

## Building a New Home?



If you're planning to build a new home, repair or remodel, we will be glad to offer constructive ideas as to plans, materials and financing.

### A COMPLETE BUILDING SERVICE

Mastic and Hardwood Floors Laid  
BATHROOMS and KITCHENS TILED  
Roofing — Insulating — Built-in Cupboards.  
MASTIC TILE and WALL TILE FOR SALE

## McNally Wood Products

PHONE 18W

ELGIN STREET



## INTERNATIONAL MOTOR TRUCKS

SALES AND SERVICE

PARTS CARRIED IN STOCK

Your Dealer in Georgetown and District

## Tom Hewson

MILL STREET

PHONE 332W

## BUILDING LOTS AND ACREAGE

# For Sale

### in Herrington Heights

A new site just opened up, situated 1/2 mile from

Georgetown limits on paved highway.

Lots priced as low as \$2.00 per foot frontage.

Enquire now about this new development.

COREY HERRINGTON R. R. 2 Phone 84 r 25

## Highland Concrete Block Co. Ltd.

R. R. 2, Georgetown — 1 mile north of Hornby

CONCRETE SAND — PLASTER SAND

TOP SOIL OR FILL

Delivered or loaded on your truck

— also —

ALL SIZES OF CONCRETE BLOCKS  
(Rock face or plain)

C. Austin

C. Picket

Phone 189 r 2

MILTON

Phone 88 r 13



Hello Homemakers. No matter how willing you are to share a nice roast chicken with a hungry family in Europe, you are not able to do so. The family is too far away and the baked fowl too difficult to ship. But you can save food for unfortunate children in another way. For instance, if you raise chickens, you should cull them about this time of year. The poultry specialist, who knows the jazz hens, will sort them out of the flock and thus save the grain it takes to feed these non-producing fowl. Fifteen pounds of grain, so saved will provide sufficient cereals and bread for a starving person to live a month.

Careful culling will also mean that you get top production of eggs with the least amount of feed. It will actually cut down on the cost of egg production.

Have the old birds cleaned to store for your own use next fall. They have meatiness and flavour that most young birds lack. Before canning the chicken, cook serving pieces slowly just as you would for stewed fowl. Then pack it in the jars, either with the bones or boneless. The safe method of processing is a pressure canner — or a pressure saucepan for pint jars.

If you have a freezer locker, the pre-cooked chicken may be frozen and kept there for several months. Pack the chicken in cartons, add a little liquid. Seal the carton and place it in the locker right away.

### CANNING TIME TABLE

(15 lbs. pressure)

Chicken, with bone — 65 mins. in pint jar; 75 mins. in quart jar.

Chicken giblets and hearts — 85 mins. in pint jars.

### TAKE A TIP

1. Cut thoroughly cleaned chicken into pieces and separate into 3 piles, the meaty pieces (breasts, upper wings, thighs), the bony pieces (back, legs, wings), and the giblets. If canning a large quantity, cook these groups separately.

2. The giblet and hearts may be cooked and canned separately. Use the livers fresh for the day's meat dish.

3. Trim off some of the fat since too much makes the chicken difficult to process.

4. Cover with lightly salted warm water, simmer until tender. Allow about 25 minutes to each pound of chicken. Or cook in pressure saucepan about 15 minutes per pound.

5. Do not add pepper or spices if you intend to store in freezer.

6. Remove skin, if desired, although it is not necessary.

7. Canned chicken with bones has better flavour although the product requires more jars.

8. The juice does not necessarily have to fill the jar for good keeping. If you have extra stock you may fill jars to overflowing and process in pressure saucepan for 20 mins. to use as soup stock.

9. Canned chicken may be served as cold chicken, chicken salad, chicken pie, chicken à la king or chicken with dumplings.

### THE QUESTION BOX

Mrs. H. H. asks: To what does 'eg. refer in your recipes?

Answer: We should say a few grains, or a pinch of spice.

Miss M. D. recommends Chicken Liver with Mushrooms.

The recipe: 6 chicken livers, 1 slice bacon (in pieces), 1/2 cup sliced mushrooms, 1 green onion (chopped), 2 tbsps. flour, 1 cup chicken stock, 1 tsp. lemon juice, 1/2 cups egg noodles.

Cook bacon 5 mins. Remove bacon, add onion and livers for 2 min. Add flour, stock, lemon juice and mushrooms. Cook 2 mins. Meanwhile boil egg noodles 10 mins. Serve liver mixture on noodles and garnish with chopped cress. Serves 4 or 5.

Note: You may add 1/2 tsp. curry powder to livers while cooking for special treat.

Miss J. T. asks: How to cook chicken giblets so they will be tender?

Answer: Cook cleaned giblets and heart of chicken in a quart of water slowly about 40 minutes. Take out of liquid, chop and put in casserole. Add 4 cups mixed diced carrots and potatoes, season with salt, pepper and sage. Add 1 cup liquid. Top with pie crust. Bake in hot electric oven, 30 mins.

## Halton Liberal Association

# CONVENTION

TOWN HALL, MILTON

Monday, April 26th

8.30 P.M. (D.S.T.)

THE CONVENTION WILL CHOOSE A CANDIDATE FOR HALTON COUNTY IN THE PROVINCIAL ELECTION SCHEDULED FOR JUNE 7, AND THREE DELEGATES TO ATTEND THE FEDERAL LIBERAL CONVENTION IN OTTAWA IN AUGUST.

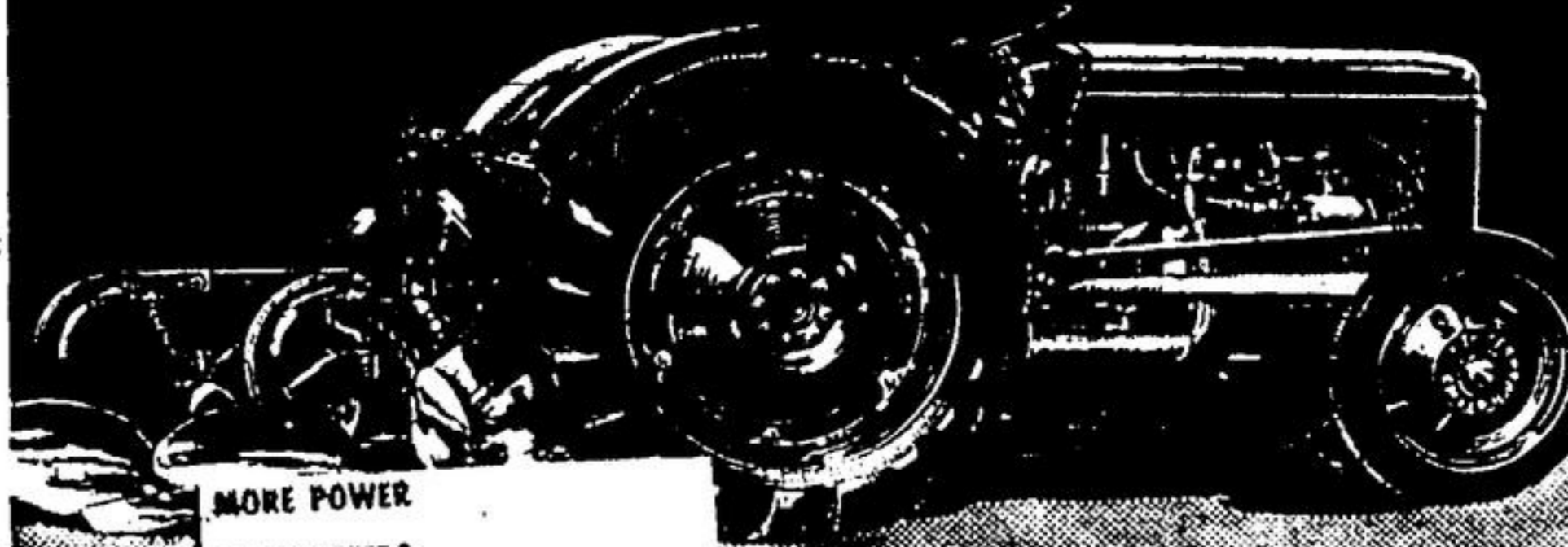
## HON. FARQUAHAR OLIVER

Ontario Liberal Leader, will be the Guest Speaker at the Convention in Milton on April 26th.

E. D. MAHON, President

ALEX COOKE, Secretary

## The curtain rises on THE NEW FERGUSON TRACTOR



MORE POWER  
MORE SPEEDS  
AUTOMATIC HYDRAULIC-OVERLOAD PROTECTION  
HYDRAULIC IMPLEMENT CONTROL  
FRONT WHEEL TREAD ADJUSTABLE  
No other tractor combines ALL these features

### Beginning... another great era in power farming!

A Great New Farming Machine to help you cut the costs of food production still more! A powerful, rugged tractor with many new high-performance features designed from the experience of over 300,000 Ferguson System users. Stepped-up power lets you walk away with two 14-inch plows—with reserve for the tough spots. You can brake both wheels with a single pedal, or use the individual brake pedals for turning. And many other improvements for greater safety, economy and convenience.

A Miler on Fuel! Powerful Continental valve-in-head engine, combined with the weight-saving and automatic traction control of the Ferguson System, gives you more work from a gallon of fuel than you ever dreamed possible! High-torque design to give you amazing lagging power at low engine speeds. Responsive governor, fully enclosed from trash and dust. High-efficiency cooling fan and removable "wet" sleeves with full-length water circulation. An engine built to "take it!"

A New System for Low-Cost Hauling with revolutionary method of linking trailer to tractor. With this new Ferguson System of transportation you can haul loads of 8 tons or more out of soft fields, up steep grades, on slippery roads or over rough ground. On countless farms, located at average local market distances, this latest Ferguson invention slashes costs of hauling farm products—a revolutionary new solution to your farm transportation problems.

Only the Ferguson System, invented, perfected and patented by Henry Ferguson, and authorized only for use in the new Ferguson Tractor, gives you all the big advantages: 1. Traction without excessive implement weight. 2. Both finger tip and automatic hydraulic depth control. 3. Traction without excessive built-in weight. 4. Keeps the tractor's front end down. 5. Automatically protects both implement and tractor when the implement strikes an obstruction.

## TOM HEWSON

PHONE 332W

GEORGETOWN



## FERGUSON TRACTOR

AND FERGUSON SYSTEM IMPLEMENTS



## General Machine Shop Work

Household appliance repairs

Brake drums Turned

EXCELO MFG. CO.

Young St. — Georgetown