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THE MIXING BOWL
By ANNE ALLAN
Hydro Home Economist



Hello Homemakers! Are you serving your fresh fruits just as they come? So many of them—blueberries, raspberries, peaches and apricots—need no sugar at all.
Prepare, wash and chill. An hour in the refrigerator will make a fresh fruit extra luscious or set a dish of fruit in a larger bowl of crushed ice. Sweeten the cream, if necessary to suit the "sweet-tooth."

IDEAS FOR FRESH FRUIT
1. Fresh pears stuffed with cottage cheese mixed with a little minced peel can be served on crisp lettuce and topped with mayonnaise.
2. Cantaloupe sliced in short pencil-sized pieces is attractive mixed with apple cubes which have been dipped in lemon juice.

Honey Raspberry Delight
2 tbsps. gelatine, ¼ cup cold water, 1½ cups milk, ¼ cup honey, 3 tbsps. lemon juice, 1½ cups red raspberries, 1 cup whipping cream.
Soak gelatine in cold water for 5 minutes. Scald milk and pour it over the gelatine. Stir until the gelatine is dissolved. Cool. Mix honey and lemon juice and stir in the milk mixture. Chill and when it begins to set add the whipping cream and raspberries. Pour into 8 custard cups. Place in a refrigerator until very cold. Serve in the custard cups.

Orange Cantaloupe Cocktail
2 medium cantaloupes (3 cups cantaloupe balls), mint sprigs, 1 cup orange juice, 2 tbsps. lemon juice.

Fruity Pudding
1½ cups milk, ½ tsp. salt, one-third cup light corn syrup, ¼ cup quick-cooking wheat cereal, 1 egg, separated, ¼ tsp. almond extract, 2 tbsps. sugar.
Scald milk; gradually add cereal and salt; cook over boiling water 20 minutes, stirring occasionally. Add egg yolk, corn syrup, almond extract, beat well. Whip egg white stiff; gradually add sugar, beating constantly. Fold into cereal mixture; chill in electric refrigerator. Serve with sauce. Yield: 4 servings.

Raspberry Sauce
Pick over 1 pint raspberries; wash and crush. Add ¼ cup sugar and ¼ cup water; bring to boiling point; simmer 5 minutes. Press through sieve and chill.

TAKE A TIP
1. To prevent fruit from floating in gelatine base desserts, let the gelatine mixture chill to a syrup thickness—the consistency of molasses—before adding the fruit.
2. Save all juices and syrups to make dessert sauces and give added flavours to chilled drinks.
3. To keep cut apples, peaches and bananas from turning dark, dip them in lemon juice.
4. Sprinkle a little fruit sugar on berries to draw out the juices before chilling them for shortcake.
5. Dip oranges and grapefruit in hot water for 2 or 3 minutes, then in cold water; the peel and white membrane may then be easily removed. Chill fruit before serving.

THE QUESTION BOX
Mrs. C. M. asks: Which is the best way to make iced tea?
Answer: There are two accepted ways to make iced tea: take your choice. (1) Pour double-strength hot, fresh tea over glasses filled with ice cubes or crushed ice. The ice chills and dilutes the tea at the same time. Or (2) cool average-strength tea before serving time. Then pour it over glasses half-filled with ice.
Mrs. D. G. asks: What is the secret of making a "short" pie crust?
Answer: Our neighbour says that chilling the pie dough for even an hour will do the trick. It should be wrapped in wax paper and placed near the freezing unit of the electric refrigerator to chill quickly.
Mrs. S. R. asks: How can you prevent the skins of plums from bursting during the canning process?
Answer: Prick with a fork or darning needle when washed.

1947 FALL FAIRS
C.N.E., Toronto Aug. 22—Sept. 6
Elmira Aug. 29, 30, Sept. 1
Oshawa Sept. 5, 6
Cooksville Sept. 12, 13
Fergus Sept. 12, 13
GEORGETOWN Sept. 12, 13
Grand Valley Sept. 11, 12
Mount Forest Sept. 8, 9
Oshawa Sept. 8—10
Brampton Sept. 16, 17
Caledon Sept. 19, 20
Galt Sept. 18—20
Shelburne Sept. 16, 17
Arthur Sept. 23, 24
Bolton Sept. 26, 27
Milton Sept. 26, 27
Owen Sound Sept. 27, 28, 29
Acton Oct. 3, 4
Streatsville Oct. 4
Teeswater Sept. 30, Oct. 1
Erin Oct. 11 and 13
Schomberg Oct. 10, 11

The Sinclair - McMillan Wedding In Erin Presbyterian Church

Decorated with summer flowers, on Saturday afternoon, July 26th, Burns Presbyterian Church, Erin, was the scene of a lovely wedding, when Mary Margaret, elder daughter of Mr. and Mrs. Elmer McMillan, was united in marriage to John Douglas Sinclair, only son of Mrs. Sinclair and the late Mr. D. D. Sinclair. The ceremony was performed by Dr. G. Aitken of Hillsburg. Mrs. Theo McMillan, aunt of the bride, was organist. Before the ceremony, Miss Blanche McKinnon sang "At Dawning" and during the signing of the register, Mr. Theo McMillan played a violin solo.

The bride was lovely in a traditional satin wedding gown made with a full gathered skirt with a slight train a sweetheart neckline and long pointed sleeves. Her floor length embroidered veil, which had been worn by her mother and her aunt, Mrs. Nevills at their weddings, was held in place by a coronet of pearls. She carried a cascade bouquet of Picardy gladioli.

Mrs. Paul Tarzwell, the bride's only sister, was matron of honor in a gown of starlight bengaline made with long full skirt and tiny peplum. Mrs. Howard Switzer of Acton was bridesmaid in a similar gown of cascade bengaline. Both attendants wore matching mittens and headresses and carried colonial bouquets of Johanna Hill and Queen Elizabeth roses. Little Joan Craig was a dainty flower girl in pink frosted organza and carried a tiny nosegay of coral sweet peas.

The groom was attended by his cousin, Mr. Douglas Harrison of Toronto. Keith Harrison and John Eaton,

How to Get Your 1947 Fair Prize List

Georgetown Fall Fair Prize lists are now off the press, and the Requeing Agricultural Society is to be congratulated on presenting another very fine booklet, contained inside a cover of imitation silver birch, printed in bright red and black, it is crammed with sixty pages of news to fair exhibitors and fair goers alike. Besides listing the programme of events and classes for competition it contains several pages of advertising by national advertisers and others of the immediate district. In the back of the booklet is a complete list of contributors to the fair, those public spirited citizens who year after year make cash donations and donations in merchandise so that Georgetown may have a fair which will rate on a par with the best in Ontario.
No charge will be made this year for the booklet, and if you are interested you may have one for the asking. Enquire at the Herald Office or get your copy from the Secretary, G. L. McGilvray. Prize lists will not be given to children as the quantity is limited.

cousins of the bride and groom were ushers.

The reception which followed was held at "The Maples" where the bride's mother received the guests in a gray crepe gown with black accessories and a corsage of tallman roses. She was assisted by the groom's mother, wearing dusty rose crepe and black accessories with a corsage of sweet peas.

For travelling the bride wore a gold suit with brown accessories and a corsage of roses. The young couple will reside on the groom's farm near Erin.

Guests were present from Port Dover, Kincardine, Georgetown, Toronto, Acton and Thornbury.

Delicious
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Excess Profits Tax Act Standard Profits Claims NOTICE

Recent amendments to the above Act provide that all standard profits claims must be filed with the Department of National Revenue before 1st September, 1947.

All applications are required to be in such form and contain such information as may be prescribed by the Minister and the Minister may reject an application that is not made in such form or that does not contain such information.

The prescribed forms (S.P.1) are available at all District Income Tax offices of the Dominion Government. All pertinent information required on the form must be included or attached thereto in schedule form. Tentative or incomplete forms or those filed after 31st August, 1947, will not be accepted.

Department of National Revenue
Ottawa
James J. McCann, M.D.,
Minister of National Revenue.

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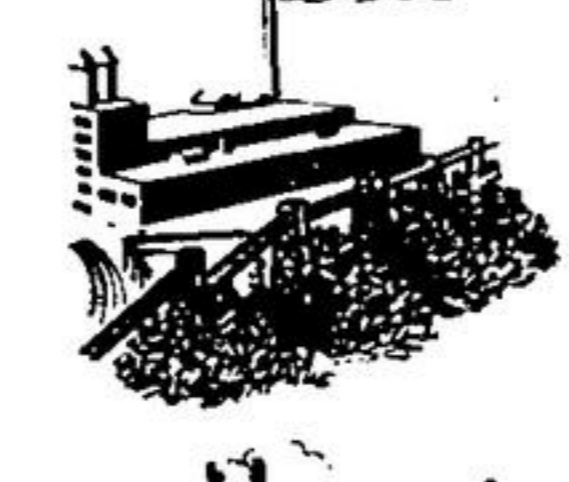
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TODAY Canadian manufacturing has reached record peacetime heights. It has gone far beyond anything attained in pre-war years. During the war we became the world's fourth industrial nation. Now, in peacetime production again, over 980,000 Canadians are employed in manufacturing—compared to 570,000 in mid-1939. And average pay has more than doubled!



CHARLES MCNELLEN, in the years 1920 to 1924 was driving a truck for a Toronto electrotyping firm. During this time he studied the business and was appointed as salesman for the same company from the latter part of 1924 until April, 1931. His enthusiasm inspired other men who agreed to assist him in the founding of his own business. Today he is President of "Bomac" one of the largest electrotyping and engraving companies in Canada.

MR. MCNELLEN says, "Canada has been good to me. She will prove the same to those young Canadians who are ready to take advantage of the vastly increased opportunities she offers today. Here, within our own country, in every field of endeavour, successful careers await the talented and ambitious."



For years pulp and paper ranked as Canada's most important peacetime industry—judged by wages paid, production value and exports. It is greater than ever today—with a 48% increase in employment over 1939.



Spurred by war demands, Canada became the fourth steel producer of the United Nations and manufacture of iron and steel products became the industry employing most Canadians. Today there are more than twice as many of us engaged in this industry as before the war.



The textile industry is our other great manufacturing employer. It, too, tremendously increased its output to meet war needs. Today in it, too, far greater numbers of Canadians are employed than in 1939.

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