Plan Brief History

Of British Air War

of a complete official history

House of Commons librarian.

Ingredients: 31/2 pounds o

chopped beef; 31/2 quarts water

half bay leaf; two cloves; six

The Experts Say ...

By KAY REX " Canadian Press Staff Writer

RHUBARB PIE-Picture a rhubarb pie, warm from the oven, with a frothy topping of whipped cream-it's enough to make anybody's mouth water. And now this luxurious dessert season, and whipping cream is

back on sale again. If you're looking for a new recipe why not try a spiced rhubarb pie. Line a deep pie dish with raw pastry and add the chopped rhubarb which has of the war's air history. been mixed with one cup of sugar, two dessertspoons of flour (or one of quick tapioca), one egg beaten, and two tablespoons family. of cream. Grate nutmeg over all. Bake in rather a quick oven at first, then reduce heat.

Home economists have come parsley; two stalks celery; one up with an ideal method of combining rhubarb and whipped papper-corns; one teaspoon salt. eream into a brand-new dessert

RHUBARB FOOL-Three cups cut rhubarb (one-inch pieces); one-half cup sugar; one cup do not boil-for three hours. be split halfway up the centre

whipping cream. Blanch rhubarb in boiling Cover and let cool. Chill cream. Strain into bowl and let stand the shape. whip until stiff and fold in overnight. Skin off fat to clari- The salad should complement rhubarb sauce. Pour into serving fy. dish and chill. Serves six.

MAY PARTY-Giving a party in May? Be sure to remember! that the pink carnation is the flower for May. A centre-piece of earnations with tall, pink candles makes a delightful table deceration. And in the food line pink and yellow cakes would carry out the color scheme.

PUDDING POWDER COOKIES -Ingredients: Three-quarters of a cup of shortening; one cup oatmeal; one cup flour; one egg; one package butterscotch pudding powder; 11/2 teaspoon sugar; one-quarter teaspoons baking seda; one teaspoon baking powder; one-half teaspoon salt.

Mix in balls and press with fork. Bake in a moderate oven. Either chocolate, butterscotch, or vanilla pudding powder may be used.

BOUILLON-Every woman has at least one recipe about which her friends say "It's the best I ever tasted." Here is a recipe for



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deasonable Ideas for Housekeepers

De British Air War Spring Study In Greensliminary history of Britain's war Make Them Attractive in the air-pending publication

which may not come for several years—will be written by Denis Richards and Hilary St. George "Coastal Command." He is the sential raw vegetables. The tossed spring salad de- sleed hard-cooked eggs and moon. combination of vegetables lights the eye and tempts the cover with a thin layer of the

striking in their simplicity. The leaves of dandelion. fancy of the gourmets in your ingredients should be somewhat uniform in size and large enough to retain their identity. The base of any salad is formed by one of the many salad greens one onion; one carrot; one sprig of which lettuce is most commonly used. At this particular season leaf lettuce and water cress are family favorites. The Put beef in saucepan with lettuce should be cup-like in water and let stand two hours. shape to hold the salad. When Place on fire and simmer-but leaf lettuse is used, a leaf may Skin well. Chop the onion, car- from the stem and one side laprot, parsley, celery and add to ped over the other to form a water for five minutes, drain and the simmering stock, with the sup. Then the salad mixture is cook until tender and sugar. bay leaf, pepper, cloves and salt. placed on crossed ends to hold

the menu. If the salad is to be 3 tablespoons vinegar

It has often been said that we served with the main course, it cook until tender. Drain and eat with our eyes before we eat should be light rather than sub- put through a pureer or sieve.

Richards, a member of the should be well chasen, attrac- appetite with its combination partially set jelly. Chill until ministry's historical branch, has lively arranged and served with of colors and flavors. It may firm. Fold the pureed spinach been in charge of a staff en- | the dressing which will best consist of head or leaf lettuce, into the partially set jelly and gaged on preliminary narratives bring out the flavors of the water cress, spring onions, rad- pour over the hard-cooked eggs. ishes, eucumber and tender Chill until firm. Unmould on all chapters was set for May 25 The most appealing salads are spinach leaves or even young

the following pointers as naise. Eight servings. 'musts' for the perfect salad. All salad greens should be

fresh, crisp and well chilled. Chill all ingredients thoroughly before combining

Combine dressing and salad just before serving

Toss together lightly with two .forks-never stir

Spmach Mould

2 lbs. spinach OR 134 cups pureed spinach

2 tablespoons gelatine 4 cup cold water

34 cups boiling water teaspoon salt

8 teaspoon pepper

2 teaspoons grated onion

1 tablespoon sugar 1/2 teaspoon Worcestershire

2 hard cooked eggs

Wash spinach thoroughly and eriop lettuce and garnish with when members will attend sersliced eucumbers, radish roses vices at First Baptist Church. The home economists suggest or tomato wedges and mayon-

Spring Medley Saiad

1 tomato sliced

1 cup cooked beets (whole) 1 cup fresh cooked or canned peas

1 cup radish slices 1 cup whole green beans

1 head lettuce 1 bunch water cress

French dressing

Arrange vegetables in individual groups, separated by lettuce leaves. Fill centre with watercress and serve with French dressing.

Golden Salad Bowl 10 radishes sliced

REPORTS ON CONVENTION

Mrs. D. C. Stuart, regent of the Municipal Chapter, Imperial Order, Daughters of the Empire, gave a very interesting report of the provincial convention to the members of that Chapter at their regular monthly meeting held in the Civic Centre last

Arrangements for Empire Day lobservances in the schools, in Saunders, the air ministry an- with our mouths. This is an- stantial and small in size. When Soak gelatine in cold water for charge of Mrs. H. M. Foote, were other way of stressing the ap- served as the main course, the 5 minutes. Add boiling water preported to be nearing comple-Saunders has written many of pearance of the food served, salad should be of the heavier and stir until dissolved. Add tion. There will be a program sellers" of the Salads take the lead as the col- type using meat or cheese as salt, pepper, vinegar, chion, in the Capitol Theatre for the "Battle of Bri- orful and decorative part of the one of the ingredients. Fruit sugar and sauce. Cool until par- elementary school pupils in the is a possibility on nearly every tain," "Bomber Command," meal as well as providing an and frozen salads make most tially set. In the bottom of a morning and another for the dinner menu—for rhubarb is in "Combined Operations" and attractive means of serving es- refreshing desserts.

The Chapter will sponsor a tag day for The Canadian Institute For The Blind, probably next month.

The annual church parade for

HOME OF IMMIGRANTS Approximately 45,000,000 immigrants came to the United States in the 100 years from 1831 to 1931.

DEEP DOWN DENTURES The teeth of the minnow are

in its throat.

bunch watencress 1 cup chopped celery

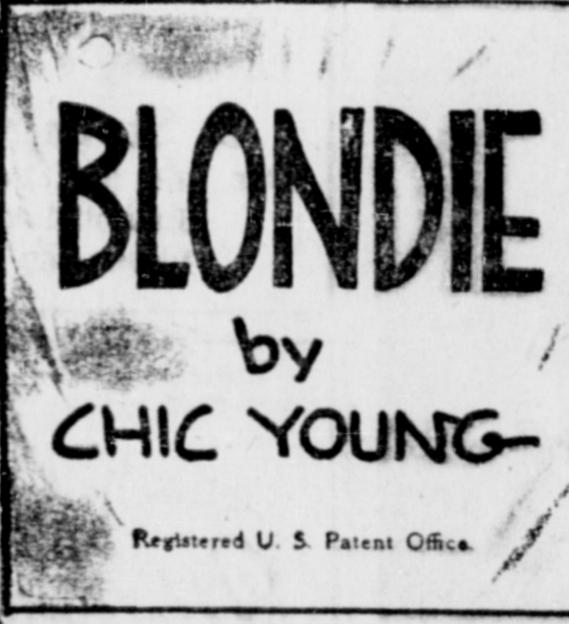
1/2 cup sliced green onions

cup shredded cabbage

1 cucumber diced

French dressing Combine yegetables and toss

together lightly with French dressing.



















CASE OF NERVES --

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