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THE MIXING BOWL

By ANNE ALLAN
 Home Made Recipes

Hello homemakers! Hide the thermometer, forget the humidity, relax and be lazy. Before you know it, you will be steeped in complete summertime bliss. While you are being good to yourself, take out a cool, brisk drink from the refrigerator. Here's hoping you have a few of the fixings on hand—some ice cubes, a lemon and a bottle of gingerale.

Canned frozen coffee is now on the market. However, to make your own variety prepare strong coffee and pour it in trays with separators. Freeze it. Place several cubes in a glass and pour hot water over them, then add cream or ice cream and sugar.

Iced tea may be prepared in the same way as the frozen coffee and served with slices of lemon and sprigs of mint. Or serve a glass of frozen tea cubes filled with lime rickety.

TAKE A TIP

- A good thirst quencher is a combination of 1/4 cup orange juice and 3/4 cup milk and 1 teaspoon sugar. Beat the beverage in a small bowl and pour into a tall glass.
- For a tasty, tart drink, serve lemonade. Mix 1 1/2 tablespoons lemon juice and about 3 tablespoons sugar in 1 cup water. Stir thoroughly and place some crushed ice in glass.
- A dash of simple syrup is an asset to your refrigerator supplies during hot days. Boil 1 cup sugar and 4 cups water for 5 minutes. Store when cool in a covered pitcher in the electric refrigerator.
- To cut lemon as a garnish to fasten to each glass cut wedges from the lemon and then cut between the rind and the pulp. Place the cut rind over the edge of each glass.
- To crush mint leaves stack a few together and clip several times at base of the leaves. Place one leaf in each glass.
- As a decorative as well as flavorful addition to iced drinks, fill the refrigerator trays with water. Place in each section one of the following: a maraschino cherry, a preserved strawberry, a piece of lemon or pineapple or a small mint leaf. Or the water may be colored with food coloring, or flavored with strong cherry juice, sherry or spice extract.

THE QUESTION BOX

Miss R. G. asks: How do you make Raspberry Vinegar?

Answer: Add 1 quart mild vinegar to 5 quarts red raspberries. Let stand 24 hours, then strain. Add half pound granulated sugar to each quart of juice. Bring the mixture to a boil, cool and bottle in sterile bottles. (One dozen cloves put in add to the flavor.) This mixture is used as a flavoring to ice water for brisk drink.

Mrs. R. Mac asks: Is it necessary to sweeten fruit juice to can for later use in jelly making or pudding sauces?

Answer: Fruit juices seem to have a better color when canned with sugar. We extract the juice as for jelly making—that is, simmer fruit and water, using 2 cups water per quart of mashed fruit. Add half cup sugar to each gallon of juice. Fill sterilized jars with juice, place a new rubber on each jar and partly seal the jar. Place the jars on a rack in the bottom of a large kettle of water. Water should cover the jars at least 1 inch. Begin counting the time for processing when the water reaches a temperature of 160 to 170 degrees. Pasteurize pints 20 minutes and quarts 30 minutes. Remove jars from hot water bath and complete seal. Cool and label.

Mrs. B. A. asks: Why does wax not stick to jars of mustard bean pickles?

Answer: The inside of the glass must be perfectly dry and free from particles of pickle. Lift off the wax and skim the top and edges with a knife or spoon dipped in boiling water several times. Let dry a few minutes and add a thin layer of melted paraffin.

Mrs. S. M. asks: Why do strawberries float to the top of the jar?

Answer: Strawberries are an exception to the rule in canning. The fruit and syrup should stand between 12 to 14 hours to saturate the fruit before filling jars and processing.

Mrs. C. C. asks: How do you make Rose Geranium Jelly?

Answer: Place a rose geranium leaf in each glass as it is being filled with cranapple jelly. Keep leaf suspended in jelly until jelly is almost cool. Or add leaves to boiling syrup and remove before filling glasses.

Picadilly Weavers were the moustache and long, drooping whiskers worn by fashionable men of England in the 1880's

Chronicles of Ginger Farm

Written Specially for the Acton Free Press by Gwendoline P. Clarke

Why we still have a barn we shall never know. There must be some explanation even though we don't know the answer. Last Tuesday we seemed to be getting the worst of one of the many storms that swept across this district during the week. At that time we were in the middle of having a rather big repair job done on the barn. When the storm struck the entire front of the barn was open to the weather—no doors, no siding, no anything—and the barn practically empty. Yet it was still there after the storm had passed—including the roof.

The wind and hail came with terrific suddenness. The carpenter ran to put up the windows in his truck—and then stayed in the cab. Partner headed for the stables. I was alone in the house and went down cellar. Partner has always told me that in the event of a bad windstorm to go down to the cellar and stand against the huge old-fashioned chimney that runs from cellar to attic. As you may have noticed even though the rest of a building is demolished the chimney still stands.

So there we were, Tippy, Honey and I, listening to the huge hallstones pounding on the roof and window-panes; wondering how long the barn would stay put and whether Partner and the carpenter would come to any harm. Heavy rain followed the hail so it was a little while before any of us knew what had happened to the rest of us.

When we had a chance to look around it was with great thankfulness... only minor damage... a tree blown over; branches off other trees scattered here and there; shattered glass in two bedrooms. But the barn was still intact, no one was hurt, and even the wheat was not seriously damaged.

From the stable door Partner had watched the poor cattle twisting and turning, trying to escape the bruising hail, and not understanding what it was all about. They couldn't reach the shelter of the barnyard as the lane gate was shut—which was fortunate as they were safer in the open even if they didn't like it.

As soon as the storm was over the men were back to work on the barn again. Now it is finished—even to a small door for me to go in and out so that I don't have to open the big doors to get into the barn.

We were all pretty busy last week but I was sort of chore woman—running back and forth to town for whatever the men might happen to require—and they seemed to require plenty! Of course I also had extra men for dinner and in between meals and trips to town I was gathering shingles and picking up nails. We are going to have enough old wood to keep fires going on chilly days for quite awhile.

There seemed to be no end to the shingles and rough wood and as I was picking up the small stuff I thought to myself—"Well, now, we grumble about the high price of oil and coal and yet on many farms there is usually an old shed or hen house that might just as well come down and the rotting used to light on the fuel bill."

It is really amazing the amount

Fashion Hint



Have you had a nylon dress yet? If there's any holiday travelling in the offing, it's the perfect material to consider, since it is crumple-proof, needing no ironing at all. And nylon washes easily, with the only thing to remember to use clean water to prevent greyness. For simple summer upkeep a nylon dress is a practically pretty buy that will bring a new note into your wardrobe.

of rough wood there is in an old building and a lot of it can be used as firewood. Of course, some folk might not think it worth saving and make a bonfire of "the rubbish". We don't—but then maybe it is because of our experience out West that we appreciate—and utilize—any odds and ends of wood that come our way. On the prairie every stick of wood was jealously guarded. On a deserted farm near our half-section we saw a frame house disappear board by board; we all knew what was happening but no one was ever caught.

Picking up wood last week also reminded me of England.

Walking or driving along the country roads it was not unusual to see oldish women walking along the roadside gathering "faggots"—dead branches broken off the trees. The women usually wore big aprons bunched up to form a carrying basket. Sometimes granchildren accompanied them, each one struggling with as big a load of faggots as he could carry.

On big estates, whenever any trees were felled, the farm labourers were allowed to take the branches for their own use. Some farm managers however were not so generous and would sell the branches to faggot dealers. Dealers would strip the branches, put them up in bundles—or faggots—tie them with bark and travel the country districts selling their wares at so much a faggot.

I doubt very much if there are any faggot dealers today—or were any picking up sticks along the road. "The old order changeth".

SCHOOL ON THE ARCTIC SEA

Most northerly government schoolroom in Canada is the territorial day school for Eskimos at Tuktoyaktuk, whose windows overlook the Arctic ocean. Besides the three J's, Eskimo boys and girls learn manual training and sewing and have their own Boy Scout and Girl Guide troops.

Their teacher, Miss Dorothy Robinson, is the only woman in Canada perhaps in the world—who holds a Boy Scout Medal. Miss Robinson received the award at Tuk-Tak last year amid her little throng of Eskimo Scouts, Guides, Cubs and Brownies.



"FOLLOW THE SUN", the life story of golfdom's Ben Hogan, one of the game's all-time greats, will be the feature picture at the Roxy Theatre, Acton, next Monday and Tuesday, July 16 and 17.

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YOUR FOOD DOLLAR BUYS MORE AT CARROLL'S! No prices are advanced in Carroll's stores until merchandise at a higher cost is actually on the shelves. Here are just a few of the items on which Carroll's save you money.

BARKER'S FRESH FIG BARS LB. 29c

DATE & NUT Loaf C. & B. 21c
 8-OZ. TIN

JELLY BEANS OR GUM 29c
 DROPS - LB. 15-OZ. TIN

SLICED PEACHES 19c
 THE NEW FREEZING MIX 2 PKGS. 29c

BLENDED JUICE

ORANGE AND GRAPEFRUIT 48-OZ. TIN **33c**

APPLE Juice AYLMEYER 2 20-OZ. TINS 21c

Tomato Juice FANCY 2 20-OZ. TINS 25c

ROMAR COFFEE 1-LB. BAG 96c

LIPTON'S TEA 1/2-LB. PKG. 52c, 57c

AYLMER CHOICE UNGRADED PEAS 2 20-OZ. TINS 31c

We would like to draw your attention to the complete assortment of canned foods available in all Carroll's Stores—including Wax and Green Beans, Peas, Tomatoes and Tomato Juice.

Green Beans LYNN VALLEY 2 20-OZ. TINS 29c

Wax BEANS GREEN GIANT 17c
 FANCY - 15-OZ. TIN

Pork & Beans OLIVER'S 2 15-OZ. TINS 25c

DILL PICKLES AYLMEYER 32-OZ. JAR 35c

VICTORY SWEET MIXED PICKLES 24-OZ. JAR 33c

Miracle Whip JAR 31c, 53c, 91c

PEANUT BUTTER ROMAR 16-OZ. 37c

McLARENS PUNCH BTL 21c

CAKE MIXES ROBIN HOOD PACKAGE 32c

SWIFT'S MARGARINE ALLSWEET LB. 41c

FLUFFO Shortening LB. 35c

CAMAY SOAP CAKE 9 1/2, 14c

IVORY SNOW LG. PKG. 41c

Lifebuoy SOAP 2 BATH SIZE 29c

SURF OCEANS OF BUBBS IN THE HARDEST WATER 41c, 81c

CALIFORNIA SIZE 200'S ORANGES doz. 29c

FOR CANNING—SWEET BLACK AND SOUR RED

CHERRIES - 6 qt. bskt lowest price

NEW ONTARIO No. 1 POTATOES - 6 qt. 49c

SIZE 96 GRAPEFRUIT 4 for 21c

FRESH DAILY—Cauliflower, Beets, Carrots, Celery, Beans, Tomatoes, Lettuce, Bananas