

TERRA COTTA

W. F. Hunter has given up farming and has purchased an implement business in Erin from Mr. James Gibson. His recent auction sale was a decided success. The weather was ideal and there was a bumper crowd of buyers present. The sale was ably conducted by Georgetown's hustling auctioneer, Frank Petch. Cows averaged \$300, apiece and the implements also sold well. The booths, sponsored by the Terra Cotta Women's Institute, did a thriving trade. Fred Bilton of the Parry Sound district was visiting with Terra Cotta friends recently.

Mr. and Mrs. D. Stamp and family have moved to Glen Williams. We understand that the Ukrainians are busy erecting their dancing pavilion and also summer cottages. Miss Payne of Toronto is spending her summer holidays at her summer home here. The Bottom family of Toronto are spending their summer holidays at their old home here. The road men have been spraying the weeds along the highway through here. Mr. and Mrs. Testorf and family are visiting with friends at the Soo. Stuart and Morris Puckering of Toronto are visiting with Terra Cotta friends.

THE MIXING BOWL

By ANNE ALLAN



Hydro Home Economist

Hello Homemakers! The garden season brings us fruits and vegetables in glorious array. This year, with the accent on "save and send" to stay the march of death in less fortunate lands, we must make fullest use of our perishable goods. Use them as they come, to conserve other foodstuffs in order to increase our exports, and preserve the garden crops for use during the rest of the year.

Methods of preservation should be sound and sure. Canning, the most widely used method, is too big a subject for our column to handle in detail. By all means send at once for a dependable guide. Write direct to Department of Agriculture, Parliament Buildings, Toronto, for Canning Step by Step (or ask your agricultural representative for a copy). The Home Canning booklet may be obtained free from Consumer Section, Dom. Dept. of Agriculture, Ottawa. The pressure canner manufacturers also supply guide books for large utensils. All instructions must be followed exactly to assure best results.

PRESSURE CANNING

When using a pressure cooker, prepare vegetables as for hot water bath and oven method and place rack in bottom of cooker. Add hot water to level of rack (about one inch), and place filled jars in the cooker, allowing space between jars for circulation. Adjust and tighten cover of cooker. Petcock should be left open until steam escapes for 7 min., then closed. Start counting processing time when required pressure is indicated. When processing time is up, remove cooker from heat! LET INDICATOR RETURN TO ZERO. Open petcock gradually, remove jars. Before processing next load, fill cooker with water to rack level.

Vegetable	Time	Pounds	Pressure
Asparagus	30 min.	10 lbs.	
Snap Beans	35 min.	10 lbs.	
Beets	25 min.	10 lbs.	
Peas	45 min.	10 lbs.	
Spinach	55 min.	10 lbs.	
Corn	65 min.	15 lbs.	
Pumpkin	60 min.	15 lbs.	

The above is a table for pint jars; allow 5 mins. more for quarts.

TAKE A TIP

Successful canning depends on certain rules.

1. Use the right method for your equipment and follow directions carefully.
2. Check the jars, rings and tops. They must be in perfect condition—and that goes for the fruit and vegetables, too.
3. Be scrupulously clean in washing jars and fruit.
4. Be cautious to note processing time.
5. After cooling, store the jars in a cool, dry place, away from light.

Refrigerator Rolls

1 cup boiling water, 1 cup shortening, 3/4 cup sugar, 1 1/2 cups bran, 1 1/2 tssps. salt, 2 eggs, 2 cakes compressed yeast, 1 cup lukewarm water, 7 to 8 cups flour.

Pour boiling water over the shortening and stir until melted. Add sugar, bran and salt and mix well. When cool add beaten eggs, yeast cakes dissolved in the lukewarm water. Add flour and knead until smooth. Put dough into a bowl and spread with a little melted shortening and cover with wax paper. Set in the refrigerator until ready to use. Cut off small amounts of the dough and shape in balls and place in grease muffin pans. Cover and let rise in a warm place until double in bulk, about 1 hour. Bake in preheated electric oven (400 degrees) for about 20 minutes. Makes 3 1/2 dozen rolls.

Take a Tip

1. Wet the bottom of freezing tray containing cream mix to make freezing quicker.
2. Beat ice cream mix as soon as it is frozen to a mush; then return to refrigerator.
3. Excessive sugar or syrup prevents freezing.
4. If the refrigerator needs defrosting, freezing will be slow.
5. If ice cubes have an unpleasant taste, the trays and freezing unit should be thoroughly cleaned.
6. As soon as an ice mixture is frozen firm, move the indicator half way back to normal. Lemons and oranges should be placed lower in the cabinet if the aroma is of the oily citric nature.

The Question Box

Mrs. T. H. asks: How do you pasteurize milk?

Answer: Heat milk in double boiler to 143 degrees and keep it at that temperature for 30 minutes; or bring the milk to full rolling boil, then take off stove instantly, but as soon as froth subsides, heat again to boiling point and repeat once more. The milk in either case should be cooled quickly in another pan surrounded by ice or running water.

Mrs. M. M. asks: How do you suggest storing bread at the cottage to prevent moulding?

Answer: Keep bread in loosely wrapped wax paper and place in a ventilated, clean tin. A tiny glass of baking soda left in one corner of the box absorbs any aromas.

Mrs. J. B. asks: How to prevent cloudy crabapple jelly?

Answer: Add a tablespoon of lemon juice to three quarters of prepared apple juice to clear jelly and help it jell quickly.

Mrs. S. M. says: When canning vegetables, say, green beans, we often have only enough left to half fill the last jar. Try finishing that last jar with some other vegetable, sliced carrots, for instance. Any jar of mixed vegetables should be processed the length of time necessary for the product requiring the longer processing period.

Mrs. D. T. says: If you have not a steamer for blanching, try this device. Place a piece of cheese-cloth over a large kettle; put on the lid to hold it in place and tie a strong cord tightly around the rim. Pour enough water into kettle so that it barely comes to bottom of bar of cheese-cloth. When water boils, drop in the food to be steamed.

Mrs. J. M. says: I discovered that the base of my pressure cooker extended beyond the heat element of my prized electric range. Fearing that the heat would cause the enamel to scratch, I cut a protective ring of asbestos paper to fit around the element.

Mrs. C. C. says: To shell peas quickly dip them in boiling water for one minute, then cool quickly in cold water and pod.

Caldwell Family Holds Reunion Here

On Sunday, July 13th, sixty members of the Caldwell family gathered at the home of Mrs. D. Fraser, Market Street, for a family reunion. Members of the family came from Orillia, Shelburne, Cheltenham, Brampton, Toronto, Niagara Falls, London, Exeter and around Georgetown. They spent a pleasant time renewing acquaintances and meeting new friends.

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23c

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89c

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25c

NEW POTATOES

STEWARTTOWN DESTROY Noxious Weeds

Notice is hereby given that in accordance with the Weed Control Act of Ontario—All Noxious Weeds must be destroyed before seeds mature. After July 31st, property infested with noxious weeds may be entered upon with men and machinery and said weeds destroyed, and the expenses charged against the property and collected in the taxes. The co-operation of all is solicited in cleaning up Noxious Weeds. The Weed Inspector is prepared to enforce the Act.

R. M. READERD, Weed Inspector for Halton County Milton, R. R. 2, Ontario.

CARD OF THANKS

We wish to express our deep gratitude to our many friends and relatives also to his fellow employees for their kindness, sympathy and floral gifts in our recent bereavement in the death of a beloved husband and father, especially thanking Dr. Paul and Archdeacon Thompson for their many acts of kindness.

Mrs. Forgrave and Family

Herald advertising pays Phone No. 8 and place an ad for next week.