


**AND I REPEAT...  
THE HEALTHIEST  
CHICKS ARE  
RAISED ON  
SWIFT'S**

**Speed your chicks  
to healthy  
maturity with  
Swift's Chick  
Starter.**

You get more for your money with any Swift's feed. Because the Swift reputation depends on the produce you grow, Swift's want you to have the best feeds possible... and have the research and manufacturing facilities to see you get them. You get the most for your feed dollar when you buy Swift's in the bag with the bars!

**Georgetown Feed Mill**  
Georgetown — Ontario

**NUTRITION  
IS OUR  
BUSINESS—  
AND YOURS!**



**THE MIXING BOWL**  
by Ann Allan  
HYPER HOME ECONOMIST

Hello, Homemakers! What a transformation there is throughout the country at this time of the year with the houses boasting fresh coats of paint and trees bursting into buds and blossoms. Where can one find greater solace after the arduous winter than in the garden pulling rhubarb in May?

To those who can gather those first edible garden products we say, thank your lucky stars. To those that realize that this food is worth more cooked properly, we give you a tip; cook rhubarb slowly, only until tender.

**BUTTERSCOTCH RHUBARB PIE**

3 cups diced rhubarb, 1 1/3 cup sugar, 1 cup water, 1 cup milk, 1 (4 oz.) package butterscotch pudding mix, 1 1/2 cups lemon juice, 1/2 cup lemon rind.  
Wash rhubarb; do not peel. Place in saucepan with sugar and water; cover and simmer 8 minutes. Gradually blend milk with butterscotch pudding. Slowly add pudding to rhubarb, stirring constantly. Add lemon juice and rind. Cool.

Four into Graham Cracker Crust: Combine 18 crushed graham crackers, 1/2 cup sugar and 1-3 cup melted butter. Press mixture firmly into bottom and along the sides of 9 inch pie plate. Bake in electric oven of 325 deg. for 8 minutes. Cool before serving.

**BLUSHING BETTY**

2 lbs. rhubarb, 1-3 cups sugar, 1-3 cup raisins, 2 tbsps. shortening, 1 egg, 1 1/2 tbsps. baking powder, 1/2 tsp. salt, 1-3 cup milk, 1/2 tsp. vanilla, 1 cup flour.  
Wash rhubarb, do not peel. Cut in 1 inch pieces; mix with one cup sugar. Place in greased casserole, add raisins. Cream shortening, vanilla and 1-3 cup sugar. Add beaten egg. Sift together flour, baking powder and salt, and add alternately with milk to creamed mixture. Spread over fruit. Bake in electric oven, 350 degs., for 50 minutes. Serves 5.

**TAKE A TIP**

1. To bake vegetables. It is not always necessary to leave them whole in the skin. For instance, scrub potatoes, cut in half and place cut side down in an open baking dish.

2. To steam vegetables in the oven: Place peeled firm vegetables in a pan. Salt to taste. Add not more than 4 or 5 tbsps. of water. Cover. If your oven dish has no cover to fit, tie cookery parchment on with a string. This will keep the steam in.

3. To bake desserts with an oven meal: These should be placed on the upper rack and only covered if they contain a small amount of liquid.

4. To obtain oven brownness of baked foods: The pans must never touch each other or the sides of the oven. Arrange them on the racks so that they do not sit directly over one another.

**THE QUESTION BOX**

Mrs. J. R. asks: How can I substitute maple syrup for sugar in a butter cake?  
Answer: 1 cup maple syrup plus 1/2 teaspoon baking soda less 1-4 cup of milk for one cup of sugar.

Mrs. D. M. says: I have tried to make tea biscuits with chicken fat but I taste grease in them. How do you add the fat?  
Answer: You only use 2-3 cup chicken fat in place of 1 cup shortening or lard and cut in the chilled fat with a pastry blender.

Mrs. C. T. asks: At what temperature should I bake a soufflé so it will not fall?  
Answer: Bake at 325 degrees for about 40 minutes—then serve at once in the custard cups.

Mrs. M. J. asks: Should apples be peeled for a salad?  
Answer: Not unless the skin is wrinkled and tough.

Ann Allan invites you to write to her c/o the Herald. Send in your suggestions on homemaking problems and watch this column for replies.

**WEAVING CLASS  
—MEETING AT LIBRARY**

A class of nine ladies is busy these days learning the art of weaving. The course, organized by the Arts and Crafts of Georgetown, is conducted under the Department of Planning and Development, with Miss H. A. Cullingham of Toronto as instructor. It started last week and will continue till the end of next week, with the class meeting from nine to five each week-day morning. Those taking the course are Mrs. D. W. Baxter, Mrs. Hal Newman, Mrs. Ted Darlington, Mrs. William Carney, Mrs. Frank Banner, Mrs. Wallace Thompson, Miss Rowena Stull, Mrs. Wes Beatty of Acton and Mrs. A. S. Wilkinson of Guelph.

**"SALADA"  
TEA**

*Just try it!*

**Avoid the  
Spring Rush**  
BY BOOKING YOUR ORDER NOW  
**Be Quick Phone Dick**  
For the Best in Chesterfield  
Re-upholstering  
New Patterns and Colours — Skilled Workmanship  
SEVEN DAY SERVICE — NO WAITING  
— Just pick up your phone and call 89  
JACK SUDERMAN of JOHN DICK and SON

**INTERNATIONAL**

**INTERNATIONAL MOTOR TRUCKS**  
SALES AND SERVICE  
PARTS CARRIED IN STOCK  
Your Dealer in Georgetown and District  
**Tom Hewson**  
MILL STREET PHONE 332W

*You'll Enjoy  
Going by Bus*



**LEAVE GEORGETOWN (DAYLIGHT SAVING TIME)  
TO LONDON**  
10.20 a.m. 12.20 p.m. (Stratford only) 2.35 p.m.  
4.55 p.m. 7.15 p.m. 8.20 p.m.  
11.10 p.m. (Kitchener only)

**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.  
934 a.m. 5.04 p.m. c 11.29 p.m.  
c daily ex. Sun. and Hol. d, Sun. and Hol. e, Sat. Sun. and Hol.

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

**FARES ARE LOW  
TICKETS AND INFORMATION AT**

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

Round Trip — Tax Included

**CHARTERED BUSES FOR PRIVATE PARTIES  
AT LOW RATES**

Long's Store - Mr. L. G. McCLINTOCK - Phone 89



FROM THE "BLUE BOOK" OF FAMOUS CANADIAN TRAINS

**THE Continental LIMITED**

The Continental Limited spans Canada. Since 1920 this famous Canadian National train has provided dependable daily railway service. The Continental Limited has all the comforts for modern long distance travel... air conditioned coaches and 'through' sleeping cars with various types of accommodations, rooms and berths... observation lounge cars... delicious dining car meals... thoughtful, courteous service. Completely relaxed with ample room to move around, you'll enjoy your trip. And you'll discover Canada's greatness, for past your window flows a colorful panorama of cities, lakes, wheatfields and mountains. See Canada this year. Go Canadian National. Directly served by The Continental Limited are: Montreal, Ottawa, Toronto, Winnipeg, Saskatoon, Edmonton, Jasper, Vancouver.



**COURTESY AND SERVICE**  
Whether at home — or "going places" — in all your contacts with Canadian National, you will experience courtesy and service.

**CANADIAN NATIONAL**  
RAILWAYS • AIRLINES • STEAMSHIPS • HOTELS • EXPRESS • TELEGRAPHS