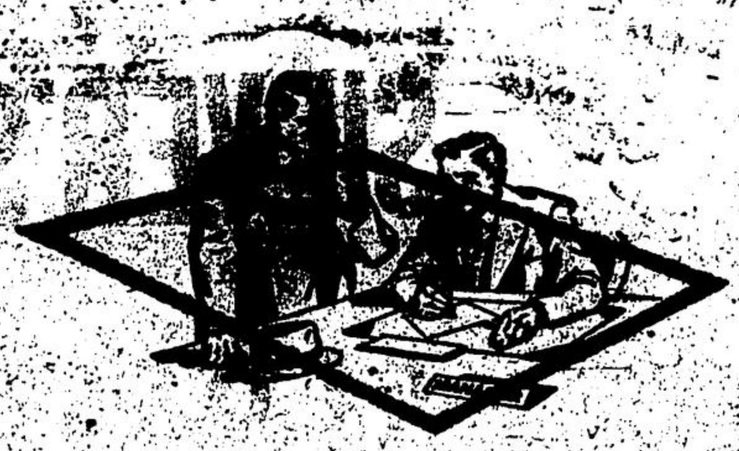

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PLUMBING BRASS MEGEO

"Peggy" Young Marries Donald Swanson

A quiet wedding was solemnized at the United Church parsonage in Laurel, Ont., when Margaret Bernice "Peggy" Young, daughter of Mrs. J. S. Brown, of Laurel, and the late J. H. Young, became the bride of Donald Swanson, son of Mr. and Mrs. D. Swanson of Dearborn, Michigan.

The bride wore a powder blue gabardine suit with peplum effect. Her accessories were navy and a corsage of red roses. Miss Shirley Harrison was bridesmaid in a gold suit, with white accessories and a corsage of yellow roses. Mr. Bud Wilson of Acton was groomsman.

Following the ceremony a reception was held at the bride's home in Laurel, Ont., where the bride's mother assisted by the groom's mother, received the guests.

Tom Warnes is Choral Society Head

At a meeting in the Public School auditorium last Wednesday evening, a musical group to be known as the Georgetown Choral Society was organized. The mixed choral group which will be directed by Mrs. H. J. Newman, is the rebirth of an organization which contributed a great deal to the cultural life of Georgetown until its disbandment in the early war years.

The Society will meet each Monday evening in the Public School and a fee of $2.00 for the season was decided upon. Music is obtainable on loan free of charge through the Georgetown Recreational Council.

Officers elected at the meeting were:

President — Thomas Warnes
Sec. Treas. — Margaret Rossell
Librarian — Mrs. Leslie Tomlinson

Hello Homemakers! Only those who have stored vegetables can realize the value of this home-grown supply of food and appreciate the resultant saving. Don't let vegetables go to waste after they are grown.

The quality of many vegetables is dependent upon the time and stage at which they are harvested. Then the method of storing will determine how long the garden produce will keep. Vegetables such as lettuce and cauliflower have to be used as soon as they reach maturity. Green peas and beans, and corn are canned and frozen. Plants, like cabbage, turnips, etc., stand cold, frosty weather while others — potatoes, melons, lima beans, etc., must be harvested before frost nips the vines.

Small quantities of root crops such as beets, carrots, parsnips, potatoes, rutabagas, and salsify should be stored in a root cellar or dark basement in moist sand, either in piles or in boxes. Put in alternate layers of the roots and sand and the vegetables will not shrivel. When the vegetables are gathered, the tops should be cut off.

If larger quantities are to be stored, they can be piled in bulk in a root cellar or in an outdoor pit. Storing in pits will vary according to the climate of the district as there is more danger of deep frosts in the northern part of the province.

Choose a well drained spot and make a shallow excavation, three or four feet wide and one foot deep. Put a good layer of straw in this trench and pile the vegetables in a conical heap. Cover with one or two feet of straw and when weather gets nippy cold, add four to six inches of soil. Ventilation should be provided at this time by standing a narrow drain tile on end through the soil with a piece of screen at the bottom to keep out rats. Stuff the open end with a piece of bagging to absorb heavy rainfall.

Pull cabbages roots and all and stand them heads down in a wide trench.

Some vegetables, e.g., pumpkins and squashes, need warm dry storage conditions such as a wooden shelf in the basement.

In the urban home, a vegetable room in the basement is the most convenient storage place. Spray with a D.D.T. solution and use fresh leaves or sand. Construct a no-draft vent at door or window and check with the necessary thermometer which should record approximately 40 degrees. Insulated the side of the room nearest the furnace if necessary. Burlap or tar paper and an extra wood siding is not an expensive proposition — compared to the cost of your summer work and the amount of vegetables you have gathered.

Consult your local agricultural representative for further details on vegetable storage.

PLUM CHUTNEY

(Requested by Mrs. T. J)

3 quarts plums
3 large apples
1 cup seeded raisins
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon curry powder
1 teaspoon dry mustard
6¾ cups granulated sugar
½ teaspoon salt
1 quart cider vinegar

Remove pits from plums after wiping well. Wipe and chop apples. Combine with other ingredients in preserving kettle. Cook, uncovered gently until thick (about 30 minutes) stirring frequently. Pour into sterilized jars. When cool, seal with hot paraffin. Yields 2 pints.

FRUIT CHILI SAUCE

(Requested by M. L.)

25 ripe tomatoes
5 peaches
5 pears
5 apples
5 onions
1 sweet red pepper, diced
1 sweet green pepper, diced
¼ cup whole spices
1¼ tablespoons salt
3 cups granulated sugar
1¼ pints cider vinegar

Peel all the fruit, tomatoes and onions. Cut up tomatoes and chop fruit rather finely. Mix well together. Add other ingredients with the spices tied in a cheesecloth bag. Cook for 1¼ to 2 hours or until thick. Yields 6 to 8 pints.

GOVERNER SAUCE

(Requested by Mrs. E. B.)

1 peck green tomatoes
12 large onions
1 cup salt
1 quart vinegar
6 pounds granulated sugar
3 tablespoons mustard seed
1 [illegible]

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