

THE MIXING BOWL

BY *Anne Allan*
HYDRO HOME ECONOMIST

Hello Homemakers! It takes a holiday gathering to remind us that we do not see enough of our friends. Surely time could be spared to visit with nearby friends and relatives more often this year. We have decided to tuck a sample of cookies in a jar and take with us or have some homemades ready for someone we must phone and ask to come over and bring her sewing or knitting on Wednesday afternoon. Having planned the day now

have been sifted together. Stir in the nuts. Chill in the electric refrigerator about one hour. Drop by teaspoons on baking sheet. Bake at 400 degs for 8 or 10 minutes. Makes six dozen.

Fudge Squares
2 cups sugar
4 ounces chocolate
½ cup butter
4 eggs
¼ tsp. salt
1 tsp. vanilla
1 cup all-purpose flour
1 cup cut-up nuts
Sift the granulated sugar. Melt four squares chocolate with butter and cool. Beat eggs and salt then beat in sugar, chocolate and vanilla. Stir in flour and nuts. Pour into 9 x 13 inch pan, lined with wax paper and greased with butter. Bake at 325 degs. in electric oven for thirty minutes. When cool cut into oblong pieces.

Cornflake Macaroons
2 egg whites
½ tsp. salt
1 cup sugar
¼ tsp. banana extract
2 cups corflakes
½ cup coconut
¼ cup cut-up nuts
Beat egg whites with salt until stiff but not dry. Fold in sifted granulated sugar and remaining ingredients. Drop the batter by teaspoons on a well-greased baking sheet. Bake at 350 degs. in electric oven for 15 to 20 minutes. Remove at once from pan with knife.

Gumdrop Cooks
½ cup shortening
½ cup brown sugar
1 tsp. vanilla
½ cup white sugar
1 cup flour
½ tsp. soda
½ tsp. baking powder
¼ tsp. salt
½ cup cut-up nuts
½ cup gumdrops
1 cup fine oatmeal
1 egg, beaten
Cream shortening then beat in brown and white sugar and vanilla. Sift and measure flour then resift with soda, baking powder and salt and shake over nuts, gumdrops and oatmeal. Stir into sugar batter alternately with the egg. Pinch off pieces of dough and roll into one inch balls. Place on cookie sheet and flatten with

spatula. Bake at 350 degs in electric oven for 10 or 12 minutes. Makes about forty.

TAKE A TIP
1. Shiny baking sheets produce light, even browning of cookies whereas dark pans cause brownness before cookies are baked.
2. A deep sided pan does not allow cookies to brown on top.
3. Bake second batch of cookies on inverted pie plates or jelly roll pan.
4. Bar cookies are usually more flavourful and chewy than drop cookies. However, even the Brownie recipe may be used as a drop cookie if you add two extra tablespoons flour.
5. To decorate cookies brush the tops lightly with milk or cream then shake candy shot over them.

THE QUESTION BOX
Miss C.T. asks: How can I remove macaroons successfully from pans?

Answer: If freshly baked macaroons begin to break, place the pan on a hot wet dishcloth. If the cookies curl return pan to oven for 2 or 3 minutes. Use a sharp knife to lift them from pan.

Miss J.R. asks: Can you tell us why the cookies press design does not remain on the baked cookie?

Answer: The press usually calls for a rather firm dough. Chill the dough about ½ hour before using in the press.

Mrs. D.C. asks: Is there anything we can do for two new cookie sheets that we used in the bottom of preserving kettle and they have film on them?

Answer: Boil the pans in the kettle using 2 qts. water and ½ cup cream of tartar. Or, someone suggests coating the tops with beeswax.

The total of salaries and wages and supplementary labor income in Canada reached an all-time high of \$10,868,000,000 in 1952.

Recent news stories point up the fact that the team of riches and romance often travel a rocky road.

Some parents blame children for everything except having such parents.

PICKERING

Reeve Morley reports that there are prospective building programs for about 75 new houses in the village this year. The waterworks mains being brought from the Ajax pumping station are now pushing up Elizabeth St. to the new High School. Water will likely be flowing in the spring.

It is reported that Walter White has sold his farm in the corporation. This is the old Linton homestead.

A.W. Mitchell and Gardner Winter with their wives left last Tuesday on a trip that will take them to Arizona, California and back along the Gulf to Florida.

E.L. and Mrs. Ruddy of the Hermitage are spending the winter at Fort Lauderdale, Florida.

The Rotary Club members are holding their Ladies' night on Feb. 5th in the New High School dining rooms.

Mrs. H.L. Gates has just returned from visiting her daughter in Coral Gables-Fla. She will visit her daughter, Mrs. John Lay at the Elms. Mrs. Gates is a member of the celebrated Cabot family in New England States.

Hugh Miller and family have arrived here from their farm in Sintaluta, Sask., and will be on their farm here for the winter. Their daughters are attending the local High School.

F.M. and Mrs. Chapman are accompanying M.S. and Mrs. Chapman on a trip to Lakeland Fla., early in February.

The active campaign for the

raising of funds for the new Ajax and Pickering Township Hospital is being set up in the township this week. It is expected that a liberal response will be made.

The Public Library Board held their annual meeting last Tuesday. The old Board with Barrie Murkar as chairman was re-elected. It is expected that if the new town hall is built in the near future, that pleasant quarters will be found for the library in that building.

Gordon Bray has been appointed to a leading place in the book department of the United Church Publishing House in Toronto and takes over his new job very soon. He is also a member of the local council.

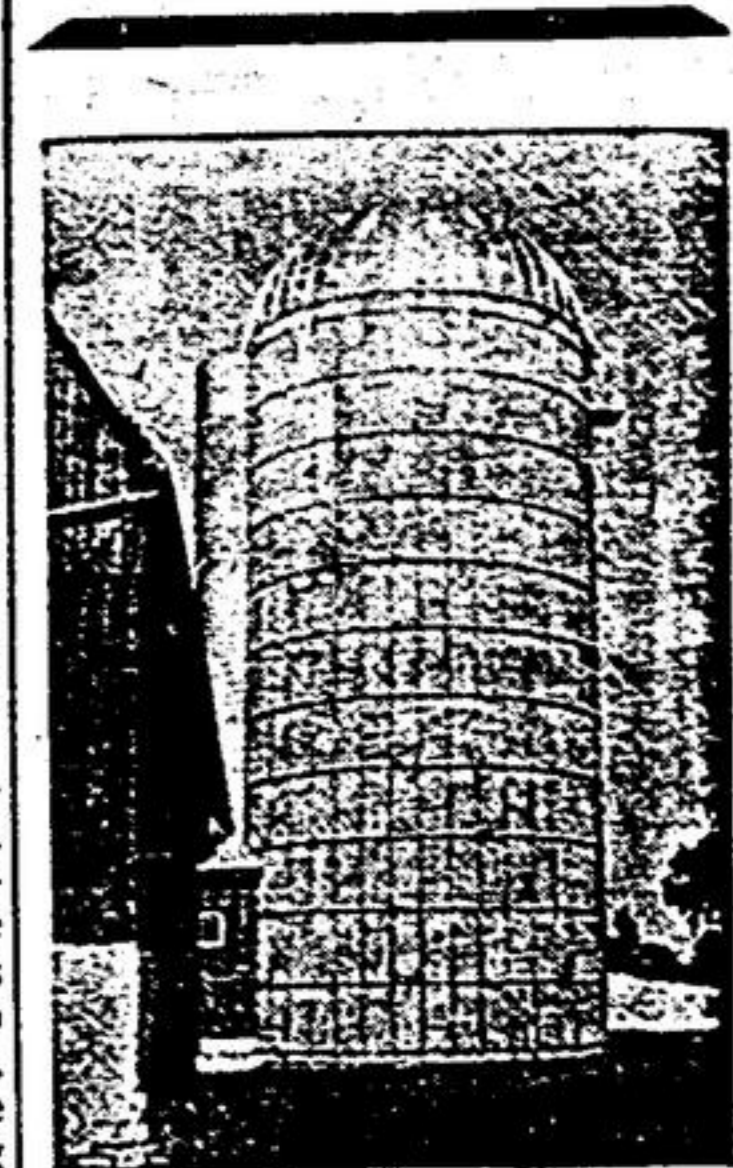
Bill Boyes of the Westgate Ayrshire farms here is taking a leading part in the work of the Junior Farmers work in the County of Ontario.

Harold Anderson of the Oshawa Post Office and who lives near Dunbarton is recovering from a bad accident suffered when a car struck him on the highway where the Fairport road crosses No. 2.

He was recently elected Master of Doric Lodge A.F. and A.M. Pickering. His installation has been delayed a month.

A large cement block industry has just been built near Duffins Creek inside the corporation and will add some to the assessment totals.

Production of asbestos, coal, copper, gypsum and lime declined in Canada in 1952 as compared with 1951. Other leading mineral production scored gains.



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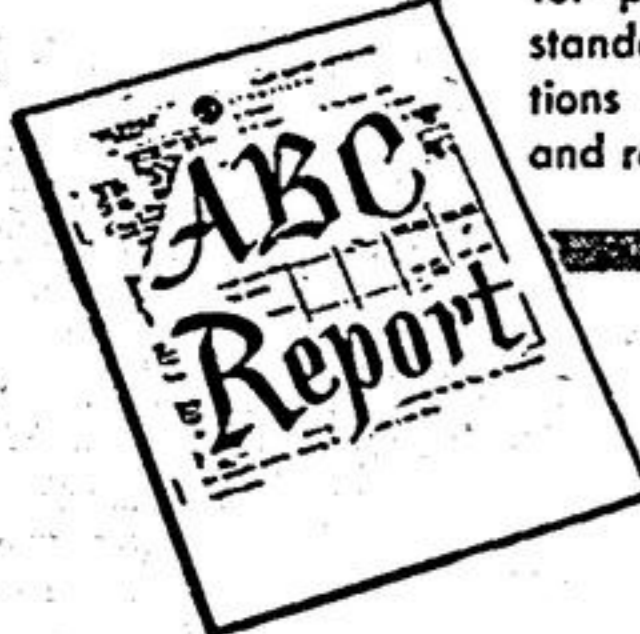
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