

Announcement ...

We are pleased to announce that Mr. Bruce Shoemaker of Kitchener is now associated with the VICTOR B. RUMLEY FUNERAL HOME ACTON

Mr. Shoemaker is a licensed embalmer and has had considerable experience in all phases of the funeral profession.

VICTOR B. RUMLEY

THANKSGIVING HOLIDAY

DANCE

SUNDAY MIDNIGHT

OCTOBER 12TH - 12.05 TO 3.00

Ryan's Auditorium

GUELPH

THE CLANSMEN AND THEIR ORCHESTRA

Admission 75c per person

SPECIALS ON PERMANENTS!

OCTOBER 17-31

NEW BEAUTY FOR THE NEW SEASON IS YOURS TO ENJOY WITH OUR STYLING.

Regular 8.50 for 7.50

Regular 10.00 for 8.50

Regular 12.50 for 11.00

Regular 15.00 for 12.50

SCHOOL GIRL PERMS REG. \$5.00 FOR \$3.75

Manicures now available for Milady -

The Salon will be closed October 10-17

BLUE DOLL BEAUTY SALON

PHONE 245

ACTON

ERIN FALL FAIR

PROGRAMME

Friday, October 9th

2 p.m. until 6 p.m. Placing of Exhibits in Coliseum

FRIDAY EVENING IN THE NEW COLISEUM

ERINETTES present - "FAIR FANTASY"

A Variety Concert at 8.30 p.m.

Saturday, October 10th

10 a.m. Grounds Open

1 p.m. Coliseum Open

Judging of Dairy Cattle, Dairy Calf Clubs and 4H Clubs
Pony and Horse Show, Potato Race and Hurdle Race

HORSE DRAWING CONTEST

3 p.m. - Calf Race on the Track

HILLSBURGH BRASS BAND IN ATTENDANCE

SATURDAY EVENING, OCTOBER 10th

Dancing 9 to 12 - Music by Owen Sound Junior Farmers
in the New Coliseum Hall

Monday, October 12th

(Thanksgiving Day)

10 a.m. Grounds and Buildings Open to Public

Heavy Horses, Light Horses on the line and in Harness

Hereford, Shorthorn and Aberdeen Angus Cattle

Beef Calf Clubs, Swine and Sheep

SQUARE DANCE COMPETITION

4 p.m. - Parade of Stars of Beef Show

FERGUS PIPE BAND SCOTCH DANCING

MIDWAY BY STANGER SHOWS DURING FAIR

MONDAY EVENING, OCTOBER 12th

Dancing 9 to 1 - Music by Johnny Singular,

"The Clansmen" in the new Coliseum Hall

"COME AND MEET YOUR FRIENDS"

N. Rudler, Pres. R. Moodie, Treas. E. McKinnon, Sec.-Mgr.

Chronicles



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

Away back last winter my family started making uncomplimentary remarks about my pies. Partner would say - "What's the matter with your pies lately - they are not a bit like the ones you used to make? And Bob would add fuel to the fire by saying "Mrs. Blank can sure make a wonderful pie!" It was really quite a mystery as I had always rather prided myself on my pastry. What had gone wrong? I did not know. Could it be the flour, or the shortening... was my oven too hot or too cool? I bought different flour, tried various brands of lard and vegetable shortening, experimented with the oven, but the result was still the same - tough, hard pastry. During the summer I gave up the struggle and fell back on bakeshop pies. Then there were more complaints. "What are you buying pies for all the time?" "Well," I would answer, "if you are going to grumble you might as well grumble at baker's shop pies as mine."

But just recently, with more time at my disposal, I started experimenting again. I bought still another kind of shortening and followed the recipe on the package which says to take out 1/2 cup of flour and mix with 1/2 cup of water and then sprinkle over. The remainder of the flour and shortening. That method was entirely new to me, and so help me, it worked! The puzzle of the pies is now past. My reputation is restored and my family once more enjoys pies like mother used to make.

Why do I tell you all this? Because I have discovered that I am not the only one who has experienced failure - even the best of cooks admit it. Some say it is the flour, others the shortening. Whatever the reason they find that the method that had been successful for years is now a failure. And the bakeshops are having a field day. I have told you how I solved my problem but it may not work for you. Pastry has temperamental qualities which must be co-ordinated with the art of the maker. So, if you are having trouble, find out - if you can - the flour, the shortening and the method best suited to your own personal needs. But remember, good pies bring about one definite result - the better the pies, the faster they disappear. So be prepared.

Well, baking pies may not be a major problem but following their history down through the ages is rather interesting. Back in the days when butter-making was in vogue some cooks had a preference for buttermilk pastry, using buttermilk instead of water, with the addition of a little baking soda. Another method was to use equal quantities of home-rendered lard and dairy butter. Over in England my mother-in-law insisted that she could not make good pastry unless she used all butter, and it had to be the best Danish cooking butter, which in those days came in huge slabs and was sold over the counter on a bulk. My own mother thought all butter was too extravagant. She generally used one-third butter and two-thirds clarified beef dripping. Anything but margarine!

Sometimes a pastry recipe is a closely guarded secret! When we first came to this district one of our neighbors long since passed away made the best pies I ever tasted, but no amount of hinting or complimentary remarks would induce her to divulge her pastry-making method. It was a secret that died with her. She always made her pastry when she was alone so that even her own daughter didn't quite know how mother made her pies.

Well, last Saturday was the occasion of still another local fair in this county - Georgetown. It was a beautiful day and a good fair - what I saw of it. I headed straight for the hall where I knew there was an exhibit of antiques. Really some of the finest relics are found in the smallest places. This was an exhibit that was truly representative of a bygone age and was put on by the Norval WI. There were articles that had been prize-winning entries in the Industrial Exhibition of Toronto in 1888. Among them was a handmade shirt-bus, fastened at the back with tiny pin-tucks down the front and stiff starched cuffs. There was also a crazy-patch-work quilt exhibited at local fairs in 1878 and 1882. Other items to delight the eye of a collector were a porcelain cheese dish 150 years old, a pair of lustre vases, two cups and saucers brought from England in the last century, a black silk umbrella with a four-inch lace fringe that

was bought in Kansas city in 1893; a marvellous mauve silk hat, style 1870, and the picture of a lady in a dress, the material for which had been woven and made-up by the wearer 125 years ago. There was plenty of other stuff but I cannot describe it all. And yet all these priceless things were unguarded and within easy reach of the public. To me, that was a demonstration in itself of the faith and trust with which country people regard their friends and neighbors.

I was also very interested in the exhibit put on by the Acton W.I. illustrating the fifty years of achievement done by this hard-working branch. On the assumption that "seeing is believing" it was a good way to get the idea across to the public.

OUT-OF-TOWNERS OBTAIN BANKING SERVICE BY MAIL

Many rural residents of this district have the mailman do their banking for them at the Bank of Montreal. By this practice, they save themselves both time and trouble.

The service is fast, too. Deposits and instructions received at the bank through the mails receive prompt attention. Every day, before the bank opens, the staff of Acton's B of M are busy dealing with the business received by the first post.

Anyone desiring more information about this service should write to, or visit, Gordon Oder, manager of the B of M's Acton branch. He will gladly provide a leaflet about banking by mail, as well as answer any specific questions.

Arrange Doorways For More Safety

Careful arrangement of doors will make any home safer. Often the re-hanging of a door from the opposite side of its frame will eliminate a serious hazard.

Doors should not swing into normal traffic lanes, should not be located near stairways or on stair landings. It is especially important that a swinging door between kitchen and dining-room have a small glass window at eye-level to avoid accidents.



CHOICE 28 oz. tin TOMATOES - 2 for 35c

CHOICE TOMATO JUICE 15 oz. tin COCKTAIL - 4 for 29c

12 OZ. JAR Instant Chocolate - 29c
Mixes with hot or cold milk

CREAM STYLE 20 oz. tin CORN - 2 tins for 25c

LIPTON'S 60's TEA BAGS - 57c
15c off regular price of 73c

16 oz. tin CARNATION MILK - 13c

COUNTRY KIST GOLDEN 15 oz. tin WAX BEANS - 2 for 25c

1 LARGE VEL FREE WITH PURCHASE OF I GIANT VEL - both 77c

FANCY RED COHOE SALMON - 2 tins 45c

SUNKIST VALENCIA 288's ORANGES - 2 doz. 49c

OUR OWN BLEND TEA - 1 lb. bag 59c

RICE - 2 lbs. for 29c

CORN NIBLETS - 2 tins 39c

MEN'S LEATHER JACKETS \$15.95

COLORED FLANNELETTE SHEETS 70x80 \$5.95

REVERSIBLE

Jackets

\$12.95

MEN'S DRESS

Trousers

Reg. 8.95 to 12.95

\$5.95

MEN'S

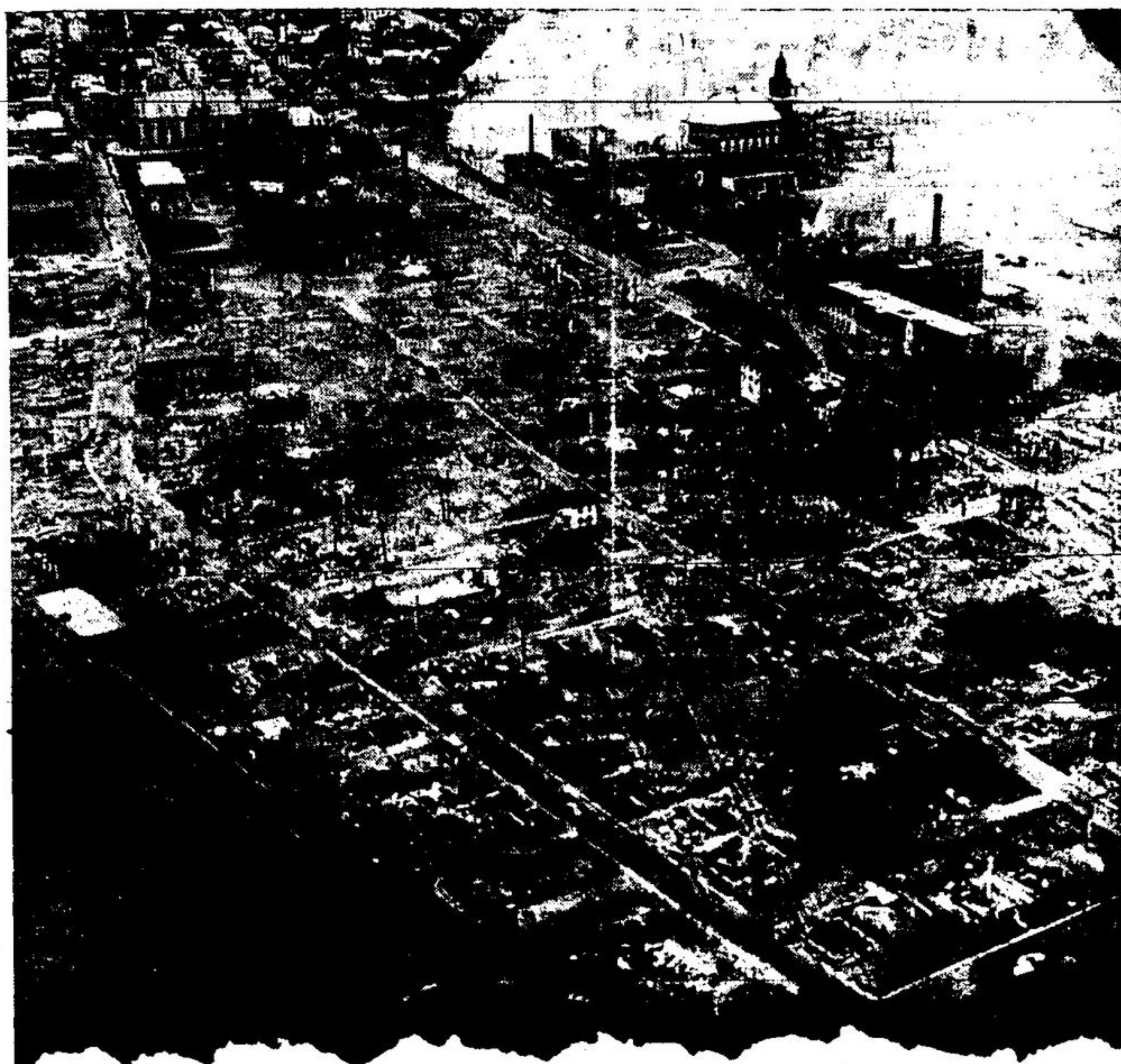
Bomber Jackets

\$10.95

BRITTON'S GENERAL STORE

HALTONVILLE

Phone Milton 317R22



DISASTER AT RIMOUSKI!

A \$25,000,000 holocaust that struck without warning, leaving 2,500 people homeless and facing ruin. Within a week of this trial by fire,

an avalanche of insurance cheques reached relieved claimants.

A new community arose. Disasters on the scale of the Rimouski fire are rare, fortunately. But Fire, Automobile and Casualty Insurance companies in Canada settle claims averaging half a million dollars a day to relieve the financial burden of countless smaller, individual disasters.

ALL CANADA INSURANCE FEDERATION

on behalf of more than 200 competing companies writing Fire, Automobile and Casualty Insurance.



AT WATSON'S DAIRY BAR

