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**LEAVE GEORGETOWN**  
 (DAYLIGHT SAVING TIME)  
**TO LONDON**  
 10.20 a.m. 12.20 p.m. (Stratford only) 2.35 p.m.  
 a 4.55 p.m. 7.15 p.m. d 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.  
 9.34 a.m. 5.04 p.m. e 11.29 p.m.  
 e daily ex. Sun. and Hol. d, Sun. and Hol. e, Sat. Sup. 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

**THE MIXING BOWL**  
 Hello Homemakers! There is something very special about a wedding luncheon. As hostess it is your particular responsibility, and as we know you want to see it served graciously. Although the bride has the final decision on all the arrangements, mother considers the reception her job.  
 The home is often the most congenial place to entertain wedding guests. Mother with some help, will enjoy preparing the food for a small number of guests, but a larger number requires special catering. We remind you that June and July is the busy time for caterers, therefore, make your arrangements well in advance of the big day. And very best wishes.

**WEDDING LUNCHEONS**  
 Perfection Jelly Chicken Salad  
 Potato Chips, Garnishes, Knot Rolls  
 Tea and small cakes  
 Ice Cream  
 Wedding Cake and Punch  
 Nuts  
 Lobster Bouchees — Sandwiches  
 Tea  
 Strawberry Shortcake  
 Wedding Cake and Punch  
 Mints  
 Moulded Fruit Salad  
 Flavoured Cottage Cheese  
 Sweet Tea biscuits  
 Raspberry Sherbert Cookies  
 Tea  
 Wedding Cake and Punch

**TAKE A TIP**

1. You can make your sandwiches in advance, provided you wrap them in waxed or cellophane paper, then in a damp towel and store them in the refrigerator. A covered vegetable crisper (the rectangular container that is part of the equipment of most electric refrigerators) is excellent for storing sandwiches until serving time.
2. If your sandwiches are of the meat, fish or egg variety, be sure to keep the fillings in refrigerator until just before the sandwiches are made.
3. If you have stored them in a cold place and the towel has not been sufficiently damp the bread may be freshened by placing a steaming hot damp cloth over them.
4. Open sandwiches may be placed on a shallow pan with a waxed paper below and above the fillings.
5. One large sandwich loaf cuts into 60 or 65 slices and the small one into 20 slices.
6. One large loaf requires 1/2 lb. butter and about 3/4 lb. of filling.
7. One lb. small cakes serves 12 people.  
 One loaf cake serves 10 people.  
 One 8x8 inch cake may be cut into 20 pieces.
8. Allow 2 cubes of sugar per serving. There are about 80 in a one-lb. box. Provide 2 pints cream for 40 cups of tea.
9. Pour 2 quarts boiling water over 6 tablespoons of tea for 10 cups. Make more in this way as the guests require it.
10. Do not add carbonated water and ice to punch until one half hour before it is to be served.
11. Bricks of ice cream slice into 5 servings. Be sure to remove the dry ice, using oven mitts, about 20 to 30 minutes before serving.

**THE QUESTION BOX**

Miss J. K. asks: How to put sugar on edges of glasses.  
 Answer: Frosted punch cups are attractive for weddings. You dip the rims of the cups in lemon juice, then in powdered sugar for a frosted effect.

Mrs. B. W. asks: Bouchee or Choux paste recipe.  
**BOUCHEES**  
 1/2 cup butter  
 1 cup boiling water  
 1 cup bread flour  
 4 eggs, unbeaten  
 Add butter to water, heat until butter melts, add flour all at once, and stir vigorously until ball forms in center of pan. Remove from electric element, add eggs one at a time, beating after adding each egg. Mixture should be very stiff. Shape on buttery cookie sheet by dropping from spoon or using pastry bag and tube. Bake until free from beads of moisture (40 to 45 minutes) in moderately hot electric oven (375 deg. F.). If in doubt, remove one from oven to test. Makes 36 tiny ones. Fill with chicken salad mixture.  
 Miss T. G. asks: For quantity of chicken for 12 servings of salad mixture.  
 Answer:  
 4 lbs. chicken (cooked) or 2 stewing chickens.  
 2 heads celery.  
 1 1/2 c. salad dressing  
 1 large head lettuce  
 Seasonings

**TERRA COTTA**

As we said before, this thriving village was on the verge of a building boom and now we are in the midst of it. W. T. Hunter has sold the balance of his Credit View flats to a Toronto gentleman who is now erecting an up-to-date summer cottage. Across the river, Mr. T. Foster of Toronto, a candy manufacturer, is erecting an up-to-date cottage which is nearing completion, and he will be moving out here shortly. Mr. W. J. Van der Vliet has his painting studio about completed. It is a very fine structure and makes a vast improvement to his beautiful property. We might say, by the way, that Mr. and Mrs. Van der Vliet are going to be permanent Terra Cotta residents and we all join in welcoming them. He opened his art school on June 1st and we wish him continued success in his enterprise.  
 We haven't heard of any big fish stories, but we're listening.  
 Mr. R. Chaney of Guelph has his large residence here completed. Success to you, Red.

Our highway through here is getting a nice coat of gravel. Mr. Lang and staff of Hillsbury have the contract and are making a complete job of it.  
 We understand that the Ukeranians have started building operations on their Credit View property and are informed that they intend building 100 houses here. Then "Watch Terra Cotta Grow", eh! This should help the housing situation here.  
 Mr. J. Edge has arrived here from Beeton with his drilling outfit and is busy drilling a well for Mr. T. Foster. Well drilling seems to be the general order of the day. Three drilling outfits are present here now.  
 W. J. Rutledge is having a well drilled at his residence here. Mr. Clarke of Hamilton has also moved his drilling outfit here and is now busily engaged drilling a well for Dr. McFarlane of Toronto who recently purchased a building lot from W. J. Rutledge off his homestead farm on the Town Line. Dr. McFarlane intends erecting an up-to-date residence and has the excavation all ready for building operations. We all join in welcoming Dr. McFarlane to our midst.

**JUNIOR FARMERS LACROSSE SCHEDULE**

Friday, June 4th—Tullamore vs. Trixie — at Norval.  
 Monday, June 7 — Norval vs. Tullamore, Trixie vs. Streetsville — at Norval.  
 Friday, June 11—Alloa vs. Ebenezer — at Woodbridge.  
 Monday, June 14 — Streetsville vs. Norval, Alloa vs. Tullamore — at Norval.  
 Friday, June 18 — Trixie vs. Ebenezer — at Woodbridge.  
 Monday, June 21 — Alloa vs. Streetsville, Tullamore vs. Norval — at Norval.  
 Friday, June 25 — Alloa vs. Trixie — at Norval.  
 Monday, June 28 — Norval vs. Alloa, Ebenezer vs. Tullamore — at Norval.  
 Friday, July 2 — Streetsville vs. Trixie — at Norval.  
 Monday, July 5 — Alloa vs. Tullamore, Ebenezer vs. Norval — at Norval.  
 Friday, July 9 — Tullamore vs. Ebenezer — at Woodbridge.  
 Monday, July 12—Tullamore vs. Streetsville, Trixie vs. Norval — at Norval.  
 Friday, July 16 — Streetsville vs. Ebenezer — at Woodbridge.  
 Monday, July 19 — Streetsville vs. Tullamore, Ebenezer vs. Alloa — at Norval.  
 Friday, July 23 — Norval vs. Trixie — at Norval.  
 Double-headers start at 8.30 p.m.; single games start at 9 p.m.

**CARROLL'S**

**Prunes**  
 LARGE SIZE (60-70)  
 2 Pounds 29c  
**Tasty FOR DESSERT**  
 JUNIOR 30-40c POUND 18c

**ROMAR COFFEE** 1 LB. 51c  
**MAPLE SYRUP** 16 OZ. 45c  
**JELL-O PUDDINGS** 2 PKGS 17c  
**TOMATO SOUP** CAMPBELL'S 2 TINS 19c  
**V-8 JUICE** VEGETABLE 16 OZ. 16c  
**KETA SALMON** 1 LB. 19c  
**WAX BEANS** 16 OZ. 15c  
**DANDEE TEA** PKG. 37c, 73c  
**APPLESAUCE** 16 OZ. 25c  
**PEANUT BUTTER** 16 OZ. 39c  
**SPAGHETTI SAUCE** 16 OZ. 25c

**OLASCOS RASPBERRY JAM**  
 With Peaches  
 16 OZ. 34c  
 DOWNSIDE BRAND 65 CHOICE  
**PEAS**  
 16 OZ. 16c

**JAVEX**  
 16 OZ. 15c, 23c  
**STRAWBERRY JAM** WITH PEACHES  
 16 OZ. 37c  
 GAYLARD DRY GINGER ALE  
 2 LIT. BTL. 25c  
 DEPOSIT EXTRA  
**HEINZ**  
 57 VARIETIES  
 HEINZ VEGETARIAN BEANS 16 OZ. 16c  
 HEINZ BEEF MEAT 16 OZ. 19c  
 HEINZ COOKED SPAGHETTI 16 OZ. 14c  
 HEINZ CHICKEN OR WHITE VINEGAR 16 OZ. 13c  
 HEINZ VEGETARIAN SOUP 16 OZ. 13c

**CHOCOLATE CHIPS** 1 LB. 29c  
**INSTANT AIDS** 2 BKS 23c  
**BRANT SERVETTES** 100 PKG. 39c  
**RED GLO TOMATOES** 16 OZ. 19c  
**LYNN VALLEY PEAS** 16 OZ. 17c  
**TOMATO JUICE** 16 OZ. 15c  
**CREAMED SUGAR** 16 OZ. 25c  
**KELLOGG'S CRO PUP** 16 OZ. 31c  
**SOCIETY DOG FOOD** 16 OZ. 27c  
**AYLMER LIMA BEANS** 16 OZ. 19c  
**BROOKFIELD CHEESE** 16 OZ. 29c  
**WAX** 16 OZ. 59c, 61c, 67c  
**SWEET PICKLES** AND ONIONS — 16 OZ. 25c

**GRAPEFRUIT:** 96's 6 for 32c  
**BANANAS** lb. 15c  
**LEMONS:** 300's doz. 30c  
 Fresh Head and Leaf Lettuce, Hothouse Tomatoes, Radishes, Green Onions, Salads, Spinach, Asparagus, etc. all at special Week-end Prices.

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**C. J. BUCK**  
**GEORGETOWN FEED MILLS**