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VALUES EFFECTIVE THURS. PRI. SAT. JULY 10th, 11th, 12th.

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RIVERBANK—CHOICE B.C. PACK

PRUNE PLUMS 20 Oz. Tin 17c

APPLE JUICE 20 Oz. Tin 9c

SUNSWEEP—CARTON

PRUNES EXTRA LARGE SIZE 1 lb. Pkg. 22c

ORANGE PEERIE

PORK AND BEANS 2 20 Oz. Tins 33c

RICHMELLO TEA BAGS 30 Pkg. 34c

DOMINO TEA 8 Oz. Pkg. 43c 1 lb. 85c

WITH MEAT

LIBBYS SPAGHETTI 15 Oz. Tin 18c

FRESHLY GROUND AS SOLD

RICHMELLO COFFEE 8 Oz. Pkg. 26c 1 lb. 51c

RED GLO—CHOICE

TOMATO JUICE 20 Oz. Tin 25c

SPARKLING GINGER ALE

AMERICA DRY 2 Bottles 25c

VARIOUS BRANDS—REAL VALUE

CHOICE PEAS 20 Oz. Tins 29c

CREAM OF TOMATO

CAMPBELLS SOUP 2 10 Oz. Tins 21c

FRUITS & VEGETABLES

California Sunkist Oranges, 314's, Tomatoes, New Crop Lemons, 300's, Grapefruit, Green Pascal Celery, New Bunch Carrots, Radish, Snow White Cauliflower, Fresh Tender Green Peas

DOMINION STORES LIMITED

DOMINION



Hello Home-maker! Every year we are submerged with queries on canning vegetables. Our space is too limited to describe each of the various methods of processing. Sterilizing is successfully done in a pressure canner. Therefore we emphasize this method. Many home-makers have a pressure saucepan which will maintain the desired pressure but only two or three jars can be processed at one time. As for the pressure canner, it will hold six to eight jars but you need a large electric element to provide even heat. A constant pressure is necessary as the canner cannot be set aside for over a minute. To cool the filled utensil by placing it in water or in a cold place is wrong. It should be left to cool gradually otherwise, juices will be suctioned from the jars.

PRECAUTIONS FOR PROCESSING VEGETABLES

1. Buy a new stiff bottle brush and rubber rings to fit your jars. Examine jars and lids for nicks and cracks as these cannot keep a perfect seal.
2. Scrub sealers thoroughly in hot soapy water, put proper sized rubber ring and lid in place, seal and invert. This method does not apply to vacuum-type. If the glass top rocks slightly on the jar try another one.
3. Test jars for seal. Half fill with water, put proper sized rubber ring and lid in place, seal and invert. (This method does not apply to vacuum-type.) If the glass top rocks slightly on the jar try another one.

4. Jars may be conveniently sterilized in the oven. Place empty jars with only the glass lid in place on a pan in the oven and heat to 225 degrees using lower element turned on. Place on a dry cloth as each one is being filled.

5. Fresh vegetables should be gathered and canned the same day for sure. Pick over and discard any with blemishes.

6. Wash in a colander or sieve, plunging them in large quantities of fresh water.

7. Prepare the vegetables as for table cooking. That is, pod peas, string beans, sort spinach, etc.

8. A hot pack method for vegetables is recommended to set color. Covering the vegetables with hot water and bringing to a boil is sufficient for small pieces. Immediately to prevent loss of flavour and vitamins fill one jar at a time to within half an inch of the top. One half a teaspoon of salt is allowed for each pint, then add some of the hot liquid to fill the jar. Dip the blade of a scalding knife around the inside of the filled sealer to remove air pockets and prevent shrinkage. Now seal tightly then turn the screw band back the distance of the length of the thumb. With spring top sealers, fasten large should be tightened firmly.

9. A rack or grate should be placed in the pressure canner and the jars arranged an inch apart. Pour about two inches of hot water in and fasten the lid securely.

10. The canner should be brought to the desired temperature as quickly as possible. Time the processing period exactly as soon as the pressure is indicated. The electric element may then be switched to medium if pint jars are used. When the processing is finished move the canner off the hot element and let it cool until there is no hissing sound when you try the petcock at zero. Remove the cover, tilting it toward you so that the steam escapes in the opposite direction.

11. Lift out the jar with a lifter, complete the seal, crowing metal bands tightly or string the short bail into place.

12. Place filled sealers on a folded newspaper or board, 3" or 4 inches apart to cool. When cold, carefully invert to test for leakage. (The vacuum sealers are tested by tapping with a spoon which gives a ringing sound if properly sealed).

13. Write product, method, and date on label and fasten to each jar. Store them in a cool, dark place.

PRESSURE TIME TABLE
For Pint Sealers

Asparagus (10 lbs. pres.)	30 mins.
Beans (10 lbs. pres.)	35 mins.
Corn (15 lbs. pres.)	30 mins.
Greens (15 lbs. pres.)	55 mins.
Peas (10 lbs. pres.)	45 mins.
Pumpkin (15 lbs. pres.)	65 mins.

TORONTO DART TEAM HERE

A dart team from Sir Arthur Currie Legion in Toronto visited local branch on Saturday. The locals were beaten 3-2 by the visitors who are city champions. A return match is being arranged later in the summer in Toronto.



CHURCHMEN SAIL: When the Canadian Pacific liner Empress of Canada cleared from Montreal recently (June 12) for Liverpool she carried a group of Anglican and Episcopalian bishops who will attend this summer's Lambeth Conference in London. In the picture are shown left to right, front row: Bishop Lyons of Ontario, Bishop Hroughall of Niagara, Bishop Dixon of Montreal, Archbishop Kingston of Nova Scotia, Primate of the Church of England in Canada; Bishop Carpenter of Alabama and Bishop Beverley of Toronto. Back row: Bishop Hallam of Saskatoon, Bishop Jefferson of Ottawa, Bishop Sovereign of Athabaska, Bishop Lofthouse of Keewatin, Bishop Kinsolving of Arizona and Bishop Moorhead of Fredericton.



Captain B. A. Rawson, director of flight development, Trans-Canada Air Lines, who has been awarded the McKee Trophy for his contribution to Canadian aviation. The award, announced in Ottawa by Hon. Brooke Claxton, Minister of National Defence, is made each year in memory of J. Dalzell McKee, to the person making the greatest contribution to the progress of aviation in Canada.

NORVAL MIDGETS LEAD IN LACROSSE

Scoring a double win over Caledon, Norval Midgets are leading the five-team league in which they are grouped in lacrosse with Brampton, Weston, Fergus, and Caledon. Last Saturday, at Norval, the home team won a hard fought 5-4 victory over the same team they had defeated 6-4 the previous week.

Norval forged into the lead early with goals by Laidlaw and Armitstead. Van Wyck scored for Caledon. Hazell scored in the second period with Braden and MacCormack coming back to tie up the score. There was no scoring in the third. Oldham and Hazell put the game on ice in the final frame, with Hurst tallying for the visitors.

Norval — Doug Allen, Norm Blair, Lloyd Sedore, Carl Laidlaw, Arnie Hazell, Ross Oldham, Joe Louth, Sho Termoto, Terry Bludd, Bill Hewitt, David Barber, George Smith, Stan Archdekin.

Caledon — T. Clark, Chambers, F. Hurst, Brock, McDonald, Van Wyck, Proctor, Gott, MacCormack, Braden, Pattino, W. McDonald, Spires, Forbes.

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"I hear you're writing a book on 'How to Rear Your Baby'. Don't you find writing it an awful lot with your own baby to look after?"
"Oh no. Baby's at his grandmother's so that I can get on with the book!"

The batman was given out with a doubtful decision.
"I am not out?" he protested, vigorously. "Not out!"
"Aren't you?" the umpire retorted. "Well, you have a look in tomorrow morning's paper and see."

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Payment of 1948 TAXES

The SECOND INSTALMENT of taxes is due and payable at the Municipal Office, Georgetown, on or before

July 15th, 1948

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