The Quality Tea

ORANGE PEKOE



G THE GRAINFIELDS IN GERMANY-These Gerents in Frankfort, one of them with a child in a baby hurry into a grain field that has already been reaped he fields for some particles of grain that might have ing the reaping. With food very scarce, the German have taken up the cry that "nothing must perish." In they increase their daily small food-ration a bit.

Rain Continues to Growth

uring the past wee airies and this fact. th the extreme heat. crop report of the of Agriculture of the National Railways. oba crops are standand at least an aver-

per acre.

and west of Edmonton and in quarts and 28-ounce in cans. a good crop in most areas.

lett pears are moving freely, the apricots are practically finished. and reached their estimated

Injured Fisherman Dies In Hospital

erman brought from Oceanic Cannery early Wednesday morn

Terrace

ce Theatre g on Tuesdays and

Wednesdays nd Saturdays at 8 p.m. matinee at 2:30 p.m.

AND SATURDAY ugust 8 and 9 IS A FAMILY" orie Reynolds, Charlie , Fay Bainter, Helen

Cheryl Walker and gust 12 and 13

AND WEDNESDAY Parade of 1946" Storm, Phyllis Regan, oswell, Will Osborne nd Orchestra

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Canning Corner

Tomatoes are one of the easiest foods to can successfully, either whole or as juice and their bright color and fresh flavor add interest to many hot dishes during winter months, in addition, canned tomatoes make a nice vegetable served cold or unexpectedly or invited guests hot, spiced or plain and tomato are staying for a week or so, juice rates high both in palatability and as a source of vitamin

The following directions for canning tomatoes and juice are recommended by home econom-

Cold Pack Tomatoes

Choose firm, ripe tomatoes et aside the irregular or broken ones to make juice. Blanch tomatoes 15 to 60 seconds to loosen skins. Remove stem and peel. Pack in clean, hot sealers or in 10 minutes or so. plain tin cans, added I teaspoon ounce tin can. Cover with hot a dessert made in the morning tomato juice made by cooking, when it is cool. Then hot soup large tematoes (which have had appeals to summer appetites. stem ends removed and been cut in pieces) pressing through sie e or pureer.

Leave 1/2 inch headspace in very poor and estimates of yield glass sealers and 1/4 inch in tir range from zero to 10 bushels cans. Adjust rubber rings and lids. Process in boiling water Conditions are variable in Al- bath 25 minutes for pints and berta but are good only north 20-ounce tins and 33 minutes for

the Peace River area. Harvesting | Because of their acidity, tomshould be fairly general by the atoes may be processed in an end of next week in all areas, oven which has an automatic Having is about completed with heat control. Process pints and 20 ounce tin cans at 275 Gegrees

Tomato Juice

but do not peel, cut tomatoes in pieces. Bring to boil and boil in covered pan 5 monutes. Press through sieve or pureer. Bring juice to boiling point. Pour into containers leaving 1/2-inch of head-pace in glass sealers and 1/4-inch in plain tin cans. Add 1 teaspoon salt per quart or 28ounce tin can. Adjust rubber rings and tops. Process in boiling water bath for 15 minutes pints, quarts, 20 and 28with automatic heat control for 20 minutes.

C. H. Sawle proprietor of the Omineca Herald, New Hazelton, leave this evening returning to his home.

Waitress: Hawaii, gentlemen, potato salad. you must be Hungary.

First Customer: Yes, Siam. we can't Rumania here ong, either. Venice lunch ready? Waitress: "I'll Russia a table. What'll you Havre?

Second Customer: Anything at sprigs celery leaves but can't Jamaica little

Smithers

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Deasonable Ideas for Housekeepers

2 tablespoons gelatine.

2 tablespoon's chopped sweet

Soak gelatine in coid water.

Add hot veal stock, set aside to

cool. When it begins to stiffen

add chopped red pepper or pimi-

move seeds from peppers. Fill

with meat mixture. Chill until

firm. Cut in s lices crosswise.

Meat Loaf

1 to 11/2 cups milk or warm

2 medium sized onions, minced

2 cups chili sauce (optional)

Mix meats' thoroughly with

After a doctor, called to a

house to attend a cofinement,

had been upstairs a few minutes,

he came down and asked the

husband: "Have you got a cork-

screw?" He was given one and

went upstairs. A few minutes

elapsed . . . he came down and

asked "Got a screwdriver?" He

was given one and went up-

stairs. A few minutes and he

came down again and asked for

"Good gracious, doctor," the

"Don't know yet," replied the

worried husband asked, "is it

They beg for it . . .

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a chisel and mallet.

boy or a girl?"

2 lbs. beef, ground

1 lb. pork, ground

l lb. veal, ground

2 tablespoons salt

½ teaspoon pepper

8 slices bread

Serve on lettuce. Six servings.

ento and veal. Wash and

red pepper or pimiento

6 medium green peppers

1/2 cup cold water

2 cups veal stock

2 cups chopped veal

QUICK MEALS FOR UNEXPECTED GUESTS DURING VACATION TIME

Whether company drops in

one thing that covers the hostess with glory and gives her a wonderful sense of satisfaction is to visit comfortably with them all afternoon, then have a meal on the table in the proverbial forty

Even though weather is sum mery it is advisable to have at least one hot dish at each mea. so it does require some careful planning to prepare dinner in

Such menus may very well be if you need quantity as well as salt per quart sealer or 28- planned around cold meat and quality. in a covered pan for 5 minutes, and a crisp salad with a tangy the irregular, broken or very dressing rounds out a meal that

> A cheese dish such as a Strata or a Puffit may be the main course. If prepared in the cool of the morning it may be stored in a cool place until an hour before meal time then popped into a moderate oven to cookslowly while mother sits calmly visiting with her guests. Then with vegetables quickly cooked and bread softened in the warm milk fresh fruit for dessert another or water. Add seasonings and feast is nut on the table with beaten eggs. Plack into two 5x4x3 minimum effort. The recipe for inch loaf pans and cover with Bologna Cups with Hot Potato chili sauce. Bake in moderatery Salad, given below, is a hot main hot oven (375 degrees F.) about course which fits into this pic- 60 minutes or until done. Serves ture. The salad may be prepared in advance and heated at the last moment while the bologna cups are being prepared.

The home economists of the Consumer Section, Dominion Denartment of Agriculture, sugges the following recipes:

Bologna Cups With Hot Potato Salad

2 cums diced, cooked potato 2 sweet pickles, chopped. 1 hard cooked egg, chopped tablespoon chopped onion. 2 tablespoons vinegar Salad dressing to moisten Salt and pepper 6 slices large bologna

Combine everything but bologna. Heat in top of double boiler. Do not remove casing from bologna, which should be little thicker than usual, Heat in a little hot fat in frying pan until edges curl up to form a cup. Fill with hot potato salad, garnish with parsley. Creamed veggetables may replace hot

Jellied Veal in Green Peppers

2 to 21/2 lbs. veal shank

2 quarts water 1 teaspoon salt

1/4 teaspoon celery seed or few

1 small onion sliced 1 small carrot cut in half

Place veal, water, salt, celery seed, onion and carrot in kettle Cover, and simmer until meat falls from bones, about 11/2 to 2 hours. Dice meat-there should be about two cups. Strain stock and boil in an open kettle 10 to 15 minutes, or until flavor concentrated.

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and the second s Timely Recipe

Nectar Variety Tunch

cups chilled peach whole fruit nectar

1 tablespoon lemon or lime 1 cup chilled ginger are

Small thin slices unpeeled orange Combine all ingredients and stir to blend. Serve an orange

lice in each glass. Serves 4 to 6.

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