

# Auction Sale

OF

## Yorkshires AND Holsteins

Wednesday, October 18th, 1944

at 1:00 p.m.

CURRIE FARM

OSPRINGE, Highway No. 24, 13 miles north east of Guelph, 5 miles west of Erin, 8 miles north of Acton.

BRED AND OPEN SOWS, GILTS, BOARS AND FEEDERS

HOLSTEIN BULLS FROM R.O.P. RAG APPLE DAMS, ACCREDITED AND VACCINATED.

ALSO A NUMBER OF LINCOLN RAM LAMBS.

A. E. CURRIE, R. R. No. 1, Guelph.

EARL H. MOORE, Orton.

GEORGE C. BURT & SONS, Hillsburg.

CATALOGUES ON REQUEST

Sale held under cover in case of inclement weather.

### 30 YEARS AGO IN GEORGETOWN

(Gleaned from the Georgetown Herald of October 8th, 1924)

The body of an unknown man about 35 years of age was found floating by one of the piers at the iron bridge. The remains were photographed, then buried in Greenwood Cemetery. The jury at the inquest was composed of A. G. Green, Dr. Heath, Joseph Ruddy, R. Erwin, W. A. Bailey, Joseph Watson, F. E. Fisher and S. B. Groat.

The 78th annual Fall Fair was the most successful held in Georgetown. The Oddfellows' Band, led by H. G. Meir, played during the afternoon. Eisle Lepoldevin was winner of the baby show. Brill and Co. won first prize for the finest merchant's display in the hall.

A prohibition mass meeting was held in the town hall and citizens were urged to vote for the O.T.A. on October 23rd. C. J. Russell, president of the local organization, introduced the guest speaker, Ex-Controller Jas. Simpson, of Toronto.

Miss Dayfoot and Mrs. H. W. Kennedy, representing the Local Council of Women, requested the town council to provide a public rest room and lavatory in the public library building.

The new law office of Richardson and Co. in the O'Neill Block is now open. Mr. Clarence Wiggins, of Brampton, is in charge.

Harriet Elizabeth, wife of James C. Irons, died suddenly at the home of her parents, Mr. and Mrs. John Bellantone, Sr., with whom she had been visiting.

Asher B. Freeman, a former Georgetown resident, died in Toronto General Hospital. The funeral took place from the home of his sister, Mrs. George Bennett, with burial in Greenwood Cemetery.

### POLIO DETECTOR, NEWEST WEAPON OF SCIENCE

Half of the polio victims would never develop paralysis if the dread disease could be detected and treated in time. Read in 'The American Weekly' with this Sunday's (Oct. 15) issue of 'The Detroit Sunday Times' how scientists have devised a simple, sure way to diagnose infantile paralysis before crippling sets in. Get Sunday's Detroit Times!

### Men, Women Over 40 Feel Weak, Worn, Old?

Want Normal Pop. Vig. Vitality? This week, read our advertisement and you will find out why. Try our... (text partially obscured)

## THE MIXING BOWL

By ANNE ALLAN  
Hydro-Home Economist



Hello Homemakers! Since the children have settled down to scheduled school hours, we have been thinking more about turning on the oven to pop in something that may be fresh and varied from the standard supper dishes of the past month. We can dream about rich pastry cases filled with creamed shrimp and mushrooms, or for dessert fruit and whipped cream—we can still get along without them. There are very suitable substitutes—pop-overs and plain pastry puffs shells. The food that is put into these cases may be hot or cold, plain or sweet.

But no matter what you use as fillings, you need to make sure the shells are not tough and heavy. The secret of successful pop-overs and puffs is two-fold—proper beating to incorporate plenty of air and careful baking to hold the shape of the pop-over and puff made by expanding the steam inside. The expanding steam causes the mixture to rise and the combination of gluten in the bread flour and the intense, even heat of the oven does the "puffing". Then reduced heat for the rest of the baking allows the puff to cook inside.

We give you the recipe for pop-overs and cream puffs (war-time versions) together in 'The Mixing Bowl' column—because they are similar in principal and use. Pop-overs are sometimes served piping hot with butter in the same manner as tea biscuits—to accompany salads or simple fruit desserts. But they are also good split and filled with cream chicken, creamed green beans and carrots. Use as a main course accompanied with browned potatoes and a generous serving of salad. The puffs, if made large, are perfect for a company dessert if filled with cream custard, fruit sauce or chocolate mixture. You will find these sweet puffs easy on the sugar and yet a satisfactory substitute for rich cakes.

### POP-OVERS

1/4 teaspoon salt, 1 cup sifted bread flour, 7-8 cup milk, 2 eggs, 1/2 tablespoon melted shortening. Sift salt and flour together. Add milk gradually, beating until mixture is smooth. Beat eggs until light and add to first mixture. Add shortening and beat well. Pour into hot greased

muffin pan and bake in electric oven 30 minutes at 475 degrees F, reducing the temperature to 350 degrees F. for 15 minutes. Yield: Nine pop-overs.

### CREAM PUFF SHELLS

1/4 cup butter, 1/2 cup water, 1-8 teaspoon salt, 1/2 cup bread flour, 2 eggs, unbeaten. Combine the butter, water and salt in saucepan and bring to boiling point. Sift in flour and cook, stirring constantly until smooth mixture forms a ball in the centre of the pan.

Remove from electric element and let stand five minutes. Add eggs, one at a time, beating vigorously after adding each egg. Mixture should be very stiff. Drop by spoonfuls on buttered cookie sheet. Makes eight large puffs or 18 small ones or 24 afternoon-tea size. Bake in very hot oven (450 degrees F.) for 15 minutes. Reduce heat to 350 degrees and bake for 20 to 25 minutes longer. Small puffs will not take quite as long to finish baking. When cool, cut slit in side of puff and fill with cream custard filling, salad mixture.

### CREAM FILLING FOR PUFFS

1-3 cup sugar, 2 1/2 tablespoons flour, 1-8 teaspoon salt, 1 cup milk, 1 egg, 1/4 teaspoon vanilla, 2 teaspoons butter.

Mix the sugar, flour and salt in a double boiler. Add the milk gradually and cook, stirring constantly until the mixture is thick (3 to 5 minutes). Cover and cook for 10 minutes longer. Add a little of this mixture to the slightly beaten egg, mix well and return to the double boiler. Cook for a minute longer, stirring constantly. Remove from stove.

### TAKE A TIP

1. Use sweet cider to flavour gelatin moulds for variation.
2. If cocoa is to be substituted for one ounce of chocolate in a sauce recipe, use one quarter cup cocoa and mix with cornstarch and sugar.
3. Bake beets occasionally. Wash, trim and roast as you do potatoes.
4. Increase the amount of salt in a recipe when you substitute shortening for butter.

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.

### ACTON

The sale of Cecil Atkins last week comprised one of the largest lists and looked like a big undertaking for an afternoon's selling, but under Auctioneer Roy Hindley the whole offering found new owners in five and a half hours.

At a special meeting of Acton Council on Monday evening a resolution was passed authorizing the Reeve and Clerk to enter into an agreement with Mr. Anderson of the firm of Armstrong Wood and Co., engineers to prepare and submit a survey of Acton for a sewage system with an estimate of the cost.

Last Wednesday the Annual Sports Field Day of Acton Continuation School was held in the park. There were keen contests in the various events for the school championships. In the girls events, Elaine Arbic won the Junior Championship, Joan Somerville Intermediate and Betty Britton and Joan Pargeter tied for Senior Honors.

The chapel of Metropolitan United Church, Toronto, was the setting for a lovely fall wedding on Wednesday, September 20th, when Alizina Isabel, daughter of Mrs. John Gibson and the late Mr. Gibson, became the bride of Mr. Douglas Priestly, son of Mr. and Mrs. H. Priestly of Bradford, Yorkshire, England.—Free Press.

### WOMEN'S INSTITUTE DONATE PRIZE FOR HIGH SCHOOL COMMENCEMENT

The regular meeting of the Women's Institute was held at the home of Mrs. W. G. McDowell last Wednesday afternoon. Mrs. Sinclair, vice-president, presided. Program convenors for the day were Mrs. Howard Kentner and Mrs. William Millere. The meeting opened with the Institute Ode and Prayer.

Current events were given by Mrs. Norman Snyder. Mr. Kenneth Harrison played a piano solo and Mrs. Francis Thompson gave a vocal solo. A contest was won by Mrs. Frank Cole. The ladies voted \$5.00 to the High School to be used for prize books for presentation at the Commencement.

The holding of a marathon sock race was discussed. It was decided to hold private card parties, with each member to raise \$2.00 thereby.

A cup of tea was served, and after a hearty vote of thanks to the hostess, the meeting closed with the National Anthem.

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