

Farm Loans May Jump \$100 Million

The federal government may authorize an additional \$100,000,000 or more in farm improvement loans within the next few months, officials disclosed Thursday.

Indications that some changes are being planned under the Farm Improvement Loans Act during current session of Parliament was given in the speech from the throne.

Officials said lending under this legislation has been heavier than anticipated. The government had obtained parliamentary approval to extend federal guarantees on a maximum of \$200,000,000 worth of bank loans to farmers during a three-

year period starting March 1, 1951.

The period was only about half over but most of the money was already out on loan. Additional amounts had to be authorized to help farmers get loans on relatively low rates on security which the banks normally would not take without the federal guarantee.

Under the legislation, the government guarantees 10 per cent of the loans made by banks to farmers putting up such things as livestock and machinery as security.

Total budget of the Defence Research Board for the fiscal year 1951-52 was about \$35,000,000 divided almost equally between research and development.



Hello Homemakers! Both processing and packaging methods for foods have improved during—the last ten years yet we are continually asked whether prunes should be used that have "white dust" on them, or raisins should be eaten if they have turned brown. In most instances they may be used if thoroughly washed but the flavour and food value will have been lost.

To prevent loss of dried fruit, store in a cool, dry place; if possible the temperature should be between 35 and 45 degrees. Then, too, any insects which damage dried fruit will not live at this temperature. To keep dried fruits on hand pour them into clean, covered jars and store in the refrigerator.

- Raisin Bars**
- 1/2 cup shortening
 - 1/2 cup sugar
 - 1/2 cup honey
 - 1 egg

- 1 1/2 cups cereal flakes
- 1 1/2 cups flour
- 1 1/2 tsps. baking powder
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup milk
- 1 cup seedless raisins

Blend shortening, sugar and honey well. Beat in egg. Crush ready-to-eat cereal and mix with dry ingredients, and add to shortening alternately with milk. Stir in raisins. Spread in well-greased 10x10 inch pan. Bake in electric oven of 375 degrees for about 15 minutes. Cool and cut in squares.

- Frozen Prune Delight**
- 2 cups graham crackers
 - 1 cup cut marshmallows
 - 1 cup chopped walnuts
 - 1/2 cup icing sugar
 - 1/2 tsp. maple extract
 - 1 cup mashed prunes

Crush graham crackers to make 2 cups and mix all ingredients together. Line a refrigerator tray with heavy wax paper and pack in the mixture. Chill thoroughly. Slice with a warm knife for serving. Top with whipped cream.

Apricot Tarts

- 1/2 cup sugar
- 2 tbsps. cornstarch
- 1 cup apricot juice
- 2 tbsps. butter
- 12 apricot pieces
- 6 ounces cream cheese
- 1 tsp. rum
- 12 tart shells

Mix sugar and cornstarch in saucepan and stir in apricot juice and butter. Cook slowly, stirring constantly until thick. Add apricots and chill. Mash cheese well with flavouring. Place two spoonfuls of cheese in each shell, fill with fruit. Serve, topped with whipped cream.

Take A Tip

1. Cook dried fruit by adding cold water to cover.
2. Count cooking time after water boils and keep it boiling, adding more water if needed.
3. Add sugar, if necessary, during last 5 minutes of cooking.
4. Cooking time table for dried fruits: apples and apricots, 40 mins.; figs, 25 mins.; peaches, 50 mins.; raisins, 10 mins.; prunes, 45 to 50 mins.
5. Cook sufficient dried fruit for several meals. Use part of it for sauces, for fruit whips, for desserts or for glazes on tarts.

The Question Box

Mrs. W. H. asks: Why does seven minute icing become dry?

Answer: It is usually due to overcooking this egg-sugar mixture. If using an electric mixer, beat only 5 minutes and always remove top of double boiler from the hot water as

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soon as icing is made.

Mrs. K. T. asks: Can I use 10-inch layer cake pans for cake mixes which usually call for 8-inch pans?

Answer: Yes, use double quantity for 10-inch pans of 1 1/4 inch depth when any recipe requires 8-inch layer pans.

Mr. T. M. asks: Is there any way of preventing beets from burning?

Answer: We think your best bet would be oven cookery of sliced beets. Peel 10 beets and slice thin. Place beets in a well-greased baking pan and season each layer with some of this mixture: 1/4 cup sugar, 1 tsp. salt, 1/4 tsp. paprika, 1/4 cup minced onion and 1 tsp. vinegar. Pour 1/2 cup water into dish, dot with a piece of butter. Cover and bake in pre-heated electric oven of 400 degrees for 30 minutes.

Old Maids' Day Big Time for Young Folks.

Although Stouffville has in the past, been reputed to have more maiden ladies as residents per hundred of population than any other community around, no special occasion has ever marked the fact.

However, last week Old Maids' Day was celebrated in Quebec, and believe it or not—the young people had most of the fun.

It was La Fete St. Catherine—the Feast of St. Catherine—and its celebration is a tradition handed down from the early days of New France. It's a long time, though, since unmarried women of 25 were branded old maids and bonneted by force the night of Nov. 25.

That was the kind of thing indulged in by adults in "old-time" "soirees." Now, old maids—oops, young women—suffer nothing worse than a "happy birthday" greeting from grinning office boys or family brats.

There are still a few parties at home when French-Canadian mothers make a taffy-like candy—called "t're de la Ste. Catherine"—with molasses, brown sugar and chopped nuts.

Most popular part of the candy making is when everybody sprinkles flour on their hands before taking huge handfuls of the luke-warm taffy while it is still soft. The flour keeps the candy from getting sticky.

The idea is to stretch the cooling, gold brown candy into long strips so it can be cut into small pieces when it sets. It's arm-breaking work.

Outside Quebec homes, Old Maids' Day gives social clubs and students an excuse to hold masked balls or dances. There are big plates of commercially made taffy everywhere, and the combination of candy and refreshments sometimes produces disastrous results.

Old Maids' Day actually is the Feast of Ste. Catherine of Alexandria, a young Christian who was put to death in 307 A.D. for converting 50 pagan philosophers to Christianity. The Roman Catholic Church considers her the patron saint of philosophers.

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