

Do you need

- A NEW FARMHOUSE?
- AN EXTRA ROOM?
- A GARAGE?
- A NEW ROOF?
- HOUSING FOR Hired HANDS?

Perhaps FIL can supply a good part of the necessary funds. Talk over a Farm Improvement Loan with your nearest B of M manager.

**BANK OF MONTREAL**  
Canada's First Bank



WORKING WITH CANADIANS IN EVERY WALK OF LIFE SINCE 1817



Hello Homemakers! It is a mistake to call rhubarb a "pie plant" when it can lend piquancy to a molded salad or a sherbet. To serve rhubarb as fresh fruit sauce is nothing new. It is about as favorite an appliance throughout Ontario homesteads. Rhubarb sauce makes a delectable addition when poured over steamed cake or plain blanc mange or crisp cookies. Then, too, don't forget the way Grandma put a rich drop biscuit batter on top of a deep basin of cut rhubarb and while it was baked in a hot oven a custard sauce was made. The custard sauce which was often spiced with nutmeg was poured over each serving—and the serving dishes were the porridge bowls.

**Molded Rhubarb Salad**  
1 pkg. cherry gelatine  
1 cup hot rhubarb sauce  
1 cup pineapple juice  
1 cup chopped apples  
1 cup chopped nuts  
Pour cherry flavored jelly powder into a mixing bowl, and stir hot sweetened rhubarb sauce into it. Mix canned pineapple juice into the sauce and add a little lemon juice if too sweet. Cool until the mixture starts to thicken, then fold in apples and nuts. Pour into lightly greased molds and chill in refrigerator. Serves 6 to 8.

**NOTE**—May be unmolded into lettuce cups and served with cottage cheese and canned peaches.

**Pineapple-Rhubarb Sherbet**  
1/2 cup rhubarb sauce  
1/2 cup drained pineapple juice of 1 orange  
2 tbsps. lemon juice  
2/3 cup sugar  
1/2 cup pineapple juice  
1 egg white  
Mix the drained, crushed pineapple and thick rhubarb sauce with orange and lemon juice. Make a syrup of sugar and water, boiling it long enough to dissolve sugar, then cool. Combine the fruit and pineapple juice in refrigerator tray and partially freeze. Beat egg white until it forms a peak. Fold the partially frozen fruit into egg white and return to freezing unit. Serves 4 to 6.

**Rhubarb Crisp**  
1/2 cup butter  
1/2 cups sugar  
2 eggs  
1/2 tsp. nutmeg  
1/2 tsp. vanilla  
2 cups toast cubes  
4 cups cereal flakes  
4 cups dried rhubarb  
Blend butter and 1/2 cup sugar. Beat in eggs thoroughly. Stir in nutmeg, flavoring, toast cubes and cereal flakes. Spread half the mixture in buttered baking dish; arrange rhubarb on top, sprinkle with remaining sugar and cover with remaining mixture. Bake in oven of 375 degrees for 40 mins. Serve warm with custard sauce or whipped cream.—Serves 10.

**THE QUESTION BOX**  
Mrs. H. W. M. asks: How do you can finger strips of pineapple?  
Answer: Canned Pineapple Start with ripe pineapples and a sharp knife. Cut off tops. Remove a piece from the bottom. Slice the pineapple from top to bottom in half inch slices. Peel off the covering, cut into half inch strips and trim to even lengths. Discard the core. Make a syrup of 2 cups water with 1 cup sugar. (This is sufficient for 2 pints). Cook pineapple in boiling syrup for 10 minutes. Pack hot pineapple into steril-

ized pint jars and fill to within 1/4 inch of the top. Seal mason jars. Seal zinc-top jars to within a quarter turn. Process in pressure saucepan at 5 lbs. pressure for 15 mins.  
Mrs. B. S. asks: How much sugar should we mix with rhubarb for a 9-inch pie?  
Answer: Rhubarb Pie Filling Mix 1 cup sugar with 2 1/3 cups rhubarb cut in small pieces, 3 tbsps. cornstarch and 1 egg, beaten, for a 9-inch pie.  
Mrs. T. M. asks: How do you prevent a rhubarb pie from boiling over?  
Answer: The baking period should be watched to prevent a boil-over. Place 1 or 2 pms in oven of 425 degs. for 10 mins, then reset thermometer to 350 and let temperature gradually reduce to that point during last 20 minutes baking period or until fruit is tender. Pies should be placed on oven shelves that are 1/3 to 1/2 distance from bottom element. Wet strips (2 inch) of butter wrapper or parchment paper stick to edge of pie plate will prevent boil overs.  
Bake pies with lattice top or no top crust to prevent boil overs of acid fruit.  
Mrs. K. C. asks: Can we make a pie of raw pineapple or do you cook fruit first?  
Answer: Pineapple Pie Make a filling of 2 cups shredded fresh pineapple, 2 beaten eggs, 1 1/3 cups sugar, 1 tsp. lemon juice and 1 tsp. butter. Mix and fill 9 inch pastry-lined pie plate. Moist edges and seal on a top crust. Bake in oven of 450 degs. for 10 mins. and reduce temperature to 350 degs. for 35 mins.

**OBITUARY**  
**Former Actonian Dies In Millgrove**

There passed away suddenly at her home in Millgrove, April 15th, Alice Beatrice Smallman, aged 41 years. She was the dear wife of Harry Smallman, Millgrove, Ont. and the eldest daughter of Mrs. George Woods of Acton.  
Acton with her parents, as a small child. She spent most of her life in Acton, leaving several years ago with her husband to go to Hamilton, where she resided until a few weeks before her death, when they moved to Millgrove.  
Left to mourn her loss besides her husband and mother, are three brothers and four sisters, Percy and Herb Woods of Acton and J. Woods of Guelph; Mrs. Geo. Louth and Mrs. J. McMenemy of Georgetown; Mrs. Clifford Bradley, Mr. Tom Gibbons, Mrs. John McCallum, Mrs. Fred Stuckey, all of Acton.  
She rested at the Victor B. Rumley Funeral Home until Monday, April 21st.  
The funeral was held from the Anglican Church, Acton, conducted by the Reverend Archdeacon Thompson of Georgetown. Floral tributes were received from the following: Her Husband; Her Mother; Gertie and Joe Woods and family; Vic and Cliff; Fred, Ethel, Billy and Jo Anne; Dad and Mother Smallman; Margaret, Audrey and Sharon; Winnifred Barbara Chittam; Frank, Beatrice and Percy; Peter, Donnie and Bonnie; Mr. and Mrs. W. Thompson; Jean and Jack Cressy; Marjorie and Jack; Mary and Jack; Andrew Picken; Mr. and Mrs. James Picken and family; the Men and Supervision of Export Boxing Local 525 A.A.W. C.I.O. Hamilton; Vic and Phyllis Patrick; The Casby Family; Bert and Florence, Grace and Jack Smallman; Herb and Lil and Marilyn and Mr. Franch; Ella, Frank, Delaine, Peter and Bob; Jack and William and Wayne; Mable, George and Joe; Vic, Ken, Betty and George; Hillcrest A.F. & A.M. No. 594; Aunt Mammie and Uncle Bob and Nora; Brock and Lancy and Dave, Hamilton; Rosemary and Herb Cook and family; Mr. and Mrs. R. Butter; Mr. and Mrs. F. Schenk; Neighbors from Hamilton.  
Pallbearers were Messrs. Cliff Bradley, Fred Stuckey, Frank Gibbons, Jack McMenemy, Bert Smallman, Jack Smallman. Interment was at Fairview Cemetery, Acton.

The average Canadian factory worker earns the price of a loaf of bread from 8 minutes work; in 1939 it took 12 minutes work.

**ANYTHING CAN HAPPEN**  
"Every theatre has a cat and no matter how carefully they are kept away from the stage, from time to time they manage to make a public appearance. Their favorite trick is to come rather grandly through the fire-place, in which of course they are supposed to be. One day the burning was still grandly down to the footlights have a good look at the audience and then embark on some intensive washing. I once saw a play where the heroine was standing in the middle of the stage in a snow storm when quite for no reason a wire contraption came down with the snow and hit her on the shoulder—I must say she managed to look much less surprised than she must have felt"—Joyce Carey.



**Greatest pull on earth**  
**GOODYEAR**  
**Super Sure-Grips**

Spring, summer, fall, winter—in any season on any soil conditions, you can't beat the super traction of Goodyear Super Sure-Grips!  
Drop in soon and we'll demonstrate the features.

LOOK FOR THIS "HIGH SIGN" OF QUALITY  
**THOMPSON MOTORS**  
PHONE: 69

**"PICTURES SPEAK LOUDER THAN WORDS" IS EFFECTIVE MISQUOTING**

"Pictures speak louder than words" is a very true misquote, as many advertisers already know. Merchants, contractors, hair-dressers, restaurant owners—all can sell their goods by picturing them attractively to newspaper readers. A new book of pictures suited to local advertisers' needs arrived this week.

On the first page there are 33 illustrations to fit perfectly into ads for Mothers' Day purchases. The next page features June brides. Graduation is another theme for ads—then there are vacations, fishing, picnics, used car sales, lawn and garden supplies, summer clothing and many other warm weather slants for goods.  
The very latest styles and trends are, as usual, pictured. This newspaper's advertisers are welcome to read through this picture book of selling ideas and adapt them to their stock or services.  
There's always a buying spree in the spring and ideas come with seeing. This May advertiser, that service provides the visual aid to readers—that results in increased sales.

Any season is an open one on rats. The common brown or Norway rat is a prolific breeder, as an adult eats about an ounce of food a day.

**Harold "Mike" Coxe**  
**PLUMBING AND HEATING**  
EAVESTROUGHING SHEET METAL WORK  
Phones 370-R, 451-W

Your home is worth a record price today!  
YOU CAN SAVE MONEY BY  
**Painting Now**  
AND ELIMINATING REPAIRS AND REPLACEMENTS  
It's good economy to stop the damage before it's too late by painting this year.  
We do everything in the decorating business  
CALL 2751 OR 299W FOR A FREE ESTIMATE  
**MOORE & ROCHER**

**CARROLL'S CANNED GOODS Sale**

Kernel Corn	Lynn Valley	2 15-OZ. TINS	21c
Tender Peas	Square Deal	2 15-OZ. TINS	25c
Green Beans	Snyder's Fancy	2 15-OZ. TINS	35c

**SPECIAL — GALLEON CHOICE CUT WAX**  
**BEANS 2 20-OZ. TINS 35c**

<b>BEEF with GRAVY</b>	Beechwood	3 16-OZ. TINS	39c
<b>Kipper Snacks</b>	Beaver or Maripac	3 TINS	25c
<b>KING OSCAR SARDINES</b>	Now Low Price		25c
<b>SALMON</b>	CLOVER LEAF Sockeye—1/2 LB. TIN		45c

**NEW LOW PRICE — FAIRHAVEN**  
**SARDINES 3 TINS 23c**

**FREE SURF**  
All you do is buy a package of Surf at regular price and send the box top to SURF Box 71 Brampton, Ont.  
You will promptly receive the full purchase price paid for your Surf, plus postage. Get your Surf today. Offer expires May 24th, 1952. Limit—one Free pkg. per family.  
LG. PKG. 38c GIANT PKG. 75c

You Can't Beat This Special Value — SOUTHERN CROSS SOLID  
**TUNA 1/2-LB. TIN 23c**

<b>BABY FOODS</b>	Aylmer	3 TINS	27c
<b>CEREALS FOR BABY</b>	GERBER'S	PKG.	23c
<b>APPLE SAUCE</b>	BRIGHT'S	2 15-OZ. TINS	25c
<b>ORANGE JUICE</b>	Fancy	48-OZ. TIN	27c

**SPECIAL — METCALFE'S CHOICE**  
**TOMATO JUICE 2 20-OZ. TINS 25c**

FREE Trial Package with every 2-Lb. Box You Buy  
**MAPLE LEAF Soap Flakes 2-LB. BOX 69c**  
O.I.L. Sponge for only 10c when you buy  
**LIFEBUOY 2 REG. CAKES 18c**  
The Three Together ALL FOR 28c

**NEW LOW PRICE — CARROLL'S DANDEE**  
**TEA 1/2-LB. PKG. 35c 1-LB. PKG. 69c**

FLORIDA  
**NEW POTATOES - 2 lb. 25c**  
IMPORTED  
**CARROTS - 2 bunches 15c**  
CALIFORNIA 288  
**ORANGES - doz. 27c**  
FLORIDA  
**GRAPEFRUIT - 5 for 25c**  
FRESH DAILY—Radishes, Cucumbers, Tomatoes, Lettuce, Spinach, Salads, Hamanas

Have you tried the Plymouth Safety-flow ride?  
**IT MAKES EVERY ROAD S-M-O-O-T-H-E-R-I**

Compare Plymouth's Safety-Flow Ride with your present car or any other car. It is an exclusive combination of Chrysler engineering features including the sensational new Oriflow shock absorbers. Try it—it makes every road smoother!  
You'll like Plymouth's new Fashion-Tone interiors and its many comfort, convenience and safety features. Drive Plymouth soon! Your dealer will gladly arrange a demonstration.

SEE YOUR CHRYSLER-PLYMOUTH-FARGO DEALER

**MacSWAIN MOTORS**  
PHONE 85  
ACTON

Plymouth offers the longest wheelbase in the lower-priced field. Drive a '52 PLYMOUTH... prove to yourself it's the smoothest of all.

**A New Dry Cleaning Agency For Acton and District**  
**White Rose Cleaners and Dyers**  
**48 HOUR SERVICE**

Pick-up and Delivery Day  
**TUESDAY THURSDAY SATURDAY**

Shirt Launderers and Bulk Launderers  
4 TO 5 DAYS ON LAUNDRY  
MODERATE PRICES EFFICIENT SERVICE

TAKE ALL YOUR CLEANING TO  
**(K. Roszell) Kaye Shop**  
ON WILLOW STREET