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THE MIXING BOWL

By ANNE ALLEN

Hydro Home Economist



Hello Homemakers! We've been to the Canadian National Exhibition and what fun. Never saw so much interest in the Exhibition in my life. Little wonder since every exhibitor has gone all out to show us the use of his products.

Of special interest to homemakers is the Shopping School in the "Women's World" at the Coliseum. Here you will find a modern grocery store, and the attendants will give you shopping budgets assembled for low cost, moderate cost and fancy menus. You should pick up copies or write to the Women's Section for them if you can't get down to the Fair.

Careful meal planning and skillful shopping can go much to ease the financial strain on the food budget. Approved methods of cooking and adequate storage facilities are also important and this point is proven by the many attractive displays of the manufacturers in the Electrical Building.

Everywhere at the Fair, visitors are directed and instructed by trained personnel, by illuminated signs, by "active" displays and colorful exhibits. Do go and look at the demonstrations. I can't begin to tell you all about the C.N.E. It's the best I've seen.

Here are a few manufacturer's recipes which we enjoyed.

BASKET SALAD

Hollow out grapefruit; set scooped-out fruit aside for breakfast. Line shells with endive; fill with drained fruit salad and serve with this dressing.

NUT-DATE DRESSING

1/2 cup syrup from the fruit salad, 2 tbsps. cornstarch, 1/2 tsp. salt, 1 tsp. vinegar, 1/2 cup finely chopped dates, 1/2 cup cream or top milk, whipped, 1/2 cup chopped walnuts.

Mix together the syrup, cornstarch salt and vinegar. Cook, stirring constantly, until mixture is thick and clear. Continue cooking for 3 or 4 minutes longer. Cool slightly; stir in dates and nuts. Fold in cream, whip-

ped light but not stiff. Makes about 2 cups dressing.

DEEP SOUTH VEAL ROLL

Remove bones from 2 whole veal cutlets, 1/4 inch thick, flatten cutlets with mallet. Spread each with half of the following stuffing: (Sauté 2-3 cup chopped onions and 1 cup diced celery in 1/4 cup fat. Add 2 tablespoons chopped parsley, 1 teaspoon salt, 1/2 teaspoon pepper, pinch of Rosemary and Savory and 1 cup soft bread crumbs.) Roll up, secure. Brown in 3 tablespoons fat in Dutch oven. Add 1-3 cup water, 8 sweet potatoes. Cover, simmer 40 minutes. Add 2 1/2 cups green peas, 8 peeled orange slices, 2 tablespoons currant jelly. Cover, continue cooking 20 minutes. Eight servings.

SPARERIBS

The flavor of spareribs and savory celery stuffing blend perfectly. Place dressing in baking dish, cover with spareribs; or place dressing between two matching sections of ribs that are stitched or tied together. Sprinkle with salt and pepper, rub with flour. Bake uncovered at 325-350-degs. F. for 1 1/2 hours.

CREOLE FUDGE CAKE

Preparation: Have shortening at room temperature. Line bottoms of two 9-inch layer pans with paper; grease. Set oven for moderate heat (350 degs. F.) Sift flour once before measuring. (All measurements are level).

Measure into sifter:
2 cups sifted flour, 1 tsp. soda,
1 1-3 cups packed brown sugar, 1/2 tsp. salt.

Measure into mixing bowls:
1/2 cup shortening
Measure into cup:
1 cup milk, 1 tsp. vanilla

Have ready:
2 eggs, unbeaten, 3 squares unsweetened chocolate, melted.

Stir shortening just to soften. Sift in dry ingredients, add 1/2 cup of milk, and mix until all flour is dampened. Then beat 2 minutes. Add eggs, melted chocolate, and remaining milk and

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beat 1 minute longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.) Baking: Turn into pans. Bake in moderate oven (350 degs. F.) about 30 minutes. Spread seven-minute frosting between the layers and on top and sides of cake, and coat with 2 squares of unsweetened chocolate melted with 2 teaspoons of butter.

TAKE A TIP

1. Pear and Apple Waldorf Salad: Make Waldorf salad as usual with chopped celery and walnuts, but substitute cut-up raw pears for about half the quantity of apple.

2. Salad Fillings for Pear Halves: Raspberry Jelly with sprinkling of grated orange rind; cottage cheese with minced nasturtium leaves; chopped olives with mayonnaise.

3. Parsley Note: Add 1/2 cup chopped parsley to thin white sauce (1 tsp. butter, 1 tsp. flour, 1/2 tsp. salt and 1 cup milk). Pour over cooked carrot cubes and fresh green peas, combined in equal proportions.

4. Seasoning for Beets: Season cubed or sliced cooked new beets with vinegar, grated onion, salt, butter and a dash of nutmeg.

5. Fruit Salad Dressing: Place 3 tbsps. tart currant jelly in a small bowl and slowly add the juice of one lemon, beating with a rotary egg beater until smooth. Add juice of one orange, and one tablespoon each of honey and maraschino cherry juice. Mix well and chill before serving.

6. Quick Luncheon Dish: Make French toast dip bread into egg-milk mixture, using 1 beaten egg to 1/2 cup milk and put two sauteed slices together with sliced fresh cooked fruit; serve with hot syrup.

Rev. L. A. Kennedy Was Educated in Georgetown

The Rev. L. A. Kennedy, eldest son of Mr. and Mrs. Jacob D. Kennedy, died at the Hamilton General Hospital on Sunday, August 17th. The late Mr. Kennedy was born in Erin township, and received his early education in Georgetown. He graduated from the Moodie Bible Institute in 1922. He settled in Hamilton 36 years ago.

Mr. Kennedy served as pastor at the following places: Milan, Ill., Oas, Mich., and Calumet, Mich. He was also pastor of the Gospel Tabernacle in Winona for 12 years.

Surviving are: his wife, Gladys; one son, Hugh James, his parents, Mr. and Mrs. Jacob Kennedy, a brother, Hugh D. of Hamilton; three sisters, Mrs. Jara's Henry of London, Ontario, Mrs. R. A. Braby of Toronto, and Miss Elizabeth Kennedy, at home. Another son, Pilot Officer George A. Kennedy was reported missing in 1945.

The funeral was held from the chapel of Blachford and Wray, Hamilton, with interment in Woodland Cemetery, Hamilton.

Notice of the Registration Of a By-law

NOTICE is hereby given that a by-law was passed by the Corporation of Georgetown on the 18th day of June, 1947, providing for the issuance of debentures to the amount of \$375,000.00 for the purpose of installing a sewerage system and disposal plant in the Town of Georgetown and that such by-law was registered in the Registry Office for the County of Halton on the 13th day of August, 1947.

Any motion to quash or set aside the same or any part thereof must be made within three months after the first publication of this notice and cannot be made thereafter.

Dated this 15th day of August, 1947.

P. B. Harrison,
9-3 Clerk, Town of Georgetown

Young Pheasants Are Distributed In Halton County

In co-operation with the Ontario Department of Lands and Forests, Game Warden Dudley Hitchcox and members of the Halton Sportsman's Association, 1,120 young pheasant cocks and hens have been distributed among fifteen pens in different locations throughout the County of Halton.

"These young birds, nine to ten weeks old, are good strong healthy specimens of pheasants," Game Warden Hitchcox explained. The department has in the past either given eggs to the farmers to raise or dumped them at different points along the roadways to make their own way in the world, he explained. This year in co-operation with the Association and Township Councils, temporary pens were constructed, in which to house the young birds until they mature sufficiently to acclimatize themselves to their new surroundings.

All birds were placed in pens near farmer's buildings where they may be watched, fed and watered during the short period. Feed is being provided by three of the townships and the Sportsman's Association and the only cost to the farmer is that of some time and attention.

All birds released are banded by the department. It is hoped, though not necessary that sportsmen who take part in the annual open hunt season, will report the number of banded birds bagged during the hunt to the Department of Lands and Forests, Game Warden Hitchcox explained. He said it would be of great assistance in determining how these birds released made their survival.

Divinity Student Takes Services At St. George's

Douglas Dickson, of Guelph, divinity student at Huron College, London, took the morning service at St. George's Church of England on Sunday, while the rector was at Erin celebrating holy communion at All Saints Church there. Mr. Dickson has been conducting the services in Erin for the summer months. He preached an excellent sermon on the subject "Generosity" on Sunday morning.



"THE MASKINONGE" after a painting by Shelley Logier.

The Maskinonge, king of Canada's fresh-water fighters, is fast disappearing from many of our lakes. As a result, thousands of fishermen are availing themselves of modern transportation to reach hitherto inaccessible northern waters. True sportsmen at the same time realize that even in these new areas, the supply of fish is limited. They welcome and conform with legislation providing for the conservation of the "muskie".

"Boatmen and baitmen, hotel-keepers and guides feel the pinch when the fisherman drives further north because he can catch nothing but perch and sunfish in the lake that used to teem with bass and maskinonge."

* An excerpt from—CONSERVATION and CANADA'S GAME FISH by G. C. Foster, M.A., one in a series of pamphlets published by the Carling Conservation Club.

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