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 to 6 p.m.
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FARM FORUM
IN HALTON

(by Lillian C. Gray)
 The seventeen forums that reported on "let's go to the movies" broadcast voiced very similar opinions on the movie industry. Entertainment films at local theatres were not entirely up to the standard desired. To quote S. S. No. 4, Esqueving, "they give an artificial view on life. Too many westerns, crime, murder, and tragedies should not be shown on the screen." Several forums mentioned there should be more films depicting farm life, but farm life as it really is and not as a movie director imagines it. The forums do not think the movies have a great deal of influence on Halton youth, as few attend them very regularly. At the same time, Zimmerman points out "Many movies give a wrong opinion of actual life to young people." S. S. No. 7, Nassageweys, referred to an unfortunate incident where a child had been badly frightened by a hunting knife in the hands of older boys, who had probably got the idea from the movies. Most forums gave good movies credit for being educational as well as entertaining but deplored the fact that there were not more of them. Farm people would attend more movies, it was claimed, if there were more movies to attend.

Forums were pleased to have the services of a National Film Board projectionist sponsored by the Federation of Agriculture, but several admitted these services sponsored were not fully appreciated by the people who might be using them. It was thought by at least one forum that if a charge were made there might be a better attendance. Because these pictures are free, people overlook the fact that they are the very best productions. Check Line thought if these showings were better advertised more people would be interested. Stone School also thought these shows need more advertising, and this forum is going to do something about it. They say, "We are taking on, as a small project, better advertising of them, and will try to boost the attendance. Limestone was of the opinion the films shown were "too childish" for older people.



Happy New Year! Ring out the old—Ring in the new! How wonderful to have recollections of a happy Christmas—a day full of well-being. As we look forward to a second holiday family gathering let us resolve to practice the generosity and goodwill which made Christmas such a success, throughout the new year.
 Tomato Juice
 Curried Turkey and Mashed Potatoes
 Apple, Raisin, Cabbage Salad
 Hot Mince Tarts
 Citrus Fruit Cup
 Coffee

CURRIED TURKEY
POTATO CASSEROLE

1 1/2 cups diced celery
 1 chopped onion
 3 tbsps. bacon dripping
 1 tsp. curry powder
 3 tbsps. flour
 1 1/2 cups milk
 1/2 cup potato water
 1 cup canned peas
 2 cups diced turkey
 4 cups mashed potatoes
 Cook celery and onion in dripping 5 minutes. Stir in curry powder and flour. Pour in milk and water and cook stirring constantly. Add vegetable, turkey and seasonings. Arrange mashed potatoes in casserole; fill with curried turkey. Bake in electric oven of 400 degs. for 10 mins. Serves 6.

MINCE TARTS
 2 cups mincemeat
 Pie paste for 2 pies
 Line tart tins with pastry. Fill 3/4 full with mincemeat. Bake at 425 degs. for 12 to 15 mins. Makes about 15 tarts.

FRUIT CUP
 1 can sliced pineapple
 1 can drained cherries
 1 pint sliced peaches
 1 cup sliced Tokay grapes
 1 pint sliced pears
 Mix and chill.

NEW YEAR'S MENU
 Cream Mushroom Soup
 Glazed Ham
 Baked potatoes, Spiced carrots
 Tomato jelly salad
 Dinner Rolls
 Snowball Sundae — Fruit Cake
 Coffee

GLAZED HAM
 Cured hams by packing companies do not require soaking or parboiling and need only about three quarters of usual cooking

period. (Farm butchered hams required soaking out brine and parboiling for 1/2 hour). Do not remove rind; wrap in cellophane. Place fat side up in uncovered roaster and bake in electric oven at 325 degrees.
 8 to 10 lb. ham (bone in) requires 25 mins. per lb.
 10 to 12 lb. ham (bone in) requires 22 mins. per lb.
 Near end of cooking period remove rind from hot ham; score fat in squares and stud with whole cloves. Combine 1 cup brown sugar 3 tbsps. flour, 2 tbsps. orange juice, 1 tsp. orange rind and spread over surface of ham. Return ham to oven and turn temperature to 400 degs. for 20 mins.

SPICED CARROTS
 Grate scraped carrots on coarse grater. Put into casserole with 1/2 inch water. Sprinkle with salt and a dash of nutmeg. Dot with butter. Cook at 325 degs. for 35 minutes.

TOMATO RUBY SALAD
 2 cups tomato juice
 1/2 tsp. salt
 1 pkg. lemon gelatine
 1 tbsps. horseradish
 1 tbsps. lemon juice
 1 1/2 cups cottage cheese
 Walnuts, mayonnaise
 Heat tomato juice; remove from electric element, add salt, lemon gelatine and stir until dissolved. Add horseradish and lemon juice. Pour into greased ring mold. Chill. When it is unmolded put cottage cheese mixed with walnuts and mayonnaise in centre.

SNOWBALL SUNDAE
 Scoops of ice cream are rolled in finely shredded coconut, served with marshmallow sauce spooned over each.

PEPPERMINT PATTIES
 2 1/2 cups sugar
 1 cup milk
 2 tbsps. butter
 One third tps. cream of tartar
 Peppermint flavouring
 Green colouring
 Place sugar, milk and butter in a heavy saucepan over a low heat. Stir until sugar is dissolved. Bring to boil; add cream of tartar. Cover and cook slowly for 5 mins. Remove cover and wipe off sugar crystals from sides of pan. Cook to 238 degs. or until a soft ball forms when a little of mix is dropped in cold water. Pour on a cold, wet platter. Do not scrape pan. Cool until slightly warm. Then work mixture with a pancake turner until it becomes white and solid. Add a few drops of mint flavouring and tint lightly with green colouring. Knead with hands until creamy. Shape into small balls and press flat. Makes 4 dozen.

BUILDING LOTS BEING SOLD
IN NEW SUBDIVISION
 A new subdivision is being opened up in town by Syd Orr, whose 35-acre property lies along Maple Avenue, stretching from above Charles Street to the 8th Line, and adjoins the old Golf Course behind. Mr. and Mrs. Orr live in the fine residence originally erected by the late Walter Anthony. It was later occupied by Mr. and Mrs. Alfred Hunter and it is interesting to note that the latter, during his residence here, wrote a book about the Stock Exchange, "Raw, Rough and Rippling Rhymes." The two brothers are both dead and Mrs. Hunter now resides in the United States. The

HAPPY NEW YEAR
 To our friends in the Georgetown district
 from the staff of
SCOTT MOTOR SALES
 YOUR GENERAL MOTORS DEALER

Orrs purchased the property from E. B. Swackhamer when they moved to town.
 Mr. Orr is reserving six lots around his house and at present has surveyed 18 lots which are being offered for sale. Work has already started on the projection

of Charles and Market Streets across Maple Avenue and these will join a new street, Orr Avenue, which will be at the rear of the property parallel to Maple.
 And presumably "six-day" bike riders will pretty soon be demanding the five-day week.

"Sometimes", said the mistress, it will be necessary for you to help the butler upstairs."
 "I understand, madam, replied the new maid, when he's had one too many."

THE ROYAL BANK OF CANADA
General Statement
 30th November, 1948

ASSETS

Notes of and deposits with Bank of Canada	\$ 177,157,400.06
Other cash and bank balances	158,536,879.14
Notes of and cheques on other banks	89,509,786.47
Government and other public securities, not exceeding market value	918,420,522.36
Other bonds and stocks, not exceeding market value	136,626,725.57
Call and short loans, fully secured	56,534,207.84
Total quick assets	\$1,536,785,521.44
Other loans and discounts, after full provision for bad and doubtful debts	600,923,527.65
Bank premises	11,729,957.83
Liabilities of customers under acceptances and letters of credit	65,104,477.12
Other assets	7,944,302.47
	\$2,222,487,786.51

LIABILITIES

Notes in circulation	\$ 4,320,934.27
Deposits	2,067,488,996.81
Acceptances and letters of credit outstanding	65,104,477.12
Other liabilities	4,087,930.88
Total liabilities to the public	\$2,141,002,339.08
Capital	35,000,000.00
Reserve Fund	44,000,000.00
Dividends payable	952,655.37
Balance of Profit and Loss Account	1,532,792.06
	\$2,222,487,786.51

PROFIT AND LOSS ACCOUNT

Profits for the year ended 30th November, 1948, before Dominion and provincial government taxes, but after contribution to Staff Pension Fund, and after appropriations to Contingency Reserves, out of which Reserves provision for all bad and doubtful debts has been made	\$9,517,432.87
Less provision for Dominion and provincial government taxes	\$3,150,000.00
Less provision for depreciation of bank premises	808,887.56
	\$5,558,545.31
Dividends at the rate of \$1.00 per share	3,500,000.00
Amount carried forward	\$2,058,545.31
Balance of Profit and Loss Account, 29th November, 1947	3,474,246.55
	\$5,532,792.06
Transferred to Reserve Fund	4,000,000.00
Balance of Profit and Loss Account, 30th November, 1948	\$1,532,792.06

SYDNEY G. DOWSON, President
 JAMES MUIR, General Manager