



Hello Homemakers! We certainly hope that the drought has not affected the fish and that they are thriving better than our vegetables. Fish cannot take the place of vegetables, but it can frequently be served in place of our expensive meats.

There is a surprising variety of many restaurants which have fish available. Considering the specialized in fish dishes, it is amazing that the homemaker has not copied more of their methods of cooking, serving and garnishing. Perhaps it is because fish is not very pleasant to handle and often leaves a strong odour. After handling fish wash hands in strong salt water, rinse and then wash with soap. Also there are air deodorizers available which help to keep the air sweet throughout the cooking period.

Do not be dismayed by the thought of having to serve fish leftovers for there are so many appealing ways in which they can be served. Flake the cooked fish and store in a covered jar in the refrigerator ready to use in fish

loaves, souffles, cream sauce or salad mixtures.

NUTRI-THRIFT MENUS

Chilled Tomato Juice

Baked Haddock with Dressing

Tartar Sauce

Whole Potatoes in Parsley

Open Steamed Carrots

Lime Jelly with Watermelon Slices

Cookies, Tea

BAKED STUFFED HADDOCK

2 pounds haddock fillets

2 tbsp lemon juice

salt and pepper

paprika

Dressing: 4 tbsp fat, 1 cup

chopped onion, 1 cup chopped celery, 2 tbsp chopped parsley, 1 cup poultry dressing, 3 cups dry

bread crumbs, salt and pepper, hot

water to moisten

Simmer the onion and celery in melted fat for 10 mins. Add seasonings, bread crumbs and enough hot water to moisten. Mix lightly. Spread dressing over fish (placed on baking foil in casserole) and sprinkle with paprika. Bake in oven at 375 degs. for 30 minutes.

TARTAR SAUCE

1 cup mayonnaise

1/2 cup scraped onion

2 tbsp pickle relish

1/2 cup chopped parsley

Combine ingredients and chill well. Serve with fish.

HOT SALMON SANDWICHES

1 cup flaked, cooked or canned salmon

1 cup chopped celery

Few grains pepper

1/2 cup mayonnaise or salad dressing

3 tbsp sweet pickle relish

8 slices bread

1 egg

Two-thirds cup milk

2 tbsp butter or margarine

Combine salmon, celery, pepper, mayonnaise or salad dressing and relish. Spread on 4 bread slices; cover with remaining slices. Beat egg, add milk. Pour 1 tbsp over each side of each sandwich. Brown on both sides in margarine. Serve hot.

BROILED TROUT OR WHITEFISH

Use whole fish weighing 2 lbs. Have head and tail removed and fish split and cleaned. Place, skin side down on greased broiler with top of food 2" below broiler unit. Sprinkle with salt and pepper, brush with melted fat or salad oil. Broil 10 min. or until brown. Carefully turn, sprinkle with salt and pepper, brush with melted fat or salad oil. Broil 5 minutes or until skin is crisp and brown. If desired, serve with lemon butter. Serves 4.

CHEQUE FRAUDS

If you try to cash a cheque at a bank or retail store, where you're not well known, don't get surprised if the banker or storekeeper asks for identification, perhaps refuses to accept the cheque, writes D. G. MacLean in The Financial Post.

So many cheque frauds are being attempted just now that prudent people won't take a chance.

Retail merchants are specially named as being the victims of the cheque crooks.

Forged payee signatures and raised figures are the most common form of cheque frauds but they also include forged cheques drawn on accounts of well-known firms and cheques against nonexistent or inadequate accounts.

Government cheques, however, seem to be the class of cheque most favored by these crooks. One factor lies in the millions of cheques being issued for family allowances, war service pensions, return of compulsory savings and income tax refunds. The last named figure especially prominent in cheque frauds at present.

Many English taverns trace their origins to monasteries because monks built rest houses for pilgrims on their way to shrines at Rochester and Canterbury. Possibly the most famous tavern is the Tabard Inn, celebrated in the Canterbury Tales of Chaucer.

E. P. HEAD
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JACK SUEDERMAN OF JOHN DICK AND SON

GEORGETOWN

Georgetown's program of road improvements will soon be underway. The contract for an estimated \$40,000 worth of work has been awarded to Consolidated Sand and Gravel Co. of Toronto, the lowest of five tenders received at a special meeting of Council on Monday night.

Mrs. Lillian Shortill, Ballindaff, has passed the Grade 8 Royal Conservatory piano examinations with honours. She is a pupil of Mrs. H. J. Newman, ATCM.

A resident of Georgetown since coming from England 37 years ago, Fred Laws passed away at his home on Guelph Street on Sunday, July 24th.

Ken Richardson, young son of Mr. and Mrs. Robin Richardson of Norval can class himself as a real fisherman and he has the fish to prove it. On a trip to Manitoulin Island he hooked a 37½" pike which weighed 13½ lbs and his only bait was a worm. Ken brought the fish home with him and it was an object of interest at the store and restaurant which his parents operate in the village. Herold

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We further expect the older statesmen to look back with anxious eyes, a little fearful of the days ahead, a little homesick for the old, the sure, the familiar. There is out in old eyes and adventuring is done.

But in older statesmen and former president Herbert Hoover, no fire has died. His fear is not of the future or what it holds, but only that the men and women of our day may forget the qualities of daring and adventure that are the sure and only promise of progress. Seizing at the installation of a new president at Ohio Wesleyan University, he urged his young hearers to hold to the dreams, the adventure and the daring, that the thought of a New Era is supplanting by a dependence on a timid security, donated rather than earned.

Herbert Hoover, newly made Doctor of Humanities, was human enough and wise enough to see the futility of the reasoning that would make security a first consideration. It is the death of those vital qualities that alone make security possible. He has a caustic word for those who urge it as a be-all and end-all. "They hold out the attractions that, with this security, you will be furnished with an old age pension and your funeral expenses from the government." This is not new, as we believe, he affirms. "At all times in history there have been those who sought to escape into security from self-reliance."

He urged his hearers not to choose that mean and timid course, that kills the joy that lies in competition, in individual adventure, new undertaking and new achievement where each step must be dictated by some official or unoffical bureaucrat with stop-and-go signals."

Urging upon his audience that the greatest good he could wish for them was to use initiative to achieve their own future, he added: "If you observe the workings

of these newest New Eras throughout the world, you may notice that the judgment of the Lord on Adam has not been entirely revised, even by the Supreme Court of the United States. Moreover governments have not been able to fix the wages of sin. Nor have they found a substitute for profit and other personal stimulants."

Those are brave and wise words from an older statesman who still sees a hopeful future and an unassailable security for those who are ready to earn it.

McGill University has for two years been advertising to find apprentices for its \$420-a-year Leavenworth Scholarship open to men with the surname of Leavenworth.

Some time ago the paint job done at the Tabard Inn stuck away in the sideboard cupboard because it refused to go for more than three hours at a stretch. It was the one we used to get us up in the morning so we replaced it with a new clock. And this clock we wind every night, we also set the alarm and we carry it from bedroom to kitchen and kitchen to bedroom, day in and day out. Its only defect is a broken glass as I got it angled up in the toaster one morning. The other clocks we don't bother to wind because we all carry watches. Added to our list I found a strange clock the other day. "Now where did that come from?" I wondered. The last time I heard of it being sold it belonged to Dorothy.

Well, I took it to the hardware store, my sister's husband, and the clock was not worth repairing or doing away with. So next day I made a tour of the local stores and wound all the clocks. The wind-up clock was the easiest to fix and I wound it while pronouncing the hours, the travelling clock was taken away without any fuss, the clock in the antique room was quite gallant. Bob's alarm still rang but and mass. Big Ben was brought to light and I wound it set the alarm and placed it on the bedside table in my sister-in-law's room, where for some unknown reason, it did a full-time job.

I didn't hear any more about needing a new clock.

Stirring is the most common way of blending the materials, but it must be thorough until all the pigment, which settles at the bottom of the can, is mixed in with the liquids. It is not sufficient to stir the paint only before starting the job, it should be mixed from time to time as the painting is done.

A coat of ordinary paint is from one to three thousandths of an inch thick.

Chronicles of... Ginger Farm

Written Specially for
The Acton Free Press
GWENDOLINE P. CLARKE

ERIN

Six persons were left homeless following a flash fire which destroyed a farm home on the property of Mr. A. T. Haines, Cheltenham. The house was occupied at the time by Mr. and Mrs. Elmer Huggins, their three children and a farm helper, Henry Wickenden.

Mr. Wm. Sanders entertained a troupe of tea on Wednesday afternoon and evening of last week in honor of her daughter, Florence Mary, who was married on Saturday to Mr. James Sayers of Acton.

The north and north-western section of Wellington County has been attacked by the armyworms. W. D. Black, assistant representative stated, Minto, Arthur and West Luther were the townships most seriously affected.

One of the most widely known residents of Wellington County and for 34 years watching of the county treasury, George Martin Fox, died last Friday in Guelph after an illness which has kept him confined to his home for the past two years.

What I don't like about this threshing business today is the fact that it comes on a holiday, but so often seems to be our luck. It isn't easy to shop on Saturday for threshing on Monday or possibly Tuesday morning. There is always the fear of forgetting something and that would be awful with the stores closed for the holiday. Then there is the trouble of keeping the stuff from spoiling once you have got it. But in the case of forgotten things, neighbours are worth their weight in gold. You can always bank on your neighbours if you are short of a loaf of bread, a packet of tea, a pound of butter. Margarine, Oh, no!

Well, the foregoing was written in a few spare minutes before breakfast. After breakfast there was other work to do. Now here I am, meat ready, pies baked, apple sauce cooling and it is 3:30 pm and no sign of the threshers. That is the sort of thing that always pleases a farmer's wife! However, we were told at noon it might be three o'clock before they got here. When I heard that I said to myself, "Now you just hold your horses, no sense in doing a lot of work for nothing or having so many potatoes cooked you won't know what to do with them!"

So the table isn't set and the potatoes are not even scraped so if they come after this and our men decide to start threshing I am sure going to have one mad scramble. But I'll take a chance on it.

Let's see now, where was I? Oh yes, I was saying we are now down to three. That is after getting up at 5:30 nearly every morning last week to get somebody or other off on the early bus. And that reminds me of the joke about clocks. One sister-in-law said she was late down in the morning because she never knew the time. Looking around she said to her daughters, "You know, I think it would be a good idea if we gave Aunt Gwen an electric clock for a present. Very ungratefully I said, "For heaven's sake don't bring any more clocks around here, we've got too many now."

"But they don't go!" "Oh yes they do," I wind them.

Then I realized how crazy our clocks must appear to visitors. There is the mantel clock in the living-room as noiseless as a dead mouse. An eight-day travelling clock in the sitting room, equally silent. An alarm clock in the big spare room with never a tick.

Another clock in Bob's room that keeps good time but has an alarm that won't shut off. The only way Bob can stop its incessant ringing is by setting it to another hour. Consequently if the alarm has not run down we hear it going off at