

ON GUARD



Day and night, more dependable than ever

TODAY, telephones are four times as free from "trouble" as twenty years ago, and there are twice as many of them!

Each month 10,000 are being added so that soon all may have dependable telephone service and the security that goes with it.

This is being done in spite of rising costs, yet up to now there has been no increase in the basic telephone rates established 21 years ago.

For you, this means greater value than ever before; for us, the satisfaction of providing "the best telephone service at the lowest cost".

THE BELL TELEPHONE COMPANY OF CANADA



Hello, Homemakers! Have you ever stopped to think what your savings of electricity mean in terms of processed foods? Here is an example: If every homemaker in Southern Ontario replaced the 100-watt light bulb in her kitchen with a 40-watt bulb, there would be enough electricity saved in each hour of use to enable food processing plants to pack an average of 1,000,200 cans of food.

Looking over the prepared and packaged foods that line our grocery shelves we can see how fortunate we are in Ontario. These quick-cooking, ready-to-use and canned products save expense and time in our modern way of house-keeping. We depend on such foods every day — from canned baby foods to ground coffee; canned soups, fish, meats, vegetables, gravies, fruit juices, pudding powders, cereals, quick yeast foods, muffin mix, biscuit mix, cake mix, also bottled milk, packaged cheese, butter spreads, etc., and many others are within easy reach.

Read labels and advertisements to be sure of the ingredients, quantity, quality and directions for use. Easy-to-prepare dishes are available in family serving sizes — so there is literally no waste. Even the inexperienced homemaker is sure of good results when all she has to do is open, mix with a measured quantity of water or milk and cook according to the directions. Using a minimum amount of electricity for our household needs will save the maximum amount for these commercial products which many a woman proclaims "life-savers".

SAVING HINTS

1. Canned Soup: Add a tin of milk to soup emptied into a saucepan and heat only to simmering point. Do not boil. Add crumbs of leftover crushed toast.
2. Canned peas: Add 1/2 teaspoon dry mint and heat in the opened can placed on same shelf as roast turkey or meat.
3. Canned Cranberry Jelly: Slice off required number of servings. Store remainder in its container covered with oil-skin cap.
4. Canned Sauce: Open the tin and heat (WITHOUT THE LID) by standing it in the water over which the pudding is being reheated.
5. Gravy powder: Do not let mixture boil after powder has been thoroughly mixed in.
6. Muffin Mix: Do not add too much fruit for sweet muffins or the result will be a heavy product. Stir only enough to wet the dry ingredients as you pour in the liquid all at once. Watch the temperature and time of baking period.
7. Prepared Biscuit Mix: Divide the flour mixture into four bowls; to one portion add grated cheese, to one some cinnamon, to another some cut peel and to the other tomato paste. Measure 1/4 of the liquid, stir this amount into each batch and roll out separately. However, bake on the same cookie sheet for the same length of time, 450 degrees for 12 minutes.
8. The New Cake Mix: Flavours may be added to these mixtures without changing the texture, yet they are good, plain and results are sure. Pour the batter for the eight-inch pan into drop cake tins or layer pans. Drop cakes should be baked at 250 degrees for 20 minutes and layer cakes at 375 degrees for 35 minutes.

HOLLY RING MOLD

- 1 envelope gelatine
 - 1 cup cold water
 - 1 1/2 cups hot water
 - 2 tablespoons sugar
 - 1 teaspoon salt
 - 2 tablespoons prepared horse radish
 - 2 tablespoons vinegar
 - 1/2 cup diced celery
 - 1/2 cup diced cooked beets
 - 1/2 cup finely chopped cabbage
 - 3 tablespoons minced onion
- Soften gelatine in cold water; dissolve in hot water. Add sugar, salt, horseradish, vinegar or lemon juice. Cool. When it begins to thicken, fold in vegetables. Pour into ring mold that has been rinsed in cold water. Chill until firm. Arrange on greens with cottage cheese balls stuck with sprigs of holly. Serve with mayonnaise.

CHRISTMAS PUDDING

- 2 1/2 cups sifted flour
 - 1/2 teaspoon baking soda
 - 3 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon nutmeg
 - 1/2 teaspoon cinnamon
 - 1/2 cup finely chopped suet
 - 1 cup molasses
 - 1 cup seeded raisins, floured
 - 1 cup milk
 - 1/2 cup currants, floured
 - 1/2 cup citron or mixed peel
- Stir flour together with soda, baking powder and spices. Mix to-

gether suet, molasses and milk. Combine with dry ingredients. Add fruit. Mix together well and pour into 2-quart grease-covered pudding mold. Steam on top of range 3 hours.

OVER SIXTY ARE PRESENT AT FETE IN BRIDE'S HONOUR

Mrs. Earl Hyatt was hostess on Saturday afternoon, November 27, when about sixty Norval United Church ladies and friends in the community met to honour Miss Phyllis Wood, whose marriage takes place this month. Misses Ruth Wilson and Margaret Alexander presented miscellaneous gifts to the bride-elect in a decorated basket, and Mrs. M. G. Timothy and Mrs. Hugh Leslie assisted her in opening the parcels which contained many useful and lovely gifts. After Phyllis had expressed appreciation to her friends, lunch was served by the ladies.

NOTICE TO CREDITORS

In the Estate of Percy Hurst, late of the Village of Limehouse in the County of Halton, Gentleman, deceased.

The creditors of Percy Hurst, late of the Village of Limehouse, in the County of Halton, Gentleman, deceased, who died on or about the 12th day of October, 1948, and all others having claims against his estate are hereby notified to send by post, prepaid, or otherwise to deliver to Messrs. Langdon and Aylsworth, Georgetown, Ontario, Solicitors for the undersigned Administrators of the Estate of the said Percy Hurst, Gentleman, deceased, on or before the 22nd day of January, 1949, their names, addresses, descriptions and full particulars of their claims and the nature of the securities, if any, held by them, and that immediately after the twenty-second day of January, 1949, the Administrators will proceed to distribute the estate of the said deceased amongst the parties entitled thereto, having regard only of the claims of which the Administrators shall then have notice.

Dated this 5th day of December, 1948.

Ernest Hurst
Jemima Henderson
Administrators
by Langdon and Aylsworth
Their Solicitors
Georgetown, Ont. 12-22

NOTICE TO CREDITORS

In the Estate of JOSEPH FRANKLIN STANLEY GILLIS Deceased

All persons having claims against the estate of JOSEPH FRANKLIN STANLEY GILLIS, late of the Town of Georgetown, in the County of Halton, Manager, deceased, who died on or about the 21st day of August, 1948, are hereby notified to send in to the undersigned Solicitors for the Executor of the said deceased, on or before the twentieth day of December, 1948, full particulars of their claims. Immediately after the said date the said Executor will distribute the assets of the said deceased having regard only to claims of which he shall then have notice to the exclusion of all others, and he will not be liable to any person of whose claim notice shall not have been received for the assets so distributed or any part thereof.

DATED at St. Catharines, this eighteenth day of November, A.D., 1948.

BURSON, JOHNSTON & WILSON
104 St. Paul Street,
St. Catharines, Ont.
Solicitors for the Executor 12-8



- All merchandise purchased at your Dominion Store is unconditionally guaranteed to give 100% satisfaction.
- Values Effective Thurs., Fri., Sat., Dec. 8th, 10th, 11th
- MIXED PICKLES SWEET 16 Oz. 29c
 - RELISH PICKLE SWEET 16 Oz. 23c
 - MINCEMEAT CLARKS Old London 24 Oz. 27c
 - CORN KERNELS GOLDEN 14 Oz. 19c
 - RED CHERRIES PITTED 20 Oz. 32c
 - BARTLETT PEARS 20 Oz. 30c
 - PLUM PUDDING 16 Oz. 53c
 - BRODIES FLOUR 16 Oz. 31c
 - OLD CHEESE RICHMELLO lb. 49c
 - PURE MARMALADE 16 Oz. 33c
 - DOMINO BLACK TEA 16 Oz. 85c
 - T-BISCUIT MIX 16 Oz. 42c
 - RICHMELLO COFFEE lb. 51c
 - CURRENTS Australian lb. 17c
 - RAISINS Seedless 1 lb. 33c
 - CUT MIXED PEEL 8 Oz. 18c
 - CUT MIXED FRUITS 8 Oz. 21c
 - JELLO POWDERS 2 pkgs. 19c
 - PEANUT BUTTER 16 Oz. 37c
 - FLOOR WAX JOHNSTONS 1 lb. 59c
 - TEA BAGS RED ROSE 16 Oz. 43c
 - PALMOLIVE SOAP 16 Oz. 10c

Fresh Fruit & Vegetables

- GREEN CELERY 15c
- CALIFORNIA LETTUCE 2 for 25c
- CAN. COOKING ONIONS 3 lb. 11c
- CALIFORNIA TOMATOES lb. 25c
- HOT HOUSE TOMATOES lb. 33c
- XMAS FRUITS and NUTS and CANDY
- FANCY FIGS — FANCY DATES — MIXED NUTS BRAZIL NUTS

NEW CROP ORANGES CREAMS AND HARD MATURE.



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GLEAMING WHITE, 4-BURNER, HEAVY-DUTY RANGE. This range has a larger oven than ranges at twice its price. All fibreglass insulation.

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ST. JOHN HALIFAX SYDNEY \$ 42.95 \$ 85.90 \$ 64.00 (subject to change)

CALDWELL'S RESTAURANT, Agent Georgetown Phone 89



VOTE Frank Whitmee ELECTRICIAN — for — HYDRO COMMISSIONER

YOUR VOTE AND INFLUENCE ARE RESPECTFULLY SOLICITED FOR THOS L. LYONS FOR COUNCILLOR, WARD 3 It is essential that candidates with experience should be elected to cope with the problems of the present which confront the council. VOTE LYONS ELECTION DAY, MONDAY, DECEMBER 13th, 1948 Voting in the Municipal Building, 9 a.m. to 7 p.m.

VOTE William McNally AS YOUR CANDIDATE FOR WARD 3 COUNCILLOR FOR 1949. POLLING BOOTH IN THE MUNICIPAL BUILDING Monday, December 13th — 9 a.m. to 7 p.m. Phone 18J, and a car will take you to vote

RE-ELECT RAY WHITMEE FOR COUNCIL WARD 3 Falls open in the Municipal Building, 9 a.m. to 7 p.m. MONDAY, DECEMBER 13th