



THE MIXING BOWL

By ANNE ALLAN
Write Home Recipes!

Hello Homemakers! You wouldn't dare say "Same old thing" in reference to the vegetables this month. There are many that can be stored by the brining process which will provide variety later on. Salt and liquid in the correct proportion preserves the colour and texture of many perishable vegetables. You will enjoy using grandmothers' crock or add jars for pickles and think of the pleasure of dipping into them round about Thanksgiving. No one will say "Same old thing."

TAKE A TIP

1. Use a good, clear vinegar, free from sediment. To retain the aroma and full strength, vinegar should not be allowed to boil more than five minutes. A good method is to bring the vinegar and spices to the boiling point in a covered pan and allow to stand an hour.
2. Ordinary fine or even coarse salt is recommended for pickles in preference to iodized salt.
3. In general, use pure whole spices in pickling as they retain their flavour longer and can be lifted out of the liquid before pickles are packed. If spices are canned along with the pickles they will turn dark. When using a spice bag, use a clean thin white cheese cloth bag large enough to allow the liquid to circulate through the spices. The use of dill is very popular. While the stalk adds some flavour to the pickles, it is the seeds which are most useful. Leaves and seeds may be used green, dried or brined.
4. Never use a copper or galvanized kettle as the acid in vinegar reacts with these metals to form harmful substances.
5. You may be fairly sure of crisp pickles if you measure the salt solution accurately. This brine should be strong enough to float a fresh egg—1 pound (1 1/2 cups) salt to nine pints (wine measure) water.

CORN RELISH

- 12 cobs of corn, nibbles cut off
- 4 large onions cut fine
- 1 head cabbage
- 1 red pepper
- 1 green pepper
- 2 cups white sugar
- 4 tbsps. vinegar
- 1 tsp. salt

MIX WELL AND BOIL TEN MINUTES.

WATERMELON PICKLES

- 2 pounds prepared watermelon rind
- Salt water (made with 1 quart cold water and 1/2 cup salt)
- 1 tbsps. whole allspice
- 1 tbsps. whole cloves
- 5 two-inch pieces stick cinnamon
- 3 cups vinegar
- 2 cups water
- 2 pounds sugar

SELECT THICK RIND FROM FIRM MELON. TRIM OFF THE GREEN SKIN AND PINK FLESH. WEIGH TWO POUNDS OF THE PREPARED RIND AND CUT INTO INCH PIECES. SOAK OVERNIGHT IN SALT WATER. NEXT MORNING, DRAIN OFF THE BRINE, COVER WITH FRESH WATER AND COOK FOR 1 1/2 HOURS OR UNTIL TENDER. ADD MORE WATER AS NEEDED. LET STAND SEVERAL HOURS OR OVERNIGHT. DRAIN. PUT SPICES LOOSELY IN CLEAN, THIN WHITE CLOTH; TIE TOP TIGHTLY. BRING TO BOILING POINT THE SPICES, VINEGAR, 2 CUPS WATER AND SUGAR. ADD COOKED WATERMELON RIND AND BOIL SLOWLY FOR ABOUT 1 1/2 HOURS OR UNTIL THE SYRUP IS FAIRLY THICK. REMOVE SPICE BAG; PACK WATERMELON IN HOT, STERILIZED JARS. POUR SYRUP OVER RIND, FILLING JARS TO TOP. SEAL. STORE IN COOL PLACE.

1 1/2 TEASPOONS GROUND CINNAMON MAY BE USED IN PLACE OF THE CINNAMON STICKS.

RIPE CUCUMBER RELISH

- 3 large-ripe cucumbers (3 qts. chopped)
- 1/2 cup sugar
- 2 large onions (1 1/2 cups chopped)
- 1/2 cup dry mustard
- 1 pint vinegar
- 1 teaspoon turmeric
- 1/2 cup flour

PEEL AND REMOVE SEEDS FROM CUCUMBERS. CUT IN CUBES (ABOUT 1 INCH). CHOP ONIONS, ADD TO CUCUM-

ber with three tablespoons salt. Let stand 1/2 hour. Drain. Mix flour, sugar, turmeric and mustard to a smooth paste with vinegar. Add vegetables and cook slowly until tender—about 20 minutes. (Stir to prevent burning). Seal in hot sterilized jars. Yield: four pints.

MUSTARD PICKLES

- 2 quarts sliced green cucumbers
- 2 quarts chopped green tomatoes
- 2 quarts small white pearl onions
- 2 heads cauliflower (separate into flowers)

Sprinkle with salt and allow to stand overnight. Drain and rinse. Combine the following ingredients: 1 1/2 ounces turmeric, 2 cups brown sugar, 3 tbsps. mustard seed, 3 tbsps. celery seed, 3/4 cup dry mustard, 3/4 tbsps. whole cloves, 1 1/4 tbsps. all spice, 3 cups vinegar.

BOLL VEGETABLES WITH ABOVE MIXTURE ON "HIGH" FOR FIFTEEN MINUTES. ADD FOUR TABLESPOONS FLOUR MIXED TO A SMOOTH PASTE WITH WATER AND CONTINUE COOKING FOR FIVE MINUTES. PACK IN STERILIZED JARS AND SEAL. YIELDS FOUR QUARTS.

CLOSE SHAVE

Farmer Noel: "Never did I see hay grow so short as mine did this summer."

Farmer Ned: "You think yours is short! I had to lather mine to mow it!"

GEORGETOWN

Council deferred a decision on hiring a town foreman. Twelve applications were received in answer to advertisement for the position.

LeRoy Dale, K.C., of the local legal firm of Dale and Bennett, was an official delegate for Halton County to the recent Liberal Convention in Ottawa when Hon. Louis St. Laurent was chosen as the new party leader to replace the Prime Minister, William Lyon Mackenzie King. Mr. Dale is a prominent Liberal and is president of the Halton Liberal Association.

The Georgetown Laundry located in part of the Georgetown Dairy Building on Main Street opened for business on Monday. Operators of the business are two English men, Gordon Knight and Sid Levor, who chose Georgetown as the location for their business after examining possibilities in several Ontario towns—Herald.

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OAKVILLE

The James R. Kendall Leather Manufacturing Company, whose plant was totally destroyed by fire last week, will resume operations as soon as the necessary arrangements can be made.

Following a year's illness, Elvina Skelton Gilliam, wife of William Gilliam and a life long resident of ronte, died at her home on Sunday. The late Mrs. Gilliam was in her 74th year, and was ident of Bronch, died at her home late Capt. William Skelton and Mrs. Skelton.

Enthusiastically outlasting their opponents, Oakville took the first of the O.B.A. Intermediary "B" play-down games for Halton County from Georgetown at Victoria Park on Saturday afternoon. The score 15-4, gives some idea of the quality of the game, which was witnessed by one of the biggest crowds of the season.

RELIEF POTATO FLOUR

One and a half million tons of surplus potatoes in the United States have been converted into 200 thousand tons of potato flour for relief feeding in Germany and Japan. This will release supplies of coarse grain, which would otherwise have been used as broad flour, for much needed livestock feed.

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3 Flavours: CHOCOLATE, GOLDEN, SPICE

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BUTTER lb. **70c**

Magwell House All Purpose Grind
COFFEE 1-lb. Bag **55c**

Lynn Valley Ontario
PEACHES 20-oz. Tin **19c**

Crisp Kellogg's
CORNFLAKES 2 8-oz. Pkgs. **25c**

Aylmer Red Label Orange
MARMALADE 21-oz. Jar **29c**

WE INVITE YOU TO VISIT OUR NEW, SELF-SERVE GROCETERIA. It is equipped throughout with the latest and most modern equipment available. Here, you will find your food requirements attractively displayed under the most sanitary conditions. This store is designed for your convenience and shopping pleasure. Do not miss the opening. Old Theatre Building opposite the new Theatre.

WE WILL OPEN AT
8.30 FRIDAY MORNING
AUGUST 20TH

WE HAVE FOUND IT INCREASINGLY DIFFICULT TO TAKE TELEPHONE ORDERS AND GIVE EFFICIENT SERVICE. THEREFORE, EFFECTIVE ON THE DATE THE STORE IS RE-OPENED, FRIDAY, AUGUST 20TH, WE WILL DISCONTINUE ALL PHONE ORDERS BUT WILL STILL CONTINUE OUR REGULAR DELIVERY SERVICE.

SHREDDED WHEAT	2 Pkgs.	23c
TOMATO JUICE, Aylmer	20 oz. tin	10c
BLENDED JUICE Orange and Grapefruit	2 20 oz. tins	23c
PRUNE PLUMS	Aylmer 2 20 oz. tins	27c
APPLE JUICE	Aylmer or Allen's 2 20 oz. tins	19c
TOMATO SOUP	Campbell's Tin	9c
CARNATION MILK	2 16 oz. tins	29c
PEANUT BUTTER	Ronar 16 oz. Jar	37c

Canada No. 1 1 1/4" to 1 1/2" min. ONIONS	10 lb. Bag	29c
Canada No. 1 New POTATOES	10 lbs.	33c
Bulk Washed CARROTS	3 lbs.	13c
Ontario Spanish Type ONIONS	2 lbs.	21c
Hard Head Green CABBAGE	lb.	4c
Green Hearts of Pascal CELERY	Bch.	17c
Locally Grown TOMATOES	6-qt. Bskt.	65c

HEINZ KETCHUP	Bottle	24c
AYLMER PORK AND BEANS	2 15-oz. Tins	23c
SWEET PICKLES, Victory	2 21-oz. jars	31c
LIME JUICE (Montserrat)	16-oz. B'l	40c
GREEN VALLEY PEAS	2 20-oz. Tins	25c
LYNN VALLEY CORN	Sweet White 20-oz. tin	14c
ROMAR COFFEE	1 1/2-lb. Pkg. 27c 1-lb. Pkg.	51c
LIBBY'S PINEAPPLE	Sliced or Crushed 20-oz. tin	35c
USONA MAYONNAISE	4-oz. Jar	25c
JELLO or ROYAL PUDDINGS	2 Pkgs.	17c
SOCKEYE SALMON	1/2-lb. Tin	39c

Apple and Raspberry or Apple and Strawberry
JAM
24 oz. Jar **28c**

Catarac Dry GINGER
ALE
2 1-g. Bottles **23c**
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