

A CAB AT ANY HOUR

4 5 4 **Arrow Taxi** **4 5 4**

Call us for your out-of-town trip

DANCING

WITH THE MODERN AIRES
EVERY FRIDAY

BRAMPTON ODDFELLOWS HALL
Huttonville Park, Ltd.

TOM DICKENSON

SAND — GRAVEL — CEMENT BLOCKS — FILL
BLACK TOP SOIL

and

General Haulage

Phone 84 r 33 Georgetown

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 King, St. Phone 495W



Hello, Homemakers! Enough time to prepare for the holiday table is the quandary of many homemakers today. Every year there seem to be more functions to attend, especially at this season, not only the women's organizations, but the children's concerts, father's office parties and the numerous Christmas endeavours.

It therefore behooves us to prepare something simple yet festive for our home gatherings. We believe that our basic recipes with variations may be the answer to your number one problem this week.

BUTTERMILK COOKIES

1 cup brown sugar, 1/2 cup shortening, 1 egg, well beaten, 1/2 cup buttermilk or sour milk, 2 and an eighth cups sifted cake flour, 1/4 tsp. salt, 1/2 tsp. soda, 1/2 tsp. cinnamon.

Cream brown sugar and shortening, add beaten egg. Sift dry ingredients and add alternately with buttermilk to creamed mixture. Drop from teaspoon on greased cookie sheet. Bake in electric oven of 375 degrees about 12 mins.

Cocoanut cookies: Add 1/2 cup shredded cocoanut and 1 tsp. grated orange rind and 1 tsp. lemon rind.

Decorated Cookies: Use basic recipe and after cookies are in pan, decorate in one of the following ways: Flatten with spatula and place on centre of each, blanched almond, raisin, pieces of peel or sealmond, raisin, pieces of peel or sealmond.

BASIC BAKING POWDER BISCUITS

2 cups (all-purpose) flour, 1 tsp. salt, seven-eighths cup milk, 4 tps. baking powder, 2 tps. shortening.

Sift dry ingredients twice. Cut in the shortening with pastry blender. Sprinkle in the milk and toss into a dough mixture with wooden spoon. Use more milk if necessary.

Place the dough on floured board, pat on roll lightly to about 1 inch thickness. Cut it with a biscuit cutter, dipping the cutter into flour to keep it from sticking. Bake on a lightly floured pan in a hot electric oven at 450 degrees for 12 minutes.

Cheese Biscuits: Cut 1/2 cup gra-

ted cheese into dough.

Cranberry Biscuits: Add 2 tps. sugar to dry ingredients. Cut 1/2 cup chopped raw cranberries into the dough.

Raisin Biscuits: Fold 1/2 cup raisins into mixture after shortening is cut in.

Nut biscuits: Add 1/2 cup chopped nuts to mixture after shortening is cut in.

BASIC PASTRY RECIPE

1 1/2 cups flour (pastry), 1/2 tsp. salt, 1/2 cup shortening, 4 tps. cold water.

Sift the flour with salt and work the shortening into it with pastry mixer. (When shortening is mixed evenly, the mix looks like coarse oatmeal). Sprinkle in the cold water, tossing flour into dough. Pat lightly into a ball, wrap in wax paper and chill in refrigerator for 1/2 hour. Roll out lightly on a floured board to one-third thickness in a circular fashion. Fold in half and lift to pie plate. Press gently into pie plate. Cut down around the edge. This makes one nine-inch double crust.

Orange Pastry: Use orange juice in place of water, adding a little grated orange rind.

Nut Pastry: Add 1/2 cup finely chopped nuts to flour mixture.

Cheese Pastry: Add one-third cup finely grated cheese to flour mixture.

TAKE A TIP

1. If you use gum drops for variation in cookies, cut and mix in the dough because these gelatin candies will harden in a moderate temperature oven.
2. If your cookie sheet has become black, place the pan of cookies on the top of the jelly roll pan to deflect the heat and prevent the cookies burning on the bottom.
3. If you use pastry flour for baking powder biscuits, you may require 1 cup of milk to make a soft dough.
4. The basic pastry dough recipe may be used for making tart shells.

THE QUESTION BOX

Mrs. J. T. asks: Is it advisable to chill cookie dough in the refrigerator before rolling it out? How long will it keep in a cold place?

Answers: The flavour and texture is much better if you chill cookie dough. You can store cookie dough in a covered container in the refrigerator for two or three weeks if necessary.

Mrs. S. W. asks: How to keep ice box cookies crisp and hermits soft.

Answer: Keep crisp cookies in a tin box or crock with a lid—do not store anything else in the container but the cookies after they have been allowed to cool.

Hermits and other soft mixtures may be stored in a covered glass jar with a piece of apple. Replace the apple every few days.

Mrs. J. T. asks: Recipe for Short Bread.

SHORT BREAD

1 cup butter, one-third cup fruit sugar, 2 cups flour (or more).

Cream butter well, add sugar gradually and cream well together. Add flour slowly. When dough is stiff, turn out on floured board, knead in flour until dough begins to crack. Roll out 1/4" thick, cut with cookie cutter. Place on baking sheet and bake until lightly browned at 380 degrees.

STOLEN CAR FOUND ON NORVAL HILL

A 1947 coach, owned by B. H. Maynard, 247 Sandon Ave., East York, and reported stolen from a parking lot at Adelaide and Church Streets in Toronto on Tuesday morning, was found early last Thursday morning on No. 7 Highway at the top of the Norval Hill. The car was badly wrecked. Provincial Constable Barry Farrell of Brampton is investigating.

Meadowvale Friends Fete
Mr. and Mrs. Arthur Plant

Prior to moving to their new home at Hornby friends gathered at Meadowvale school to bid farewell to Mr. and Mrs. Arthur Plant, who have sold their farm on the First Line west. They were presented with a mantel chime clock and a pair of silver candle holders. Euchre and dancing occupied the social part of the evening.

HIS BUSINESS

The customer was choosing a book at the library.

"Have you had 'Seven Years With the Wrong Woman'?" asked the assistant.

"No, 12P" snapped the customer: "But what's that got to do with you?"

You'll Enjoy Going by Bus

LEAVE GEORGETOWN
(Standard Time)

TO LONDON

10.20 a.m. 12.20 p.m. (Stratford only) 2.35 p.m.
c 4.55 p.m. 7.15 p.m. d 8.20 p.m.

TO TORONTO

c 6.49 a.m. 12.09 p.m. 6.44 p.m.
d 8.04 a.m. 2.24 p.m. 9.24 p.m.
e 9.34 a.m. 5.04 p.m. e 11.29 p.m.

c, daily ex. Sun. and Hol. d, Sun. and Hol. e, Sat., Sun. and Hol.

BUS CONNECTIONS AT BRAMPTON FOR OWEN SOUND AND AT TORONTO FOR MONTREAL, OTTAWA AND NORTH BAY

FARES ARE LOW
Round Trip — Tax Included

HALIFAX	\$55.90	WINNIPEG	\$ 46.25
QUEBEC	25.90	REGINA	57.50
ST. JOHN	42.95	CALGARY	77.55

TICKETS AND INFORMATION AT
Long's Store—Mr. L. G. McCLINTOCK—Phone 89

Lane's Haulage

You Call . . . We Haul

NO JOB TOO BIG
NO JOB TOO SMALL

AMERICAN CEMENT FOR SALE

Phone 5

PHONE 375

KINGSWAY CLEANERS

for a Reliable Cleaning Service

PHONE 375

TOM HEWSON

WOODS' ELECTRICAL EQUIPMENT

Milkers — Grinders — Coolers

DE LAVAL MILKING MACHINES AND CREAM SEPARATORS

GOODISON FARM IMPLEMENTS OLIVER TRACTORS

REPRESENTING

HUDSON CARS — Repairs to all makes of Cars and Trucks — CLASS A MECHANICS — REO TRUCKS

WILLOUGHBY REAL ESTATE AGENCY

Office on Mill Street, just around the corner from the Bank of Commerce.

TELEPHONE: Office 322w — Residence 322j

Christmas
Gifts for Everyone

THOMPSON'S

For Dependable Hardware

JOHNSON'S ELECTRIC FLOOR POLISHERS	\$65.50	SET PYREX COLOURED MIXING BOWLS	\$3.70
RADIANT ELECTRIC TEA KETTLES	\$14.00	PYREX COFFEE PERCOLATOR	\$3.65
PRESTO COOKERS	\$13.95, \$15.95, 25.50	ELECTRIC HEATING PADS	\$7.50
ELECTRIC IRONS	\$4.25 up	QUEBEC COOK STOVE WITH OVEN	\$40.00
BOY'S WAGONS	\$5.00 up	BOYS' SLEIGHS FOR BOB SLEIGHS	\$1.10, \$1.45
POCKET KNIVES	.50, 75c, 85c and up	SELF STEERING SLEIGHS	\$2.65 to \$3.25
SUNBEAM AUTOMATIC TOASTER	\$28.90 up	SKIS, BOOT and SKATE OUTFITS, TOBOGGANS, HOCKEY STICKS	
SET PYREX MIXING BOWLS	99c		

Thompson's Hardware

PLUMBING, HEATING AND SHEET METAL WORK

PHONE 46 MAIN STREET