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- Legion Notes -

A very lengthy and prolonged meeting of Branch 120, was held in the Legion Hall last Thursday evening, with Comrade President Harold Stafford occupying the chair. Routine business was carried on for a while and a recess declared to allow the initiation team in charge of Comrade Tom Grieve to prepare the rooms. When the meeting was again called to order the candidates to be initiated were marched in the hall, headed by the Sergeant at arms, Comrade Harry Hale who conducted them to the various points in the hall. In all it was a very impressive service and the initiation team deserves the hearty congratulations of all for the manner in which they performed their duties during the initiation. The chair was occupied by Past President McCartney for the occasion.

The meeting then carried on with President Stafford resuming the chair. Under general business it was decided that the Branch accept the invitation of the Acton Branch to attend their Dedication Ceremony on Sunday and several comrades volunteered to attend this ceremony.

It was moved that the regular meetings of the Branch be suspended for the summer months and that the Executive carry on the business of the Branch for July, August and September. So the next general meeting of the Branch will be held the fourth Thursday of September.

At this point President Stafford introduced Comrade Bert Allan, Secretary of the Milton Branch, who recently returned from the Convention held in Vancouver, also other guest members from the Milton Branch. Comrade Allan in his opening remarks said that as he was appointed a delegate to the Convention at a Zone meeting he deemed it his duty to visit each branch in the Zone and give details of his trip. He stated that due to the lateness of the hour, he could not even begin to explain the work accomplished at the Convention and stated that as he happened to be

present here at the last meeting of the Branch before the summer holidays he realized that it was useless to prolong the meeting. Comrade Allan accepted the invitation of the Branch to return at a later date (at his own convenience) when a special meeting will be called to hear his report. Comrade Grieve moved a vote of thanks to Comrade Allan for his attendance and a round of applause followed.

The meeting adjourned with the singing of the National Anthem.

NOTES

We are glad to see Comrade Johnny Oliver back on the job. Johnny has been ill last week and although not quite up to par he is able to be up and around again.

An unfortunate accident to Comrade Alex Taylor puts him on the sick list for a few weeks. Alex had the misfortune to severely crush his right thumb which required several stitches to close the wound. On receiving the X-ray report this shows that several bones are broken and will keep him away from his place of employment, at the Alliance Paper Mills for some time. We hope all will go well and that he will be fortunate enough to save his thumb.

Next week marks the anniversary of the notification to Comrade and Mrs. Wylie that their son Pte. Robert James was "missing in action" on July 5th, 1943. Since then Comrade Wylie received the notification that his son was presumed dead. All Legion members sincerely hope that further word will be received that he is safe.

DEDICATION SERVICE AT ACTON

Sixteen members representing the local Branch assembled at the Legion Hall last Sunday to take part in the Dedication Ceremony at Acton. Comrades H. Allen, McCartney, Clark, Willett and Alf. Rolfe, kindly supplied the transportation.

The party on arrival at the Town Hall were received by President Chapman of the Acton Branch and the pa-

rade assembled with Georgetown Legion Branch colors and Union Jack heading the parade with Comrades Clark and Grieve as color bearers. Acton Branch and I. O. D. E. Union Jacks, Lorne Scouts Regimental Band, following the band Opl. Jean Tennant and Private Yorkie of Rosedale Barracks, W.A.A.C., Mrs. T. Grieve Zone Commander of the Ladies Auxiliary, Ladies of the Acton I. O. D. E., followed by the Legion members from several surrounding branches and the parade augmented by members of the Armed Forces.

Zone Commander "Teddy" Drew of Ontario took the salute from the steps of the Y.M.C.A. on Mill Street. The parade moved on to the Cemetery where the service was held at the foot of the Legion Monument. Several white wooden crosses bearing the Legion emblem were on the graves of departed comrades and the service opened with all present singing the hymn "O God Our Help in Ages Past" with the assistance of the Lorne Scouts Band. Comrade Wright of the Acton Branch read the Scripture. Rev. Wallace, of the Baptist Church, Toronto, was special speaker and addressed the Legion members and a large gathering assembled. "God Save the King" followed, the sounding of the Last Post and Reveille by a member of the band and the singing of the hymn "Abide with Me" brought the service to a close.

The parade re-formed and marched back to the Town Hall where Comrade Zone Commander Drew thanked the Acton Branch for the invitation for him to be present and also thanked all Legion members for the grand turnout. Comrade President Wright of the Acton Branch invited the Legion men to attend a short meeting in the Legion and the parade was dismissed.

A social hour in the Legion Hall followed and several members from this branch were called upon and all did very well.

George H. Leslie, Georgetown, has registered the name Locust Lawn with the National Live Stock Records for his exclusive use in naming the purebred Holstein cattle bred on his farm. All his stock will in future, carry this name as a prefix.

THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist



Hello Homemakers: We have been reminded that we did not publish an article on Dutch oven cookery last year when mother does not want too much heat in the kitchen and using a Dutch oven is certainly an advantage. In it you can cook a roast, meat pie, or chicken as well as vegetables, all from the heat of one element. Since the Dutch oven is a dark, heavy kettle with a heavy metal, close-fitting lid there is very little electricity used after the product reaches skimming point. It maintains that heat and keeps in the steam.

If you buy a Dutch oven, season before you use it. Use about one-half cup of salt-free fat, rubbing it around the sides and on the bottom. Heat until it begins to smoke, take off quickly and rub with a piece of paper. When cool, wash it well.

This method of cookery lessens food costs too. You use cheaper cuts of meat, such as boned shoulder pieces and stewing fowl. The grate is taken out of the iron pot, then it is heated with a small amount of fat in it. Brown the meat leaving the cover off, then lift it out until you put in the grate and pour in a small amount of water. When it begins to boil put on the cover and turn the electric element to Low. No further attention is required to regulate the heat, and the cooking period is calculated according to the size of the piece of meat—about 35 minutes per pound.

DUTCH POT ROAST

4 lbs. beef (blade, chuck or short rib), 3 lbs. baking fat, 1 cup tomato juice, 1 bay leaf, 1 tsp. chili sauce, 3 stalks celery, 3 lbs. flour, salt and pepper, ½ cup water, 1 onion, 4 carrots, grated, 6 potatoes, sliced.

Sprinkle flour lightly over meat. Brown meat on both sides in hot fat. Place the grate under the meat; add water, tomato juice, and seasonings. Cover, heat to boiling, then turn low, simmering for two hours. Scrub potatoes and prepare carrots and celery. Add 40 minutes before the cooking period is finished.

BRAISED CHICKEN

Stewing fowl, ½ cup flour, ¼ cup baking fat, salt and pepper, 1 cup water, 1 cup milk, 1 green pepper, sliced, 2 cups carrots, sliced, ¼ cup onions, diced, ½ cup cut beans.

Dress chicken and cut in pieces suitable for serving, sprinkle with flour and brown in hot baking fat in

the Dutch oven. Place the grate under brown meat, add water and seasoning. Cook at Low. The milk and vegetables should be added 40 minutes before the cooking period is finished (one-quarter cup minced parsley may be added).

The Question Box

Mr. A. B. asks: What are the proportions of salt and water to use in pickling brine?

Answer: Brine for preliminary salting should not be more than ¼ cup of common salt to 1-quart of cold water. Too much salt shrivels the vegetables instead of crisping them.

Mr. R. B. asks: Is it possible to steam a dessert over the Dutch oven stove?

Answer: Yes, if you have a steamer to fit the kettle. If it does not fit, the food may stop simmering on low heat and become soggy.

You may cook a custard, bread pudding or steam pudding if you make a small quantity in a covered casserole and put on top of meat bones.

Take a Tip

On the use of processing food in tin cans:

1. We do not recommend processing food in tin cans placed in the oven.
2. There are three types of tin cans available. The plain can is a general purpose can which may be used for all foods. Enamelled cans have a special coating which assists in maintaining the normal colouring of red berries and beets. C enamelled cans have a special coating to prevent discoloration of corn. They are also suggested for processing green beans, peas and kidney beans. C enamelled cans are not recommended for acid fruits or tomatoes.
3. If the food is not precooked, cover with hot syrup. The contents of the can should be processed according to the following method: Place covered cans on a rack in processor with boiling water about two inches from the top of the cans. Keep the water boiling during the processing period, but do not let it bubble over into the cans. Seal with sealing machine according to the manufacturers directions.

Anne Allan invites you to write to her c-o The Herald. Send in your suggestions on homemaking problems and watch this column for replies.

We did it at VIMY...and ORTONA-



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VOLUNTEER TO-DAY

JOIN THE CANADIAN ARMY FOR OVERSEAS SERVICE

BERT TAYLOR WAS GUEST SPEAKER

Recalled incidents in Organizing Terra Cotta's Two Farm Organizations

Terra Cotta U.F.O. and Federated Farm Women's Clubs met at the home of Mr. and Mrs. Stewart Leslie, on Monday, June 5th, and there was a splendid attendance. Mrs. L. P. Thompson presided over the ladies' meeting, opening with the opening song and the Lord's Prayer. After the minutes were read—roll call—was answered by "Hints for a Hostess". The motto was given by Mrs. Campbell Sinclair, "Men build houses, women build homes."

At the joint meeting Mr. Peter Dick presided. A piano trio was given by Messrs. Hutchinson and a paper by Mrs. Norman Cameron "We should so live and labour, that what came to us as seed, may go to the next generation as blossom and what came to us as blossom may go to them as fruit." This was a challenge to one and all.

Miss Olive Rankine, of Norval, contributed several vocal numbers and were rendered very sweetly accompanied by Miss Kellam, of Brampton. Mrs. Orham, of Brin, delighted the meeting with a number of humorous readings.

Mr. Bert Taylor, of Cheltenham, addressed the meeting, recalling to memory the organizing of the Terra Cotta clubs (which was the first in Peel county) and what it has saved the farmers of that district. Mr. Taylor expressed the hope that the Federation of Agriculture would hold to the same principles as the U.F.O.—Equal rights for all, special privileges to none. Some of the questions of the present day that farmers would do well to study are: "Do you believe in the nationalization of land?" "What do you think of immigration?" "People today are losing something of the community spirit and respect for the church, but farmers banded together have it in their power to "Usher in a day when they shall build homes and inhabit them." This was a very thought-provoking address and one that behooves farmers to think much about.

Miss Ethel Hutchinson sang two numbers which were much enjoyed. Mrs. Sterrat Leslie gave the history of the farms. The crown deed having been given in 1840 and 1829 respectively. The former having always been in the Leslie name.

Mr. T. L. Leslie expressed the appreciation of the meeting to all those taking part. The meeting closed with the National Anthem and a social time followed.

BEHEADED WOMEN SACRIFICED TO WITCHCRAFT?

Read... in The American Weekly with this Sunday's (July 2) issue of The Detroit Sunday Times... about Missouri's bizarre double murder in which two women were beheaded, which, author-explorer William Seabrook believes, may prove a modern version of African witch-doctors' strange "ritual of the speaking heads." Get Sunday's Detroit Times!



CANADIAN THRUSH

In competition with a number of Canada's most talented young vocalists, Claire Gagnier the Montreal coloratura soprano, won highest award in a nation-wide radio contest of "Singing Stars of Tomorrow". After a summer vacation with her family in Canada, Miss Gagnier will resume scholarship studies at the Julliard School, in New York.

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