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Of Interest to Women

FRIENDLY COMFORT RULES PARTIES

Easiest Way for Hostess and Guests Best Form

Buffet suppers have increased in popularity because they're so friendly and comfortable and easy on both hostess and guests. Men particularly enjoy helping themselves and it is interesting to watch them dodge the "greenery" as they describe the bits of parsley and cress that garnish the supper dishes. But men seem to prefer hot dishes—flaky hot biscuits and tender scones, and a generous slice of delicious cake.

With a hot casserole main dish or a cold plate, cream scones are delicious. They're a credit to any cook, made from this carefully tested recipe.

Cream Scones

2 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
2 teaspoons sugar
4 tablespoons butter or other shortening

1 teaspoon grated lemon rind
2 eggs
1-3 cup light cream
3 tablespoons sugar
½ teaspoon grated lemon rind

Sift flour once, add baking powder, salt and sugar, and sift again. Cut in shortening and lemon rind. Reserve about ½ egg white for glaze.

Beat remaining eggs well and add cream; add to flour mixture, and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and knead 30 seconds. Roll ½ inch thick and cut in triangles. Place on ungreased baking sheet. Brush tops lightly with reserved egg white, slightly beaten; sprinkle with mixture of sugar and grated lemon rind. Bake in hot oven (450 degrees F.) 12 minutes, or until browned. Makes 18 scones.

One of the nicest supper cakes is Orange Layer Cake.

Orange Layer Cake

1½ cups sifted cake flour
1½ teaspoons baking powder
¼ teaspoon salt
1 teaspoon grated orange rind
½ cup butter or other shortening
1 cup sugar
2 eggs, unbeaten
½ cup orange juice

Sift flour once, measure add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly, add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add flour alternately with orange juice, a small amount at a time, beating after each addition until smooth. Bake in two greased 8-inch layer pans in moderate oven (375 degrees F.) 25 minutes. Spread generously with Orange Butter Frosting.

Orange Butter Frosting

1 tablespoon grated orange rind
½ teaspoon grated lemon rind
4 tablespoons orange juice
2 teaspoons lemon juice
3 tablespoons butter
1 egg yolk, unbeaten
1-8 teaspoon salt

3 cups sifted confectioners' sugar
Add orange and lemon rind to fruit juice and let stand 10 minutes, strain if desired. Cream butter; add egg yolk and salt and mix well. Add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with fruit juice, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of a 8x8x2-inch cake (generously) or about 3 dozen cup cakes.

SPRING FRUITS MAKE DELICIOUS DESSERTS

Combine in Velvety Smooth Tapioca for Healthful Pudding

Spring fruits are refreshingly good to the taste and to the human system. They're filled with all those minerals essential to buoyant health. Rhubarb, pineapple, and strawberries have such attractive colours that they make splendid company dishes.

Spring Fruit Tapioca combines fine fruit in a velvety smooth tapioca cream yet the dessert is simply made and costs but little.

Spring Fruit Tapioca

2 cups water
1-3 cup quick-cooking tapioca
1½ cups sugar
1-8 teaspoon salt
2½ cups rhubarb, cut in ½-inch pieces

1 cup shredded fresh pineapple
Place water in top of double boiler and bring to a boil over direct heat. Combine tapioca, sugar, salt, and rhubarb; then add to water and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook five minutes, stirring occasionally. Remove from the boiling water—mixture clears and thickens as it cools. When slightly cool, fold in pineapple. Chill. Serve with plain or whipped cream. Serves 8.

Strawberry Tapioca Flamingo is one of those sparkling colorful desserts that give a glorious finale to luncheon or dinner.

Strawberry Tapioca Flamingo

1 quart fresh strawberries, hulled
1 cup sugar
2 cups water
½ teaspoon salt
1-3 cup quick-cooking tapioca
1 cup strawberry juice and water
½ cup cream, whipped

MINISTER OF AGRICULTURE WOULD HAVE N. B. SELF-DEPENDENT IN THE PRODUCTION, PURCHASE BACON HOGS

In connection with Hon. A. C. Taylor's plan to make this province self-dependent in the production and purchase of bacon hogs the following ration tables, compiled by the Livestock Division of the provincial Department of Agriculture, are suggested for best results in feeding:

Ration 1

Young pigs 2 to 8 weeks of age.
Sifted ground oats or ground hullless oats and white middlings equal parts. Skim milk 2-3 to 3 lbs. per lb. of grain of 4 per cent. sh. meal.

Growing pigs 8 weeks to 100 lbs. live weight.

Ground oats 300 lbs.
Ground wheat 200 lbs.
Ground barley 500 lbs.
Minerals 20 lbs.
Fish meal 70 to 100 lbs.

Note—Skim milk at the rate of 1-2 to 2 lbs. of skim milk to 1 lb. of grain may replace fish meal in the above rations. Supply water in addition.

When fish meal is not fed it might be advisable to increase the minerals from 2 per cent to 4 per cent. of the grain ration.

Finishing pigs 100 lbs. to 220 lbs. live weight.

Ground oats 100 lbs.
Ground wheat 300 lbs.
Ground barley 600 lbs.
Minerals 20 lbs.
Fish meal 40 to 70 lbs.

Note: Skim milk at the rate of 1 to 1-2 lbs. of skim milk to 1 lb. of grain may replace fish meal in the above ration. Supply water in addition.

Finishing pigs 100 lbs. to 220 lbs. live weight.

Ground oats 100 lbs.
Ground barley 100 lbs.
Middlings 100 lbs.
Minerals 6 lbs.
Fish meal 21 to 30 lbs.

Note: Skim milk at the rate of 1-2 to 2 lbs. of skim milk to 1 lb. of grain may replace fish meal in the above rations. Supply water in addition.

Finishing pigs 100 lbs. to 220 lbs. live weight.

Ground oats 100 lbs.
Ground barley 200 lbs.
Middlings 100 lbs.
Minerals 8 lbs.

Crush strawberries slightly, add sugar, and let stand 30 minutes or longer. Place water in top of double boiler and bring to a boil over direct heat. Add salt to tapioca; add gradually to water and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook five minutes stirring occasionally. Remove from boiling water—mixture clears and thickens as it cools. Drain strawberries; add water to juice to make two cups. When tapioca mixture is slightly cool, add strawberry juice. Pour ½ of this mixture into parfait glasses; chill. When remaining tapioca mixture is cold, fold in cream; pile lightly in glasses. Just before serving top with crushed strawberries. Serves 6.

Fish meal 16 to 28 lbs.
Note: Skim milk at the rate of 1 to 1-2 lbs. of skim milk to 1 lb. of grain may replace fish meal in the above ration. Supply water in addition.

If either of these rations appeal to you as fitting your farm operations it is estimated that for eight growing hogs the following quantities of feed would be necessary based on a consumption of 4 lbs. of grain to 1 lb. of gain in hogs.

For Ration No. 1 the amount of feed and the approximate acreage would be as follows:—

Approximate
acreage
Oats 1576 lbs. or 46.3 bus. 1½ acres
Wheat 1216 lbs. or 20 bus. 1 acre
Barley 2520 lbs. or 52.5 bus. 1½ acres
Middlings 720 lbs. Purchased
Total grain 6064 lbs. 4 acres

For Ration No. 2 the amount of feed and the approximate acreage would be as follows:—

Approximate
acreage
Oats 2128 lbs. or 62.6 bus. 1½ acres
Barley 2048 lbs. or 42.6 bus. 1½ acres
Middlings 1888 lbs. Purchased
Total grain 6064 lbs. 3 acres

The following has been suggested as a ration for Brood Sows:

Ground oats 300 lbs.
Ground barley 100 lbs.
Wheat bran 100 lbs.
Minerals 10 lbs.
Fish meal 30 lbs.

Note: Skim milk at the rate of 1 to 1-2 lbs. of milk to 1 lb. of grain may replace fish meal in the above ration. Supply water in addition.

The amount of grain that a brood sow will consume will depend upon how many litters she is raising during the year, size of sow and the amount of milk, roots, pasture and other feed available on the farm. We have records of brood sows consuming a ton of grain in a year, a ton of mangels and 1-2 tons of skim milk in addition to pasture. On that basis with the ration outlined for brood sows there would be required about 1,100 lbs. of oats and 360 lbs. of barley in addition to bran, minerals and fish meal, which roughly speaking requires three-quarters of an acre of oats and one-quarter of an acre of barley. Under farm conditions this can be adjusted according to other feeds available.

If you plan on utilizing potatoes in your hog feeding ration the following has been recommended by the Experimental Farms.

This is a potato ration. From 2 to 8 weeks feed as indicated in Ration 1. Growing pigs 8 weeks to 100 lbs. live weight.

Ground oats 100 lbs.
Middlings 100 lbs.
Minerals 8 lbs.
Fish meal 28 to 40 lbs.

Note: Skim milk at the rate of 3 to 4 lbs. of milk to 1 lb. of grain may replace fish meal in the above rations. Supply water in addition. Feed cooked potatoes at the rate of 4 lbs. raw weight to 1 lb. of grain. When fish meal is not fed, it might be advisable to increase the minerals from 4 per cent to 6 per cent. of the grain ration.

Finishing pigs 100 lbs. to 220 lbs. live weight.

Potato Ration.—
Ground oats 100 lbs.
Ground barley 100 lbs.
Middlings 100 lbs.
Minerals 12 lbs.
Fish meal 24 to 42 lbs.

Note: Skim milk at the rate of 2 to 3 lbs. of milk to 1 lb. of grain may replace fish meal in the above ration. Supply water in addition. Feed cooked potatoes at the rate of 4 lbs. raw weight to 1 lb. of grain mixture. When fish meal is fed, it might be advisable to increase the minerals from 4 per cent. to 6 per cent. of the grain ration.

If the potato ration is based on the feeding of cooked potatoes at the rate of 4 lbs. raw weight to 1 lb. of grain the grain requirements for eight (8) growing hogs would be approximately 1720 lbs. of oats, the crop from one and one-quarter acres and around 560 lbs. of barley which is approximately the crop from four-tenths of an acre, in addition to 1480 lbs. of middlings. The total grain acreage for eight (8) hogs on the potato-grain ration would be approximately one and one-thirds acres.

In future regard to potatoes these are fed to best advantage when cooked. A year ago this Department experimented with the conversion of potatoes into ensilage and it was found that this material could be fed to hogs with good satisfaction. This might be of interest to potato growers in a season such as 1935 when large quantities of potatoes were dumped. The fact that potatoes can probably be held for 2 or 3 years in the form of ensilage makes the ensilage system worthy of consideration in years of potato surplus.

In regard to mineral mixtures the
(Continued on Page Seven)

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