

**Voter's List, 1948**

MUNICIPALITY OF THE VILLAGE OF ACTON IN THE COUNTY OF HALTON

Notice is hereby given that I have compiled with section 9 of the Voters' List Act, and that I have posted up at my office in Acton, Ontario, on the First Day of November, 1948, the list of all persons entitled to vote in the said municipality for members of Parliament, for members of the Legislative Assembly of the Province, and for Municipal Elections; and that such list remains there for inspection.

And I hereby call upon all voters to take immediate proceedings to have any errors or omissions corrected according to law, the last day for appeal being the 22nd day of November, 1948.

J. McGeachle  
18-3 Clerk of the Village of Acton

**Of Interest to Women**



**THE MIXING BOWL**  
BY Anne Allan  
HOMECOMING ECONOMIST

Hello Homemakers! The homemaker is the true home economist of the nation and there are more women engaged in this active profession than in any other occupation. We probably do not consider careers pursued by some of our jobs as glamorous as the varied careers, but like them, we must give our best efforts if we wish to be successful.

Although we try to keep food bills within our allowance, most of us are too busy to keep a regular budget and account of expenditure. Perhaps this is "muddling through" but experience is a great teacher and we tend to rely more upon it than facts and figures.

The garbage can is always an indication of your economy. Check your food supplies constantly and never, never, throw out anything because of neglect. Keep your garbage tin free of wasted food and you will have more money in your purse.

With fats more expensive than ever and a supply to be collected daily we review "Care of fats."

1. Be sure to measure meat dripping for gravy making — do not guess and waste it.
  2. Render meat and fowl trimmings by putting through the grinder and heat in double boiler or slow oven. Strain and store in refrigerator.
  3. Watch temperatures in oven, skillet and broiler to see that you do not scorch dripping.
  4. Chill soup stock and stews so that the fat floats to the top and forms a firm layer which can be easily lifted off.
  5. Keep home prepared fats covered in refrigerator. Strain through cheesecloth before storing to remove any sediment.
- HOT WATER GINGERBREAD**  
2 cups less 2 tbsps. sifted pastry flour, 1 tsp. baking soda, 1/4 tsp. salt, 1 tsp. ginger, 1 tsp. cinnamon, 1/2 tsp. cloves, 1/2 cup dripping, 1/2 cup granulated sugar, 1 egg, 1/2 cup light molasses, 1/2 cup hot water, (simmering temperature).
- Sift flour then measure, add baking soda, salt and spices and sift together on to piece of waxed paper. Cream shortening until fluffy, gradually add sugar, mixing until creamy. Beat egg until light and add to creamed shortening and sugar mixture and beat together well. Combine molasses and hot water.

**Chronicles of... Ginger Farm**

Written Specially for The Acton Free Press  
GWENDOLINE F. CLARKE

What you can do with a car — given the time, money, opportunity and courage! John, the young fellow who has made this his home off and on for seven years, and who last August, felt the lure of the West in his bones, is now back home again. He left Alberta on a Wednesday, went on to the Rockies, over to the States, back to Canada, and then straight home, covering about three thousand miles and arriving here about five p.m. the following Tuesday. No flat tires, no motor trouble, no undue excitement of any kind — and a fellow with him to share expenses. Also he has come back with a great liking for the West. He had a good job with a young couple who treated him like a brother and who would have kept him had there been any work for him anywhere around. But apparently there wasn't because as John puts it — "The West is a great country and you can earn big money — for awhile. But then comes the time when there is no money, and no work either."

The opposite seems true of farming districts in Ontario. There are still more jobs than men to fill them. Tomorrow John starts in on a new job just a few miles from home, one of several he could have had.

As for us, we are getting ready for our final threshing this season — the machine is supposed to come in tomorrow. We shall be very glad because we are absolutely out of cereal grain. But still we have neighbours, and like many a farmer before him, when Partner needs chop then he borrows grain from our neighbour across the road. In just the same way another neighbour borrowed seed wheat from us until he had his own threshed.

What would we do without neighbours? That question reminds me of a book I read a few years ago concerning a man who decided to go farming. He also made up his mind he would have no interference from anyone and wanted no neighbours, or friends, or relatives to visit him. To this end he bought a farm in an extremely isolated locality. There he brought his loyal and lovable young wife and practically forbade her associating with the few neighbours who did live in the district. Two boys were born to the young couple and their father's hostile, anti-social attitude naturally made life difficult for the boys, and also their mother.

It is a tragic story but well worth reading. The title? "Floods of Spring" by Henry Bellaman, and first published in 1942.

And while on the subject of books — I wonder how many have read "The Owl Pen" by Kenneth Wells? I have read many reviews of his book, heard the author on the radio and last Tuesday had the pleasure of meeting Mr. Wells at a gathering where he was giving a short address, and yet, so far, I have not read his book. But I still have hopes of borrowing it! I cannot possibly buy all the books I want to read but between friends and libraries I get along all right.

Mr. Wells spoke of the wealth of material for writers on a farm and asserted that while he had only 4 acres of land, a cow, one rooster and a few pullets yet he didn't expect to run out of subject matter for his writing for at least ten years.

How true — for there is never a dull moment on a farm. Even a leaky roof can provide an element of surprise and uncertainty. We know, because we have such a roof. When the first rain came after the drought this summer we got almost as much rain inside as out. And there was no way of telling where the leaks would come until it did rain. So then Partner started in to fix the roof but as sure as he patched one place the next rain that came would find another weak spot. Another man might have given the job up as hopeless but Partner stuck to it and in the end won out. So now we can listen to the patter of rain on the roof at night without wondering if we should get up and run all over the house to collect pots and pans to catch the drips, and then lie awake longer still listening to the steady, fat-too of raindrops hitting those same pots and pans. Did I say "we would lie awake"? It should be "I". Partner wouldn't hear it if the roof leaked hall-tones.

If you can use a ceremonial elephant, they are selling now at \$60 f.o.b. India.

**Apples at Best When Well Kept**

Science has contributed much to the efficient storage of apples. Modern refrigeration can now be used to retain the full fresh flavor of fruit for a much longer period than in the days of our grandparents. Efficient methods of handling the crop from tree to storage have also made it possible to obtain apples in their full, fresh, crisp and flavorful condition for months after harvest, says W. H. Phillips, Division of Horticulture, Central Experimental Farm, Ottawa.

If the householder is to benefit from these more efficient methods, care must be given to apples after they are purchased. In heated homes apples soon lose moisture, becoming wilted or shrivelled. With the loss of moisture, flavour and crispness also disappear.

Heavily waxed cellophane or wide mouthed glass jars can be used to advantage in controlling loss of moisture. If apples are kept in this way, the moisture which would normally escape through small porelike holes in skin, is held in.

It should be remembered that apples are alive. The cells within the fruit are continually breathing taking in oxygen and giving off carbon dioxide. For this reason if glass jars are used the tops should not be screwed on tightly. If tightly sealed the apples will suffocate and take on objectionable flavors.

Correct temperatures are most important. The best temperature is 32 degrees F., but 40 degrees F. (the normal temperature of household refrigerators is quite satisfactory for short intervals. When held at higher temperatures apples breathe more quickly, using up their normal nutrients.

To enjoy apples at their best at full, fresh flavor, crisp texture and high nutritional value store them in a cool temperature and enclose them in a moisture retaining container.

**EXPLORING ONTARIO'S SEA COAST**

Ontario has a seacoast all her own, even if few citizens of the southern reaches of the province ever think about it, much less pay that salt-sea coast of the sub-Arctic region a visit. But that windswept stretch of coasts from James Bay and following the south shore of Hudson's Bay to the Manitoba border, has a magnetic pull for naturalists eager for scientific research. There, they realize, are animals and plants, the Arctic's contribution to Ontario's flora and fauna, never found in the milder realms of the province. Of such interest and fascination is the quest for these rarer species, that ever since 1919, the Royal Ontario Museum of Zoology has organized field parties to explore this sub-Arctic wilderness summer after summer. And since the Museum's exploratory research was commenced, the records of natural science for this part of Canada have been greatly enriched. Results of the survey of 1948 by a party just returned are now being tabulated. Cape Henrietta Maria, 300 miles north of Mooseonee, was the headquarters for the current study of flora and fauna by members of the staff of the Museum. Land birds and waterfowl, Arctic foxes and many other animals found in the remote northern latitude under exploration, are among the most interesting exhibits always on view at the Museum.

**Notice to Creditors AND OTHERS.**

All persons having any claims against the Estate of Dorothy Elizabeth Davidson, who died at Guelph, on or about the 31st day of July, 1948, are required to file particulars of same with the undersigned on or before the 25th day of November, 1948, after which date the Estate will be distributed having regard only to the claims of which the Administrator shall then have notice.

DATED at Acton this 4th day of November, 1948. EARLE E. DAVIDSON, Acton, Ontario, Administrator of the Estate of Dorothy Elizabeth Davidson, deceased.

**SPECIAL LOW RAIL FARES TO ROYAL AGRICULTURAL WINTER FAIR**

Nov. 16-24 TORONTO  
Good going — Nov. 15th to 17th inclusive.  
Return — Leave Toronto not later than midnight, Nov. 25th.  
FARE AND ONE THIRD FOR THE ROUND TRIP  
Government Tax Extra  
Full information from our agent.  
CANADIAN NATIONAL

**ONLY 60 SECONDS**  
TO MIX A SPICE CAKE  
Just add one cup of milk or water to Campbell's Cake Mix — stir and bake. Enjoy fresh homemade cake — always light, tender and delicious. Try it.

**CAMPBELL'S CAKE MIX**  
3 Flavors — CHOCOLATE — GOLDEN — SPICE

**WM. R. BRACKEN**  
REAL ESTATE AND GENERAL INSURANCE  
**Mortgage Loans Arranged**  
Representative of Mutual Life Assurance Co., Ltd.

**MORE TELEPHONES + SERVICE IMPROVEMENTS**  
GREATER VALUE TO EVERY TELEPHONE USER

IN TWO short years we have added over 257,000 telephones, put in hundreds of switchboards and trained thousands of people to extend and improve your telephone service.

We are adding more telephones to meet the continuing demand for service just as fast as equipment becomes available.

All this is being done in the face of rising costs. Yet, up to now, there has been no increase in the basic telephone rates established 21 years ago.

For you, this means greater value than ever before for us, the satisfaction of providing "the best telephone service at the lowest possible cost".

THE BELL TELEPHONE COMPANY OF CANADA

**HOSPITALITY BEGINS**

6 bottles for **36¢** Plus Deposit

Coke = Coca-Cola  
Ask for it either way... both trade-marks mean the same thing.

Authorized bottler of Coca-Cola under contract with Coca-Cola Ltd.

**ORANGEVILLE BOTTLING WORKS**  
ORANGEVILLE PHONE 157W

The smartest women passing by... are likely wearing **Butterfly Smart-Side-Out NYLONS**

The stockings with that SHEERER SOFTER, NO-SHEEN look. Full-fashioned with PRECISION seams... They're DIFFERENT — Quite DIFFERENT

So better buy Butterfly — the only nylons made "SSO" Smart-Side-Out (inside out).

**M. Pallant**  
MILL ST. ACTON, ONT.

**DON'T DO THIS!**  
Tone-Lite Lenses absorb harmful rays and glare. Because they are delicately tinted they blend with the complexion and at the same time keep annoying and harmful glare from your eyes. Ask us about Tone-Lite Lenses.

**CECIL A. CARR**  
Savage Optical  
8 Douglas St. Guelph, Ont. Tel. 1091