# For Your Holiday Feast

ORDER CHRISTMAS POULTRY NOW!

JOIN THE MONEY : BACK CLUB

Your purchase slip dropped in the box at the counter entitles you to a chance on refunding total purchase up to \$10.

### CALDWELL'S FOOD, STORE

GROCERIES - MEATS

Phone 366

Main Street

for Quality Furs Suits - Coats

# EarlsFurs

Upper Wyndham Street

GUELPH

### Dressmaking

Alterations specializing in children's

MRS. F. PERRY over Hewson's Garage Mill St. Phone 308w

#### **Shoe Repairing**

Prompt and Efficient Service

#### JAMES CUMMINS

ROSS THOMPSON'S SHOE STORE

### Flowers

"For Every Occasion"
DESIGN WORK A SPECIALTY We Deliver

**Norton Floral** 

### **Paradise** Gardens

**PRESENTS** 

featuring each week a special guest star \$2 a couple - 9 to 12

New Year's Fronc Tickets Now On Sale

Meals Fit For A King AT OUR RESTAURANT teaks, Chops, Spaghotti, No. Highway, % mile



Hello Homemakers! Entertaining to us is what "Hula" means to the Hawaiians - a specialty. Canadian women are noted for their hospitality and during the festive season they will be very busy hostesses. But the limits of the family budget must still be observed and one way to help is to conserve leftovers. Here is a simple review of cooking hints, which will all save

1. Keep your flour fresh by storing tightly covered in a cool place. 2. Replace flour with oatmeal, cornmeal or graham cracker

3. Put dry bread to be used as crumbs through the food chopper. 4. Use smaller portions of meat larger amounts of vegetables.

5. Use standard recipes and simole menus - and skip evening snacks for awhile.

6. Clarify and use meat dripping. 7. Keep left-over egg yolks covered with water in refrigerator; egg white just covered in small deep

8. Use a rubber scraper to clean out all cooking, baking and serving

9. Remember that pork liver is cheaper and more nutritious than other kinds; that stews are more economical than roasts; that bran tea biscuits are cheaper than muffins; that milk dishes are recommended in preference to rich desserts; that open-faced pies are less expensive than French pastries.

10. You can carve more servings from pork cold than hot.

11. Wrap leftover foods and store in electric refrigerator to maintain colour and freshness.

12. Keep wedges of cheese wrapped in a cloth moistened with vinegar and packaged in waxed paper. 18. Do not go on buying sprees without checking list of goods that

are still under price control. APPLE MEAT LOAF

1 lb. ground beef, 1 lb. ground veal, 1/2 lb. ground pork, 2 thaps. chopped onion, 1% cups sliced apples, 1% taps. salt, % tap. pepper, 1 cup bread crumbs, 2 beaten eggs, 1 cup milk.

Mix ingredients (except apples) and put half the mixture into a greased loaf pan, cover with sliced apples, then put on remainder of meat. Bake in electric oven for 1% hours at 350 degrees F.

POLENTA AND TOMATOES % cup corn meal, 1% cups water, 16 tap. salt, 11 cups milk, 1 cup water, 1 thep. fat, 1 onion, 1 cup ground mest, 1 cup tomatoes, ?

tep. selt and f.g. pepper. Boil cornmeal in the 1% cups hot water for 8 minutes. Add meat, continue cooking 5 monutes. in remaining ingredients and then pour in greased baking dish. Bake in electric swan at 1100 degrees for

20 minutes.

#### PUMPKIN CUSTARD

1 cup cooked pumpkin, % cup "Nope." brown sugar, % tep. selt, %' tep. cinnamon, 1/4 tep. ginger, 1/4 tep nutmeg. 1 egg, 1 cup milk.

Mix sugar, salt and spices with pumpkin. Beat egg, add milk and combine the two mixtures. Pour into custard cups set in a pan of hot water and oven-poach and moderately hot oven, 375 degrees F., until set, about 1 hour. Six servings. This mixture may be poured into an unbaked pie shell, and makes one medium pie.

#### APPLESAUCE CAKE

% cup shortening, % cup white sugar. 1/2 cup corn syrup, 2 egg yolks (unbeaten) . 2 cups pastry flour. 1 tsp. baking soda, % salt, 1 tsp. cinnamon, 1/2 tsp. cloves 14 tsp. nutmeg, 1 cup thick applesauce (unsweetened).

Cream shortening, add sugar and syrup. Add egg yolks; blend well. Sift together flour, sods, salt and spices. Add to creamed mixture alternately with applesauce. Pour into pan 8" x 8" x 2" lined with waxed paper and greased. Bake in an electric oven at 350 degrees for

#### THE QUESTION BOX

Mrs. J. M. asks: Why does a crack form between the jar and the wax macaroni. Toss all ingredients toon top of jelly?

Answer: Glass contracts 10 times as much as wax per degree of cool ing. Therefore, let the jar of jam partially cool then add wax that is melted over warm water. Put on a thin film and when cold add andther layer of melted wax. Mrs. J. E. says: Can you scallop

Answer: Scalloped Turips: Slice raw turnips fairly thin and place in layers in a greased casserole. Sprinkle with salt, pepper and a little nutmeg. Add milk to within an inch of the top of casserole. Sprinkle 1 thsp. grated cheese and plant cup fineb read crumbs. Bake in moderate oven, 375 degrees, for

Mrs. C. D. asks for Weiner and Macaroni Salad.

#### HIGH PRESSURE SALESMANSHIP

"Want to buy a dog?"

"Good rabbit dog!" 'Ain't got no rahbits." 'Maybe a good Coon dog!' Ain't got no Coons.' Want a good fox hound? "Ain't got no foxes." Want a good bloodhound -

WORDS OF WISDOM

Be sure what you're aiming before you even put your finger or the trigger.

don't try to wiggle out of that

% cup raw macaroni in%" pie ces, 4 cups boiling water, 4 tsp. salt, 5 weiners (1/2 lb.) 4 cup well-seasoned French Dressing, 2 tbsp. minced onion, 2 tsps. lemon juice, 4 cup diced celery, '2 cup cucumber, 1 thsp. slivered green pepper, 1 cup diced tomatoes, & cup mayonnaise, speck pepper, 1/4 head lettuce,

Cook macaroni tender in the boiling water, to which 3 tsps. salt have been added. Five minutes before macaroni is done, add weiners; cook 5 mins, longer. Then drain, Remove/ weiners, and rinse maca ron in/boiling water. Cut weiners in inch pieces. Chill weiners and gether just before serving. Serves.

### YOU

can qualify for an OFFICE POSITION by Midsummer if you start your training

#### NOW

WRITE or PHONE

**BRAMP TON** BUSINESS COLLEGE

Main St. S. Brampton

SIMPSON'S

ROUND THE CLOCK SERVICE

DISTRIBUTOR AGENTS FOR

Cle-Draulic and Gabriel Shock Absorbers

Stabilizers and Rubbers of all sizes in stock

Georgetown Shock Absorber

**EXCHANGE** and SERVICE C. LEDWIDGE

Phone 495W

## Lane's Haulage

You Call . . We Haul

NO JOB TOO BIG

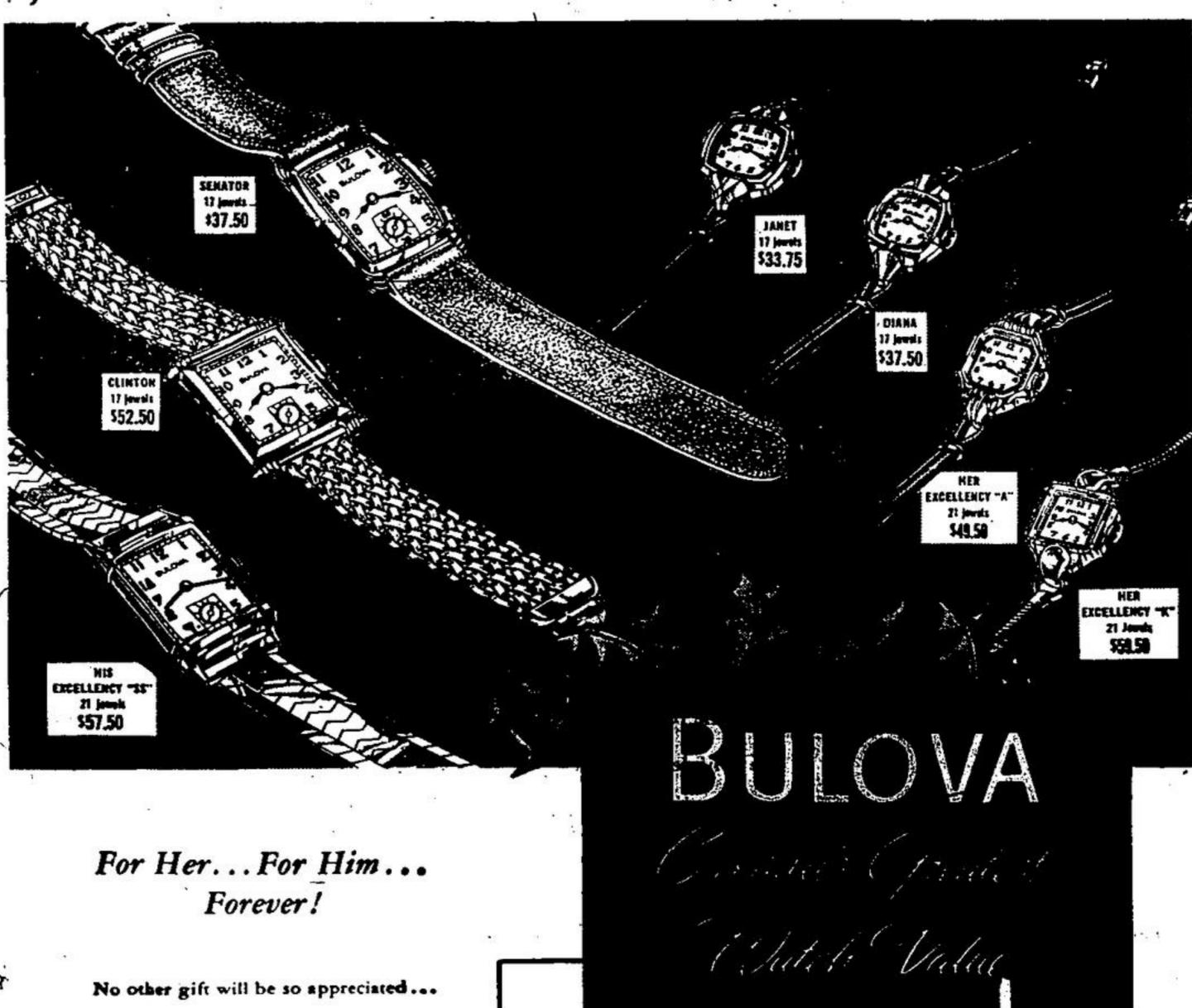
NO JOB TOO SMAIL

AMERICAN CEMENT FOR SALE

Phone 5

### BULOVA

lift of a Lifetime!



so constant a reminder \_\_\_\_\_

of your love and affection ...

so enduring in Beauty and Value!

Give Bulova - the "Gift of a Lifetime."

Canada runs on Bulova time!

Secretarian and and the second

# PHOENIX HOUSE

Jewelery & Gifts

Georgetown