

**NOTICE TO CREDITORS**

In the Estate of Ellen Parsons, late of the Town of Georgetown in the County of Halton, widow, deceased.

The Creditors of Ellen Parsons, late of the Town of Georgetown in the County of Halton, widow, deceased, who died on or about the 29th day of May, 1947, and all others having claims against her estate are hereby notified to send by post, prepaid or otherwise to deliver to Messrs. Langdon and Aylsworth, Georgetown, Ont., solicitors for undersigned executor of the Estate of the said Ellen Parsons, deceased, on or before the 20th day of September, 1947, their names, addresses, descriptions and full particulars of their claims and the nature of the securities, if any, held by them and that immediately after the 20th day of September, 1947, the executor will proceed to distribute the estate of the said deceased amongst the parties entitled thereto, having regard only to the claims of which the executor shall then have notice.

Dated this 15th day of August, 1947.  
Kenneth M. Langdon,  
Executor.

by LANGDON & AYLSWORTH,  
his Solicitors,  
Georgetown, Ontario.



**RECENT GRADUATES ENTHUSE ABOUT COURSE**—Recent graduates of the Nursing Assistants Courses speak enthusiastically about their training and the interesting and remunerative employment they are now following. Under the joint supervision of the Departments of Health and Education training centres at Toronto, Hamilton and Kingston are well equipped for instruction. Students receive \$60 per month and provide

their own maintenance. Transportation costs to the Training Centre are paid by the Departments. Free uniforms, including stockings, are provided. The course lasts for nine months, three of which are given over to classroom instruction with the balance being spent in practical hospital experience. The instructors are experienced Registered Nurses with special qualifications. Upon graduation the student receives a certificate

from the Department of Health as a Certified Nursing Assistant. Entrants require Grade 8 education, must be in good health and be between the ages of 18 and 40. The fifth course commences September 2nd. Information and application forms can be obtained from the Director, Division of Nurses Registration, Department of Health, 455 Spadina Avenue, Toronto.



**L. A. MURPHY**  
Until recently proprietor of the Norval Feed and Supply, L. A. Murphy, B. S. A., has been appointed Western Sales Manager for Green Cross Insecticides, with headquarters in Winnipeg.

**1947 FALL FAIRS**

C.N.E., Toronto	Aug. 22—Sept. 6
Chesley	Sept. 5, 6
Mount Forest	Sept. 8, 9
Grand Valley	Sept. 11, 12
Cooksville	Sept. 12, 13
Fergus	Sept. 12, 13
GEORGETOWN	Sept. 12, 13
Oshawa	Sept. 8—10

**WHITMEE'S DELUXE TAXI**  
Down Town  
Across Town  
Out of Town  
Office — Phone 241W  
House — Phone 241J

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. 2, 4
Streetsville	Oct. 2
Teeswater	Sept. 30, Oct. 1

**Concrete & Plaster Sand  
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CONCRETE BLOCKS  
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PHONE 283J  
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**WEEKLY SCRAP COLLECTIONS:  
Paper, Metal, Rags, etc.  
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PHONE 423J  
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to honour a lifetime  
for lifetimes to come  
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A card or letter will bring  
our service to your door.  
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**Flowers  
"For Every Occasion"  
DESIGN WORK A  
SPECIALTY  
We Deliver  
Norton Floral  
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Georgetown**

**THE MIXING BOWL**  
By ANNE ALLAN  
Hydro Home Economist

Hello Homemakers! Whenever they sing the melody, "That's What I Like About the South", I think of melons — watermelons, cantaloupes and honeydews. However, we in the north can buy choice melons this year. When you are in a hurry, melons are even more attractive, because they require no preparation. We haven't said much about other late fruits this year but here is a variety of recipes.

**MELON CUSTARD**  
3 eggs, 1/2 cup sugar, few grains salt, 2 cups milk, scalded, 1/2 teaspoon vanilla, cubed melon.

Beat eggs slightly, beat in sugar and salt. Pour milk over egg and sugar mixture. Return the custard to top of double boiler; stir over hot water until mixture forms a coating on a metal spoon. Pour immediately into a bowl; add vanilla. When cool, pour into serving dishes. Cover each portion with a layer of cubed melon. Top with whipped cream and serve. Serves 5.

**ELDERBERRY PUDDING**  
1 cup Graham cracker crumbs, 4 cups elderberries, 1/4 cupful chopped

nuts, 1/2 cup brown sugar, juice of 1 lemon, grated rind of 1/2 lemon, 1/4 cup water.  
Rinse elderberries and combine with rest of ingredients. Pour into greased baking dish. Bake uncovered at 350 degs for 30 minutes in an electric oven. Serve hot with cream.

We've made this pudding with stale oatmeal cookies crumbs and found it good.

**DEEP DISH PLUM PIE**  
1/2 cup sugar, 2 tablespoons flour, 1/2 teaspoon salt, 4 cups pitted blue plums, 1/2 cup light corn syrup, 1/4 teaspoon nutmeg, 2 tablespoons butter, cheese pastry.

Mix sugar, flour and salt; combine with plums, corn syrup and nutmeg pastry; make slits in centre of pastry. Pour into deep baking dish 9" in diameter. Do with butter. Cover with pastry; make slits in centre of pastry. Bake in hot electric oven (400 degs.) 30 minutes.

**RICH BLUEBERRY SHORTCAKE**  
3 cups once-sifted pastry-flour, 6 tps. baking powder, 3/4 tsp salt, 1/4 tsp. grated nutmeg, one-third cup granulated sugar, 1/4 cup shortening, 2

eggs, 1 cup milk (approximately).  
Mix and sift together the flour, baking powder, salt, nutmeg, and sugar. Cut in shortening finely. Beat eggs and add milk. Form a well in dry ingredients and add liquid all at once, stirring just enough to blend — add a little more milk if batter seems stiff. Turn into 2 buttered and lightly floured 8 1/2 inch layer cake pans. Bake in hot electric oven 400 deg. about 15 mins.

For serving, turn out the hot short-cakes and spread one with a little soft butter, then generously with slightly-crushed sweetened blueberries with a dash of lemon juice, cover with second layer and top with more berries. Serve with thick cream.

**THE QUESTION BOX**  
Mrs. D. C. asks: Why do my canned pears fall to pieces?  
Answer: Because they have been over-processed or they were over-ripe.

Mrs. M. D. asks: What causes cloudiness in canned peas? How can it be prevented?  
Answer: This may be caused by insufficient pre-cooking, by some mineral in the water that is used, by using peas that are too old for canning, or by peas bursting during processing. Proper pre-cooking, use of clear, soft water and careful handling prevents cloudiness.

Mrs. J. D. asks: In oven canning is it necessary to allow the oven to get cold before placing second batch of jars in for processing?  
Answer: No. Second batch of jars may be placed in oven as soon as first batch is removed.

**Dancing  
FRIDAY & SATURDAY NIGHTS  
8.30 to 12.00 — STANDARD TIME  
BILL HOWE AND HIS ORCHESTRA  
— at —  
Paradise Gardens  
1/4 mile Kitchener Side of Guelph  
Air Conditioned for Your Summer Comfort  
\$2.00 per Couple  
— RESTAURANT OPEN DAILY —**

**Huttonville Park  
WEDNESDAYS  
The Merrymakers  
SATURDAYS  
Al Kuhn  
COMMUNITY SING  
SUNDAY, SEPT. 7th  
Pat McIntosh, comedian**

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THE CASH VALUE OF THEIR 1946 CROPS WAS \$15,075,700

IN 1946 PROCESSORS PURCHASED \$6,000,000 WORTH OF THIS FRUIT FOR CANNING AND PACKING

FROM 1940-1943 THE AVERAGE CASH VALUE OF FRUIT EXPORTED FROM CANADA WAS \$10,733,179 PER YEAR.

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