

THE MIXING BOWL

By ANNE ALLAN

Hydro Home Economist



Hello Homemakers! Our fruits parade their luscious wealth each in their turn throughout the entire summer. In spite of inexperienced help gardeners have displayed an excellent quality of produce and an ample quantity for our needs too. It is then up to us to make the best of true-flavoured foods. Keep the flavour of late summer fruits by storing them in a cool place—preferably the refrigerator. Do not store too much raw fruit for a long period. Use the ripest ones first. It is wise precaution to keep any strong flavoured foods away from fresh fruit. In the preparation of fruit such as peaches, pears, and apples drop in salted water as soon as peeled to prevent discoloration. Mix with citric fruits if these fruits have to "stand" for some time.

PEACH COFFEE CAKE

Cream 2 tbsp. shortening and ¼ cup sugar. Add 1 beaten egg. Sift together - 2-3 cups flour, ¼ tsp. salt and 3 tps. baking powder. Add alternately to creamed mixture with ½ cup milk. Mix just until blended. Pour into greased pieplate. Arrange sliced peaches over top. Crumble 2 tps. flour 2 tablespoons butter, quarter cup sugar and 1 tsp. cinnamon together. Sprinkle over peaches. Bake in electric oven at 375 degrees for 35 minutes.

CANNED PEACHES

Scald, peel, halve, slice or leave whole. Pack raw in sterilized jars and cover with boiling hot syrup (1 cup sugar to 1 cup water). Adjust lids; process in boiling water bath for 25 minutes. Process 35 minutes if peaches are firm.

Open Kettle Method: Boil in syrup. Adjust lids and process 20 minutes in boiling water bath.

CANNED PEARS

Peel—leave whole or cut into halves and core. Cook gently in a boiling light syrup 4 to 8 minutes according to size and firmness. Pack hot and cover with boiling syrup. Adjust lids and process 20 minutes in boiling water bath.

Open Kettle Method: Same as for peaches.

PEARS IN SALADS

Use equal amounts of diced raw pears and apples when you make Waldorf salad; stuff the cavities of peeled pear halves with salmon salad; mix diced pears, cubed cantelope and marsh-mallows cherries with a light syrup.

PEACHES OR PEARS WITH CHEESE

For a dessert type salad, fill cavities of peeled and cored halves of fruit with cream cheese or cottage cheese and apple jelly or old cheese and peanut butter. Dressing isn't necessary.

BROIL FRUIT

Put slices of peaches and pears on a grill. Drizzle with honey and mint and broil for 5 or 6 minutes.

TAKE A TIP

1. Before fastening corks into bottles, boil them for five minutes to soften them. Then, while hot, press them into bottles. The corks will fit tightly when cool.
2. Clean plaster vases by dipping into a thick liquid starch. When dry brush off the starch and dirt will vanish with it.
3. Try adding a pinch of nutmeg to creamed corn—a different but blending flavour for a change.

THE QUESTION BOX

Mrs. D. W. says: Is it true that you should sprinkle sliced cucumbers with salt and allow them to stand some time before serving?
Answer: There is no evidence that salt makes cucumbers easier to digest. Salt would draw water from the cells and make the cucumber limp and unappetizing. This water contains valuable minerals and vitamins which would be lost. Crispness would be lost too.

Mrs. E. C. says: Mould formed on some extra fruit juice I had in covered bottle in the refrigerator. Could I use it?
Answer: Such mould is not injurious to health, but may change the flavour. Usually the mould can be skimmed off and the syrup, boiled, will be alright. To help avoid it, pour hot syrup into a sterile jar, cover at once, and place in the refrigerator as soon as cool. If syrup is kept for an extended period, reheat it occasionally and always keep in airtight container.

Mrs. G. J. M. has a suggestion for R. B.
To make red Chili Sauce: Peel and core tomatoes, put in pan, mash with wooden potato masher, cut up onions, bring tomatoes and two onions to a boil, then take off lid of pan and let cool till Chili Sauce thickness. Then put in sugar, salt (spices mixed with the vinegar) and let cool for a few minutes longer, stir well.

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.

PRIVATE LIFE OF THE SIAMESE TWINS

Daisy and Violet Hilton begin... In The American Weekly with this Sunday's (Sept. 10) issue of The Detroit Sunday Times... the intimate and never before told story of their fight for love and happiness. Be sure to read the revelations of the Siamese Twins—the story they never intended to tell. Get Sunday's Detroit Times.

—The Trick Horse Act promises to be a good one at Georgetown Fair, Sept. 16th.

- Legion Notes -

Hello Comrades: Once again we are pleased to report the doings of the Legion Branch after the summer holidays and we hope all Comrades will welcome this bit of publicity which is in the interest of all Legion members.

The first activities of the local branch for the fall season will be the Annual Zone Church Parade to be held in Brampton next Sunday, Sept. 10th. Zone Commander "Teddy" Drew has issued an invitation to all branches in the Zone to attend this parade and a large representation of members from the branches in the Zone are expected to be on hand to make this parade a successful one.

Fall in will be at the Legion Hall in town next Sunday at 1:30 p.m. so as to reach the Brampton Hall for 2:30 p.m. A special ceremony will be held at the Cenotaph and from there the parade will move off to the Cemetery for the decoration of graves of deceased comrades. Immediately following the parade the Brampton Branch is serving cats and coffee.

So Georgetown Branch, what are we going to do about this Zone Church Parade? Can we better that of last year at Milton? Remember 45 members took part.

We are aware of the gas shortage and the situation but we still have faith in the Legion Comrades. So the chairman of the transportation is making an urgent appeal to car owners to volunteer their services next Sunday.

Let us resolve that over fifty local members will follow the Georgetown Branch colors at the parade next Sunday.

On the blackboard in the Legion Hall will appear a place to write your name if you volunteer your car and another place for all the comrades who are free to attend this parade. Please fill in your name early so as we may know the number of members willing to take part.

The next important item regarding the Legion will be that of the regular meetings which will resume its activities the fourth Thursday in September. Your executive under Comrade President Stafford has had the full responsibility of the Branch and held regular meetings during the summer months and done a good job. Each member took a deep interest in Legion affairs and many "hot" discussions were entered into. Each member voiced his personal opinions and all members of the branch should be satisfied with the way the executive has handled their affairs during the summer months.

NOTES

Comrades! Now that the fall activities are starting how about your dues? Comrade Boney is anxious to clean up his books and have every member paid up to date. How about a little co-operation in this important matter?

Several changes are anticipated in the procedure of conducting regular meeting this fall. Your executive have passed several important motions regarding these changes and in our next article we will explain the new clauses.

Space is at a premium this week so will meet you all at the Legion Hall

next Sunday for the Church Parade in Brampton. Medals and Berets are in order—J B

MILTON

Late summer flowers and candle-light decorated St. Paul's United Church, Milton on August 26th, for the marriage of Kathryn Olive MacNabb, daughter of Mr. and Mrs. A. Gordon MacNabb to Mr. Norman Edward Brown of Pugwash, Nova Scotia. Rev. J. B. Moore, officiated at the double ring ceremony and the wedding music was played by Miss Marjorie Dawson.

Mrs. Robt. Currie has received word that her son, Pte. Andrew William Anderson was wounded on August 26th while serving in France. He enlisted with the Royal Canadian Ordnance in January 1942 and later served with the second Canadian Tank Corps. He went overseas in June 1943 after training at Brockville and Ottawa.

Veteran of the Dieppe raid, Sgt. Edgar Gordon Turner has been wounded while serving in France on July 19th, according to word received by his wife who resides at Omagh. His injuries are described as a bullet through his left shoulder and lung, two broken ribs and torn cords in his shoulder.

Kicked on the head by a horse on Thursday afternoon, William R. Ezeard died on Friday in Milton Hospital. Mr. Ezeard, who was 64 years of age was watering the team at the drinking trough. He was an employee of the flour and seed mill in Milton.

Mr. and Mrs. Wm. McKenzie received a cable yesterday saying their daughter, Mrs. Wm. Abey and son Michael have arrived safely in England to join her husband, Opl. Wm. Abey of the R. C. A. P.—Champion.

ACTON

Mr. L. Alchison of Durham will be the new agent at the C. N. R. in Acton succeeding Mr. F. Beatty who recently retired. Mr. Alchison will assume his new duties next month.

On Sunday members of the Acton Branch of the Canadian Legion joined with friends in a memorial service for Pte. Harold L. Simpson, son of Corp. and Mrs. George Simpson, Acton. The service was held in the United Church in charge of his pastor, Rev. A. W. Fosbury.

Al. Harvey put it very aptly on Saturday when addressing the 1500 to 2000 folks attending the Beardmore Co. picnic. "You've got a fine community spirit in Acton folks. You don't find such a spirit in many places. It's taken a hundred years to get. For Heaven's sake, don't lose it."

Mrs. E. Kentner, Ballinacree, celebrated her eighty-second birthday on Saturday, August 26th at the home of her daughter, Mr. and Mrs. Henry Hill, receiving many cards, congratulations and a lovely bouquet of pink roses from her son and daughter Mr. and Mrs. Kentner and grandchildren from Bolesval, Manitoba.

This week's casualty lists brought more of war's grimness to homes in Acton and the district immediately adjacent. One more has made the supreme sacrifice and three more Acton boys are reported wounded. Pte. Howard Webster, son of Mr. and Mrs. S. H. Webster, Acton has been killed in action on Tuesday, August 15th. Gnr. W. J. Taylor was wounded August 14th. Sgt. M. A. Tyler was wounded on August 13th. L-Cpl. A. E. Perryman now is reported missing since August 6th.—Free Press.

BRAMPTON

From an R.C.A.F. bomber group in Britain comes the news of the promotion of Wing Commander C. W. Burgess, newly appointed commander of the Thunderbird Squadron.

Miss Mary Lucille Conover, elder daughter of Lieutenant Colonel and Mrs. R. V. Conover, Brampton, and Lieutenant Garnet Britton, Canadian Dental Corps, son of Dr. and Mrs. G. P. Britton, Guelph, are being married on Saturday, September 2nd, in Christ Church, Brampton.

Mrs. Annie Hall, prominent executive for many years of the Brampton Women's Liberal Association and president of the Ontario Women's Liberal Association about twenty years ago, died very suddenly on Saturday while on a visit with her daughter, Mrs. Norman Russell, Sarnia.

The Brampton Air Cadet Squadron returned last Friday night from their summer camp at the R.C.A.F. Station, Centralia, Ont. The camp was a marked improvement over the summer camp of 1943, in that the course of training included flying and sports.

Word was received by Mrs. George Litster, Queen Street East, that her husband, Pte. George Litster, had been instantly killed in action on the French front. He had taken part in invasion fighting since the first. Pte. Litster enlisted at the war outbreak with the Lorne Scots and went overseas in July, 1941. Two months previously he married Miss Kathleen Cox, Brampton.—Gazette.

A Georgetown soldier looks for The Herald as much as a letter from home. Send it to him regularly by subscribing for him. \$2.00 a year.

CARROLL'S

- Fruit JARS doz. 1.05
- Whole Pickling SPICE n. 25c
- Jar RUBBERS doz. 5c
- Certo Crystals n. 10c
- Memba SEALS n. 10c
- Parowax n. 12c
- LIBBY'S Tomato BEANS tin 9c
- File SALT 5-lb. bag 11c
- Clark's Sandwich SPREAD tin 16c
- SPECIAL — SMALL WHITE BEANS 2 pounds 9c

Ontario Dry GINGER ALE 2 Btls. 25c

SODA WATER 2 Btls. 23c (Deposit Extra)

Now Unrivalled — Ayrmer GRAPEFRUIT jar 33c

Quaker Health BRAN 2 pkgs. 23c

Quaker QUICK 2 pkgs. 25c

Aunt Jemima Pancake FLOUR pkg. 15c, 35c

Salada (1 Coupon) TEA BAGS 30 for 35c

OLD CHEESE lb. 35c

- FLY PADS Wilsons 3 pkgs. 25c
- OLD DUTCH Cleaner — Tin 10c
- HAWES' WAX 1-lb. tin 45c, 2-lb. tin 83c
- O'CEDAR Cream Polish 23c
- PALMOLIVE Soap 2 cakes 11c
- IVORY Soap cake 6c, 9½c

BUTTER First Grade Creamery lb. 38c

- PREM. All Pork 12-oz. tin 32c
- SHREDDED WHEAT 2 pkgs. 23c
- CORNFLAKES Quaker 2 pkgs. 15c
- NEWPORT Fluffs pkg. 25c, 39c
- CHEESE Moonbeam 2-lb. loaf 73c
- RAISINS California Seedless lb. 17c
- OVALTINE n. 58c, 98c

GOLDEN TEA ½ lb. Pkg. 44c TIP

We reserve the right to limit quantities of all merchandise.

- SIZE 100 GRAPEFRUIT 2 for 17c
- SIZE 300 LEMONS 48c Doz.
- SIZE 252 VALENCIA ORANGES 39c Doz.
- SIZE 220 VALENCIA ORANGES 45c Doz.

Fruit and vegetable prices subject to market fluctuations.

Coupons to use September 7th

SUGAR Fl to 10 — 14 to 41 PRESERVES — 1 to 28

TEA or COFFEE — 30 to 39 BUTTER — 74 to 77

NEW STORE HOURS

Open 8:30 a.m. to 6:00 p.m. every day except Friday, 8:30 to 6:30 and Saturday, 8:30 a.m. to 10:00 p.m.

Phone 357 Georgetown

Wounded Veterans Staff C.P.R. Hospital Cars



Assigned to regular hospital car service by the Canadian Pacific Railway these four porters, standing in front of the ever-changing map of the Battle of Europe in the Windsor Station at Montreal, have a record of 22 years of service and wounds from seven actions in two wars. Left to right the four who have the bond of a common experience with the wounded servicemen they look after on the coast-to-coast runs of hospital trains, are Jean Napoleon Maurice, Montreal, wounded at Dieppe and in Italy; James E. Thompson, Montreal, casualty of the London Blitz; R. Winslow, Montreal, wounded at Vimy Ridge and Amiens; Sam Morgan, Verdun, veteran of this war and the last one, wounded at Second Ypres and Dieppe.

MEN and WOMEN ARE URGENTLY NEEDED NOW!

to save essential food crops now ready for harvesting

- TOMATO PICKERS - Aug. 15 to Oct. 1
- PEACH PICKERS - Aug. 15 to Sept. 23
- APPLE PICKERS - Sept. 15 to Oct. 20
- GRAPE PICKERS - Sept. 15 to Oct. 31

One-way transportation paid those who will work a minimum of one month.

Return transportation paid to those who remain until the end of picking season.

Pleasant outdoor work with good wages and an opportunity to serve on the food front are available to hundreds of men and women of Ontario... now.

APPLY AT ONCE IN PERSON OR MAIL THIS COUPON

Ontario Farm Service Force, Parliament Buildings, TORONTO.

I AM A VOLUNTEER FOR THE FOOD FRONT

Name _____

Address _____

Telephone _____ Age _____

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Dates Available — To _____

- FALL FAIR DATES
- Fergus—Sept. 8 and 9.
 - GEORGETOWN—Sept. 15 and 16.
 - Orangeville—Sept. 12 and 13.
 - Acton—Sept. 23 and 24.
 - Ancaster—Sept. 22 and 23.
 - Arthur—Sept. 26 and 27.
 - Caledon—Sept. 29 and 30.
 - Cooksville—Sept. 26 and 27.
 - Milton—Sept. 29 and 30.
 - Aberfoyle—Oct. 3 and 4.
 - Bolton—Oct. 13 and 14.
 - Erin—Oct. 7 and 8.
 - Grand Valley—Oct. 5 and 6.
 - Markham—Oct. 9 and 7.
 - Rockton—Oct. 7 and 8.
 - Stratford—Oct. 7.
 - Woodbridge—Oct. 7 and 8.