



Two firms, Trans-Canada and Western, are all that are left in the race to pipe natural gas from Alberta. Both plan on all-Canadian routes. It is a export the gas is expected to come from Alberta authorities in November. If \$300,000,000 proposition to build a 30-inch pipeline to Montreal. The decision to the pipeline runs through Northern Ontario, mines along the route are expected to use as much gas as the metropolitan areas.

**You Can Still Buy Pleasure with The Much Abused Penny**

The lowly penny may have deteriorated to a position of near insignificance throughout the years, but it is by no means obsolete.

A survey indicates that the lowly penny is not as "lowly" as you may think. It is, in fact a "necessary evil" and still continues to buy a little pleasure.

The field of a cent's buying power has narrowed considerably due to the inflationary trend.

Old-timers and some "not-too-old timers" recall when you could walk into a candy store and purchase your choice of all-day lollipops, licorice cigars and plugs for a cent. Today the price has doubled and tripled in most cases.

One oldster told of the Irishman who made it a practice of handing out pennies to children and issued a warning not to "go and stuff yourself with too many apples, oranges and bananas."

Today there is no chance of over stuffing yourself on these commodities for a penny.

A penny used to buy a pencil. Now most pencils are five cents. At one time ice cream manufacturers put a special "cent cone" for the kiddies on the market. Now you couldn't buy the cone for a penny much less the ice cream in it.

Penny dips, small candies were popular items at one time. Someone remarked "you would be dippy" to ask for a penny dip nowadays.

For instance: Colored balloons and penny valentines from the book or 5 and 10 cent store.

A penny book of matches or a "shot" of lighter fluid from dispensing machines in local cigar stores.

Cellophane wrapped "sticks" of regular or bubble gum from gum machines.

Cent stamps from the post office. (You need two of them for a postcard with writing).

Your fortune and weight on a weighing machine. On the back of the fortune card you will usually get a picture, of a well known actor as well.

The penny is often worth hundreds, perhaps thousands of times its value in "one cent" sales.



Hello Homemakers! When we toured part of Victoria county last week to address four Women's Institutes we thoroughly enjoyed the discussions that concluded each session. Had it not been for the business like farm women the meetings would have gone on for hours.

A favourite query concerned broiling steaks and chops, so we have decided to tell our side of the story to all our readers. If you refer to chops as pork chops we must admit that we prefer braised pork chops. Only lamb chops are broiled in our kitchen. Concerning steaks may we remind you that round steak should be braised too. Only sirloin, T-bone or porterhouse steaks, or tenderloin should be broiled. If the meat is not the best grade you should sprinkle a half a teaspoonful of meat tenderizer on the steak — at least 30 minutes before cooking time.

By the way the tenderizer is not a chemical, it is chiefly the enzyme from the tropical papaya melon — and a little of it goes a long way. It may be purchased with or without seasonings — a further memo, since the seasoning has a little garlic in it.

In answer to the problem of broiling frozen steaks we suggest thawing out steaks or chops to prevent spattering the oven and so that the fat can be used to give more flavor.

The main concern should be the necessary time needed for broiled juicy steaks. The total time to allow for a well done steak is about 40 or 50 minutes if it is an inch and a half thick steak — and a thick steak is sure to be more juicy than a thin one. (In fact, we prefer a 2 inch thick steak which we cut in serving portions on the platter.) Of course a rare steak requires about 10 minutes to each side or a total broiling time of 20 minutes.

**Good Broiling**  
1. Cut edge of fat (5 or 6 slashes) and let steak stand at room temperature about 20 minutes.

2. Place upper oven shelf about 6 inches from top element

3. Turn oven control to Broil and leave oven door ajar at "stop" position while top element heats for about 5 minutes.

4. Place broiler rack in pan and arrange steaks on it, two or three bits of fat may be dotted on top of lean steaks.

5. Place pan on oven shelf leaving oven door ajar (unless your new electric range gives directions for closing door). For thin steaks to be cooked rare there should be a distance of 3 inches between the top of meat and the electric element. For 2 inch thick steaks they should be 3 or 4 inches distant from broiling element.

6. When you gently pull out the shelf to turn meat, sprinkle on salt and pepper, then turn using tongs for safety instead of fork.

7. Be sure to serve on a hot platter as soon as broiled.

Note: On some electric ranges it is necessary to turn temperature control to 500 and the top oven switch to High or On.

**Broiled Chicken**  
Split a cleaned broiling chicken and brush with melted fat. Shake in a bag with a ½ cup of flour and some salt and pepper in it. Place skin side down on broiler rack. Brown chicken on one side (5 inches from top element). Turn in 15 minutes. Arrange pineapple sliced, sprinkled with brown sugar and sweet pickling juice. Continue until fork indicates doneness.

**Fish Croquettes**  
Shape a mixture of 1 cup cooked fish, 1½ cups mashed potatoes, 1 beaten egg, 1 tsp. of parsley bits, salt and pepper into fish cakes. Pat with melted shortening or bacon dripping, then coat with dry

**COURT OF REVISION**  
MUNICIPALITY OF THE Township of Whitchurch COUNTY OF YORK

Public notice is hereby given that a Court of Revision of the Assessment Roll for the Township of Whitchurch, will be held in the Council Chambers, Vandorf, Ontario, on Saturday, October 31st, 1953, at 2 o'clock, to hear and adjudicate upon all complaints against the Assessment Roll of the Municipality of the Township of Whitchurch, made in the year 1954.

All parties interested are requested to take notice and to govern themselves accordingly.

Dated at Vandorf, Ontario, this 13th day of October, 1953.

John W. Crawford, Clerk-Treasurer.

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