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The Experts Say...

Cream Desserts — Whipped cream, combined with fresh or canned fruits, makes delicious summer-time desserts.

Home economists say that when whipped cream is required whipping cream—that which tests at least 30 percent butterfat—should always be used.

Cream should be at least 24 hours old; cream and utensils should be cold; only a small amount of cream should be whipped at one time; if cream is whipped until stiff and dry it will stay whipped for several hours; sweetening, salt or flavoring should be added to cream after it is well whipped.

Frozen fruit pudding fits the menu whether it be luncheon or dinner. And it is bound to become a favorite with the family.

Ingredients: one egg white; one-quarter cup honey; one cup whipping cream; one cup diced fruit (fresh or canned).

Beat egg white and honey to a stiff meringue (about seven minutes). Whip cream and fold in, then fold in fruit. Pour into the freezing tray of the refrigerator and freeze until firm. Yield: six servings.

Ice Cream Cake—Ice cream cake is another refreshing des-



COMMODORE JOINS IN SING-SONG—Shortly after her return from an Italian holiday, Princess Margaret joins in some good girlish fun at a camp fire in Hylands, Park, Essex, England. As a Sea Ranger Commodore, Princess Margaret went to a Girl Guide rally at the park. She took the salute at the march past of 6,000 Girl Guides, then the formalities over, she sat herself down on a log and sang with the best of them in a bout of community singing. Left, is Lady Baden Powell, chief guide, and right, Miss K. Daniels, county commissioner for Essex.

sert in these hot weather days.

Ingredients: light cake, one inch in thickness; one ice cream brick; three egg whites.

Halve the cake and cutting ice cream lengthwise place on one of the halves. Cover with the other half of the cake. Beat the three egg whites until dry and add six tablespoons of white sugar. Cover the cake top and sides with egg white and brown in the oven as for pie.

Honey for Sugar—Honey may be used as a substitute for sugar in many a recipe, and with delightful results. Here are a few rules which should be followed when using honey in a dish which calls for sugar.

Measure honey in liquid form. For every cup of honey used, reduce the liquid called for in the recipe by one-fifth. One cup honey is as great in sweetening power as one cup of sugar. Use one-quarter to one-half teaspoon soda to each cup of honey. Increase the amount of salt by one-eighth to one-quarter teaspoon. When substituting honey for sugar in cake, reduce the liquid of the recipe by one-fifth and use half honey and half sugar. In pie filling add the honey with the thickening agent.

Honey Cream Filling — Ingredients: one-half cup honey; 1 1/4 cups milk; one-eighth teaspoon salt; one-quarter teaspoon vanilla; three tablespoons cornstarch; one tablespoon milk.

Combine honey and milk and bring to a boil. Combine other ingredients and beat until smooth, add to first mixture and cook over hot water for 10 minutes.

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IS HONORED FOR QUICK THINKING

Saskatchewan Boy, Who Prevented Tragedy, is Feted

SASKATOON—A sixteen year old boy was the toast of Saskatchewan here last evening when he was the guest of honor at a dinner in the Bessborough. The dinner was in recognition of his clear thinking and quick initiative on June 9 when he ran more than a mile to report to the Canadian National agent at Zenon Park, Saskatchewan, that more than 50 feet of the railway track had been completely washed out by a cloudburst. He saved what might have been a great tragedy as the passenger train was ready to leave as he arrived.

The boy was Robert April, son of Emile and Mrs. April, who farm three quarters of a section, and is one of ten children. The dinner was presided over by Superintendent D. C. Gough and was attended by Mayor J. S. Mills, of Saskatoon, Inspector Buchanan of the Royal Canadian Mounted Police, S. McEachern, manager of the Chamber of Commerce, newspaper and railway officials.

During the evening Robert April was presented with an engraved wrist watch by the railway company in appreciation of his outstanding act.

It was the thrill of young Robert's life as it was only the second time he had ever been on a railway train when he arrived in Saskatoon and the first time he had ever seen a city.

Advertise in the Daily News.

RAILWAYMAN IS RETIRING

WINNIPEG—Bringing to a close a railway career that dates back to 1906, during which time he has covered every part of Canada and most parts of the United States, James M. Macrae, freight traffic manager, Canadian National Railways, Winnipeg, will retire to private life at the end of this month. Mr. Macrae will be succeeded in Winnipeg by Walter Hatley, presently general freight agent at Vancouver.

Mr. Macrae is one of the most widely known railway traffic men on the continent and one of the best informed. He has been a close student of transportation requirements as related to the various communities under his jurisdiction had ready entry in all shipping circles.

Born in Stornoway, Scotland, he started with the Canadian Northern Railway in 1906 as a clerk in the Audit Department in Winnipeg. After serving as a stenographer and in other positions for some years he was transferred to Saskatoon as district freight agent. In 1919 he was appointed assistant general freight agent in Winnipeg and in 1920 was moved to Vancouver as general freight agent.

In 1939 he was appointed assistant freight traffic manager in Winnipeg and moved to Montreal in 1942 in a similar capacity. In 1946 he was promoted freight traffic manager on his return to Winnipeg.

Walter Hatley started as a biller in Hamilton in March 1904 and after serving in the east until 1913 he was transferred to Winnipeg. He was promoted to chief clerk in 1915; in 1919 was appointed assistant general freight agent and in 1939 as general freight agent and remained there until his present promotion and transfer to Winnipeg.

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THURSDAY—P.M.

4:00—Bernie Braden Tells a Story
4:15—Stock Quotations and Interlude
4:30—Edmund Hockridge
4:45—Sleepy Hollow Farm
5:00—The Happy Time
5:30—Western Five
5:45—Supper Varieties
6:00—Canada at Work
6:15—Freddie Martin and Orchestra
6:30—Musical Varieties
7:00—CBC News
7:15—Footloose in Europe
7:30—Eventide
8:00—Tales the People Tell
8:15—Recital
8:30—Prairie Playhouse
9:00—Watcha Know, Joe
9:30—Chamber Music
10:00—CBC News
10:15—Gay Paree
10:30—Nocturne
11:00—Weather and Fish Arrivals

FRIDAY—A.M.

7:00—Musical Clock
8:00—CBC News
8:15—Morning Song
8:30—Music for Moderns
8:45—Little Concert
9:00—BBC News and Com'ty
9:15—Morning Devotions
9:30—Sunrise Serenade
9:45—Coffee Time
9:59—Time Signal
10:00—Sally Phillips
10:15—Morning Melodies
10:30—Round-up Time
10:45—Scandinavian Melodies
11:00—Strike Up the Band
11:15—Songs of Today
11:30—Weather Forecast

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SHOWS AT 7 p.m. - 9:25 SATURDAY 2 - 4:20 - 7 - 9:25

3:00—Musical Program
3:15—Serenade

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