meat products that are sound and passed for human consumption are marked with the "Canada Approved" stamp and stored under hygienic conditions until they leave the establishment.

Samples of meat food products prepared under inspection are forwarded at intervals to the Department of Agriculture's Division of Chemistry, Science Service, Ottawa. Here the samples are analysed for cereal, preservative and moisture content in keeping with the standards laid down

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