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**First Hunt at Eighty**

It is not uncommon for a young sterner to take up the trail of the deer at an early age and stick to it annually for 60 or 70 years. But it is exceptional when an 80-year-old man takes to deer hunting for the first time and decides to make the deer an annual event. Such a man is Mike Loucks of Lindsay, now in his 81st year.

Last hunting season Mr. Loucks made his first trip to a hunting camp with Frank Speer, whose camp is at Crooked Lake in Haliburton. He liked the sport so well that this year nothing could stop him from making the trek again.

News coming from the Frank Speer camp indicates that Frank Speer shot three deer the first day of the season.

**BOLIVIA BUYS CANADIAN WHEAT**  
 Bolivia recently purchased approximately 370,000 bushels of No. 2 Northern wheat from Canada under the terms of the International Wheat Agreement. Canadian sales of wheat to that country in 1949 amounted to 354,668 bushels. No Canadian wheat was sold to Bolivia prior to 1949.

**HONG KONG AND CANADA LINKED BY RADIO-TELEPHONE**  
 Radio-telephone service now links Canada with Hong Kong. The service operates daily from 10 a.m. to 2 p.m. in Hong Kong (8 p.m. to 12 p.m. E.S.T.) and costs approximately \$9.50 per minute.



Hello Homemakers! Cheese is an amazing food. When you realize that a highly perishable fluid such as milk can be made into a long-keeping, good-to-eat, solid food like cheese it is something to talk about. As you know, milk under certain circumstances, will thicken and separate into two different substances — whey and curd. Cheese is the curd of milk and can be eaten as is, or it can be treated and ripened into a surprising number of varieties. One of the new species of curd to people in Ontario is in the form of Yoghourt or Omega.

Four hundred different names for cheese does not mean that there are four hundred different varieties. There are about 18 basic types of cheese which "crop up" under a variety of names both in the same country and in other countries. Italian Gorgonzola, English Stilton and Danish Blue were the first blue-mold cheeses but now there are others. To add to the confusion, different cheese manufacturers sell their own cheese under a variety of brand names, though they may be very much alike. However, cheese is cheese and it is all made from milk.

To make cheese the milk is pasteurized; the cheesemaker adds a

"starter" in order to get the right amount of acidity; then the rennet is added to make the milk curdle. When the milk has curdled the art of the cheesemaker really begins, though he has to know all about the "starter" and the type of rennet. Curd knives are used to cut the mixture evenly and the whey is drained off before it is put into molds. One method of salting the cheese is rubbing the perforated mold with salt. The cheese is then ripened by bacteria and molds. This sounds queer until you remember that there are many helpful and necessary bacteria in other foods as well as in cheese. The temperature time and atmosphere must be just right for finishing the cheese.

The majority of the cheese made in Canada is Cheddar which is what people mean when they ask for plain cheese. It was first made in the village of Cheddar, England, as a white cheese. Now we use a yellow vegetable colouring to please the public.

We could tell you a lot more about the types of foreign cheese but instead we shall try to describe the difference between natural, process cheese, cheese food and cheese spreads. The natural kind has been

previously described while process cheese is blending of a number of cheeses of different age to achieve the desired blend for flavour and texture. People seem to like the blandness and the absence of the rind. Cheese food is a processed mixture from cheddar with cream, non-fat solids and mineral salts added to it. It melts easily and keeps well.

There are a great many cheese spreads that come in attractive glasses and jars. These are reprocessed cheese with added stabilizers and flavourings — such as pimento, bacon, nuts, etc. You have to experiment to find the kind that suits you best.

**Take a Tip**

1. Soft cheese or cheese food should be sliced or grated on a coarse grater to save the flavour. Hard cheese should be grated on a fine grater. Prepare just enough to use.
2. Very dry grated cheese will not melt when heated, unless moisture (such as soup) is added.
3. Cheese that is dried out is perfectly good. Add it to stews and soups.
4. Wrap cheese in wet vinegar-cloth and place in a sealed jar.
5. If mould has formed on cheese, simply cut it off. It will not harm you or the cheese.
6. Cheese should always be cooked at a low temperature if the dish has to cook for any length of time — otherwise it should only be melted under a broiling element a few minutes.
7. Grated cheese should be stored in air tight containers on the kitchen shelf. It is wise not to keep it in the refrigerator where it may absorb moisture and lump easily.

**Ham and Noodles**  
 2 cups cooked noodles  
 2 tbsps. butter  
 2 tbsps. flour  
 1/2 tsp. salt  
 Dash of pepper  
 2 cups milk  
 1 cup diced cooked ham  
 1 cup diced cheddar cheese

Cook noodles according to directions on box. Meanwhile melt butter, blend in flour and gradually add milk, mixing until blended. Cook over low heat, stirring constantly. Add ham and cheese, then the noodles. Pour into a greased casserole and bake in preheated electric oven at 350 degrees for 20 to 25 minutes. Makes 5 servings.

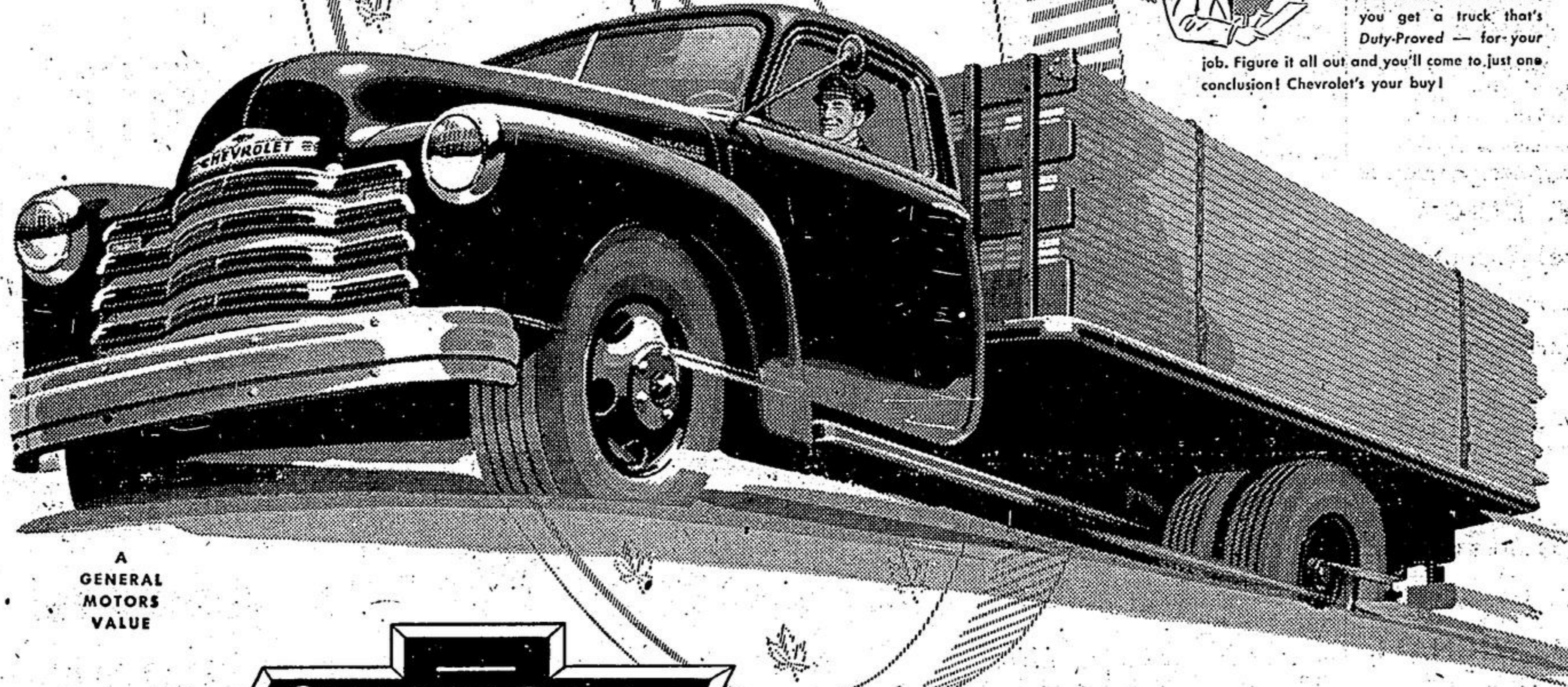
**Cheese Dessert Dumplings**  
 1 cup (1/2 lb.) cottage cheese  
 1/2 cup dry bread crumbs  
 1/2 cup sifted flour  
 2 tbsps. sugar  
 1/2 tsp. salt  
 Dash of nutmeg  
 2 eggs, well beaten  
 4 tbsps. melted butter  
 Boiling water  
 Melted butter  
 Fine sugar

Mix cheese, crumbs, flour, sugar, salt and nutmeg. Gradually add eggs and butter, mixing until smooth. Drop from tablespoon into boiling salted water. Cover. Cook 3 to 4 minutes. Remove from water with slotted spoon or large fork. Serve, sprinkle with powdered sugar and melted butter. Makes 12 to 16 dumplings. (May use fruit juice in place of water.)

**Country Salad**  
 4 cold-boiled potatoes  
 1/2 lb. cheddar cheese  
 1 cup diced celery  
 1/4 cup chopped nuts  
 1/4 cup mayonnaise  
 1/2 tsp. dry mustard  
 1/2 tsp. Worcestershire sauce  
 Lettuce

Cut potatoes into cubes. Dice cheese to make 2 cups. Mix with celery and nuts. Stir in mayonnaise, dry mustard and Worcestershire sauce. Let stand 1 hour in refrigerator. Serve on lettuce. Garnish with tomatoes or tomato jelly.

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**Electrical Equipment of 70,000 Customers Changed Over to Date**

More than 70,000 customers of all classes had their frequency sensitive electrical appliances and equipment altered for operation on 60-cycle power as of November 13.

This was announced by Hydro Chairman Robert H. Saunders who stated that these customers represented a load of about 97,000 kilowatts. It is estimated that about 275,000 individual pieces of equipment have been changed over to date.

Mr. Saunders said it was expected that about 85,000 customers, representing a load of approximately 120,000 kilowatts, would be enjoying the benefits of 60-cycle power by the end of the year. The standardization program has been moving ahead on schedule in three main working areas in the Southern Ontario System.

With only a few exceptions, customers in the following municipalities have now been switched over to 60-cycle service: Scarborough Township; East York Township; Sutton town; Sutton Rural Operating Area; Newmarket; Aurora and Richmond Hill in Area "A", which lies north and east of Toronto. In Area "B", the Sarnia district, the customers in the city of Sarnia and the municipalities of Courtright and Point Edward are receiving 60-cycle power. Work is rapidly progressing in Area "C", in the city of London, where nearly half the customers have been switched to 60-cycles.

The program is now progressing steadily in the rural areas and smaller municipalities in Area "A" and "B", and it is expected that the work will be completed in both areas by the end of March, 1951.