

THE GEORGETOWN HERALD

— NEWS OF —
 GEORGETOWN, NORVAL, GLEN WILLIAMS, LEMBURG
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The Editor's Corner

GUEST COLUMN THIS WEEK

INTERESTING ARMY PAPER

The military District No. 2, soldier's favourite reading is a twelve-page newspaper aptly entitled "The Bullet" a military paper that gives the soldier the latest gossip and information on other personnel in the district.

Edited by Staff-Sergeant Phil Daniels, a former Toronto newspaperman, "The Bullet" is one of the most popular news sheets of its kind in the country.

From the front page where Sgt. Daniels holds forth with his personalized "Just Between Ourselves" column to the back page where Sgt. "Hammy" Hamilton unfolds her salty weekly spiel, the paper is chuck-filled with news and cartoons.

News stories and pictures of current happenings in the District take prominence in the lead pages. The editorial found on page 2 races from the value of sports to the Army to the foolishness of going A.W.L. All told of course in the spicy language of the soldier.

Informative pieces are contributed by Major Charles R. Sanderson, chief librarian of the Toronto Public Library, whose "Our Traditions" space is avidly read, and by the District Educational Office which contributes "What Goes On?" a weekly quiz on world events.

Other features are columns of news centering around the various camps in the district. Contributed by ranks ranging from private to officer, these meaty Winchellesque contributions are favorites of the readers.

"Depot Diggins"; "News from Orillia"; "Hamilton Military Hospital"; "Mumblings from North Bay"; "Medical Murmurs"; "Bits from Brantford"; "Simcoe Scraps" etc., gives the soldier news of friends and acquaintances who are promoted, transferred, married, achieve parentage, or asks pertinently "Who is the current sweetie of Cpl. Casanova Sparling?"

The C.W.A.C.'s are not overlooked by a long shot as a full page is given to "C.W.A.C. Activities Here and Abroad."

Cartoon strips hold dear spots in the soldier's hearts. Particularly welcomed each week is a lovely, well-faced young lady named "Lace" who is every rejecting officers for the common soldier of the Infantry. Drawn with Lana Turner-esque qualities by Milton Caniff, creator of the very popular "Terry and the Pirates", Lace is the pin-up gal of many a warrior.

Cpl. Sansome's "Wolf" and other pictorial gags lend the humorous touch to "The Bullet". In the more serious vein there are tips on battle procedure—how to avoid booby traps, how not to waste ammunition, how to identify friendly and enemy aircraft, etc.

To keep the soldier fully aware of what goes on in the world, the Public Relations Branch contributes a weekly roundup of world news given in capsule form entitled the "War News Summarized".

Sports hold a high spot as they are given a feature page within the paper. Swimming, softball, baseball, tracks, soccer, and bowling, as practised by the military personnel is duly noted and coming events heralded.

The spiritual life of the soldier is not forgotten as "The Padre's Corner", conducted by the uniformed men of God, each week brings a salient message.

Issued under the authority of Major-General A. E. Potts, C.B.E., E.D., District Officer Commanding, M.D. 2, "The Bullet" is issued free to the personnel. And how they love it!

Particularly, "The Laff of the Week" . . . this week it is a little poem culled from the "Ford Islander" published at Pearl Harbor, and which goes like this:

"My Bonny lies over the ocean,
 "My Bonny lies over the sea—
 "When she cables unswerving devotion,
 "My Bonny lies—obviously—"

THIS CARELESSNESS MUST BE STOPPED

"Destruction of Canada's forests by public carelessness must be brought under rigid control if any national plan of security is to be made workable", declared Dr. H. J. Cody, President of the University of Toronto, in a public statement this week.

"Small wonder that every class of Canadian expresses alarm at Canada's pace of forest-burning", President Cody added, "when we are pondering ways and means of employing more people after the war than ever in the country's history. The age-old foundation for jobs and wages is the soil. On nearly sixty percent of Canada's soil, nothing but timber can grow. It is

THE MIXING BOWL

By ANNE ALLAN

Hydro Home Economist



Hello Homemakers! Pickling is one of the many ways to save surplus fruit and vegetables. Cucumbers are one of the common vegetables that may be preserved in many ways to give variety to our inexpensive winter menus. Pickling is a matter of bringing and curing without destroying the colour or flavour, or food value.

The equipment needed is comparatively simple, but you must be able to store in a cool, dry place if you are storing in odd jars sealed with wartime wax or corks.

We suggest recipes requiring little or no sugar although we have had several requests for those using sugar. But, naturally, if you have sufficient sugar, "go to it" and make the kind that pleases your family.

SACCHARINE PICKLE

1 teaspoon powdered saccharine, 1/2 cup salt, 2 tablespoons white mustard seed, 1/2 cup dry mustard, 1/2 cup dry mustard, 2 tablespoons turmeric, 1 teaspoon curry powder, 1/2 teaspoon cayenne pepper, 1 cup cold vinegar, 1 cup corn syrup, 9 cups cold cucumbers, 10 small green tomatoes, 6 small onions.

Combine saccharine, salt, mustard seed, dry mustard, turmeric, curry powder and cayenne very thoroughly; mix to a smooth paste with the 1 cup vinegar, adding it gradually at first and combining thoroughly after each addition. Add corn syrup and the 9 cups vinegar. Place this dressing in a thoroughly-clean large crock.

Break cauliflower in small florettes and soak in salted water about half an hour. Drain, cover with boiling water and boil 10 minutes. Drain and let cool.

Wash cucumbers and tomatoes and peel the onions; cut all into small cubes.

Add prepared vegetables to dressing in the crock and combine well. Cover crock with a clean tea towel (or with other cloth), and cover with the thoroughly-clean lid. Place crock in a cool place (the cellar floor is good) and stir the pickle twice a day for two weeks.

CHILI SAUCE

12 large ripe tomatoes, 2 large onions, 4 green peppers, tsp. salt, 4 tbsps. br. sugar, 1 tsp. cloves, 1 tsp. cinnamon, 1 tsp. allspice, 1 tsp. grated nutmeg, 1 pint vinegar.

Peel the tomatoes and onions. Cut tomatoes in small pieces and chop the onions and peppers fine. Add the remaining ingredients, heat gradually to boiling point, cook slowly two and one-half to three hours, stir frequently. If the vinegar is strong dilute it with water.

DILL PICKLES

Select cucumbers of "dill" size. Wipe and arrange in jars with layers of dill and mixed spices in the bottom, centre and top of the jar. Cover with hot brine made of 1/2 cup salt to 7 cups oiling water. Seal and let stand two months before using.

PICKLED ONIONS

1 pt. small pickling onions, 1 qt. white wine vinegar, 2 teaspoons pepper corns, 1 teaspoon salt.

Bring vinegar and seasoning to boiling point and remove scum. Peel the onions, put into the boiling liquid and simmer about three minutes or until the onions are transparent. Pour into sterilized jars and seal.

TAKE A TIP

1. Too much salt or sugar or too

strong vinegar may make pickles shrivelled and tough.

2. A brine too weak will tend to soften pickles. The recommended solution to crisp cucumbers is one pound of salt to five quarts of water.

3. Keep pickled cucumbers green, put a thick layer of fresh green grape or cherry leaves between layers of cucumbers and on top of them before pouring on the brine.

THE QUESTION BOX

Mrs. R. B. asks: Why does chili sauce, cooked in an enamel pan, turn a brownish colour?

Answer: Allspice and cloves tend to darken sauces more than other spices. We suggest exact measurements of the seasonings.

Mrs. K. F. asks: Will a zinc tub be all right to soak cucumbers in brine?

Answer: No. We suggest that you put them in two or three crocks or enamel basins in preference to zinc or tin containers.

Mrs. T. B. asks: Recipe for Bread and Butter Pickles.

Answer: 6 qts. cucumbers, sliced; 1 dozen onions, sliced; 4 green peppers, sliced; salt (1/2 cup); 6 whole cloves, 1 qt. vinegar, 8 cups sugar, 3 tablespoons turmeric, 1/2 cup mustard seed. Wash cucumbers and slice without peeling. Arrange vegetables in alternative layers in a large bowl, sprinkle with salt. Let stand for three hours, then drain. Cover with cold water, then drain. Combine remaining ingredients and heat until sugar is dissolved. Add the vegetables and bring just to the boiling point, but do not boil. Seal in sterilized jars.

Mrs. B. T. asks: Ingredients for syrups to use on fruit to pickle.

Answer: 8 pounds fruit, cinnamon, 2 tablespoons whole cloves, 4 cups vinegar, 2 tablespoons whole allspice, 4 pounds sugar, 2 cups water.

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.

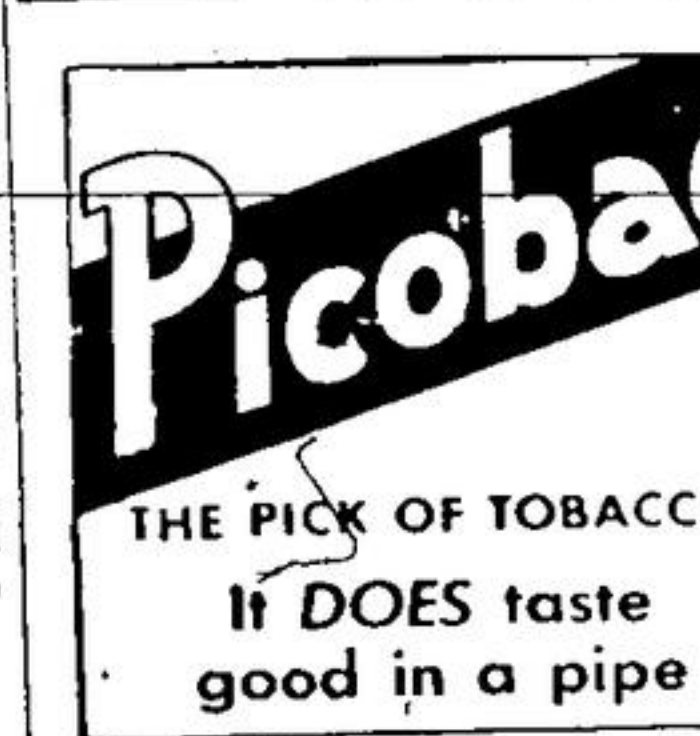
THE CLUE OF THE TALKING DOG

Set upon in the lonely woods, the wonder dog who could talk was unable to save his crippled master. But 10 years later his surprise courtroom testimony helped convict the killers. Read about this unique case in The American Weekly with this Sunday's (Aug. 13) issue of The Detroit Sunday Times.

Men, 30, 40, 50!

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BIDDING AGAINST OURSELVES

It would be wise if we were to remember that every time we countenance a violation of the Wartime Prices and Trade Board; that every time we make a purchase from the black market we are bidding against ourselves and against our future.

It is too bad but money is only as good as its buying power. It won't matter how magnificent our wages are next year if they won't buy as much as low wages would last year. Just let us start off on the wrong foot and the good vicious circle will start rolling giddily along, gathering momentum as it travels until it will land us "bang" in the middle of another first rate depression.

We have not yet forgotten the different times we have only recently come through, but there are many who do not yet understand that inflation is our great danger. They cry aloud for high wages attended by increased costs—From "The Port Hope Guide"

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C. N. R. TIME TABLE
 Daylight Saving Time
 GOING EAST

Passenger	7.01 a.m.
Passenger and Mail	10.10 a.m.
Passenger and Mail	7.02 p.m.
Passenger, Sunday only	8.31 p.m.
Passenger, daily	9.25 p.m.
This train was formerly the flyer but now stops.	

GOING WEST

Passenger and Mail	8.40 a.m.
Passenger, Sat. only	2.23 p.m.
Passenger daily except Saturday and Sunday	6.35 p.m.
Daily except Sunday	7.33 p.m.
Passenger, Sundays only	11.53 p.m.
Daily Except Sunday	12.59 a.m.

GOING NORTH
 Passenger and Mail 8.50 a.m.

GOING SOUTH
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FOR TORONTO

7.04 a.m.	6.44 p.m.
9.34 a.m.	9.34 p.m.
2.24 p.m.	b 10.09 p.m.

FOR LONDON

y 10.35 a.m.	s 7.15 p.m.
y 2.20 p.m.	b 8.20 p.m.
4.50 p.m.	x b 11.10 p.m.

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