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Improving the Time
 Plumber—Well, here I am at last. Sorry I've been so long.
 Householder (three feet deep in water)—Oh, that's all right. While we've been waiting for you I've taught my wife to swim.

Still Cautious
 An old farm hand and his wife were celebrating their golden wedding. A reporter from the local paper called to offer congratulations and interview the old couple.
 "I understand you brought up seven children on seven dollars a week, Mr. Smith?" said the reporter.
 "Hush, not so loud!" whispered the old man anxiously. "I always told Belinda I only got six-fifty a week."

TIME MARCHES ON
 Recently in cleaning up an old attic, a bundle of newspapers was found, brown with age. Amongst them was a copy of "The Illustrated Express" of July 13th, 1901, in which under the caption "Some Toronto Gossip" an interesting article appears.

It is headed "Tent Hospitals for Consumption Patients" and is written in a prose despatch from Toronto, reading:—
 "In a very short time a tent hospital for the treatment of consumptive patients will be established. It goes on to state that the selection of a site was causing much difficulty; that the proposal of a consumption hospital came from half a dozen city physicians, some of whom were willing to donate their services free of charge because of the great need of having some place for those suffering from the White Plague, without travelling far from Toronto.

With the approval of the then Provincial Medical Officer of Health, Dr. Bryce, it was proposed to have nearly a dozen tents, some for cooking, others for sleeping, and the first of such tents were to be borrowed from the Militia Department.
 This proposal was made just three years before the Toronto Hospital for Consumptives was established and doubtless was instigated by a marked change in public opinion as to the curability of tuberculosis, forced by the successful treatment at the little hospital in Muskoka which had been erected by the National Sanitarium Association some eight years earlier, the first hospital for the treatment of tuberculosis in Canada.
 Looking back to those early days when patients were housed in tents or canvased, open front wooden shacks, feeding their own fires, helping with the preparation of food, carrying water from a central pump, and other chores, one is tempted to think that the cure was almost worse than the disease.
 What an evolution there has been! Take the Muskoka and Toronto Hospitals for Consumptives and the Queen Mary Hospital for Consumptive Children as models of present day sanatoria, with their great buildings, scientifically equipped and adequately staffed, where the best medical and surgical treatment may be given, accompanied by expert nursing care.
 Of course, such service is costly and these hospitals must have help in carrying on the tuberculosis war. That is why you are asked to contribute. Will you please send your gift to: National Health Association, 222 College Street, Toronto.

—You'll enjoy Christmas Shopping in Georgetown!



- | | |
|--|---|
| Lettuce
2 Nice Size Heads 11c
2 Firm Heads 11c | Emperor GRAPES
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| ORANGES
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Medium Large Sweet 25c doz. | TURNIPS
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2 Pounds
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| Cranberries
Fresh Red Berries 17c lb. | |

CARROLL'S
 LIMITED

PREPARING FOR A MERRY CHRISTMAS

By Kathleen Cousins in Canadian National Magazine

Many cooks have their own particular way of preparing the festive bird. For the inexperienced, or for those who wish for a few new directions, the following method is very satisfactory.

Select a young turkey, less than one year old. The flesh of milk-fed stock is white, a layer of fat over the breast but no layers of fat under the skin on the legs and thighs. Milk-fed turkeys are the finest obtainable. Corn-fed stock has a rich yellow appearance with layers of yellow fat under the skin.

For an eight-pound turkey take a stale loaf of bread. Cut away the crusty bits and put in a suitable dish and pour tepid water (not warm, for that makes it heavy) over it. Let it stand only a few minutes, as it soaks very quickly. Now, take up a handful at a time and squeeze it hard and dry with both hands, placing it as you go along, in another dish; the process makes it very light. When all is pressed dry, add some finely-chopped onions and mashed potatoes, also add some salt, pepper, sage or green herbs minced fine. Mix all together well and fill crop and body cavity with the stuffing.

Now that the bird is stuffed with the dressing sew up the bird with a strong thread. Tie the legs and wings to the body. Rub over with a little soft butter, sprinkle with salt and pepper, dredge with a little flour, place turkey in a roasting pan pour in a cup of boiling water and put it in the oven to bake. Baste the turkey so that every part will be uniformly baked. When pierced with a fork and the liquid runs out perfectly clear, the bird is done. Remove from pan to a hot plate in the warming oven.

When you put the turkey in to roast, put the neck, heart, liver and gizzard into a stew-pan with a pint of water. Boil until they become tender; take out of water, chop the heart and gizzard, mash the liver and discard the neck, return the chopped heart, liver and gizzard to the liquor in which they were cooked; set it to one side and when the turkey is done it should be added to the gravy that dripped from the turkey, having first poured off the surplus fat from the dripping pan; set dripping pan over the fire, boil about three minutes and thicken with flour.

To make the stuffing, crumb bread coarsely, discarding crust. Sprinkle with salt and pepper. Slowly add pepper, then slowly add melted butter, tossing crumbs lightly with a fork to mix thoroughly. If chestnuts are being used, see that they are boiled until tender, shelled and skinned and coarsely chopped. Add egg and mix lightly with a fork. Add not more than one-half cup of hot water or hot milk, cover and let stand five or ten minutes. If the dressing is not moist as wanted for serving, add a few more tablespoons of hot liquid. Add parsley and mix with a fork to insure thorough blending.

This stuffing can be used for fowl or any variety of meat. Fresh ham boned is delicious with this stuffing. Or you can split pork tenderloin and stuff them for a small family. Half the stuffing will be enough for tenderloin. Serve stuffed fresh ham or stuffed pork tenderloin with cinnamon, apples and glazed sweet potatoes. Boned fresh shoulder of pork can be used in place of fresh ham for a small family, too, and it is much less expensive than tenderloin.

A boned leg or shoulder of lamb is good with the chestnut stuffing. Serve the stuffed lamb roasts with individual moulds of mint jelly on thick slices of orange. For vegetables use buttered peas in turnip cups and potato marbles in cream sauce.

Beast Dress
 Remove tendons from legs. Cut through skin above feet and use skewer to pull out tendons. Clean, stuff with apple or oyster stuffing. Steam for 1 1/2 hours. Then roast in hot oven (450 deg. F.) 12 minutes for each pound. Baste constantly, using juice of 1 orange and drippings. Serve on hot platter, garnished with orange sections and watercress.

Savory Stuffing
 Two medium onions, finely chopped; 1/2 cup butter or sausage grease, 2 teaspoons salt, 1/2 teaspoon pepper, 2 teaspoons sage, 2 teaspoons thyme, 2 teaspoons marjoram, 2 tablespoons minced parsley, 2 1/2 cups chopped celery and leaves, 3 qts. bread crumbs. Sauté onion in butter until lightly browned. Add seasonings, parsley. When thoroughly heated add bread crumbs, mix well and stuff into fowl. Enough for a turkey of eight to ten pounds.

Spiced Cranberry Sauce
 Four cups cranberries, 1 cup vinegar, 3 cups brown sugar, 1 stick cinnamon, 4 whole cloves.
Wash and pick over cranberries. Cook all ingredients together, mashing berries as they soften. (Use a wooden spoon). Let boil for 20 minutes. Mash through a sieve. Chill thoroughly before serving.

Christmas Tartlets
 Make a filling of 1 cup sultana raisins, 4 tart apples, peeled and sliced fine; 1/2 cup sugar, 2 tablespoons lemon juice, 1 teaspoon grated lemon rind, 2 tablespoons water. Cook until apples are tender, then add 1 cup walnut meats. Cool. Fill into baking pastry shells, top with whipped cream, and decorate with candied cranberries.

MONO WOODCUTTER STARED WOLF OUT OF COUNTENANCE

While cutting wood in the Hockley Valley about seven miles from Orangeville on Friday, Jack McKibbin, a Mono farmer, was amazed at the sudden appearance from the underbrush of a large shaggy animal, which he is quite positive was a wolf. The animal approached to within fifteen feet of the startled woodcutter. He remained in that position for at least twenty minutes. McKibbin related when describing the incident, "The animal gazed at me in a peculiar manner and I gave him a frightened stare in return." After fixing each other with their eyes for this lengthy interval, the wolf turned tail and disappeared in the woods. McKibbin mopped cold beads of sweat from his brow, pulled in the slack of his trousers and resumed his work.

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 Brother Jones—"Pahson, when yo' preaches a good sermon does Ah ask wherat yo' obtained it? Ah craves de same fo-bearance from you."
 —Herald advertising brings results!

FINE FOODS

LACHINE WAX BEANS 3 1/2 Lbs. 25c
FRANKFORD TOMATOES 1/2 Doz. 9c
FRANKFORD PEAS 3 17-oz. Tins 25c
FRANKFORD CORN 3 17-oz. Tins 25c
BEEHIVE CORN SYRUP 6 Lb. Tin 37c

CHRISTIE'S FRUITED PUDDING Each 25c
SWEET APPLE CIDER 32-oz. Bl. 19c
GOOD MIXED NUTS IN SHELL Pound 21c

Sliced Side BACON 1-lb. Pkg. 27c

Christmas Boxes of Assorted CHOCOLATES
 Glossy New Salt **DATES** 3 Lbs. 19c
 Good Natural **FIGS** Pound 11c
 Australian Seedless **RAISINS** 2 Lbs. 21c

Clark's Pork and BEANS 22-oz. Tin 9c
Catelli's Cooked SPAGHETTI 34-oz. Tin 15c
Polly Prim TOMATO CATSUP 3 12-oz. 25c

Rowe's Baking Chocolate 3-lb. Box 69c
Chocolate 1/2-lb. Cake 20c
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Essential Shortening or DOMESTIC 1-lb. Pkg. 13c

MAGIC BAKING POWDER 1-lb. Tin 28c
TEA Tender Leaf 7-oz. Pkg. 27c
Red Rose - Red Pkg. TEA 1/2-lb. Pkg. 31c
Ow Economy COFFEE 1-lb. Tin 21c
Ivory SOAP Med. Bar 6c
Lalanda Delight SOAP Cake 5c
To Polish the Silver SILVO Tin 13c, 22c
Cashmere Bouquet SOAP 2 Cakes 11c
Woodbury's Facial SOAP 3 Cakes 25c

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