

# ANNOUNCEMENT!

We have been appointed by Purina Mills to act as their exclusive distributor for the sale of

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We are equipped with a double head grain grinder and a one ton batch feed mixer. We solicit your grinding and feed mixing trade and will endeavour to do the best job possible.

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Purina Chowder is a real egg-making supplement to balance your ground grain—makes your grain produce more eggs than when fed straight. If you have grain—you need Chowder!



PRODUCE MILK FOR VICTORY Balance Your Grain with PURINA COW CHOW

Mix your grain with a Purina Cow Chow Supplement to make a 16% protein ration that's a real milk-maker. Come in and let us figure a ration for you. 100 lbs. Cow Chow . . . . (Desert Price)

Put your flock of Pullets on Purina Concentrate this Fall. Bring in your own grain and we grind and mix it with

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CUSTOM MIXING

## TWO REAL INDIVIDUALISTS

(By Lewis Milligan)

Socialists are fond of scoffing at the "rugged individualist", as if he were a comic figure or a parasite on society. And yet some of the ruggedest of individualists that I have known were Socialists of most extreme type and many of them were both comic and parastic. All socialist leaders are vigorous individualists; they could hardly be successful leaders otherwise. It is very doubtful if even the saintliest of socialist leaders would meekly submit to having their lives planned and ordered by other people. On the other hand, I have known some rabid Tory individualists who would fit very comfortably into a regimented Socialist State. Herein is a paradox.

Ernest Shaw is one of the most "classical" individualists that ever lived. He would not only be a misfit, but would be a positive nuisance in a Socialist system. Shaw would not be tolerated for five minutes as a citizen of Soviet Russia, and the only reason why he is alive today is that he chose to remain in a democratic country where he was free to say and do what he liked. I once heard Shaw say that martyrs were fools, and that the first duty of the prophet was to take care of his health so that he could remain alive as long as possible.

Shaw is a wealthy man, and he has

made his money and his reputation as a writer by knocking the very system under which he has remained alive and flourished. He has posed as a modern Diogenes, and has gone around with a literary lantern in daylight looking for an honest man; the only place he could find one was in a mirror. But Diogenes lived in a tub. Shaw has preferred to live in a comfortable country residence and to move in select social circles. His socialist chickens have lately been coming home to roost in the form of excess profits and inheritance taxes, and Mr. Shaw, the individualist, lost his temper trying to shoot them off.

H. G. Wells is another example of that political hybrid, the individualist-socialist. He started out as a Fabian and conceived elaborate plans for the development of a utopian society. But he was too individualistic for the Fabians and he left them in a huff because they would not adopt his ideas. Wells visited Russia to see for himself how Socialism worked out in practice, but the Soviet system had no personal attraction for him. He preferred to live under the capitalist system in England where, like his friend Shaw, he was free to please himself.

Wells also a rich man. He has well earned his money and reputation by persistent private enterprise in literature, and he has not scorned the profit motive. He has made full use of the advantages and disadvantages of a free democratic system. In some of his

novels Wells has made light of Christian morals and he has himself been somewhat of a free-lover, but he prefers to live among respectable people. He has scoffed at theology, but he does not like being regarded as an atheist, and he has tried to create a synthetic Deity out of chemicals in a biological laboratory. Of late years Mr. Wells seems to have lost faith in Socialism and socialists in general, including himself. He has come to realize that the social and economical problems of England are very much involved with those of the world as a whole, and one of his latest solutions for the ills of mankind is the "World State". In his old age Mr. Wells is living in a state of disillusionment and suppressed pessimism.

Shaw and Wells are the products of a free Democracy. They would have been nonentities in a Socialist State, where they would have had no scope of freedom to exercise their iconoclastic faculties. They broke the noses off a few political idols and damaged some of the decorative superstructure of the temples of religion, but the foundations of Democracy and Christianity remain.

Do you enjoy novel reading, Miss Prim?  
Oh, yes, very much. One can associate with people in fiction that one wouldn't dare to speak to in real life.

## HORNBY NATIVE, PTE. BOB McHUGH WOUNDED IN FRANCE

Pte. Robert F. (Bob) McHugh has been severely wounded in action in France according to word received by his father, W. H. McHugh, on Aug. 29th. He has a bullet wound in the left side of the neck and injuries to the spinal cord causing partial paralysis.

Pte. McHugh was born in Hornby and spent many years in this vicinity, and has spent some years in Oshawa, where prior to joining the Lincoln and Welland Regt. he was employed by the Oshawa Lumber Company.

Pte. McHugh enlisted in Toronto with the 48th Highlanders and trained at Brantford and Camp Borden, going overseas in June 1943.

He is now staying for treatment at a base hospital in England.

He has two brothers: Pte. Stanley of the R.O.C. who is stationed at Barrield; Clarence of Oshawa and three sisters, Mrs. George Izatt, Oshawa; Mrs. Stan. Fuller, Oakville and Mrs. Fred Hawley, Cornwall.

Fergus' next landmark slated for destruction is the old O'Keefe blacksmith shop on the edge of the Grand River. Fred Showfelt, the present occupant will move his blacksmithing to Malden Lane.

## THE MIXING BOWL

By ANNE ALLAN

Hydro Home Economist



Hello Homemakers! "Out peelings as thin as possible to save food value. Better still, cook vegetables with their skins on." These words of advice have been spoken by many food authorities.

There is sound logic in such advice, because it has been found that there is more food value next to the skin in most vegetables.

When the skin is left on during cooking, not only do you retain the precious mineral and vitamins directly underneath, but the skin acts as a protective covering, holding in the food value of the rest of the vegetable. Among the early winter vegetables this theory applies to potatoes, squash, carrots, parsnips and egg plant.

So for food value economy we recommend potatoes boiled or baked in their jackets; squash, baked or steamed in its shell, carrots and parsnips just well scrubbed, not peeled, before boiling, and egg plant cooked unpeeled, then stuffed for serving.

### TOMATO STUFFED POTATOES

6 large baked potatoes, 4 tablespoons finely chopped onion, 5 tablespoons canned tomatoes, ½ teaspoon mustard, 1-8 teaspoon celery salt, pepper, salt.

Cut baked potatoes in half lengthwise. Scoop out the contents. Mash and add chopped onion, canned tomatoes, mustard, celery salt and salt and pepper to taste. Mix well and refill the potato shells. Return to the oven and reheat thoroughly. Yield: Six servings.

### BAKED STUFFED EGGPLANT

1 eggplant, 1 cup soft, stale bread crumbs, 2 tablespoons butter, 1 tablespoon finely chopped onion, salt and pepper, 1 egg, well eaten, buttered bread crumbs.

Cook eggplant 15 minutes in boiling, salted water or ham stock to cover. Cut slice from top and carefully remove pulp with spoon, taking care not to break skin. Chop and add crumbs. Cook onion with butter five minutes. Add to pulp, season, and, if necessary moisten with a little stock or water. Cook five minutes, cool and add egg. Refill eggplant, cover with buttered crumbs, and bake 25 minutes in electric oven at 375 degrees F.

### FRIED SUMMER SQUASH

Wash and cut in half-inch pieces. Sprinkle with salt and pepper, dip in crumbs, egg, and crumbs again, fry in hot fat and drain.

### CREAMED SALSIFY OR OYSTER PLANT

Wash and scrape the salsify, throwing it immediately into cold water to which a little vinegar or lemon-juice has been added, to prevent discoloration. Cut in inch slices and cook in

boiling water until tender, adding salt just before cooking is completed. When tender, drain and combine with medium white sauce. Serve with tiny fried sausage balls.

### STUFFED PEPPERS

½ cup canned tomatoe soup, ¼ cup hot boiled rice, salt, 1 sweetbread, parboiled and cut in cubes, paprika, 6 green peppers.

Combine ingredients, except peppers. Parboil peppers, stuff with prepared mixture and bake 10 to 15 minutes in electric oven at 400 degrees F. Serve with tomato sauce.

### CREAMED TURNIPS

Reheat three cups diced, cooked turnip in one cup of white sauce; 2 tbsp. bacon fat, 2 tbsps. flour, 1 cup milk, ½ tsp. salt, few grains pepper and a few grains nutmeg.

### TAKE A TIP

The old-time potherbs have again come into vogue as part of a well-planned garden. Fresh or dried, leaves and flowers add interest to various dishes.

To Prepare Herbs for Storing: After the dew has disappeared, pick just the young and tender leaves which appear prior to the plants flowering to allow a second growth of leaves as tender as the first.

To retain seed pods, gather the entire plant just before the seeds have matured. Caraway, dill, mustard and coriander are among the seeds used for seasoning.

Dry leaves in a very slow oven for 1½ hours, or tie in a loose bundle and hang in the shade until all moisture is removed. Crush the leaves to a powder and pack in airtight container.

Seeds should be spread on a cloth rack and dried in the sun, turning daily.

### THE QUESTION BOX

Mrs. F. M. suggests: Two new sandwich fillings that are specials.

1. Mix ½ cup chopped hard-boiled eggs with 1 tbsp. chopped olives or pickles and 2 tbsps. prepared mustard.

2. Blend 2 tbsps. prepared mustard into 4 tbsps. butter. A grand spread for meat or cheese sandwiches.

Mrs. W. G. suggests: A good vegetable plate: Make very thick white sauce using 2 cups milk. Add ½ tsp. mint, 1-3 cups each of cooked peas, carrots and corn. Spread in 2 pans. Chill. Cut in triangles, coat with crumbs and fry. Serve with sliced tomatoes, cucumbers and wedges of lettuce.

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.

## MILTON

Missing since January 20, Mrs. John McTrach, Milton has received a wire from her husband, Warrant Officer John McTrach giving the good news that he has arrived safely in England.

On Sunday, September 10th St. John's Parish, Nassagaweya, observed its 100th anniversary of the building of the church.

Two large puff balls grew on the farm of Frank Stary, R. R. 4, Milton this week. One weighed 24½ lbs., the other 34½ lbs. They were on display in the Milton District Co-Operative and were later cut up and distributed to many citizens of the district.

A very pretty wedding was solemnized on August 28th, in Dunn United Church, when Grace Eleanor, only daughter of Mr. and Mrs. Norman Bowden of R. R. 9, Dunnville, was united in marriage with Ralph Albert Anderson, son of Albert Anderson, of R. R. 3, Milton. It was the first wedding in the church.—Champion.

## ACTON

Councillor Boulton, submitted plans for the installation of a fire alarm system in Acton at the monthly council meeting. The plan drawn up included 10 signal boxes. It was estimated material and equipment would cost \$2,218.50. Installation was estimated at \$1,075. The matter was left over for further consideration.

The funeral of the late George Ira Leslie, son of the late George and Amanda Leslie, was held from his residence Lot 5th, first Line Esquimaux, on Friday, Sept. 1st.

This community along with others across Canada continues to get each week its list of casualties as Canadian troops are in the thick of the fight and pushing back the Nazis closer and closer to Berlin. This week's casualties from Acton are Pte. R. A. Johnson missing, and Tpr. Bill Buchanan and Pte. Melvin Cutting, wounded.

Workmen are engaged now installing a new welded steel flume from Fairy Lake to the plant of Beardmore & Co. where the water is used in the plant. The new flume is being laid alongside the old pipe which is being left in place.—Free Press.

## BRAMPTON

Word has been received from R.O. A.P., Ottawa, as coming by German sources through the International Red Cross, that Flight Sergeant Joseph Mara, one of five sons of Mr. and Mrs. Harry Mara, John St., serving with Canadian war services, was killed in air action on July 19th. He was formerly reported missing.

Shots were exchanged as two men attempted to steal an automobile from the B. H. Bull & Son farm a week ago. Sunday, Bruce Warman, spotting one of the two men between the barn and the greenhouse, fired high to frighten him. The return shot was more accurately aimed but fortunately lodged in a tree behind which Warman was kneeling.

The Lions' Swimming Tank at Rosalea has been closed for the season. A total of 14,038 civilian swimmers used the tank this year as compared to 14,306 last year.

The funeral of the late Gordon Hall, whose death occurred at Stayner, on Friday, was held on Monday of this week with interment at Brooklin, Ontario. Mr. Hall was well-known here and was manager of the Dominion Bank Branch for many years until 1934 when he moved to Toronto.

Mrs. T. W. Thomson, Mill Street South, died on Monday after a lengthy illness. She had been confined to her bed since May. She was Miss Hazel McCracken before her marriage, daughter of James McCracken, and was born at Derry West, fifty-five years ago. She had been a resident of Brampton for the past twenty-one years.—Gazette.

## HIJACKING THE HELP

Nina Wilcox Putnam, writing in The American Weekly with this Sunday's (Sept. 24) issue of the Detroit Sunday Times, tells how the influx of domestic help into war industries has created a business of service snatching which has become a racket carried on in the streets of every large American city. Get The Detroit Sunday Times!

The reason a dog has so many friends is that his tail wags instead of his tongue.