

# Feasting

★ **BEGINS WITH GRAND UNION**

# Turkeys

YOUNG TOMS  
AVG. WT.  
18 TO 24 LBS.

GRADE "A" OVEN-READY  
PRE-DRESSED—READY TO COOK

FOR A BETTER SELECTION OF  
TOP QUALITY GRADE 'A' TUR-  
KEYS AT LOW, LOW PRICES  
SHOP GRAND UNION.

### OVEN-READY ROASTING CHART

READY-TO-COOK WT.	OVEN MEAT	ROASTING TIME
8 Pounds	325°	3 - 1/2 Hours
10 Pounds	325°	3 3/4 - 4 Hours
12 Pounds	325°	4 - 4 1/2 Hours
14 Pounds	325°	4 1/4 - 4 1/2 Hours
18 Pounds	300°	5 1/2 Hours
25 Pounds	300°	6 1/2 Hours



FOR DELICIOUS  
TURKEY STUFFING

ESSEX TRAY PACK SAUSAGE MEAT	11	39¢
DEHYDRATED DRESSING JUST ADD WATER	11	39¢
FANCY FRESH OYSTERS 1/2 PT. TA	11	79¢

### How To Carve A Turkey

Let turkey "rest" 15 to 20 minutes before carving. With tip of knife or scissors cut the strip of skin holding the legs in place. Place turkey on a large flat platter. Avoid overcrowding platter with garnishes. Place turkey directly in front of carver with breast of turkey at carver's left. Have sharp carving knife, long pronged fork, and dinner plates handy.

Place knife between thigh and body of turkey and slash through skin to joint. Separate the entire leg from body by pressing the leg outward with the knife during cutting and by bending the leg back away from the body with the fork or with the left hand holding leg bone. Cut off slices of dark meat from leg. The thigh and drumstick may be separated at joint.

Insert fork through the ribs under the wing and above the back bone. With knife make a long cut above the wing joint, through to the body frame. If desired, the wing can be disjointed from the body by cutting through the skin as the fork presses wing away from body. See disjointing the leg.

Slice down with straight even strokes beginning halfway up the breast. When the knife reaches the incision above the wing bone, the slice of white meat will fall free. Continue slicing the breast meat by beginning the cut at a higher point each time, until the crest of the bone is reached. Carve enough white and dark meat for all guests before serving the plates.

LEAN, SWEET PICKLE  
**COTTAGE ROLLS** VAC LB. **49¢**  
PAK

FRESH, SIDE  
**SPARE RIBS** DELICIOUS BARBECUED OR BAKED LB. **45¢**

GRADE "A" PRE-DRESSED KING COLE  
**DUCKLINGS** AVG. WT. 4 TO 5 LBS. LB. **51¢**

CALIFORNIA—WHITE FANCY  
**SHRIMP** FOR COCKTAILS LB. **89¢**  
5 LB. BOX EA. \$3.89

GRADE "A", READY TO COOK  
**CAPONS** AVG. WT. 6 TO 7 LBS. LB. **59¢**

BUNNET—BONE IN  
**Fruited Hams** WHOLE OR SHANK HALF AVG. WT. 10 TO 12 LBS. LB. **75¢**

BUNNET—BONE IN  
**Fruited Picnics** AVG. WT. 4 TO 6 LBS. LB. **63¢**

**Make your Feast Perfect with...**

SWEET CALIFORNIA, SEEDLESS SUNKIST

## NAVEL ORANGES

A FESTIVE  
FAVOURITE

# 33¢

SIZE  
138

SWEET, CALIF. NO. 1 GRADE  
**GRAPES** EMERALD 2 LBS. **35¢**

TENDER, CRISP, NO. 1 FLORIDA  
**PASCAL CELERY** SIZE 3/4 2 BCHS. **33¢**

EXTRA FANCY, B.C. RED  
**APPLES** DELICIOUS SIZE 100 5 FOR **39¢**

CANADIAN NO. 1  
**TURNIPS** YELLOW WAJED LB. **5¢**

A DELICIOUS TREAT FROM SUNNY ARIZONA

FRESH, CRISP, ICEBERG

## LETTUCE

2 HDS. **29¢** NO. 1 GRADE

OCEAN SPRAY, CANE COD  
**CRANBERRIES** 1 LB. CELLO PKG. **25¢**

CRISP, TENDER, FLORIDA  
**CELERY HEARTS** BCH. **19¢**

IMPORTED—ITALIAN  
**CHESTNUTS** DELICIOUS FOR ROASTING LB. **29¢**

DELICIOUS, SWEET CALIF.  
**FRESH DATES** 1/2 OZ. PKG. **19¢**

Shop Thurs., Dec. 18 to 6 p.m.  
Shop Fri., Dec. 19 to 9 p.m.  
Shop Sat., Dec. 20 to 9 p.m.  
Shop Mon., Dec. 22 to 9 p.m.  
Shop Tuos., Dec. 23 to 9 p.m.  
Shop Wed., Dec. 24 to 7 p.m.

9 MILL ST.

ACTON

ONTARIO

## Linda Parker, Susan Heard Win Weed Control Essay Contest

Linda Parker and Susan Heard were among the winners in the 1958 Halton County weed control essay contest. The friends are both in Mrs. M. Andrew's grade-eight class at the Robert Little school. Linda Parker received first prize for Acton and Miss Heard second. First prize winner for the county is Miss Barbara Maxwell of grade eight at Snider's school, Trafalgar township. She and her teacher were present at the warden's dinner in Oakville on Tuesday to receive their prizes.

All winners throughout the county are as follows:  
Acton, Linda Parker, grade 8, Robert Little school; Susan Heard, grade 8, Robert Little school.  
Bronte, Bruce Watts, grade 7, St. Dominic's school.  
Burlington East, Susan Penning-

Gunny Lee, grade 8, H. Wrigglesworth school.

Milton, Betty Thompson, grade 6, J. M. Denyes school; Margaret Clement, Bruce Street school.

Nassagaweya Township, Terry Hamilton, grade 8, No. 3 Nassagaweya school.

Oakville, Donna Kersey, grade 8, Westwood school; William Agnew, grade 8, Oakwood school.

Trafalgar Township, Barbara Maxwell, grade 8, Snider's school; Ruth Haight, grade 8, Snider's school.

90 Submitted  
The essay contest was considered very successful with 90 essays submitted. Local municipality essays were judged by high school

teachers from seven Halton high schools. The first ten first prize essays were judged by the Field Husbandry Division of the O.A.C. and Miss Maxwell's was given first place.

Her top prize winning essay follows:

**My Part in Weed Control in Halton County**

Have you ever thought about Halton County and its weed problem? Probably not. I know that I simply took weeds for granted until approximately a week ago when our teacher began to talk to us on this matter. When one starts to think about it one not only clearly understands that weeds take away the beauty of the country-

side, but also ruin the crops by stealing the moisture and minerals from more valuable plants, and at the same time by causing much suffering through hay fever and asthma as their pollen is shed. What a lovely sight if one could go for a drive and see nothing but trees, flowers and green grass, instead of fields of dock, dandelions, burdock, wild carrot and chickory!

Anyone having seen parks must realize that it is not impossible to have weedless areas of land. The other day, upon thinking seriously, I became determined that I could do something about these weeds. No more must I gather a handful of the brown dock seed simply to scatter it thoughtlessly to the four winds as

I walk. Always I must collect, very carefully, the burr that I comb from my collar, seeing that they are burned. Nor is it a good idea to blow the old, gray head of a veteran dandelion. As I roam the farm looking for baby calves born on the range, I must check for beginning of poisonous patches and any other unusual weeds so that my father can eradicate these before they become a menace to humanity and agriculture. It has never been work for me to pull weeds from among the flowers and vegetables on dewy mornings because somehow I get a thrill in eliminating anything that destroys beauty or prosperity on our farm.

Throughout my life I shall always lend support to my father's

idea that land speculators must be forced to keep clear of weeds the farms that they are buying and leaving to be idle all over Halton County. Next summer I shall make the sweeping and burning of weed seeds from the barn floor and under the thrasher part of my general farm work. If I become a little more proficient in tractor work perhaps my father will allow me to do the summer following so necessary in the killing of weeds on any well tilled farm. Also by next summer I should be able to handle one of the smaller types of hand sprayer which would exterminate many noxious weeds which appear on our lawn and in the corners under shrubbery.