



MEAT—IN TOMATO SAUCE		
<b>PORK &amp; BEANS</b>	15 Oz. Tin	18c
PRIDE OF THE VALLEY—STD. QUALITY		
<b>GREEN PEAS</b>	3 20 Oz. Tins	25c
PRIDE OF NIAGARA—SUI. STD.		
<b>TOMATO JUICE</b>	4 20 Oz. Tins	25c
LYNN VALLEY—STD. HALVES		
<b>PEACHES</b> HEAVY SYRUP	30 Oz. Tin	23c
IRRESISTIBLE FLAVOUR—FRESHLY GROUND AS SOLD		
<b>RICHMELLO COFFEE</b>	Lb. Pkg.	56c
BREAKFAST STYLE—BLACK—OLD ENGLISH		
<b>DOMINO TEA</b> Lb. Pkg.	8 Oz. Pkg.	89c 45c
NEEDLUND'S—WITH GRAVY		
<b>MEAT BALLS</b>	14 Oz. Tin	39c
FAR-O-DEE—FITTED—CHOICE		
<b>RED CHERRIES</b>	20 Oz. Tin	25c
QUINTE—STD. QUALITY		
<b>TOMATOES</b>	2 28 Oz. Tins	29c
HABITANT—FRENCH STYLE		
<b>PEA SOUP</b>	2 28 Oz. Tins	29c
CANNED MEAT		
<b>KAM PORK LOAF</b>	12 Oz. Tin	48c

**FRUIT and VEGETABLES**

**Fresh Strawberries**  
Give the Family a real treat — serve them often. Enjoy their delicious goodness while the season is here.

New Texas  
**Carrots** 4 lbs. 27c  
Ripe, Sweet, Cuban.

**Pineapples** Size 24 3 for \$1.00  
B.C. Extra Fancy

**Winesap Apples** lb. 15c  
New Crop, Texas

**Silver Skin Onions** 2lb. 27c  
Ontario Grown

**New Green Cabbage** lb. 10c  
Texas Firm, Red RIPE TOMATOES — cello carton  
Ontario Grown Snow White CAULIFLOWER

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**CHATTING.**  
by M.H.B.

'Twas a warm, shining day, last Wednesday, to usher in the lovely month of June. Just the kind of day when we housewives like to play a little hokey from domestic routine. And what could be more pleasant, on such an afternoon than attending a "tea"?

We know that quite a number of Georgetown ladies were doing just that, not only during the afternoon, but also during the early part of the evening, last Wednesday when four different teas were held for Miss Sybil Bennett, K.C., who is the Progressive-Conservative candidate for Halton in the coming federal election. The idea was to acquaint Miss Bennett with some of the newer townpeople.

Mrs. Leslie Clark entertained at the home of her mother-in-law, Mrs. Mark Clark, from three to four o'clock, for the ladies of John Street and Victoria Crescent. Mrs. Harry Goldham poured tea at a table attractively decorated with spring flowers, for about twenty guests. Later in the afternoon, from four to five o'clock, Mrs. Norman Marchment, of Normandy Boulevard, held a tea and introduced fifteen ladies to Miss Bennett. In the living room, attractively decorated with bouquets of iris, bridal wreath, and snapdragons, tea was served by the hostess and her assistants, Mrs. Jim Sargent, Mrs. Fred Tost and Mrs. Jim Dobbie.

In the early evening Mrs. Trevor Williams was hostess to Miss Bennett, for the ladies of Churchill Crescent. About fourteen were present to enjoy a chat with her, and tea served by Mrs. Williams, Mrs. Herb Arnold, Mrs. Pat Vance and Mrs. P. W. Cleave.

Mrs. Dorrie Kidd entertained sixteen of her neighbours on Normandy Boulevard, to tea, and to meet Miss Bennett, later the same evening, from eight to nine Mrs. J. L. Lambert and Mrs. J. L. Barber assisted Mrs. Kidd in serving the tea. After Miss Bennett's departure, the neighbours stayed on and continued their pleasant social evening together. Talking to several of the girls after the tea, they remarked on how much they enjoyed them, in getting better acquainted with their own neighbours, as well as with Miss Bennett. Neighbourhood teas or get-togethers are a nice idea.

While getting the information about the tea, we learned that three new families had just moved into houses on Normandy Boulevard.

Mr. and Mrs. Harvey Lee and children Tony, Virginia and Charlene, formerly of Toronto, are living in the house vacated by Mr. and Mrs. Jack Watson. Mr. Lee is employed at Georgetown Clay Products.

And Mr. and Mrs. Walter Mozill and son David have moved into the house where Mr. and Mrs. Don Jourdain lived. Mr. Mozill works at the Lincoln Auto-Body plant, and he and his family formerly lived at Mr. and Mrs. William McDonald's, on Maple Avenue.

The Glen lost a family, and gained one, when Mr. and Mrs. Jim Norton, Glen Williams, moved into the house vacated by Mr. and Mrs. Earl Marchment. Mr. and Mrs. Marchment are now living in the Glen.

A sister of Premier Joseph Smallwood, of Newfoundland, Mrs. Eru Wein, lives in what were formerly the Watt apartments on Queen Street. Mr. and Mrs. Wein, their 7-year-old daughter Frances and baby son Donnie, moved here about a month ago, from near Kitchener. Mr. Wein is the driver for the Georgetown Bakery.

You'll notice we said "in what were formerly the Watt apartments." A young couple, Mr. and Mrs. Gordon Mickus took over the apartments last summer. They used to live in Guelph, where Mr. Mickus is still employed at the Guelph Stove Factory. Mr. and Mrs. Mickus have a son Stanley, who will be six this month.

Work is progressing rapidly on two new houses on Maple Avenue. W. W. Brownridge, next to the William McDonald's, and Harry Shortill's, next to Brownridge's. Soon what was an expanse of empty fields will be completely built up. We must be getting into the "old-timer" category. In so many places in town where changes have taken place, we can say "I remember when..."

Mr. and Mrs. Art Scott attended the Federation of Automobile Dealers' Convention at Bigwin Inn, Muskoka, on Monday and Tuesday of this week. Imagine it's lovely up there this time of year... anytime of year.

Mr. and Mrs. Robert Burns and family, who have been living in the Moore house on Charles Street during the winter, have moved to Fort Erie.



**THE MIXING BOWL**  
by Annellian HYDRO HOME ECONOMIST

Hello Homemakers! Something old and something new is a long standing bridal superstition. Usually everyone brings a lovely wrapped gift, brand new to a bride's shower. At a recent party, however, Grandma brought us lovely old, old shell tea pot wrapped in a new tea cosy.

By the way, Granny wore her wedding dress and so the evening was spent comparing the modern bride's method of housekeeping versus that of the bride of 50 years ago.

For buffet the hostess served one of those new party sandwich loaves and some old fashioned crunchy pink and white short bread with ice cream and tea.

**SANDWICH LOAF**

1 loaf unsliced bread  
Butter slightly softened for spreading  
1/2 cup cottage cheese  
1-3rd cup deviled ham spread  
1/2 cup egg salad  
1/2 cup tuna fish salad  
1/2 cup cottage cheese (cheese mixed with chopped chives)  
3 pkgs. cream cheese  
1/2 to 3/4 cup milk  
Red coloring

Trim all crusts from bread; cut loaf into six lengthwise slices. Spread first slice with butter, then with cottage cheese. Spread next slice with butter. Place buttered side down on top of first slice. Repeat this procedure using deviled ham in the second layer, egg salad in the third, tuna fish salad in the fourth and cottage cheese in the last.

Soften cream cheese with a spoon. Add milk and colouring gradually, blending until soft and easy to spread. Frost loaf with cheese.

Chill thoroughly in electric refrigerator... several hours if possible. Garnish the loaf with lettuce, radish roses and carrot curls. Cut in half inch slices with a very sharp knife. If desired, use alternate slices of whole wheat and white bread. Other fillings may be used. Yield: twelve to fifteen slices.

**ALMOND COOKIES**

6 tablespoons butter  
1-3 cups dark brown sugar  
1 teaspoon vanilla  
1 egg, separated  
2 cups sifted flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1/2 teaspoon cinnamon  
1/2 pound blanched almonds (coarsely chopped)

Cream butter. Add sugar gradually; beat thoroughly. Add vanilla and egg yolk. Beat until well blended.

Mix and sift flour, salt, soda and cinnamon. Stir into butter mixture. Add almonds. Beat egg white until stiff but not dry. Lightly fold into mixture. Divide dough in half and shape into two rolls, 1 1/2 inches in diameter. Wrap in waxed paper. Chill at least 3 hours. Slice thin. Bake on buttered cookie sheet in moderately hot oven (375 deg.) for 10 to 15 minutes. Yield: 5 doz. cookies.

**TAKE A TIP**

1. Umbrellas are also a decorative idea for bridal showers. Use a small doilie and crease in umbrella fashion. Fasten it over the corner of an iced decorated cake.

2. Cut a large circle of paper in a wheel design, leaving the spokes as a narrow slit. Through the hub insert a long ribbon with a bow at each end. Put a handful of rose petal confetti in the centre and fasten in a parcel at the doorway. At the opportune time pull the string and shower the bride.

**DANISH APPLES**

The exceptionally good 1948 apple crop in Denmark, together with favourable marketing conditions, led to an all-time record in exports this year. It is expected that 1.4 millions bushels will be exported compared with 300 thousand in the previous year.

Glad to hear Mrs. George Allen is coming along so well after her recent operation in St. Joseph's Hospital, Guelph. She expects to be home in a couple of weeks.

Heaving a sigh for "the good old days" mother showed us a receipt all yellowed with age... dated the year 1918, which had turned up with some old papers. It was for a ton of coal, and the price... \$11.15.

To our knowledge, she's unique. We're speaking of Miss Betty Grant, who shook hands with the Dominion's Prime Minister, the Rt. Hon. Louis St. Laurent, last week when he visited Arthur while on his political tour. Miss Grant teaches at Arthur High School.

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Early English fishermen dried their cod on racks in the sun. This meant bases along the coast, and many settlements were founded. French, Basque, Portuguese and Spanish fishermen followed.

For 300 years, French and English fishermen maintained a rich industry. They jealously guarded the Grand Banks, the greatest fishing area in the world. And Canada's inland waters abounded in fresh-water fish, opening up new opportunities in this age-old trade.

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