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**SYBIL BENNETT PRESIDENT OF PEEL CONSERVATIVES**

Miss Sybil Bennett, K.C., partner in the local law firm of Dale and Bennett, has been elected president of the Peel County Progressive Conservative Association, succeeding Horace T. Burgess of Port Credit. Miss Bennett is the third woman to hold this office in the history of the association.

**MAIN STREET GUTS SPRING CLEANING**

On Thursday night, the Fire Brigade performed a public service when, as part of their practice drill, they gave Main Street a good clean-off to rid it of the winter collection of sand and dirt. This service, which the brigade performs each year, is appreciated both by merchants and shoppers.



**THE MIXING BOWL**

by Anne Allan

HOME ECONOMIST

Hello Homemakers! Spring fever? Eating the right foods helps to overcome that "dull" feeling. One quart of milk for children, one pint for adults — that's the day's quota for good health. But you don't need to drink all the milk! It's just as good for you, if you eat it with cereals, in soups, creamed main dishes and vegetables, and in desserts. Whether it comes in bottles, cans, or powdered in packages or creamed as cheese, milk is our most important food.

Note: For prevention of certain fevers, all milk consumed at the farm home and rural school should be pasteurized.

**DINNER CHOWDER**

2 cups diced raw potatoes  
1/2 cup sliced onion  
1/2 cup diced celery  
1 1/2 cups boiling water  
3 tps. salt  
3 tps. butter or margarine  
1/2 cup butter  
1 1/2 tps. bottled thick meat sauce  
3 cups milk  
1 1/2 cups grated processed cheddar cheese  
1 tps. minced parsley  
2 1/2 cups canned or cooked tomatoes  
1/2 tps. mustard

Combine first 4 ingredients and 1 teaspoon salt in a deep kettle or Dutch oven. Cover; simmer 15 min., or until tender. Meanwhile, melt butter in double boiler. Stir in flour then remaining salt, pepper, mustard, meat sauce and milk. Cook, while stirring, until smooth and thickened. Add cheese, and stir until melted. Add to potato mixture with parsley and tomatoes. Heat. Serves 5.

**CREAMED CABBAGE AND FRANKFURTERS**

4 cups shredded cabbage  
2 1/2 cups milk  
4 frankfurters  
1/2 cup melted fat  
3 tps. flour  
2 tps. salt  
1/2 tps. pepper  
1/2 cup celery seeds  
1/2 cup soft bread crumbs

Cook cabbage in milk, covered, until tender about 5 min. Cut frankfurters in quarters lengthwise; then split pieces in half. Saute in fat in skillet until lightly browned. Remove frankfurters.

Add next four ingredients to fat in skillet, and stir until smooth. Gradually stir in milk, drained from cabbage, stirring constantly until smooth and thickened. Arrange layers of cabbage, frankfurters, and sauce in 10" x 8" x 2" baking dish; top with crumbs. Bake in moderately hot electric oven, 400 degs. for 15 min. or until nicely browned. Serves 4 to 6.

Sliced, canned pork and ham loaf (1 1/2 cups) may replace frankfurters.

**WALNUT PRUNE PUDDING**

1/2 cup rice  
1/2 cup chopped, pitted raw prunes  
3 cups milk  
One-third cup plus 6 tps. sugar  
1 tps. salt  
1 tps. nutmeg  
One-third cup broken walnuts  
2 tps. grated lemon rind  
2 eggs, separated

Wash rice in cold water; drain. Combine with prunes and milk in double boiler; cook, covered, until tender—about 1 hour. Add 1 third cup sugar, salt, nutmeg, nuts, and rind. Beat yolks; stir in rice mixture. Pour into 1 1/2 quart casserole. Cool. Beat whites until nearly stiff. Gradually beat in rest of sugar. Heap on pudding. Bake in moderate electric oven, 325 degs. for 20 min. Serves 6.

**TAKE A TIP**

1. You may complete the dinner chowder menu with a green salad and a peach upside down cake for dessert.
2. With Creamed Cabbage and Frankfurters as a hearty supper dish, serve chilled tomato juice first. The sweet part of the meal may be a pastry — apple, raisin, or date pie.
3. The unusual walnut rice pudding will be right choice to serve following a light entree such as cheese soufflé with scalloped potatoes and buttered peas.
4. Custards may be cooked in the electric oven after the heat has been turned off and the casserole meal has been taken out for the table.
5. Junkets are nutritious milk desserts to have on hand for the children.
6. Milk served on cereal is less expensive and more nutritious than cream.

**Willoughby Firm Half Century Old**

(reprinted from the Toronto Telegram)

The outcome of the Boer War was still in doubt when John Armstrong Willoughby set out on horseback from his small office in Georgetown to sell real estate, firmly convinced that people who sell their properties today will buy again tomorrow.

Events proved he was right, and this year the province-wide realty firm of J. A. Willoughby and Sons observes the first half-century of its growth, still convinced that most people prefer to regard their real estate agent in somewhat the same light as the doctor, lawyer, clergyman or other family adviser who is expected to have their best interests at heart.

One of the oldest and largest firms of realtors in Canada, the partnership of the founder and his two sons, Jack and Bert Willoughby, today maintains three Toronto offices, as well as offices in Oakville, Brampton, Georgetown and Guelph, and has its own representatives in 30 other principal Ontario centres. John A. Willoughby, the founder, is still the active head of the firm, in good health, exuding boundless energy in spite of his 50 years in the business, and arrives every morning at his office promptly at 8:15 to meet clients who think he is at least 10 years younger than his actual age.

Coming from a Caledon, Ontario, farm, John A. Willoughby opened his office in Georgetown with assets consisting chiefly of his faith in himself and confidence in his horse's ability to get him around the countryside. Soon a shiny new juggy was added to an establishment that grew into a whole office building in Georgetown, and within a few years he opened branches in Guelph and other Ontario points. When the motor car arrived, the head office was transferred to Toronto where it has remained ever since.

Mr. Willoughby says that one of the greatest reasons for the firm's growth was his early realization that real estate is a continuing business among people, who may be both buyers and sellers over a period of time. He geared his organization to that objective, offering complete sales services for city homes, factories, industrial properties, small farms and suburban properties, gathering specialists in each field and co-ordinating their efforts to build up a long-term service based on a chain of transactions. Today, a home owner selling his home through the firm and moving to another city usually finds a Willoughby agent in the new location ready to take over his housing problem as part of the firm's service.

**BAPTIST CHURCH HIGHLIGHTS**

The text for Sunday morning service was taken from John 1:4. John wrote this gospel at a time of many heresies. He proclaimed Christ as the life and light of men. Where ever Jesus went men began to think, act and live differently. This is true today. When men accept Christ as Saviour they are different. Where ever Jesus went He was a beacon light.

The power of our Christian life depends upon our personal contact with Christ. Paul said: Not I that live but Christ that liveth in me. If we individually or as a church are going to be a light for Christ, we must possess His life.

The evening subject was, Religion of Tradition or Religion of Experience. Religion is a system of faith and worship, obedience and reverence to a divine or superhuman being or power. Tradition is that which is handed down. Many people today, politically and religiously, are what they are because of what their parents were. You ask them why they cannot tell you. So many things today are done because someone else is doing it. If Christ walked the earth today He would still have some temples to purge. He would still have to do some rebuking. So many things are being done in the name of religion, that we are playing into the hands of the world. Religion of tradition is powerless.

Religion of experience is a religion with power. Elijah knew God from personal experience. He had

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**CHERRIES** 19c

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**BRIGHT'S PEACHES** 23c

**RAISINS** 15c

**MARGARINE** 63c

**TOMATO SOUP** 21c

**ROMAR COFFEE** 28c, 53c

**TOMATO JUICE** 23c

**GRAPE JUICE** 23c, 41c

**SOCKEYE SALMON** 23c

**CAKE MIX** 29c

**PEANUT BUTTER** 37c

**TOMATOES** 20c

**KETA SALMON** 21c, 39c

**SOAP FLAKES** 69c

**LIBBY'S KRAUT** 17c

**JELLY POWDERS** 17c

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**E. D. SMITH'S KETCHUP** 21c

**SOCIETY CAT FOOD** 11c

**HEINZ BABY FOODS** 25c

**HAWES FLOOR WAX** 29c, 49c

NEW CABBAGE lb. 6c

CELERY HEARTS bundle 19c

HEAD LETTUCE — Size 5 head 17c

PINEAPPLES — Size 30 each 25c

COOKING ONIONS 4 lb. 15c

**BRAMPTON GOLF CLUB WILL HAVE "PRO"**

With a rapidly-growing membership, directors of Brampton Golf Club have decided to hire a "pro" and Lawrence "Duke" Adams will commence his duties next month. A capable golfer, Mr. Adams has worked at the Lambton and Okdale courses, and on one occasion tied for first place in the Toronto and District Assistant's tournament. He will handle golf equipment, arrange for games and handicaps, and his experience in the teaching field will be of benefit to beginners.

**STEWARTTOWN**

Stewarttown AYPA held a dance and euvre in the Township Hall last Friday evening.

Mr. and Mrs. Jack Smethurst and daughter Jacqueline of Toronto visited with Mr. and Mrs. C. A. Grant on Sunday.

Mr. and Mrs. P. R. Baily, Dawn and Stephen of Toronto, spent Sunday at Mrs. Baily's home.

Sunday School at St. John's Church will be held next Sunday at 10:30 a.m. and the Church service will be at 7:30 in the evening.

been fed at the hands of God. When he prayed God answered with power. A real Christian experience sent Paul, disciples and missionaries out to preach the gospel. A real Christian experience will send any one out to tell about it.

Mr. K. M. Sims drew a picture at the evening service "the Way of the Cross Leads Home". It had a wonderful Christian message. During the drawing members of the choir sang "At Calvary and You Must Need Go Home by the Way of the Cross."

The Women's Society held their meeting last Tuesday evening at the home of Mrs. W. Peck.

**GOING TO THE U.S.A.?**

To avoid possible delay and embarrassment at border crossing points, be sure you have met the foreign exchange requirements before you set out. The travel ration of \$150 per person for the period November 16th, 1948, to November 15th, 1949 is to ensure the fairest distribution of the U.S. funds available. For children under 11 years of age, the amount is \$100 U.S.

If you are taking a trip to the United States, you need to secure a Form H permit to take out of Canada for any amount exceeding \$10 U.S. or more than a total of \$25 in U.S. and Canadian Funds.

Form H can be secured quickly and easily from branches of any Canadian Bank.

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