



**C.P.R. FREIGHT TRAFFIC CHANGES** — Important changes in the C.P.R.'s traffic department see C. E. Jefferson (top left), assume the position of general traffic manager at Montreal. H. W. Gillis (top right), and Gerald Hiam (bottom

left), become system freight traffic managers at Montreal and G. F. Buckingham (bottom right), taking over the post of freight traffic manager at Winnipeg for Western Canada and United States Pacific Coast agencies.

**CHICKENS**

Custom chicken picking with latest machinery; also highest market price paid for fowl alive or dressed; culling flocks a specialty — Huttonville Egg Grading Station, Phone Brampton 343 r 14. (Reverse charge).

**HARRY GRAHAM WITH SCOTT MOTOR SALES**

Harry Graham, who left town two years ago to work for Rogers Auto Supply in Orangeville, has returned to town to accept a position as parts manager with Scott Motor Sales. He has purchased the house on Edith Street formerly owned by the late Mrs. D. Fraser. Mrs. Graham and their children, Frank, Sandra and Mary will be joining him in town soon.

**GIRL FLEW HALF WAY AROUND WORLD TO JOIN BROTHER HERE**

**Nuver Sarkisian Was Nurse In Syrian Hospital**

Sarkis Sarkisian, an Armenian who farms in West Garafraxa and who is well known in Fergus, where he formerly worked in a factory, had the privilege of welcoming his sister to his home last week, after she had made the trip from Syria to Malton by plane.

Miss Nuver Sarkisian is a charming 30 year old nurse, who had not seen her brother for 25 years. They were born in Turkish Armenia and their parents were killed in the massacre of Armenian Christians by the Turks. The children escaped with their grandmother to the island of Corfu, off the coast of Greece, and Sarkis was educated at a boys' home in Georgetown (where Cedarvale School is now located) before going on a farm in West Garafraxa. Nuver Sarkisian remained in the East and trained as a nurse in Syria.

Making the trip to Canada, she flew from Syria to Cairo in Egypt, picking up the British Overseas Air plane to England, staying one night in Malta. From England, she came to Canada by TCA plane. She plans to remain in Canada.

**NO CIGARS**

Pacing the floor of the "waiting" room, The father resembled a sheet. 'Auntie' and 'uncle' deepened the gloom; By nervously stamping their feet. The babe to come was of noble stock, Its parents were truly high class. At ev'ry tick of the kitchen clock, The moment came nearer to pass. With the respect of his profession The doctor announced there were twins. But not one joyful exclamation Did the parents make o'er the twins. For the mother was the Jersey 'Kate', And the father was her Jersey mate. by Hanz.

Volunteer Sweet Simone, 186657, a Jersey cow bred and owned by the Estate of William A. McClure, Georgetown, Ontario, has completed another R.O.P. record. This time Simone went on test as a five-year-old and in 808 days produced 8,374 lbs. of milk, 501 lbs. of fat, with an average test of 5.98 per cent. Simone is a daughter of the Junior Champion Bull at the Canadian National Exhibition, Volunteer's Dreaming Count that has left some outstanding stock in the McClure herd.



Hello Homemakers! One serving of potatoes daily is a rule in the five-star plan of good nutrition. Thank goodness, we can still talk about their food value without chinking at the thought of expense. We, who have been able to store potatoes during harvest time are more fortunate. Even though it takes time we should pick over the "cobblers" and stick off any sprouts at this season of the year.

Now, we cannot tell any homemaker much about cooking them except to remind her to cook only until done — 25 minutes for whole medium potatoes boiled in their jackets.

**SPICED CREAM POTATO SOUP**

2 cups diced potatoes, 1/2 cup celery leaves, 1 clove garlic, 1/2 tsp. chili powder, 1 tsp. salt, 2 cups water, 2 tbsps. dripping, 2 tbsps. flour, 3 cups milk.

Cook potatoes, celery, garlic and seasonings in water until vegetables are tender. Melt dripping, blend in flour; add milk gradually; cook, stirring constantly. Add to potato mixture. Take out garlic and celery leaves and serve. Six servings.

**PUFFY POTATO LOAF**

4 eggs separated, 2 cups mashed potatoes, 1 large onion, 1/2 cup diced bologna, fat dripping, salt and pepper.

Use Grade B or cracked eggs. Add egg yolk to potatoes and beat well. Beat egg whites until stiff and fold into potatoes. Brown onion and bologna in fat and add also. Season and pour into greased casserole. Bake in electric oven at 400 degrees for 30 to 35 minutes. Serves 5.

**MASHED POTATOES WITH SOUR-CREAM ONION SAUCE**

4 peeled cooked potatoes, 1 tsp.

salt, 1/2 tsp pepper, 1/2 cup flour, 1 onion, minced, 3 tbsps. dripping, 1/2 cup potato liquid, 1/2 cup sour cream, 1/2 cup grated cheese.

Mash 4 left-over potatoes with 1/2 cup of potato cooking water. Add salt pepper and flour. Put into a greased casserole; add a minced onion which has been browned in dripping and the sour cream. Top with grated cheese. Bake in electric oven at 350 degrees for 15 mins. Serves 4.

**THE SUGGESTION BOX**

Mrs. T. L. says: Our magnificent Canadian apple ought to come in for very much more general use and appreciation. For instance: Fried apples are very good with sausages, corned beef or pickled tongue. Core half a dozen apples, cut them in half or thick slices, and cook gently in a little dripping. Keep the heat low so you won't scorch apples; cover the pan; cook 5 minutes, then turn apples and sprinkle with 2 tbsps sugar and a little salt. Cover again and cook until tender.

Fried apples are also good on top of a slice of steamed fruit bread — as dessert.

Mrs. J. B. C. says: You'll like our prized turnip dlah made with cheese. Try it to 3 cups hot, mashed turnips, add 1 tsp. salt, pinch of pepper, 2 tbsps. dripping 1/2 tsp. thick meat sauce, and two-thirds cup grated old cheese. Mix well. Serve hot.

Mrs. T. M. says: 1. For economy I use yolks of eggs in custard and saves whites for angel cake.

2. Those outer leaves of cabbage, even though wilted, should be washed, then add a bit of grated onion to the strained liquor and serve with meat dishes.

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TODAY WE LIVE IN A GREATER CANADA



TODAY, Canada's merchant navy ranks fourth in the world — next to those of the United States, Britain and Norway. Our ocean-going tonnage is now four times as great as before the war. In 1939 we had only 35 regular ocean-going ships on our register. Now there are 153. The total of all our ships of over 1600 gross tons (including upper lakers, canal freighters and coastal passenger vessels) is now 386 — representing over a million and a half gross registered tons of merchant shipping! That maritime achievement is typical of the tremendous industrial and commercial developments which have created new and greater opportunities for all Canadians right here at home in our own country today.



**G. H. WOOD** raised sufficient money in 1923 to buy a tiny Toronto soap plant employing two workers. Since then his energy, industry and consistent emphasis on salesmanship have built his company into the biggest sanitation products organization in Canada, manufacturing 176 separate items.

**Mr. WOOD** says: "I've always felt that business success comes from a combination of initiative, salesmanship and harmony between labour and management; and nowhere is that combination more certain of achieving results than right here at home in our own country now."

Between the wars, Canada built no sea-going ships of any size. Today we have 17 major, fully equipped yards, with over 100,000 tons of shipping under construction, including vessels for European and South American countries.

Only one-eighth of the total cargo entered and cleared at Canadian ports was being carried by Canadian ships before the war. Last year our own ships were handling well over half of this tonnage.



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