

The Georgetown Herald

FIFTY-SIXTH YEAR OF PUBLICATION

The Georgetown Herald
J. M. MOORE,
Publisher and Proprietor.
Member Canadian Weekly News-
paper Association

W.A.BAILEY
Harness Maker

Now is the time to get your
harness ready for the spring
work. All winter goods such
as Blankets, Bells, Mitts, etc to
be cleared out at cost. Get your
supply at once while they last.

Repairing Promptly Attended to

W. A. BAILEY
UP-TO-DATE HARNESS SHOP
Main Street — GEORGETOWN

BARGAINS
Special Sale of Gloves
on Wednesday and

Thursday
Ladies' and Children's
Underwear, House-
Dresses, Aprons, Child-
ren's Rompers.

Ladies' and Children's
Gloves
Stamped Goods, Etc.

A. NI KELSEN, D.C.
CHIROPRACTIC OFFICE
and X-Ray Laboratory

Office in Bailey Block, corner J. N.
O'Neill's

Consultation and Spinal Analysis
Free.

OFFICE HOURS—Tuesdays, Thursdays
and Saturdays, 2 to 4 and 7 to 8 p.m.

Phone, Office 1504, Residence, 232.

BENI PETCH

Business Cards, Stationery, Labels, and
Post, Gleanerville Post Office. Work
conducted satisfactorily and at rea-
sonable rates. Orders left at the
Georgetown Herald Office will receive
prompt attention.

J. A. TRACY
 Clerk, Town of Georgetown.
Court Clerk, Division Court.
The leading life and insurance
Co's represented.
Issuer of Marriage Licenses
Stewartstown, Ont.

Mrs. J. Watkins
Norval Station Phone 8224

Seven room frame house,
stable house. Two lots
Good orchard.

PRICE \$1000

Also a number of fine houses, some
with small acreage, farms and
town lots. Before buying farm or
town property call and see me.
The prices are right and terms can
be arranged to suit purchaser.
For particulars apply to

E. A. BENHAM
Real Estate and Fire Insurance

Phone 104 GEORGETOWN

**You can make
delicious JAM & JELLY**

NOW from canned or dried fruits
or bottled fruit juices
with

CERTO
Reg. U.S. Pat. Off.

The Certo method is the easiest
and most rapid way to make jam
and jellies from fresh fruit; so uncer-
tain as to results! the quality and
flavor will be a revelation to you.

Try these recipes, many of
which are in the Certo Recipe
Book, free with every bottle.

Certo is fruit pectin,
the jelling element.

Never puts fruit in
water, but instead
uses a special
liqueur which
is added to the
juice, skin and pour quickly.

Pineapple Jam

Use sliced pine-
apple, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Apple Jam

Use sliced apples
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Apricot Jam

Use sliced apricots
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Plum Jam

Use sliced plums
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Blackberry Jam

Use sliced black-
berries, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Rhubarb Jam

Use sliced rhubarb
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Strawberry Jam

Use sliced straw-
berries, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Apple-Cranberry Jam

Use sliced apples
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Cranberry Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Pineapple Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Blackberry Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Strawberry Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Apple Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Apple Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Cranberry Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Strawberry Jam

Use sliced orange
peel, add a little
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Boil until
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Pour into
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Skin and pour quickly.

Orange-Plum-Apple-Strawberry Jam

Use sliced orange
peel, add a little
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Boil until
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Orange-Plum-Apple-Cranberry Jam

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until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Apple-Strawberry-Cranberry Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Apple-Strawberry-Cranberry-Plum Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple Jam

Use sliced orange
peel, add a little
water, if needed,
and boil until
it is done. Add 7%
Certo and boil
until it is done.
Boil until
it becomes
hard consistency.
Pour into
a bottle (except cup) Certo.
Skin and pour quickly.

Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry Jam

Use sliced orange
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Skin and pour quickly.

Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum Jam

Use sliced orange
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Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple Jam

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Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry Jam

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Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum Jam

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Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple Jam

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Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum Jam

Use sliced orange
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Orange-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple-Strawberry-Cranberry-Plum-Apple Jam</