

ATTENTION All Ratepayers

Are you in favour of installing, maintaining, repairing and modernizing the building, machinery, plant and equipment necessary for a complete sewage disposal plant and complete sewage system without inlets from the main to the street line at an estimated cost of \$150,000.00?

Take Notice That the foregoing is a correct statement of a question to be submitted to the voters of the electors of the Village of Acton, qualified to vote on money by-law, on the sixth day of September, A.D. 1949 between the hours of nine o'clock in the forenoon and six o'clock in the afternoon at the following places: Polling Subdivision Number One, Town Hall, Council Chambers, Polling Subdivision Number Two, Town Hall, Firemen's room, and that the nineteenth day of August, A.D. 1949 at the hour of eight o'clock in the afternoon in the Town Hall, has been fixed for the appointment of persons to attend at the Polling places and at the final summing up of the votes by the Clerk.

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Hello Homemakers! Crisp, delicious pickles with the same mouth watering flavour that grandmother used to have can be made an easy way in your modern kitchen. The same zip and tang is the result of careful measurements while the crispness results from caution used in brining the raw vegetables. You must admit it is a thrill to serve your own. Here are pickle recipes that are easy to follow.

SWEET PICKLED COBS Select and trim 6 quart basket of tiny corn cobs about 3 or 4 inches long, not ripened. Parboil 1 minute and pack into clean jars. Cover with the following warm mixture: water cider vinegar 1 cup water, 1 teaspoon salt, 2 tablespoons brown sugar, 2 tablespoons whole cloves, and 1/2 teaspoon ground cinnamon. Tie whole cloves in piece of cheese cloth and mix ingredients together. Boil 5 mins. Partially cool before pouring over cobs.

SWEET GHERKINS 4 quarts gherkins 1 cup (bag) salt 2 quarts water 2 quarts white vinegar 2 teaspoons powdered alum 2 cups sugar 4 teaspoons whole mixed pickling spice

Wash and prepare cucumbers, cutting into pieces where necessary. Cover cucumbers with cold salty water. Let stand 24 hours. Drain. Heat vinegar, add alum, sugar and spice. Boil 10 minutes, then remove spice bag. Pack pickles in clean jars, cover with the boiling vinegar and seal. Makes about 7 pints.

DILLS Select cucumbers 3 to 4 inches long. Wash, prick with a silver fork and soak overnight in clear cold water. Drain and dry thoroughly. Wash and scald large jars. Place leaves of dill in the bottom of each jar, about 1/2 cup to 2 cup jar. Pack cucumbers in jars and put dill on top, about 1-table leaves and heat. Finally pour the following hot mixture in jars to cover cucumbers: 2 cups hot vinegar with 9 cups water and 1 cup (bag) salt. Seal. Let stand in a cool place 7 weeks before using. Mixture is enough for 5 quarts.

BREAD AND BUTTER PICKLES 6 quarts cucumbers (1 1/2 to 2 inches across) 1 quart cooking onions 3 green peppers 1 sweet red pepper 1 cup (bag) salt 9 cups water 2 quarts vinegar 2 cups sugar 4 teaspoons turmeric 1 teaspoon mustard seed 1/2 teaspoon celery seed Wash cucumbers, onions and pepper. Peel and slice cucumbers. Skin and seed onions, seed and slice peppers. Make a brine of salt and water. Cool and pour over vegetables and let stand overnight. Drain thoroughly. Combine vinegar, sugar and spices. Bring to boil and add vegetables. When steaming hot pack into hot jars and seal. Yield: 12 pints.

CORN RELISH 6 cups corn (cut from cob) 4 cups chopped cucumber 4 cups chopped tomatoes 4 cups chopped celery 4 cups chopped onions 3 tablespoons (bag) salt 2 tablespoons dry mustard 1 tablespoon turmeric 1 cup chopped green pepper 1 cup chopped sweet red pepper 4 cups vinegar 3 cups brown sugar Chop vegetables coarsely. Simmer, uncovered until thickened about 45 minutes. Stir frequently and pack in jars. Cool, then seal with wax and cap bottles. Makes about 8 pints.

TAKE A TIP 1 Use firm, fresh vegetables for pickling. 2 When vegetables are soaked in brine use bag salt, the free running iodized salt causes brown scum. 3 Proportions of salt and water for brining is important to prevent soft or tough pickles. One cup salt to 2 quarts (10 cups) water is recommended. 4 Use cider vinegar for flavour and strength but use white spirit vinegar where colour is important in clear pickling liquids. 5 In making pickles use enamel, aluminum or stainless steel cooking utensils. Discoloration will form from brass lids or copper-bottomed pans, also the fumes of iron kettles. 6 Whole spices do not discolor vegetables while ground spices tend to darken chery, onions, etc. 7 Pickles keep well in a crock if covered and stored in cool place. Relishes and sauces should be poured in sterilized jars and sealed. Store in dark cool cupboard.

OLD AGE NEEDN'T BE A NIGHTMARE

Canada's old folk are having a pretty rugged time of it. And what is being done about it? Very little, say the experts. True, some progress has been made in the way of economic security. But states H. Cecil Rhodes in "Health" Magazine, official journal of the Health League of Canada, little is being done to fulfil the natural desire of older people for human companionship, social and recreational interests and opportunities for full participation in the total life of the community. "This isn't an easy matter to solve," says Mr. Rhodes. "It is one of the most complex of all social problems. It involves a variety of economic circumstances, educational and cultural backgrounds, lifetime habits, health and other complicating factors. But let's suppose a community says OK! We are going to tackle this problem. Where do we start? The first step is to gather facts—where and how these people live; their health and economic status; and what resources are available to meet their needs. Study will disclose that any community has four classes of elderly citizens—the active, semi-active, inactive and the senile. If it's a large centre, they will be found in rooming houses, institutions, living with relatives or in their own homes, very much in that order, with the majority in single housekeeping rooms. In less than 50 years Canada's 60-plus population has jumped from 400,000 to 1,500,000 and is continuing to out distance general population gains because of lower birth-rate and the fact that we live longer than our ancestors did. Expand older people active in mind and body and helping them to retain their usefulness as citizens is a complex and urgent problem. Taxpayers are footing a heavy bill for social services, and it will be a great deal heavier, remarks Mr. Rhodes, "if we want to set up security measures which will make tolerable the old age of present-day middle-agers."

DAYS OF 1949 CANADIAN NATIONAL EXHIBITION

Fri. August 26—Opening Day. Sat. Aug. 27—Warriors' Day. Mon. Aug. 29—Children's Day. Tues. Aug. 30—Automotive and Electrical Day. Wed. Aug. 31—Food Products and Merchants' Day. Thurs. Sept. 1—Women's Music and Arts Day. Fri. Sept. 2—Press and Radio Day. Sat. Sept. 3—Manufacturers', Floral and Athletic Day. Mon. Sept. 5—Labor Day. Tues. Sept. 6—International Day. Wed. Sept. 7—Agricultural and Lyle Stock Parade Day. Thurs. Sept. 8—Transportation and Commercial Travellers' Day. Fri. Sept. 9—Interprovincial and Service Clubs' Day. Sat. Sept. 10—Citizens' and Cadet Day.

Chronicles of .. Ginger Farm

Written Regularly for The Acton Free Press GWENDOLINE F. CLARKE

Some like big houses, some small. Generally speaking I like plenty of space. But the last couple of days I've been thinking there is something to be said in favour of a one-room apartment. You see, I've lost my glasses and I haven't seen any in which of our eleven rooms they may be hidden. So I go tramping from one room to another, upstairs and down, turning over this thing looking into that; trying to remember exactly where I was the last time I used them, but so far to no avail. By the time I have found my glasses if and when I do I shall probably have used up the price of the glasses in shoe leather. If we lived in one room it would at least limit my lost and found area, although those who know from experience tell me it is amazing the things that can disappear even in one room.

Added to my too many rooms problem there is Honey. Could she be any chance I have taken my glasses outside? If so how far from the house do you stop looking on a hundred acres? Last winter, if you remember, I lost my glasses one time and found them in the coal-bin. By the teeth marks on the ear lugs I didn't need to be a Sherlock Holmes to know how they got there. Fortunately I have another pair of glasses but they are bifocals and I don't like them at least not for reading or typing.

However, even without reading glasses I can distinguish good work from bad. And that leads up to a very real beef. A few months ago I bought a smock, you know, the kind of thing women wear around the house. It was a very pretty smock, spun rayon, nice lines, and apparently well made. It cost \$4.98. But alas with a few washings the smock started coming to pieces because the seams were neither pinked, bound, nor overcast and so frayed right down to the stitching. To save the garment I had to practically remake it. Since I had had similar experiences before I thought to myself, "Well, I suppose that is what comes of buying ready-made things, probably all garments are the same except in the top-price bracket."

But one day last week Daughter brought me home a smock, and what a difference! On this smock, nearly every seam was pinked, or if it couldn't be pinked it was faced with bias binding. It was made of a good quality rayon, cost \$2.95 and I hate to admit it was bought in Buffalo. Naturally the question I want to raise is this: If ready-to-wear garments can be properly made in the USA, why not in Canada? Are things just thrown together in this country because we just accept them and ask for nothing better? If that is so then here is one person who would like to do a lot of asking. The question is where? Is there a manufacturer's association that would give an ear to such complaints or is there any other way in which we women could agitate to have better quality work on the garments that are offered for sale?

I also have another worry, but it isn't exactly a "beef." Daughter also brought home a little white blouse for her three-year-old grandson in Toronto. The blouse cost a dollar, and Daughter said it was cheap at the price. But I was horrified—a dollar for that little bit of a thing! It bothered me so much that I promptly sat down, took a pattern off the ready-made blouse and made two more from old broadcloth shirts I had around.

I was appalled to think of what some mothers who can't sew must spend on children's clothes. But thank goodness some of them know how to use a needle and thread. I had a letter from one reader-mother and what she does in the way of sewing and knitting for her own family and for sale is amazing. Seems to me it would be worthwhile for any young wife and mother to learn about sewing so that she could at least make clothes for her preschool-age children. And speaking of letters, I often wish my correspondents would add a pen-name to their own so that letters could sometimes be answered in this column. My fan mail is often so good and so interesting I sometimes feel I would like to share it. But, of course, unless a letter is sent to me with that understanding, I respect the writer's confidence and do not refer to it in any way that will bring recognition to the sender. So friends, how about it? Do you think you would care to add a pen-name, next time you write?

IT WILL COME BACK TO YOU

Live love and love to your life will flow. A strength in your utmost need. Have faith and a score of hearts will show. Their faith in your word and deed.

Give truth and your gift will be paid in kind. An honor will honor meet, And the smile that is sweet will surely find. A smile that is just as sweet.

For life is the mirror of king and slave. 'Tis just what we are and do, So, give to the world the best you have. And the best will come back to you.

WEATHER BY TELEVISION

The first weather forecasts by television have been inaugurated by the British Broadcasting Corporation in collaboration with the United Kingdom's Meteorological Office. The service will be daily. To illustrate the forecast which will be read by the announcer, two weather charts of the British Isles will be televised every evening. The first chart will show the prevailing barometric and weather conditions on the evening of transmission, the second a forecast for the period 8:00 a.m. to midnight of the following day. There will be an additional forecast as far ahead as practicable.

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