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**KEEP THAT
BRAIN NICELY
HIDDEN**

**College Youths Said Not
to Like Obviously
Clever Girls**

(By Alice Ward Hughes)

If you want to be the most dated
co-ed on the campus don't be a book
of knowledge. It has a rightful place
under a man's arm during the day,
but after class he likes to get away
from the librarian type. So if you
were voted the class poet or the sen-
ior most likely to succeed don't let
your best bean find it out.

The boys do like them smart, but in
a subtle way. In talking to the girls
they find, "Yes, I know," hardly an
adequate response. "Oh, really?"
goes over much bigger.

The boys have their high pressure
jobs and stiff classes (maybe both)
during the day, and so when evening
comes they look for relaxation in the
company of some girl. They do not
want to be kept on the alert.

Perhaps boys are fundamentally
more forthright, honest. However,
they deplore an over-supply of those
same fine qualities in a woman.

They like a good joke, but not if it
is on them. They are almost the most
unwilling target of a joke that reverts
to them; it is quite all right to laugh
with them, but not at them ever.

One day two seniors were discuss-
ing books and authors. The young
man mentioned "Goodbye, Mr. Chips,"
and "Lost Horizon," but said he could
not remember the name of the author
"I know who you mean, but I can't
think of his name either," she pro-
nounced. Out of class, she simply
did not want to "beat him to it."

So if you want to be the all-Amer-
ican sweetheart be a diplomat, be-
cause we think he knew what he was
talking about—the poet who said: "Be
good, sweet maid; let those who will
be clever."

Lr. Queensbury

The present condition of the wea-
ther makes hauling very unfavorable
for farmers and lumbermen.

Rev. Mr. Rowley held service here
yesterday afternoon.

Aubrey Jordan is spending a few
weeks with Frank Joslin getting out
wood and logs.

Mrs. Hedley Moore is spending a
few days at Bear Island visiting
friends and relatives.

Eugene Dykeman spent the week-
end with his parents here Mr. and
Mrs. Clarence Dykeman.

Mrs. Clarence Jordan and children
spent Wednesday afternoon with Mrs.
Roy Jordan.

Miss Georgia Pond spent Saturday
with Mrs. Mabel Whiting.

Mrs. Ralph Murch spent Sunday
with her mother Mrs. Robert Jordan
and Mr. Jordan.

Mello Pond and Sons have nearly
completed their lumber operation and
are wishing for snow to haul.

Those who visited Fredericton on
Saturday were Frank Joslin, Lena
Joslin, Clarence Jordan, Leonard
Hood and Murray Jordan.

Murray Jordan went to Saint John
on Saturday to take an eight week's
course at the Vocational school.

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Interest to Women

**DO YOU THINK OF MINCEMEAT
ONLY AS A PIE FILLING?**

**Actually It is One of the Most Versatile and Pop-
ular Edibles on Your Pantry Shelf**

The test of time puts the popularity
of any edible beyond dispute, and by
that test mincemeat is winner of an
Olympic crown. For cakes, puddings,
ice creams, sauces, cookies, as well
as pies, it has few peers and no su-
periors.

Perhaps this list has surprised you,
if you are accustomed to thinking of
mincemeat only as a filling for pies.
It is one of the most versatile and
popular edibles on your pantry shelf
for these and any other uses your in-
genuity can invent.

There are many variations of mince
meat. It may be the usual variety,
made from beef and fruits. It may be
the increasingly popular green to-
mato form. It may be the dehydrated
type you purchase in packages from
your grocer. It may be hydrated or
moist type that comes either in bulk
or in jars either from your grocer or
from your own preserving.

It is important that you think of
mincemeat for use in other forms
than only pies, because if you limit
your use of it to pastry you are deny-
ing both your family and yourself an
interesting variety of desserts and
treats.

As encouragement to experiment
with these other uses for mincemeat,
some recipes are given here that
must be used as given, or adapted to
whatever development your culinary
inclination encourages you. Place the
recipe for green tomato mince in your
canning file, and make use of it in
the canning season. Here are the re-
cipes:

Green Tomato Mince

Six cups chopped green tomatoes
6 cups chopped sour apples, 4 cups
brown sugar, 2 cups molasses, 2 cups
raisins, 1/2 cup butter, 1/2 cup vinegar
1 tablespoon salt, 1 teaspoon cinnam-
on, 1 teaspoon cloves, 1 teaspoon all-
spice.

Method: Chop tomatoes fine, drain
and measure. Add other ingredients
except spices, cook over a low fire
for two hours, add spices and cook an
hour longer. Pour into hot jars and
seal. Use about 3 cups to a pie.

Old Fashioned Mincemeat

Three cups chopped boiled meat
(about 2 lbs. raw), 1 1/2 quarts apples,
chopped pared, 1/2 lb. suet, chopped,
1 1/2 lbs. seeded raisins, 1 lb. currants,
1/2 lb. citron sliced and chopped, 1/2
lb. brown sugar, 1 cup cooking brandy,
1 quart sweet cider, 1 cup boiled cid-
er, 1/2 tablespoon each salt, pepper,

mace, allspice, 2 tablespoons cinnam-
on (powdered), 1 grated nutmeg, 1/2
tablespoon powdered cloves, 1 pint
dark molasses.

Method: Boil and chop the meat.
Chop other ingredients as designated.
Cook all except the brandy, stirring
until ready to boil. Then add the
brandy, pour mincemeat while hot
into sterilized hot jars and seal. Will
keep two years or more.

And while making our own, let's
have a recipe for the quick variety.

Quick Mincemeat

One cup meat, cooked and chopped,
2 cups apples, chopped, pared, 1 lem-
on, juice and grated rind, 1/2 cup rais-
ins, chopped seedless, 1 cup red cur-
rant or apple jelly, 1/2 cup sugar, 1
teaspoon salt, 1/2 teaspoon each of
powdered cinnamon, allspice and
grated nutmeg.

Method: The amounts in this recipe
make exactly one quart jar of mince-
meat. Cook mixed ingredients in a
double boiler until heated through.
Pack while hot in sterilized jars and
seal.

Now for some of the uses for
mincemeat:

Pudding Sauce

Three-quarter cup sugar, 3/4 cup
water, 1 1/2 cups mincemeat.

Method: Boil sugar and water five
minutes. Add mincemeat and heat
thoroughly. Serve over corn starch or
bread pudding; or over stale cake.

Mincemeat Ice Cream

Three-quarter of a nine ounce pack-
age mincemeat, 3/4 cup sugar, two
tablespoons flour, 1-8 teaspoon salt, one
egg, two cups milk, two teaspoons
vanilla, on cup cream, whipped.

Method: Break up mincemeat, add
sugar, flour, salt, slightly beaten egg
and milk; cook in double boiler un-
til thickens. Chill. Fold in vanilla and
whipped cream. Freeze. This is very
rich, so make the servings small.

Mincemeat Cake

Two cups pastry flour, three tea-
spoons baking powder, half teaspoon
salt, one cup sugar, 3/4 cup milk, 1/4
cup soft shortening, one egg, half
teaspoon vanilla extract, half-teaspoon
lemon extract, half cup broken mince
meat.

Method: Sift dry ingredients into a
bowl. Make a well in centre and pour
in remaining ingredients. Beat all for
two minutes. Bake in layer pans in
moderately hot oven, 375 degrees F.,
25 minutes, or 35 minutes in a square
loaf pan. Cover with orange frosting.

**OYSTER SUPPERS SWING
INTO FUND RAISING LINE**

**As This is the Season for Church and Club Festivi-
ties, Marjorie Mills Takes Up the Cooking
of a Variety of Oyster Dishes**

(By Marjorie Mills)

This is the time of year when women
in small and large communities
alike, are thinking of oysters, not
only for their family luncheons and
dinners, but also for the main dish at
church and community suppers. Popu-
larity and profits ideally qualify the
oyster for either purpose.

The manner of serving oysters at
church suppers and other fund-raising
occasions depends largely on the
section of the country. If oysters are
readily obtainable in the shell from
nearby oyster grounds, they should be
served raw or baked. The cost is no-
minal, and the books will show a profit
as fat as the plumpiest oyster. Shucked
oysters are suggested in
other sections because they are more
expensive and easily prepared for
serving a large group.

Several pointers in the selection of
shucked oysters should be at the fin-
ger-tips of the person acting as pur-
chasing agent for the supper commit-
tee. A reliable dealer, of course, is
the first requisite, and the oysters
should be bought only on the day
they are to be served. As for the oys-
ters themselves, care should be taken
to select only a solid pack, free
from liquid but covered with a slight
amount of thick liquor. This is the
essence of the oyster and should be
used for flavoring as suggested in the
recipe for oyster stew.

Good oysters should be cream col-
ored with gray or brownish tinge.

Usually two quarts of shucked oys-
ters of medium size will provide am-
ple servings for about 25 persons,
when the oysters are prepared with
the additional ingredients.

Oyster stew and scalloped oysters
are two recipes with popular appeal
that can be served with assurance of
tidy profit. The simple equipment re-

quired for their preparation is an ad-
ded merit especially for those groups
who encounter a major problem in
the cooking utensils for serving large
numbers.

Oyster Stew (25 portions)

3 quarts medium, opened oysters
4 quarts milk
1 quart cream
6 tablespoons butter
2 tablespoons salt
1/2 teaspoon pepper.

Look over the oysters to remove
any pieces of shell. Heat liquor and
strain. Heat milk and cream just to
scalding point. Put butter in sauce-
pan and when melted, add oysters;
let simmer just until edges curl. Over
cooking makes them tough. Add to
scalded milk, cream and oyster li-
quor. Season and serve at once.

Scalloped Oysters (25 portions)

2 quarts small, opened oysters
1 1/2 quarts soft bread crumbs
1 1/2 quarts cracker crumbs
2 teaspoons salt
1/4 teaspoon paprika
1/4 teaspoon pepper
2 cups melted butter
1 pint top milk
1 1/2 cups oyster liquor.

Drain oysters and remove any bits
of shell. Combine bread and cracker
crumbs, salt, paprika, pepper and
melted butter. Spread one-third of
crumbs over bottom of a greased
baking dish; cover with one-half of
the oysters; repeat with crumbs and
oysters. Combine milk and oyster
liquor and pour over the top. Put re-
maining crumbs on top and sprinkle
with paprika. Bake in a moderate
oven, 350 degrees F. for 20 to 30 mi-
nutes. Some prefer to use all crack-
er crumbs for this dish. The size of
the pan will have much to do with
the finished scallop. Do not have
more than two layers of oysters in
order to insure proper cooking.

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**GENEROSITY IS
PAID WITH
GRATITUDE**

**And Sometimes Price
Of Getting Presents
Is Too High**

(By Ruth Cameron)

There is a Bible adage which tells
us that the Lord loveth a cheerful
giver. I wonder how the Lord feels
about the giver who cheerfully tells
you at length and in detail just how
and when and why and where he
gives?

I called on a friend the other day
who has an elderly aunt living with
her. In the course of the afternoon
the aunt brought out a beautiful
patchwork quilt of a rare pattern
which she is making for my friend.
I was loud in my praise of the ex-
quisite handwork and rather sur-
prised at my friend's lukewarm ac-
quiescence.

When the aunt left the room I
commented on how fortunate she was
to have so beautiful a gift in these
days when so many of the old arts
are being revived and patchwork
quilts are in vogue.

"Yes," she agreed, "it is lovely, but
I never was so fed up on anything as
I am on that quilt. Whenever Aunt
Jane gives you anything it is always
the same. She tells you over and over
again how much work she puts into
it; the temperature on the hot sum-
mer day when she worked on it four
hours without stopping; the price it
would bring in the store if you bought
it; the admiration and envy it has
excited in those who have seen it;
their comments on how lucky the re-
cipient should feel and how grateful
she should be; about a woman who
had one like it (only not half so nice)
who was offered \$50 for it.

"She computes the cost of her labor
or charged for by a standard hourly
rate, and adds that to the cost of ma-
terials when computing the value of
the gift; she brings it to you to be
admired after the completion of every
new series of stitches. 'How do you
like it now?' And by the time it is
finished you feel under a debt of ob-
ligation to her which you will be a
long time discharging."

That feeling of obligation is what
givers of Aunt Jane's type delibera-
tely set out to convey.

This is an extreme case. But we've
all known people like that who blin-
kly try to buy their way into our good
graces and put themselves into a po-
sition where they feel entitled to ask
favors of us in return.

"It's no more than right that she
should invite me down to her summer
place for a week," meditates the
cheerful giver. "I spent hours em-
brodering that luncheon set I sent
her last week."

Of course she doesn't say so out-
right, but she gets the idea across in
ways more or less pointed.

Gratitude, says a current sage, is a
lively essence of new favors to come.

Generosity falls into the same cat-
egory when it demands gratitude in
payment.

**LAURIER,
KING AND
THE EMPIRE**

It is as well to remember, however,
that Mr. King merely reiterated (al-
beit in forcible language) the tradi-
tional attitude of the Liberal party
toward foreign affairs. We recall, for
instance, that many years ago Sir
Wilfrid Laurier said: "Whilst I can-
not admit that Canada should take
part in all the wars of Great Britain
neither am I prepared to say that she
should not take part in any war at
all. I am prepared to look upon each
case upon its merits as it arises . . .
I claim for Canada this, that in fu-
ture Canada shall be at liberty to act
or not to act, to interfere or not to
interfere, to do just as she pleases,
that she shall reserve to herself the
right to judge whether or not there
is cause for her to act." That, we
believe, is the attitude of Mr. Mac-
kenzie King's government. It has
been, also, the attitude of Conserva-
tive administrations; although they
have been less anxious to pin their
colours to the masthead of Canadian
independence. This season, in view of
the still troubled European situation,
the question of where Canada stands
within the Empire, and within the
League, should provide food for
lively debate.—Hamilton Spectator.

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