

TABLE TALKS

The United States Department of Agriculture has been paying a good deal of attention to those who have home freezers, especially along the line of freezing main dishes for a meal, and having them all ready for serving when needed.

The following are some hints and recipes which I am sure will be helpful to many of you. They were written by Elsie H. Dawson, Food Specialist of the Home Nutrition Branch.

Freezing potatoes in casseroles has always been risky—up to now. You never could be sure they'd look and taste quite right after freezing. And the same thing has been true of dishes made with gelatin and mayonnaise.

After experimenting in our USDA kitchens, though, we've come up with some answers. We found that if you add sour cream to a casserole like our Pork Savory recipe, the potatoes taste just as good after freezing as before.

Here are some of the other rules our experiments have taught us:

Prepare food for freezing as you would for immediate use, but do not overcook. If you cook foods well-done before freezing, some vegetables, and foods such as macaroni, may be soft when reheated.

Cool food quickly, immediately after cooking. That's very important. Set the pan of food on ice, or in ice or very cold running water.

As soon as food is cool, pack into freezer containers, leaving head space for expansion. Choose a container that holds just enough for one meal for your family. Quarts hold 4 to 6 servings; pints, 2 to 3. Use containers with wide top openings, so that food does not have to be thawed completely before you remove it from the container.

Freeze prepared foods at 0° or below, as soon as they are packed. Use pre-cooked main dishes within 6 months.

To thaw food completely before reheating, let it stand in the refrigerator. After food is thawed, use it at once.

Jellied Ham Leaf
(25 portions, 4x11-inch)
5 lbs. unflavored gelatin
1 c. cold water
1 1/2 c. coarsely ground lean cooked ham
8 c. chopped celery
1 1/2 tsp. onion juice
3/4 tsp. powdered horseradish
or 1 tbsp. prepared horseradish
3/4 c. mayonnaise
1 1/2 c. cooked salad dressing
1 tbsp. lemon juice
3/4 tsp. prepared mustard
3/4 c. sliced stuffed olives
Soak gelatin in water for 5 minutes.
Place over hot water until dissolved.
Combine all ingredients. Mix well.

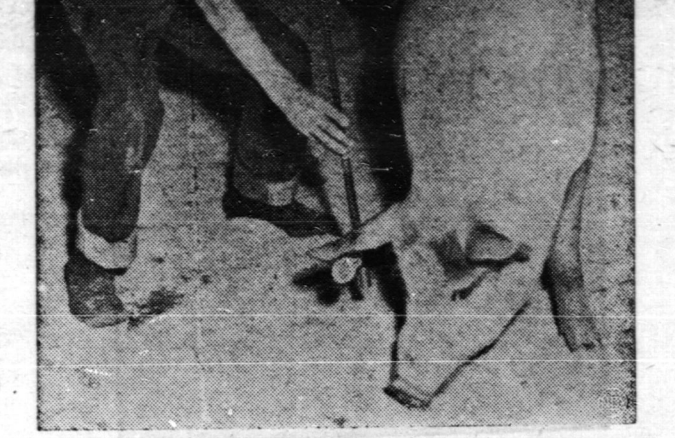
To Serve Immediately
Garnish bottom of loaf pan with sliced hard-cooked eggs. Place mixture in pan.
Chill until firm; slice, and serve on crisp salad greens.

To Freeze
Place in loaf pans or freezer containers. Chill until firm.
Cover with lid, or wrap in freezer packaging material. Seal and freeze.

POLLY WANTS NO CRACKER—And no birthday cake, either. Mike, the 34-year-old parrot-mascot of an Anti-Cruelty Society gives the bird to the cake marking his 14 years of residence with the Society. He'd much rather have his favorite meal: Bacon and eggs, topped off with a cold drink and sunflower seeds.

PLAIN HORSE SENSE

By F. (BOB) VON PILLS



MORE THAN HE BARGAINED FOR—Tom Elliott, 10, has a rough time trying to calm his hog for judges at the Market Hog Show.

Truro, N.S.
At a recent meeting of the Nova-Scotia Fruit Growers Association it was reported that negotiations are continuing between the Canadian and British governments for sale of apples from Canada's 1954 crop on the United Kingdom markets and that a decision will probably be made within the next few days.

It was disclosed that at a meeting of the Canada Apple Committee, held in Ottawa, reports were given on the British situation by Deputy Minister of Agriculture T. Taggart and Deputy Minister of Trade and Commerce Bull, just returned from a conference with British government departmental officials in London.

No Open Market
Mr. Sutton, Secretary of the Fruit Growers Association, said that it appeared very definite that there would be no opportunity of an open market for Canadian apples in Britain this year, although the British apple trade was very anxious to resume business with Canada.

He also said that since last year the dollar situation had gradually improved, but with apples being in a low priority group, there was practically no possibility of any big amounts being allocated for Canadian apples. There are other commodities in the same category which would have to be allocated dollars, if dollars were to be spent on apples.

Sterling Instead of Dollars
From these reports it is quite clear that the stumbling block for the export of Canadian apples to Britain is not lack of demand, but lack of dollars. Why then, in the name of the old apple tree, do we insist on getting dollars for our apples? Why do we not accept payment in Sterling? It is only a few months since

we were sitting in the office of Cooperative Wholesale Societies in London and were told that British housewives were eager to buy Canadian apples; that the C.W.S. would buy our apples but did not have the dollars we were demanding. Is it possible that the economists of our farm organizations, not to speak of those of the government, do not realize that money is only a means to facilitate trade and not an end in itself?

The apple growers of Canada have to sell their apples in order to be able to buy their supplies. If they cannot get the money needed to buy their supplies in the United States, it would be better to accept the money that could be used to buy supplies in the United Kingdom. Or do they prefer to let their apples rot in storage and not get anything?

He once said a wagger with a young man to race him along the Oxford road, and would probably have won it but for a trick played on him by the driver of his opponent who shouted as he passed: "Down with Fox and all his friends, say I am at once stopped and give the man so severe a drubbing that he roared out, 'I was only joking.'"

THE FARMER'S BUSINESS

Canada's farmers have been brainwashed with propaganda that the government should do every little job for them, that they seem to have lost the capacity of doing the job themselves. At the same time they have been impregnated with the idea that government (in every day language called politics) is a mysterious business and should be left to the experts. Who will save us from the experts, but we ourselves?

Time and time again we have called for cooperative action and we do it again. What is needed are men with vision and guts who will not submit to government dictates.

This column welcomes criticism, constructive or destructive, and suggestions, wise or otherwise. It will endeavour to answer all questions. Address mail to Bob Von Pills, Whitby, Ont.

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Another London publican of the time, James How, was in fact a woman named Mary East, though her customers were unaware of it. As a girl of sixteen she fell in love with a young man who turned highwayman and was banished from the country.

The experience so affected her that she resolved to remain single for the rest of her life. She formed a close friendship with another girl who had been similarly unhappy in love, and

CLOSING THE RING—These kittens seem a trifle apprehensive as they close in on this tiny skunk, as it was fully equipped. However, moments later, the kittens proved hospitable and welcomed their new friend to the Fletcher Tigner Ranch.

MERRY MENAGERIE
The following story, from The Farm Journal (Philadelphia) should be of interest to some of our Junior Farmers. It would imagine:

Here's how the Howard County, Texas, County Agent developed and fed the three steers which were Grand and Reserve Grand Champions at the 1953 American Royal in Kansas City, and Grand Champion at Chicago's International.

Deviled Ham Puts Spice and Zip in New Gelatin Salads

By DOROTHY MADDOX

NEVER try using canned deviled ham in molded gelatin salads! Do try it sometime, and you'll be delighted with the novel results.

Here are two brand-new recipes. All our family enjoyed them, and we hope you will, too.

Red Devil Gelatin Salad
(8 servings)
One package lime or lemon gelatin dessert, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 tablespoons regular or wine vinegar, 1 tablespoon horseradish, 1 family size (4 1/2-c.) can deviled ham, 1 cup sliced celery, 4 hard-cooked eggs.

Deviled Cottage Layer Mold
(Makes 8 to 9 servings)
One package lime or lemon gelatin dessert, 1 tablespoon minced onion, 1/2 teaspoon salt, 2 tablespoons lemon juice, pinch black pepper, 1 1/2-c. container cottage cheese, 1 family size (4 1/2-c.) deviled ham, 4 radishes, sliced, 1 small green pepper, sliced.

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Kept His Coffin Stored With Brandy

By DOROTHY MADDOX

Publicans are often men of unusual character. One of the most original was Sam House, a brewery cooper who saved enough from his wages to take a public house near Wardour Street, Soho. He renamed it In-trepid Fox, or Cap of Liberty, in honour of the eighteenth-century politician, Charles James Fox.

To carry support for Fox he sold his beer at 2d. a pot, gave entertainments, and is said to have spent £500 on one election. Tubby, bald, he seldom wore a coat, only a black waistcoat with sleeves, and could never talk without swearing.

He once said a wagger with a young man to race him along the Oxford road, and would probably have won it but for a trick played on him by the driver of his opponent who shouted as he passed: "Down with Fox and all his friends, say I am at once stopped and give the man so severe a drubbing that he roared out, 'I was only joking.'"

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How Can I?

Q. How can I make a remedy for dandruff?
A. Rub pure olive oil thoroughly into the scalp every night before retiring. Also shampoo the hair every two weeks, and rinse well in cold water.

Q. How can I fill small cracks in furniture?
A. Beeswax can be used to advantage in filling these cracks. It should, of course, be melted to the required consistency for the work.

Q. How can I prevent rusty water coming from the hot water tank?
A. If the water is rusty in color it is a sure indication that there is an accumulation of rust in the tank, which should be drained and flushed without delay.

Q. How can I prevent a calf from becoming able to take more corn?
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SUNDAY SCHOOL LESSON

By Rev. E. Garrety Warren, S.A. S.D.

GROWING IN CHRISTIAN LOVE
Matthew 5:12-48; 1 John 4:11-15
Memory Selection: Above all these things put on charity, which is the bond of perfection. Colossians 3:14.

In our Sunday School lessons the theme of Christian love keeps recurring. This is quite natural for the Bible is particularly the story of God's love for man. God is love and when we receive Him we share His love for our fellow-men. It is with respect to this love that we are to be perfect as our Father in heaven is perfect. He causes His sun to rise on the evil and on the good, and sendeth rain on the just and on the unjust. So we should love not only those who love us but also our enemies. This is perfect love.

More is said of this perfect love in the second passage. "There is no fear in love; but perfect love casteth out fear; because if a man hath loved, he that feareth is not made perfect in love." How many are experiencing today that fear hath torn them. There are fears of ill-health, of social insecurity, family disharmony, etc. These fears tend to produce the conditions they dread. They tend to undermine the health, thus reducing capacity to earn. The fears lead to suspicious which mar the happiness of the home. God is love. There is no better definition of God. The world needs God because it needs love. We have seen this love in Jesus Christ. When we surrender our lives to Him they are love Him because He first loved us. Then it is natural to love one another because God dwells in us and His love is perfected in us. Love is the bond of perfection. All other virtues are girded by love.

A Tough Day
Police are still talking about the one-in-a-million occurrence which took place at Hamilton, Ohio, recently. At 5:30 one afternoon they arrested a fifteen-year-old boy for driving without a license; at 6:35 the boy's aunt arrived to inquire about him and was promptly locked up for being drunk; at 8:50 his mother came looking for both him and his aunt, because abusive and slapped a sergeant's face and was promptly locked up for assaulting the police; at 12:25 the boy's father arrived to find out where his wife, son and sister were and promptly joined the trio in the jail for allowing the boy to drive and for having no compulsory insurance on the car.

Upside-down to Prevent Pecking
[A grid of numbers for a puzzle]

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