

Of Interest to Women



Hello Home-makers! Grapes—Ontario's last perishable fruit of the season are ripening and the time is now ripe to fill spare jars with grapes, with grape juice to be served hot or cold, as a sauce to top desserts or in fruit salads. This delicious fruit is quite inexpensive and the period for cooking or canning is unusually short. Fortunately, too, grapes are easy to "do down."

Canned Grapes: For years mother has used the following simple method: Wash grapes (preferably Concord) and pull from stems. Put one cup in a quart canner; add 1 1/2 cups of sugar. Fill the canner to overflowing with boiling water. . . it must be boiling. Seal and store.

Grape Juice without Sugar: After picking grapes, leave for two or three days to mellow. Pick over and wash. Add 1/2 cup water for each cup fruit. Simmer until tender—do not boil. Press through cheese-cloth. Clarify by straining again through another cloth. Re-heat juice to simmering point only, stirring constantly. Pour into sterilized bottles. Cap and immerse in hot water, kept at simmering point, for 15 minutes.

REQUESTED RECIPES

Mixed Pickles

- 1 quart chopped green tomatoes
- 1 pint chopped ripe tomatoes
- 1 green pepper, chopped
- 1 small head of celery, chopped
- 2 medium onions, chopped
- 1 small cauliflower, coarsely chopped
- 4 tablespoons salt
- 3 cups cider vinegar
- 2 cups brown sugar
- 1 teaspoon mustard
- 1/2 teaspoon cayenne

Put chopped vegetables into preserving kettle, sprinkle with salt and let stand overnight. Drain thoroughly. Blend sugar, mustard, pepper and vinegar and add. Cook until clear, about 1 hour. Seal in sterilized jars.

Tomatoes Stuffed with Corn

Remove centres from enough tomatoes to serve the family; sprinkle with salt and invert for 1/2 hour. Cut corn from the cob. Mix with quantity of bread crumbs and the scooped out portion of tomato. Season with salt and pepper and a pinch of basil or marjoram and a teaspoon of finely grated onion. Stuff tomatoes. Bake

in moderately hot oven 400 degs. for 20 minutes. Serve with cheese sauce.

Peach Crisp

Peel and slice 6 large fully ripened peaches into a baking dish. Sprinkle with 1/2 cupful brown sugar and dust with nutmeg and cinnamon. Blend 4 tablespoons butter or half butter and half shortening, with 1/2 cupful brown sugar. Add 1/2 cupful flour and blend until the mixture is crumbly. Sprinkle over peaches and bake in an electric oven 375 degs. until peaches are soft and top crisp and brown for 45 mins. Serve either warm or cold with cream or a small helping of ice cream.

Canned Peaches

Prepare medium syrup by boiling together equal parts of sugar and water for 5 minutes; or, boil together 1/2 cup sugar, 1/2 cup honey and 1 cup of water for 5 minutes. Meanwhile blanch and cold-dip peaches. Peel, cut in halves and remove stones. Place peach halves in syrup and cook gently for 2 or 3 minutes. Pack peaches in hot sterilized jars, fill up with boiling syrup. Partially seal. If vacuum top jars are used, fill to within 1/4 inch of the top. Seal. Process in hot water bath for 15 minutes. Or process in electric oven of 275 degs. for 30 mins. Remove and seal screw top jars tightly. (Above times are for pint jars.)

Pickled Peaches

1 quart peaches
2 cups vinegar
4 cups sugar
2 teaspoons whole cloves
1 stick cinnamon
Choose small and perfect fruit. Wash and remove skins by scalding and then dipping in cold water. Boil vinegar, sugar and spices (tied in cheesecloth bag) for 20 minutes. Place a few pieces of fruit at a time in the syrup and cook until tender. Pack in sterilized jars and cover with boiling syrup. Seal while hot.

TRAVELLERS CHEQUES EARN POETS' PRAISE

Anything can inspire a poet when he's in a mood, even something as businesslike as banking. Here's a piece that one traveller felt inspired to write after using Bank of Montreal travel funds:
In days of old
When knights were bold
And often had adventures,
They had to hold
Their hoard of gold,—
Some kept it in their dentures!

And many a minstrel wove his rhyme About the fate in ancient time Of folks who gathered wealth. For robbers dark with hate and crime Would slit a gullet for a time And fortunes went by stealth!

To-day the man who wanders far Bears no weight of golden bar The "tenston's" least intensive. The traveller's cheque he uses are— ~~and few have to bother~~ And safe and inexpensive. Mr. William Clayton, local Bank of Montreal manager, who recently came across this verse, remarks that one doesn't have to be a poet to appreciate the convenience and safety of this B. of M. service.

Summer is the best time to carry out cleaning and repairs of the heating system in the home.

WILL GIVE RELIEF TO FRENCH WAR DEPENDENTS

Orphans and widows of Frenchmen liquidation in German concentration camps get the profits from the C.N.E. showing of Hitler's bullet-proof Mercedes limousine, Elwood A. Hughes, general manager of the Canadian National Exhibition, announced to-day. Mr. Hughes flatly rejected complaints such as the one which criticized the C.N.E. for capitalizing on the memory of "such a base, brutal, butchering criminal."

"The C.N.E. will not benefit one penny from the showing of this particular car," Mr. Hughes said. "The car is being exhibited at the request of General De Gaulle and the French Government."

The Hitler car, a 16-cylinder, 7,000 pound rolling blockhouse, was captured by General Le Clerc at Berchtesgaden. Le Clerc personally drove the car to Paris where he presented it to General De Gaulle as a symbol of a tyrant's downfall.
"Since then," Mr. Hughes continued, "the car has been on display in a war museum organized by the official French charity 'Victoire' and the funds obtained have been used to take care of women and children, dependants of Frenchmen who died in concentration camps while Hitler was rolling around in that particular automobile on his visits to the front."
"Many thousands of dollars have been raised in this way, and we did not hesitate for a moment when the request was made that the car should be shown here and all monies forwarded to 'Victoire'."

ERIN

Provincial police in Milton reported that thieves looted the Ballinacall post office of \$40 in currency and silver sometime during Friday night, August 30th.

Sixty-five students registered at the Erin Continuation School on the opening day, including eighteen beginners in grade nine.

Thirty-seven students registered in each of the rooms in the Public School.

Babe Sparton, the property of Dan Campbell, Ballinacall, won the champion roadster honors for the best mare of any age at the C.N.E.

With the race and mill pond dried up for some time, much of the seaweed was killed, improving the water from the race which quite a number of citizens use in their bathroom equipment.

Crops in this district are above average with local agriculturists reporting good yields of grain.

Stanley Park attracted many visitors over the holiday. Many cottages are empty now with city people going home and the children back to school.

August 30th.

GEORGETOWN

One of Georgetown's most modern groceries will be opened by J. Calvin Clark on Guelph Street this week-end.

Reverend and Mrs. J. E. Ostrom and Bobby left on Saturday by motor car enroute to Port Arthur, where Mr. Ostrom will commence his duties, as pastor of the Baptist Church the first Sunday in September.

Bruce MacKenzie was elected president of the Georgetown Recreation Council.

A resident of Norval since her marriage forty years ago, Mrs. Robert Watson passed away at her home there on Wednesday, August 20th. Frank Murfin has purchased the former warehouse at the Hedley Shoe Company and is moving his sheet metal works there from its present location behind the Lavole Knitting Company.

Grace McKelrick won the trip to the C.N.E. offered as prize in the first weekly draw at Brill's Store. Douglas Thompson made the draw. Winners of a similar prize last week was Ted Rogers.—Herald.

BURLINGTON

John McKenzie, Guelph Line, won third prize in the green heavy weight hunting class at Toronto Exhibition on Monday.

Mr. Charles T. Raspberry, a former resident of Burlington, died in Hamilton on Saturday at the age of 73 years. The deceased was employed on the old Radial railway for many years before removing to the city.

The annual melon tournament of the Adheshot Bowling Club proved to be a most successful event in the bowling season.

The Burlington Branch of the Canadian Legion have purchased the property formerly known as the Oak Bank Inn, situated on Water Street east and on the lake front.

Sometime between Friday and Monday evening, thieves entered the residence of Everett Shapland, 82 Locust Street, and ransacked the house. The unwelcome visitors turned over mattresses, opened drawers and even looked behind pictures in search of money.

Burlington has had an invasion of praying mantis during the past few days and several have been found killed on Brant Street.

The annual Flower and Vegetable Show of the Bronte Horticultural Society was held in the community hall and United Church basement with a very gratifying number of entries, considering the adverse weather the growers have experienced.—Gazette.

FALL FAIR DATES ANNOUNCED FOR THIS DISTRICT

Fall fair dates for this year have been released by the Ontario Department of Agriculture. Any of the dates are subject to change.

Dates for this district will be found in the following list:

Bracebridge	Sept. 11, 12
Fergus	Sept. 12, 13
Georgetown	Sept. 12, 13
Grand Valley	Sept. 11, 12
Hanover	Sept. 10, 11
Orangeville	Sept. 9, 10
Mount Forest	Sept. 8, 9
Brampton	Sept. 16, 17
Caledon	Sept. 19, 20
Galt	Sept. 18, 19, 20
New Hamburg	Sept. 12, 13
Shelburne	Sept. 16, 17
Aberfoyle	Sept. 22, 24
Boltton	Sept. 26, 27
MILTON	Sept. 26, 27
ACTON	Oct. 3, 4
Markham	Oct. 2, 3, 4
Streetsville	Oct. 4
Waterdown	Sept. 30, Oct. 1
Erin	Oct. 11, 13
Woodbridge	Oct. 11, 13

Newfoundland gave up its Dominion status in 1934 because of insolvency.

Chronicles of . . . Ginger Farm

Written Specially for The Acton Free Press by GWENDOLINE F. CLARKE

Even though it is all over do you suppose you could stand hearing a little more about the Exhibition? You see we went again during the second week and saw and did things that were not possible the first time. It so happened I had an invitation from the Directors to a luncheon on the Wednesday and there being no logical reason to refuse it—not that I wanted to—we went in on that day. The luncheon was really lovely. I am going to tell you about it so that if an invitation should come your way another year you will not hesitate to accept it.

Well, you know what the Exhibition crowds are like and what an ordeal it is to stand in line, often in the hot sun, and wait your turn for a table or even a cup of coffee. Imagine then leaving the milling crowd behind you, walking into a cool, airy lounge where a hostess, Mrs. Aitken,

writes to greet you. If you are sorry you relax in one of the many comfortable chairs, if you are not so early you stand around talking with your friends and acquaintances until the luncheon is announced. Then away you go into the balcony dining-room to sit at a table for four with cool breezes blowing in from the lake. No waiting or crowding—you know when you walk in there will be a place for you. The service is good; the meal appetising and sufficiently satisfying; the company congenial. After the meal Mrs. Aitken makes a few introductions and welcomes by names those who are present. Then the guest speaker is given the floor. Last Wednesday it was Mrs. Fitcher, from St. Thomas, a prominent member of the W.I. who addressed us urging us, as women of Ontario, to take a more active interest in the problems of to-day. All in all the luncheon takes up about a couple of hours from your busy day—time that you will never regret if you accept such an invitation should it come to you.

By the way nearly every woman is curious as to how she comes by her invitation. Mrs. Aitken explained it this way. She said—"We write to the mayors of the various towns within a hundred mile radius of Toronto and ask them to send us the names of the smartest women in their district! Well you can swallow that one or not, as you like. I thought the explanation was quite understandable when Mrs. Aitken happened to mention that her folks came from Ireland. Isn't it possible, Mrs. A., that you took more than a passing interest in the Blarney Stone?"

So much for the luncheon—Over at the Band Shell I found my patiently waiting Partner and our next adventure was an inspection tour of "The Train of To-Morrow". That was really something to see. Yes, it was even worth the effort of standing in line for thirty-five minutes. I won't attempt to describe it—you probably read all about it anyway. Let me just say, it is every bit as wonderful as anything you read about it. With the blazing sun heating down on to the specially constructed glass windows that yet remained unbelievably cool to the touch. Yes, we really thought it was quite marvellous, but Partner, with his practical reasoning observed as we came out—"Yes, it is remarkable all right, but at present I'm wondering how anyone would ever get out if there were an accident. There wasn't a window open that I could see nor any that appeared as if they would open."

After that we left the "Ex" and on our way to meet Daughter we both agreed that for the present we would be more interested to learn something about the Streetcar of To-morrow. Not that there is anything wrong with the present vehicles—if there were enough of them. Perhaps it would be an improvement if doors were invented that would have sufficient flexibility to bulge a little so that when one is pressed fore and aft there would be a chance for one's lungs to function properly even if it were only once in five minutes.

By seven o'clock we were all together again Partner and I, our son and daughter, and then to round off the day we all went to see "Welcome Stranger" and how we enjoyed it; it is a grand show.

On the way home there was a traffic jam at the beginning of the Queen Elizabeth Way. From a man directing the traffic Bob justified the trouble. He answered—"Just a bad accident up the road—a three car smash-up, that's all. You'll soon be moving." It was the way he said "that's all" that got me. Surely that was indicative of the very peak of public indifference. Incidentally, the accident was caused by some driver travelling west on the east-bound traffic lane.

And now in case you don't think we do any work let me tell you there is a large field ready for wheat-sowing, second crop hay on the way to the barn, and one night last week I was baking until twelve-thirty and up the next morning at five with my wash on the line before eight.

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If you have ever faced an emergency, you know how important it is to get right-of-way for urgent calls. Remember the master rule "Do unto others as you would like them to do for you — and do it first."

The \$3,500,000 being spent this year alone will provide more rural lines and mean fewer parties on each line.

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2. Space your calls.
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